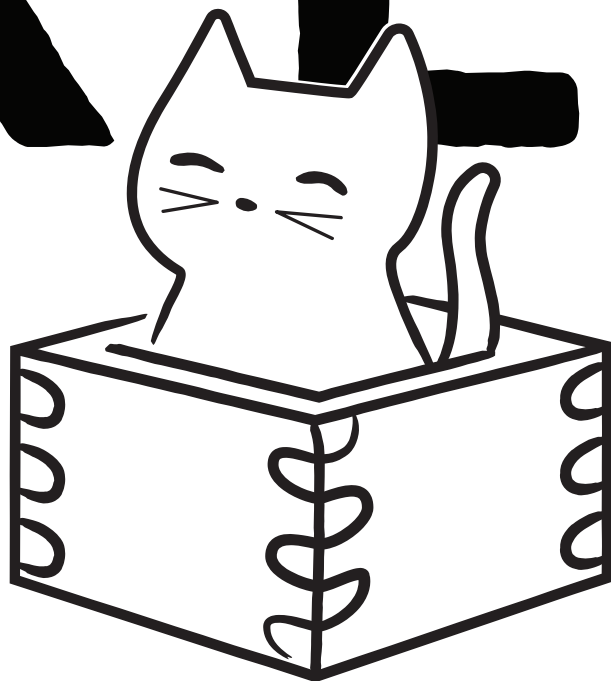


# SAKE

AND  
SOME  
BEER  
AND  
WINE



FRUIT + FLOWERS

EARTH + UMAMI

RICE + MINERALS

DELICIOUS WEIRDOS

WARM SAKE

IN A CUP

WINE

BEER

JUNMAI + HONJOZO

GINJO + JUNMAI GINJO

DAIGINJO + JUNMAI DAIGINJO

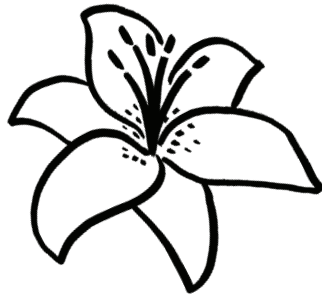
OLD FASHIONED TECHNIQUES

UMESHU

OTHER UNIQUE TREATS

SHOCHU

## FRUIT + FLOWERS



Eiko Fuji 'banryu' honjozo  
super big fruit, lots of ripe cherry 9

Kaiun junmai ginjo  
sauvignon blanc-y, grassy and tropical 13

Kozaemon junmai ginjo 'miyama 55'  
green apple-y, extra fresh, bright 14

---

## EARTH & UMAMI

Tengumai junmai yamahai  
old school mushroomy funk machine 9

Yuho junmai 'eternal embers'  
rich, nutty, complex, lots of dried fruit 11

Sempuku junmai 'shinriki 85'  
a flavor bomb of cocoa and earth,  
longtime staff fave 13



## RICE + MINERALS

Kunimare junmai 'ginpu'  
from Japan's northernmost brewery,  
crisp and refreshing 10

Izumo Fuji junmai  
soft and round, rice-forward, easy 11

Taka tokubetsu junmai  
crisp mineral freshness from  
a rice master 13

---

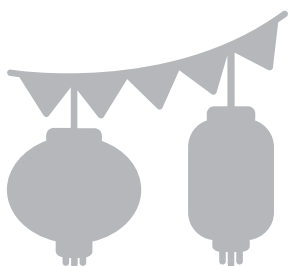
## DELICIOUS WEIRDOS

Tsukasabotan 'yamayuzu shibori'  
yuzu infused sake, basically japanese  
limoncello 11

Kamo Izumi 'red maple'  
a complex character, 2-year aged  
nama 13

Kamo Izumi 'kome kome'  
if german riesling had a japanese  
cousin. tart and sweet 12/30/42





---

---

---

---



## WARM SAKE

GENTLY HEATED IN A WATER BATH,  
6 OZ OR 10 OZ CARAFE

Koshi no sesshu tokubetsu honjozo  
soft, round, dangerously easy 15/24

Kinpou shizenshu junmai yamahai  
brewed from organic rice. nutty, earthy,  
rice-y 14/22

