KIGEN SAKE

Kigen embodies the samurai code of "Bushido" The Way of the Warrior. The code inspires a sense of loyalty, dedication and courage.



OBATA SHUZO

Manotsuru is produced by Obata Shuzo (Sake Brewery) which was founded in 1892 as a local family-owned brewery. They have been brewing handcrafted sake for more than 127 years, following the motto 四宝和釀(shi-ho-wa-jo) which means "making sake by harmonizing the 4 treasures: rice, water, brewers and terroir of its hometown, Sado Island".

"Demon Slayer" Tokubetsu Honzojo (300ml).......\$22
This "Oni Koroshi" (Demon Slayer) is a super dry sake, so dry that you could slay a demon after taking a sip!
Medium-bodied, with notes of dried fruit and a pleasant nuttiness, showing hints of mineral on the very dry finish.



HAKUTSURU

The name Hakutsuru means "white crane". The crane's reserved character and graceful appearance along with the cultural association of seeing a crane in flight as an auspicious sign, makes the crane and ideal symbol to represent the excellent quality of Hakutsuru's sake.

"Sayuri"	Junmai	Nigori	(300ml)\$12
		28	(720ml)\$27

Creamy, smooth with a touch of sweetness. Beautiful, unfiltered style. Rich, ripe melon flavors.



Awa Yuki Sparkling Sake (300ml).....\$11

Slightly sparkling, slightly sweet.



HANANOMAI

Hananomai has been creating cake for over 150 years using purely the plentiful underground water from the Akaishi Mountains.



KIKUSUI SHUZO

Kikusui (dews of chrysanthemum) Shuzo was established during the Edo period in Kochi prefecture. The name is said to be derived from an ancient Chinese legend. "Kikujido" is said to have lived until about 700 years old after drinking the dew dripping from the chrysanthemum flowers.

Kukai Mango Nigori (300ml).....\$14
This fun Nigori (cloudy sake) has a fluffy texture and refreshingly sweet mango taste.



KUROSAWA

Kurosawa is the partnership of a young Japanese sake importer with an ancient brewery in the Nagano Mountains.

Junmai Kimoto	(300ml)\$14
	(720ml)\$26

Rich flavor-slightly earthy with some bright tropical notes. A modern expression of the tradition & rustic kimoto style.



HOUSE SAKE

Our carefully selected house sake is brewed under the supervision of Reiko Kushibiki, the first female Sake Master in the U.S.

House Sake	(300ml)\$5
	(720ml)\$7

Silk-smooth and full-bodied.

