

WARM SAKÉ



Sho Chiku Bai Classic Junmai

\$5.5 *small carafe* \$10 *Large carafe*

Traditional, mild, **dry**, smooth and complex. Warms you from within.

PREMIUM COLD SAKÉS



Suigei Drunken Whale

Tokubetsu Junmai, Kochi

\$49 *750 ml*

Very dry, delicate, crisp and refreshing - the perfect match for sushi and sashimi!



Nanbu Bijin Southern Beauty

Junmai Ginjo, Iwate

\$32 *300ml*

Off dry, elegant and soft with fragrance and flavor that is reminiscent of pears and Muscat grapes.



Pride of the Village

Ibaraki Prefecture

\$35 *300ml*

Semi-dry, light and fruity nose, laced with violets, strawberries, pear and grape.



Bride of the Fox Junmai Ginjo

Niigata Prefecture

\$18 *300ml*

Off dry, elegant and soft with fragrance and flavor that is reminiscent of pears and muskrat grapes.



Ozeki Karatamba Dry Wave

Honjozo, Hyogo

\$16 *300ml*

Crisp, **Very dry**, and medium bodied with flavors of vanilla and nuts.



Ty-Ku White Junmai

Daiginjo, Japan

\$125 *300ml*

Smooth, rich and **slightly dry**, with floral notes mingled with hints of banana, vanilla and spice.



Bunraku Wandering Spirit

Junmai Yamahai, Saitama

\$30 *300ml*

Dry, Deep and rich with earthy, nutty flavors with hints of fennel and truffles.



Tenzan Banana Leaf

Junmai Genshu, Saga

\$45 *300ml*

Rich and **off dry**, an undiluted powerhouse of flavors redolent of banana, tropical fruit and lilies.



Ty-Ku Black Junmai Gingo

Japan

\$27 *300ml*

A **Dry**, refined, smooth flavor profile with peach on the nose and subtle hint of spice underneath.



Kamenoi Kudoki Jozo

Flirt Junmai Ginjo, Yamagata

\$21 *300ml*

Full flavored, rich and just **Off dry**, with powerful flavors of pear, candied apple and spice.



Ozeki Yamadanishiki The Imperial

Tokubetsu Junmai, Hyogo

\$16 *300ml*

Lightly dry, with bold fruit and floral flavors.



Fukucho Moon On The Water

Junmai Ginjo, Hiroshima

\$32 *300ml*

Off dry, with aromas of lime, lemon, and bold hints of fennel, cantaloupe, and exotic spice.



Dassai 50 Junmai Daiginjo

Yamaguchi

\$30 *300ml*

Dry, highly aromatic, delicate and complex, with floral and exotic fruit aromas.



Kikisui Funaguchi Red Can

Ginjo Nama Genshu, Niigata

\$18 *207 ml*

Powerful and smooth, a hint of **sweetness** and flavors of honeycomb, almonds, and sticky rice.



Dassai 50 Junmai Daiginjo

Yamaguchi

\$125 *750ml*

Spice, minerality and banana skin dominate the aroma profile of this **Dry** sake.



Kikisui Funaguchi Yellow Can

Honjozo Nama Genshu Niigata

\$16 *207 ml*

A rich, **full-bodied** flavor but with a refreshing clean finish, bursting with hazelnut flavors.



NIKKO
RESTAURANT

JAPANESE RESTAURANT
AND SUSHI BAR

SAKÉ
SELECTIONS

HIGHLY COLLECTIBLE AND RARE SAKÉS



**Nanbu Bijin Ancient Pillars
Junmai Daiginjo, Iwate** \$135 750ml
Fruity and elegant with a long finish. **Dry** with an enticing perfume of citrus and sandalwood.



**Dassai 23 Junmai Daiginjo
Yamaguchi** \$75 300ml
Incredibly elegant and dry with floral and tropical fruit aromas. The pinnacle of Daiginjo style!



**Amabuki Strawberry Junmai
Ginjo Nama, Saga** \$63 710 ml
Super smooth, **not too dry**, fragrant, nutty and rich with delicate strawberry notes!

SPARKLING SAKÉS



**Ozeki Hana-Awaka Sparkling
Hyogo** \$19 251 ml
Refreshing. Light, pleasant, bubbly sake. Mild sweetness and acidity, bright fruit flavors.



**Shirakabe Gura MIO Sparkling
Nada** \$18 300ml
Fruity and **lightly sweet** with aromas and flavors of honeydew melon and white peach.



**Hou Hou Shu Blossoms Sparkling Rose
Okoyama** \$30 300ml
Infused with rose petal and hibiscus. **Light** and refreshing on the palate.

GENSHU, NIGORI & FLAVORED NIGORI SAKÉS (CREAMY, CLOUDY, LIGHTLY FILTERED)



**Shirakawako Sasanigori
Gifu** \$25 300ml
Dry style, aromas of fresh cut blossoms, anise, pear, and complex hints of earth and rice.



**Rihaku Dreamy Clouds
Tokubetsu Junmai Nigori** \$28 300ml
Chewy with sweet rice flavors intermingling with the nutty and slight fruit. **Bright and lean.**



**Tozai Snow Maiden Junmai Nigori
Kyoto** \$27 300ml
Fairly thick, chewy and surprisingly **dry**. Bright and fresh with a clean, mellow finish.



**Fudo Myoo Nigori
Oregon** \$10 300ml
Creamy, with hints of banana, coconut and pineapple, and subtle notes of vanilla and anise.



**Kukai Mango Nigori
Japan** \$16 300ml
Dense, rich, creamy and **sweet**, bursting with refreshing mango!



**Ty-Ku Coconut Nigori
Japan** \$12 glass \$23 300ml
Off dry with enticing aromas of pure coconut oil.



**Yuki Lychee or White Peach Nigori
California** \$17 300ml
Delicious, lightly **sweet**, delicately creamy and perfectly flavored!



**G Joy Genshu
Oregon** \$17 750 ml
Bold, rich and full of exceptional flavors like melon, butterscotch and **enticing** black pepper.

FLAVORED SAKÉS & PLUM WINE (SWEET, CRYSTALLINE SAKÉS INFUSED WITH REAL FRUIT)



Moonstone Asian Pear \$8 glass \$28 710 ml
Lush aroma of fresh off the tree Asian pear apple and a **creamy body** with big pear flavors and hints of sweetness.



**Kikkoman Plum Wine
Japan** \$7 glass \$26 300ml
Sweet aromas and flavors of plum, black cherry and berries. **100% pure fruits**, not flavoring.



**Hana White Peach, Raspberry, Lychee or
Fuji Apple Sake** \$8 glass \$28 710 ml
California
Lightly sweet and smooth flavors.



**Ty-Ku Cucumber Junmai
Japan** \$12 glass \$23 300ml
Naturally infused with **light** flavors of all-natural cucumber.



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