

### Minakata Junmai Ginjo

Delectably sweet with a bright, snappy acidity and a clean, dry finish.

smv	2oz	8oz	Bottle
5.5	19	48	

### Koshino - Sesshu Tokubestu Honjozo

Round, mellow, semi-dry, with a clean finish.

smv	2oz	8oz	Bottle
-3	4	15	38

### Kikusui Junmai Ginjo

Crisp, clean and bright, along with sweet fruit tones and a dry finish.

smv	2oz	8oz	Bottle
+1	5	16	38

### Kanchiku Junmai Daiginjo

Smooth, floral and clean with a hint of minerality.

smv	2oz	8oz	Bottle
+3	7	24	60

### Shinsei Junmai Daiginjo

A cool and full aroma of rice blossoms in unison.

smv	2oz	8oz	Bottle
-1	5	16	40

### Dassai 39 Junmai Daiginjo

Hints of pear, apple, blueberry and honeydew with deep layers of umami rich flavor.

smv	2oz	8oz	Bottle
+3	6	22	55

BLOSSOMS FLIGHT



\$14



FLORAL JUNMAI DAIGINJO FLIGHT



\$17



### Minakata

This two-time IWGC Gold Medal winner is brewed exclusively with Ginginga rice from the Iwate prefecture. It celebrates the storied Minakata tradition with complex floral and fruit notes including cooked pear and blueberry. 50% rice polishing rate.

### Tokubetsu Honjozo

This is the pinnacle of uma-kuchi (umami-rich) honjozo sake made in the Southwestern region of the Niigata prefecture. Awarded the gold medal and trophy at the International Wine Challenge in London in 2013 and 2015.

### Kikusui

Kikusui is fermented at a low temperature, longer than most Ginjos to rid the sake of the sometimes "heavy" characteristics of a Junmai, thus giving it an overall light and dry complexion. It has a smooth beginning with a gradual thickening viscosity that ends in a slightly dry aftertaste. Sharp and smooth, this Ginjo sits well in the mouth and will tease you with sweet fruit tones and a dry finish. Gin and vodka drinkers will enjoy.

### Kanchiku

The nose is filled with a faint display of flower petals and sweet tea. The sake drinks more clean than fruity sweet. It is subtle yet complex sake and would be considered dry by Daiginjo standards. Good for sake "expanders" who would like to try a dryer Daiginjo made with Alps Yeast.

### Shinsei

As it touches the pallet, a sensation that is mellow but yet delicate is experienced. Notes of semi sweet fruit aromas fills the mouth as it appeases your senses. This sake's appearance is medium dry as it is pure and true to its taste while it doesn't interfere with cuisine.

### Dassai 39

The nose is fruity with koji rice, apple, honeydew and strawberry aromas. A very plush sake that is loaded with fruity flavors and has a very nice wine-like acidity presence that lingers just long enough.

BLOSSOMS FLIGHT



FLORAL JUNMAI DAIGINJO FLIGHT



**Katafune Tobin**  
Daiginjo

This is a full-bodied, semi dry sake with layered aromas of fruits and herbs, followed by a soft finish that exits with swiftness and grace.

smv	2oz	8oz	Bottle
+2	14	50	125

**Joto**  
Daiginjo

This Daiginjo is delicate, soft and clean, showing hints of green apple. It should be served chilled and paired with salads, grilled chicken, sushi and sashimi.

smv	2oz	8oz	Bottle
+5	6.5	23	55

**Katafune Genshu**  
Junmai Genshu

Riczy, clean and balanced flavor.

smv	2oz	8oz	Bottle
-4	5	18	45

**Dassai 50**  
Junmai Daiginjo

Creamy, semi-dry, bright, and lively. It has a collection of sweet aromas including grape juice, cotton candy and a hint of lemonade.

smv	2oz	8oz	Bottle
+4	5	16	40

**Ozeki Osakaya "Chobei"**  
Junmai Daiginjo

This Junmai has a relaxed and smooth honeydew melon start with a thick and round finish.

smv	2oz	8oz	Bottle
+4	4	14	35

**Gokugetsu**  
Junmai Daiginjo

Smooth and bright! A very drinkable sake filled with rose petals, purple grapes and blueberry elements.

smv	2oz	8oz	Bottle
+1	5	18	45

PREMIUM SPECIAL BREW FLIGHT

\$23



SMOOTH JUNMAI DAIGINJO FLIGHT

\$13



**Katafune Tobin**

A rare sake that combines ancient traditional brewing techniques with modern technology. Although it has been nominated for several Gold Medals in Japanese sake competitions, it has never before been released for public consumption. It is one of the leading sakes in Japan.

