

## WARM SAKÉ



### Ozeki Classic House Sake

\$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 *720 ml*

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



### Pride of the Village

Ibaraki Prefecture

\$35 *300ml*

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



### Ozeki Karatamba Dry Wave

Honjozo, Hyogo

\$16 *300ml*

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



### Mukune Root of Innocence

Junmai Ginjo, Iwate

\$33 *300ml*

**Mellow**, cacao powder notes and sandalwood bouquet on the nose. Light spice of white pepper.



### Ty-Ku Black Junmai Gingo

Japan

\$35 *300ml*

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



### Ozeki Yamadanishiki The Imperial

Tokubetsu Junmai, Hyogo

\$16 *300ml*

**Lightly dry**, with bold fruit and floral flavors.



### Dassai 50 Junmai Daiginjo

Yamaguchi

\$40 *300ml*

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



### Dassai 50 Junmai Daiginjo

Yamaguchi

\$135 *720 ml*

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



### Bunraku Wandering Spirit

Junmai Yamahai, Saitama

\$35 *300ml*

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



### 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.



### Bride of the Fox Junmai Ginjo

Niigata Prefecture

\$27 *300ml*

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



### Ty-Ku White Junmai

Daiginjo, Japan

\$125 *300ml*

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



### Tenzan Banana Leaf

Junmai Genshu, Saga

\$45 *300ml*

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



### Kamenoi Kudoki Jozu

Flirt Junmai Ginjo, Yamagata

\$28 *300ml*

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



### 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.



### Kikisui Funaguchi Red Can

Ginjo Nama Genshu, Niigata

\$18 *7oz*

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



### Kikisui Funaguchi Yellow Can

Honjozo Nama Genshu Niigata

\$17 *7oz*

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** \$135 720 ml  
Fruity and elegant with a long finish. **Dry** with an enticing perfume of citrus and sandalwood.



**Dassai 23 Junmai Daiginjo  
Yamaguchi** \$80 300ml  
Incredibly elegant and dry with floral and tropical fruit aromas. The pinnacle of Daiginjo style!



**Amabuki Strawberry Junmai  
Ginjo Nama, Saga** \$70 720 ml  
Super smooth, **not too dry**, fragrant, nutty and rich with delicate strawberry notes!

## SPARKLING SAKÉS



**Ozeki Hana-Awaka Sparkling  
Hyogo** \$19 250 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** \$14 300ml  
Creamy, with hints of banana, coconut and pineapple, and subtle notes of vanilla and anise.



**Kukai Mango Nigori  
Japan** \$19 300ml  
Dense, rich, creamy and **sweet**, bursting with refreshing mango!



**Ty-Ku Coconut Nigori  
Japan** \$35 300ml  
**Off dry** with enticing aromas of pure coconut oil.



**Yuki Lychee or White Peach Nigori  
California** \$19 300ml  
Delicious, lightly **sweet**, delicately creamy and perfectly flavored!



**Momakowa G Joy Genshu  
Oregon** \$55 750 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 \$28 720 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 \$28 720 ml  
**California**  
Lightly sweet and smooth flavors.



**Ty-Ku Cucumber Junmai  
Japan** \$34 300ml  
Naturally infused with **light** flavors of all-natural cucumber.



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