## **SAKE**

KAWATSURU CRANE OF PARADISE
5 OZ. 21 | 10 OZ. 40 | 1500 ML BTL. 90
GRAPEFRUIT, SALTY PINEAPPLE,
CRISP GRASS DRY, CLEAN, EFFERVESCENT FINISH

KIRKIN-ZAN CLASSIC

5 OZ. 16 | 10 OZ. 30 | 1500 ML BTL. 190

DRY, CLEAN, LIGHT, NOTES OF HAZELNUT AND TOASTED RICE

UKA BLACK LABEL ORGANIC JUNMAI DAIGINJO
5 OZ. 22 | 10 OZ. 44 | 720 ML BTL. 120
FULL BODIED, SILKY TEXTURE,
BALANCED WITH FRUITY FLAVORS, AND A HINT OF HONEY

KASUMI TSURU KIMOTO EXTRA DRY 720ML 70 | 1500 ML BTL. 225 ROASTED NUTS, HONEYED RICE CAKES, SHIITAKE MUSHROOMS & DRIED FRUIT, REFRESHING CRISP AND LASTING FINISH

HOU HOU SHOU PINK SPARKLING 720 ML BTL. 60
CRISP, GENTLE, NATURAL CARBONATION,
SLIGHTLY SWEET NOTES OF ROSE-HIPS AND HIBISCUS FLOWER

TOZAI SNOW MAIDEN NIGORI 720 ML BTL. 70
FRESH COCONUT MILK, BRIGHT FRUIT, STEAMED RICE,
SAVORY, HEAVY TEXTURE, BIG BODY

JOTO "THE ONE WITH THE CLOCKS" DAIGINJO 300 ML BTL. 60 SAGE, SPICED APPLE SATIN TEXTURE, SUPPLE FINISH

YUKI NO BOSHA "CABIN IN THE SNOW" 300 ML BTL. 55 TROPICAL FRUITS, PEPPER, CLEAN, SLIGHT ACIDITY RICH BODY, STRONG FINISH

MABOROSHI JUNMAI GINJO 300 ML BTL. 60 DRIED figs, COCONUT, HONEY-DRIZZLED PEARS, ALMOND, GUAVA CUSTARD finish, CRISP, LIGHT TO MEDIUM BODY

IWATE MEIJO "DRAGON OF OSHU" JUNMAI GINJO 720 ML BTL. 80 DELICATE, BALANCE FLAVORS WITH MELONS, APPLES, A HINT OF DAIRY, WITH AROMAS OF CITRUS FRUITS, AND BANANAS

TENGU RED TOKUBETSU JUNMAI 600 ML BTL. 184
VERSATILE AND UMAMI RICH, LIGHT ACIDITY,
SMOOTH TEXTURE WITH AROMAS OF DAIRY



## **OMAKASE**

110 PER PERSON

AMUSE-BOUCHE

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HOUSEMADE MISO SOUP

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SASHIMI 3 PIECES

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NIGIRI 4 PIECES

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WAKAME AND SILKEN TOFU SALAD JAPANESE SEAWEED, SESAME OIL YUZU, SESAME SEEDS

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CRUDO KAMPACHI GRAPEFRUIT, RED ONION TRUffled PONZU

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SUSHI

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HOT COMPOSED DISH

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Mochi

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a pre-existing medical condition