---

## IN CUP

DRINK THE SAKE, KEEP THE CUP!  
6 OZ, 16 EACH

Aki shika 'bambi cup'  
crisp, clean, and easy

Kaika 'sanomaru cup'  
dry, rice-y, lean

Katafune 'wan cup'  
fragrant, calm, gentle

Nishi no seki 'daruma cup'  
fat and rich, complex



# WINE

## BUBBLES

Jacky Blot 'Brut tradition' Chenin Blanc  
Loire Valley, France 15/60

---

## WHITE

Teutonic 'Sprockets' Scheurebe field blend  
Willamette Valley, OR 11/44

Tatomer 'Meeresboden' Gruner Veltliner  
Santa Barbara, CA 14/56

Broc 'Love white'  
Sonoma Coast, CA 12/48

Luuma Chardonnay  
Sonoma Coast, CA 13/52

---

## PINK

Vinca Minor 'Hawkeye ranch' Carignan  
Lodi, CA 14/56

# WINE

## RED

Joe Swick 'Bring it'  
Pinot Noir/Pinot Gris/etc  
Willamette Valley, OR 15/60

Broc 'Love 'red' Carignan/Valdiguie  
North Coast, CA 12/48

---

# BEER

## ON DRAFT

Orion okinawan rice lager 7  
Hitachino Nest yuzu lager 13  
Eagle Rock Brewery ginger saison 9

## IN CAN AND BOTTLE

Echigo 'koshi hikari' rice lager 8  
Far Yeast Brewing 'tokyo white' 11  
Iwate Kura 'sansho ale' 12  
Hitachino Nest 'nipponia' pilsner 13

# JUNMAI + HONJOZO

The word 'junmai' translates to 'pure rice,' and just like it sounds, is used to identify sakes that are made with just rice, water, and koji. There's no rice-polishing requirement for bottles labeled junmai, but typically they tend to run around 60-70%.

Honjozo, on the other hand, can get a bad rap for being the 'unpure' sake, as it has brewer's alcohol added to it. This added alcohol, typically a neutral spirit distilled from molasses, is only there to help bring out aromatics and flavors, not increase the alcohol content. Honjozo sake usually taste lighter than their junmai counterparts, and if you ask the brewers themselves what they like to drink they often will say their honjozo bottlings.

Junmai and honjozo sake can express a wide range of flavors, from light and crisp all the way through to umami-rich, earthy, mushroom-y styles.

## — AN INTRODUCTION —

### Eiko fuji 'honkara' honjozo

Yamaguchi. 1800 ml

crisp and clean with a splash of juniper.  
for the martini drinker.

10/25/150

### Masumi 'okuden kantsukuri' junmai

Nagano. 720 ml

soft and cozy, round and lush.  
served chilled or warm.

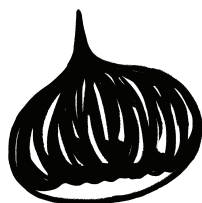
12/30/72

### Yamada shoten 'mukashi no manma' junmai

Gifu. 900 ml

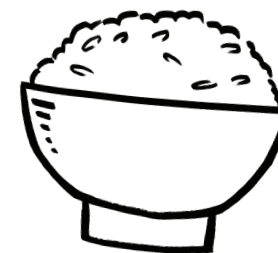
Super old school, rustic, country style.  
mushrooms, smoke, and spice.

11/28/62



# JUNMAI + HONJOZO

## FURTHER EXPLORATION



### Daina 'chou karakuchi' junmai

Kanagawa. 1800 ml

super super dry. lean, crisp, and fresh.

13/32/66

### Tensei 'song of the sea' tokubetsu honjozo

Kanagawa. 720 ml

inspired by surf culture, a breezy,  
sea-salt-y, easy drinking charmer.

13/32/66

### Ohyama 'tomizu' tokubetsu junmai

Yamagata. 720 ml

polished to ginjo levels, a refined junmai.  
a feel-good sake with texture and roundness.

12/30/62

### Gozenshu '9' junmai

Okayama. 500 ml

brewed with an ancient method called  
'bodaimoto.' rich and spicy, nuts and oats.

14/34/60

### Sogen junmai

Ishikawa. 720 ml

lush and round and creamy. a sake  
drinker's sake.

12/30/62

## JUNMAI + HONJOZO

### Fukucho 'forgotten fortune' junmai

Hiroshima. 720 ml

from a female master brewer using an heirloom rice that she herself revived. full, rich, textured.

14/34/70

### Huchu homare 'taiheikai' tokubetsu junmai

Ibaraki. 720 ml

pineapple and nuts, super balanced.

15/36/74

### Izumo fuji junmai

Shimane. 720 ml

soft and rice-y, from a super old fashioned, teeny tiny brewery.

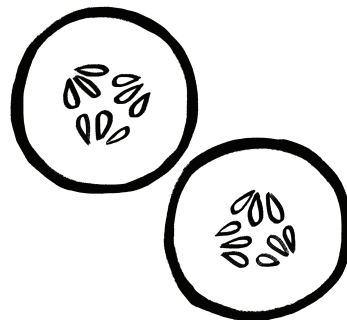
11/28/58

### Shichida '75' junmai

Saga. 720 ml

only minimally polished and aged for two years, a sake that really shows off what a talented brewer can do.