**Joto**

"Dai" means great or big, "Ginjo" is the upper echelon of sake. Daiginjo is the highest, the ultimate. To qualify as a Daiginjo, the rice must be polished to 50% or less of its original size. Sake makers get rid of atleast half of the raw product they start with, but this makes Daiginjo's elegant, refined and delicious. We selected this Daiginjo because of its exceptional quality.

**Katafune Genshu**

Full strength Genshu brewed without any added water or alcohol for a strong impact. Bold enough to stand up to spicy or richer dishes, or can be enjoyed on its own.

**Dassai 50**

This uber Daiginjo has a full-figured flavor that rushes chewy fruit tones to all corners of your mouth. It is wide and heavy with lots of expansive elements that talk to those who like a mouthful. Pay attention for a hint of anise and sneaky mild veggie aftertaste. The subtle sweetness including grape and berries becomes more pronounced when the fluid warms in the mouth.

**Ozeki Osakaya "Chobei"**

The nose on Chobei is pure strawberry and candy goodness. The middle-mouth is filled with ripe melon flavors. The viscosity is thin and round and the mouth speed is velvety and quick, and the ending is a waterfall of flavor.

**Gokugetsu**

This single-pasteurized sake has a very unique combination in the sake world. This is a chewy and viscous sake with a gentle tingle that drinks more like a pure nama or unpasteurized sake with a crispness that highlights all of the fruit flavors. A sake that makes one wonder how rice and water can taste like all these fruity and semi-sweet elements. A very smart Daiginjo with ripe melon and berry elements across the palate in a bright fluid that zings flavor and fun.

PREMIUM SPECIAL BREW FLIGHT



SMOOTH JUNMAI DAIGINJO FLIGHT



**Shirakabegura**  
Tokubetsu Junmai

The character of this sake is smooth and well-balanced with a complex, crisp finish.

smv	2oz	8oz	Bottle
+2	4	13	34

**Taiheikai Pacific Ocean**  
Tokubetsu Junmai

Bright and lively with a great balance between fruit and acidity, from the Ibaraki Region.

smv	2oz	8oz	Bottle
+2	5	18	45

**Yamadanishiki "The Imperial"**  
Tokubetsu Junmai

A mellow and dry Tokubetsu Junmai-shu that brings out the natural umami flavors of the rice.

smv	2oz	8oz	Bottle
+3	4	13	34

SPECIAL JUNMAI FLIGHT



\$12



**Koshino - Sesshu**  
Junmai

The natural flavor of rice is enjoyed directly from this Junmai sake.

smv	2oz	8oz	Bottle
-4	5	16	40

**Koshino - Sesshu**  
Junmai Daiginjo

Enjoy the deep taste of Japan's best sake.

smv	2oz	8oz	Bottle
-4	7	26	65

**Koshino - Sesshu**  
Junmai Ginjo

Fruity, crisp, slightly dry and full-bodied.

smv	2oz	8oz	Bottle
-4	5.5	20	50

TAKEDA FLIGHT



\$16



**Shirakabegura**

Shirakabegura is the brewery located in the Nada area, the heartland of Japanese sake making. This Tokubetsu Junmai is meticulously brewed using exceptionally pure water, Miyamizu from Nishinomiya, and carefully selected rice.

**Taikeikai Pacific Ocean**

Brewed by the makers of Watari Bune, Taiheikai is the original brand of the Huchu Homare Brewery which was founded in 1854. The brewery is now managed by the 7th generation of the family.

**Yamadanishiki "The Imperial"**

Yamadanishiki is the best sake brewing rice because it has a larger grain with a soft opaque center. Ozeki procures its Yamadanishiki rice from Hyogo Prefecture which is the largest sake producing region in Japan and the largest Yamadanishiki rice growing region. The "Yamadanishiki" rice is carefully polished using Ozeki's traditional techniques honed over hundreds of years which preserve the mellow flavor and mild aroma of the rice.

**Junmai**

The rich flavor from rice malt, refreshing aftertaste and well-balanced flavor surely can claim this sake as Umakuchi (tasty) sake.

**Junmai Daiginjo**

Superior quality Daiginjo with the opulent flavor of Junmai is admired by the sake connoisseurs.

**Junmai Ginjo**

The spectrum of the flavor is well balanced and has a refreshing aftertaste. Brewed exquisitely with a combination of Yamadanishiki and Koshibuki rice, along with soft water sourced from the brewer's on-site well. This is sake that triumphs with a smooth, rich finish. The super-premium rice Koshitanrei (16 years of research and development in Niigata prefecture) is polished to 55% and it brings out mild and serene flavor, also harmony of five sense of taste.

SPECIAL JUNMAI FLIGHT



TAKEDA FLIGHT

