

# 酒 | SAKE



**SAKE PAIRING 75**  
Rotating selection of five (5) artisinal sakes  
each specifically curated to pair with our omakase menu.

## 純米 | JUNMAI

300mL 720mL

**KOUJO**  
Kiku Masamune Shuzo | *Kinki, Japan*  
Fragrant aroma of fruits, deliciously smooth umami-rich character.

25 48

**“SOUTHERN BEAUTY” TOKUBETSU**  
Nanbu Bijin | *Tohoku, Japan*  
Refreshing aromas of star jasmine and light citrus fruits.  
Clean and soft texture with a mild tart finish.  
Brewed with melted snow from Nanbu Bijin’s hometown, Iwate.

44 120

**HAKKAISAN**  
Hakkaisan Sake Brewery | *Chubu, Japan*  
Refreshing aromas of star jasmine and light citrus fruits.  
Clean and soft texture with a mild flavor and tart finish

64 124

**SHICHIDA 75**  
Tenzan Sake Brewery | *Obi, Japan*  
Complex, sweet aroma similar to brown sugar.  
Dried fruit on the palate include dates and figs with robust acidity.  
Off-dry but has a sweeter flavor profile.

104

## 純米吟醸 | JUNMAI GINJO

**“CHRYSANTHEMUM MIST”**  
Kikusui Shuzo | *Chubu, Japan*  
Layered aromas of yogurt, sesame seeds and mandarin oranges.  
Medium-bodied and smooth. A great choice for white wine drinkers.

36 92

## 純米大吟醸 | JUNMAI GINJO

**KUBOTA**  
Asahi Shuzo (Niigata) | *Chubu, Japan*  
Cherry, mango, pear, melon, on the nose. Dry, crisp, elegant with hidden layers  
of raisins, apricot, and green grapes and a hint of sweetness.

44 112

**BORN YUME WA MASAYUME “DREAMS COME TRUE”**  
Katoukichibee Shouten | *Chubu, Japan*  
Aged for five years at -8° after brewing. Silky mouthfeel, solid structure,  
and a clean-cut yet edgy finish. Rich and very aromatic.

840

## 濁り | NIGORI

**KINOSHIRO JUNMAI “WHITE SILK” (500mL)**  
Kiku Masamune Shuzo | *Kinki, Japan*  
Subtle aromas of coconut and steamed rice. Silky soft texture with a gentle sweetness

44

**BODAIMOTO JUNMAI**  
Gozenshu Brewery | *Chugoku, Japan*  
Floral aroma with notes of green apple and grapefruit followed by a nuanced minerality.  
Crisp and clean finish. Usu-nigori meaning lightly cloudy.

95

# 麦酒 | BEER

**KYOTO YAMADANISHIKI ALE | 330mL | 5% ABV**  
Creamy and flavorful, this Ale is made with an addition of  
Yamada Nishiki sake brewing rice, giving it a mild floral aroma.  
Light bodied and drinkable.

16

**LUCKY DOG SESSION IPA | 330mL | 5% ABV**  
Sessionable, easy to drink IPA with a notable bitterness  
and citrus from the hops, and a bright gold color.

12

**ECHIGO KOSHIHIKARI | 500mL | 5% ABV**  
Brewed from German malts and hops and made from the  
famed koshihikari rice from Niigata.

16