

酒

Saké

Saké (pronounced "sah-keh") is brewed using fine rice, water and koji-cultures. The milling process polishes each grain of rice to remove impurities and enhance flavor. Premium sakés are served chilled, as doing so brings out delicate textures and aromas. This temperature maintains the saké's natural body and flavors, preserving its total integrity.

Served by the glass (3.25oz.), masu (7.5oz.) masu refills (\$2 off), decanter (14.5oz.), bottle (1.8L unless noted)

*Happy Hour: Mon-Fri, 3-7pm.
Gekkeikan Haiku \$7 masu/\$5 masu refill.*

Rich & Bold

These sakés are full in body with robust, savory and earthy tones.

GLASS / MASU / DECANTER / BOTTLE

-  **Otokoyama** **6 / 13.5 / 24 / 108**
Aomori, Japan - Extremely dry with flavors of cocoa & licorice. Translates to "man's mountain" in Japanese.
-  **Sumiyoshi** **5 / 11.5 / 20 / 90**
Yamagata, Japan - Extra dry, yet pleasantly smooth. Full, black licorice flavor with a peppery finish.
-  **Suigei** **6.5 / 14.5 / 26 / 117**
Kochi, Japan - Fennel, hops and strawberry flavors with a hint of rose on the nose.
-  **Hakutaka** **6.5 / 14.5 / 26 / 117**
Nishinomiya, Japan - Clean, floral aroma with spiced apple and berry flavors. Name translates to "white eagle."
-  **Gekkeikan Horin** . **9.5/19.5/36/65** (750ml)
Kyoto, Japan - Rich, earthy flavor with mossy notes and an aroma of the ground after rain.

Smooth & Round

These sakés are well-balanced and gentle with a smooth, mellow finish.

GLASS / MASU / DECANTER / BOTTLE

-  **Sawanoi** **4.5 / 11 / 19 / 85.5**
Tokyo, Japan - Very dry with robust pear and earthy accents. Translates to "mountain stream."
-  **Tomio** **5.5 / 12.5 / 22 / 99**
Kyoto, Japan - Smooth and semi-dry with earthy notes. Very subtle bouquet with spiced pear and mushroom flavors. Translates to "Old Man Tomi."
-  **Zen** **5.5 / 13 / 23 / 103.5**
Iwate, Japan - Light, clean and well balanced with flavors of citrus and melon. Off-dry with a crisp finish.
-  **Take-no-Tsuyu** **6.5 / 15 / 26.5 / 119.5**
Yamagata, Japan - Semi-dry with lemon-peel, licorice and cinnamon flavors. Translates to "dew drops on bamboo leaves."
-  **Yuki No Boshu** **7 / 15 / 27 / 121.5**
Akita, Japan - Soft and layered with notes of bright peach and strawberry balanced by a crisp white pepper finish. Translates to "Little Cabin in the Snow."
-  **Momokawa Organic Ginjo** **5/12/20.5/38.5** (750ml)
Forest Grove, Oregon - Full, spice aroma and big fruit flavors. Complex body with a long, clean finish.
-  **Kubota Hekiju** **10.5 / 23 / 43 / 193.5**
Niigata, Japan - Sugar cane aroma with stewed pear and grape flavors. Light and delicate.

Light & Crisp

These sakés are bright and refreshing with notes of exotic fruits and florals.

*Happy Hour selections are \$7/\$5 refill Mon-Fri, 3-7pm.

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Kasumi Tsuru **5.5 / 12 / 20.5 / 92.5**

Hyogo, Japan - Lively and citrusy with a mellow mushroom aroma. Translates to “crane of Kasumi.”

Shichi Hon Yari **6 / 13 / 23 / 103.5**

Shiga, Japan - Roasted nuts and grapefruit-melon flavors that change on the tongue. Name pays homage to “the Seven Spearsmen” who became Japanese legend in 1583.

Koshino Kagirohi **6.5/ 15 / 27 / 121.5**

Niigata, Japan - Creamy, wintergreen flavor with hint of peach. Translates to “heat-haze in Koshi county.” (Gluten-Free)

Kubota Manju **17 / 36 / 69 / 310.5**

Niigata, Japan - Dry and light bodied with fuji apple and spiced pear aromas. Delicate honeysuckle and tuberose flavors.

Gekkeikan Haiku . **4.5/10/17/30.5** (750ml)

Folsom, Calif. - Light, citrus-berry, fruit-forward flavor with a floral bouquet

熱燗


Hot Saké

*Happy Hour \$3 10oz. Hot Sake Decanter
Mon-Fri, 3-7pm.


SMALL TOKKURI / LARGE TOKKURI

*Gekkeikan **4** (5oz)/**6.5** (10oz)

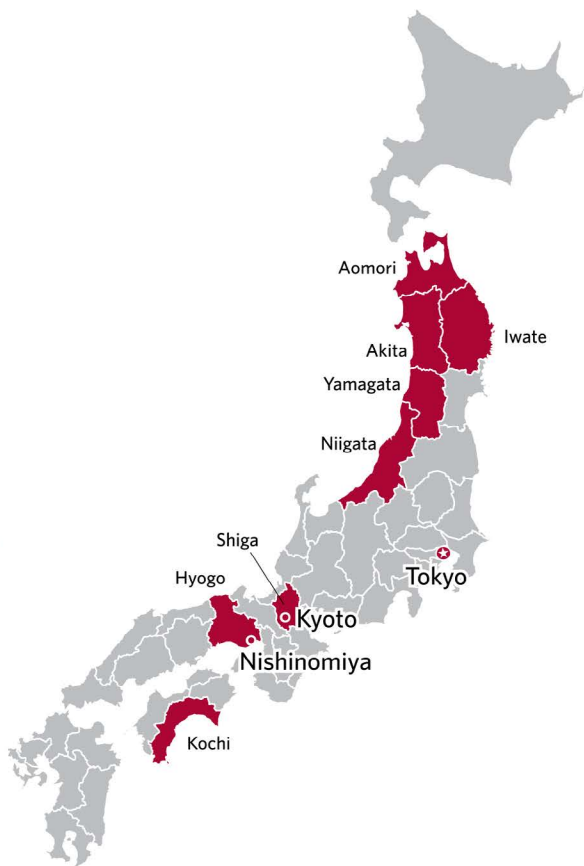
Rice Milling in relation to saké varietals

 **Junmai** - milled to 70%

 **Ginjo** - milled to 60%

 **Daiginjo** - milled to 50%

Outer layer of rice grain



濁り酒

Nigori Zaké

The word “nigori” (濁り) translates to “cloudy” in Japanese. While regular saké is filtered to remove granules left behind after the fermentation process, nigori saké is intentionally left unfiltered, resulting in a cloudier, sweeter libation. This is the sweetest of all sakés, with a fruity aroma and a mild, creamy texture, making it an excellent pairing for spicy foods.

Happy Hour: Mon-Fri, 3-7pm.
Sho Chiku Bai \$7 masu/\$5 masu refill.

GLASS / MASU / DECANTER / BOTTLE

Shirakawago **7/16/29/52** (720ml)
Light, silky and mellow in flavor. Creates a unique sensation when it passes over the palate.

Momokawa Organic **5/11.5/20/37.5** (750ml)
Rich layers of coconut and cream with hints of pineapple and banana. Certified Organic.

Sho Chiku Bai **4/8.5/14/50** (1.5L)
Pleasantly sweet with a clean after-taste and a smooth texture. A very popular brand in Japan.

Moonstone Coconut Lemongrass **4.5/10/20/35.5** (750ml)
Very aromatic with a hint of bubblegum on the nose. Rich, creamy body with coconut and lemongrass essences

生酒

Nama Zaké

Nama zaké is not pasteurized. It is generally bolder and more fragrant than pasteurized saké and has a fresh, lively flavor. Served by the bottle.

Gekkeikan **6** (187 ml)

Shirayuki **11** (300 ml)

Hakutsuru **13.5** (300 ml)

炭酸入りお酒

Sparkling Saké

Served by the bottle.

Zipang **14** (250ml bottle)
Light and sweet with a burst of bubbles.

変り酒

Infused Saké

Served by the glass (6oz.) and bottle (750ml).

GLASS / BOTTLE

Moonstone Raspberry **7/27**
Subtly sweet, balanced blend of saké and raspberries.

Moonstone Asian Pear **7/27**
Balance of saké and lush pear.

Hana Lychee **6.5/23**
Appealing aroma with an intense flavor of exotic fruit. Long, lingering finish of rich lychee.

Hana Fuji Apple **6.5/23**
Deliciously tart and crisp with an intense flavor of fresh fuji apple.

お酒お試しセット

Saké Flights

Nigori Flight **8**
Momokawa Organic, Sho Chiku Bai, Moonstone Coco-Lemongrass

Infused Saké Flight **11**
Moonstone Raspberry, Hana Fuji Apple, Hana Lychee

Samurai's Flight **10**
Momokawa Organic Ginjo, Yuki no Boshu, Otokoyama

Emperor's Flight **21**
Gekkeikan Horin, Kubota Hekiju, Kubota Manju