15/36/74



## GINJO + JUNMAI GINJO

Once we get into the world of ginjo sake, it's time to talk about rice polishing. All sake rice is polished, or milled, as a first step in the brewing process. The outer layers of the rice are mostly fats and proteins, and the interior is the "white heart" of pure starch. The more of the center portion that's used in the brew, the more refined and cleaner-tasting the final product ends up being. Ginjo sakes must be polished to a minimum of 60%, and many are polished even further than that.

Ginjo sake are often show more fruit and floral aromas than their junmai counterparts, and tend to be a bit softer. They can be a great category for new sake drinkers to start with as well.

## — AN INTRODUCTION —

### Dewazakura 'oka' ginjo

Yamagata. 1800 ml

A benchmark in the sake world, considered to be the sake that kicked off the 'ginjo boom' in 1980s japan. more flowers than fruit. 10/25/150

### Kimura shiki 'kiseki no osake' junmai ginjo

Okayama. 720 ml

Fruit-forward, expressive, lots of energy. from biodynamic rice. 12/30/72

### Huchu homare 'watari bune 55' junmai ginjo

Ibaraki. 720 ml

brewed from formerly extinct heirloom watari bune rice. melon and peach, bright and fruity, with a little bit of funk around the edges. 15/36/74

## GINJO + JUNMAI GINJO

### Nechi otokoyama junmai ginjo

Niigata. 720 ml

brewed from estate-grown rice. velvety and rice-y, aromatic.

15/36/74

### Seitoku junmai ginjo genshu

Gunma. 1800 ml

a very balanced 'cask-strength' style, surprisingly light. served room temp.

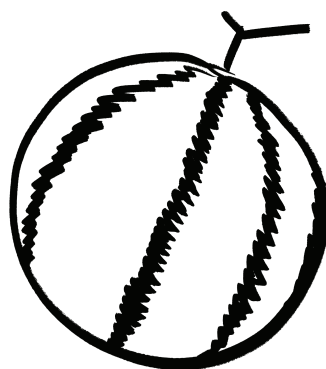
15/36/74

### Mantensei junmai ginjo

Ibaraki. 500 ml

rich and deep, smoky, earthy, intense umami.

15/36/74



## GINJO + JUNMAI GINJO

## FURTHER EXPLORATION



### Sawahime junmai ginjo

Tochigi. 720 ml

apples and flowers, pure and fresh, lightly herbal.

15/36/74

### Fukucho 'moon on the water' junmai ginjo nama

Hiroshima. 720 ml

floral and aromatic, graceful, from a female master brewer.

15/36/74

### Yuki no bosha junmai ginjo

Akita. 720 ml

pineapple and nuts, super balanced.

15/36/74

### Shirataki 'jozen mizu no gotoshi' junmai ginjo nama

Niigata. 720 ml

unpasteurized, fresh and vivid, but with that classic Niigata dry and light style.

15/36/74

# DAIGINJO + JUNMAI DAIGINJO

Daiginjo, literally “big ginjo,” brings polishing to an even more extreme level, with a minimum of 50% milled away but some breweries going as low as 1%! Sakes labelled as daiginjo tend to have a rich, elegant texture and lots of aromatics. They make for great sipping sakes, and also can pair well with delicate dishes.

## AN INTRODUCTION

### Akitabare ‘suirakuten’ daiginjo

Akita. 1800 ml

a super luxe daiginjo, gravity pressed, 2-year aged. complex, aromatic, makes everything taste better.

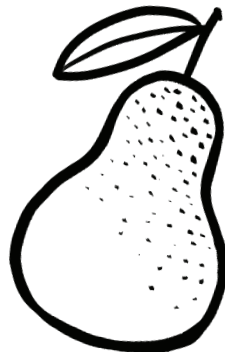
20/45/250

### Konteki junmai daiginjo

Kyoto. 720 ml

a restrained daiginjo, more subtle and less aromatic than most. lean, fresh, soft-spoken.

15/36/74



## DAIGINJO + JUNMAI DAIGINJO

## FURTHER EXPLORATION



### Shichida junmai daiginjo

Saga. 720 ml

complex, lots of rich fruit balanced with Shichida’s signature umami.

175

### Dewazakura junmai daiginjo genshu

Yamagata. 720 ml

a rare undiluted daiginjo. powerful, big fruit, intense but elegant.

200

### Kokuryu junmai daiginjo ‘88’

Fukui. 720 ml

brewed only once per year, from single tank number 88. aromatic, graceful, incredibly balanced.

275



# OLD FASHIONED TECHNIQUES

kimoto and yamahai are two old-fashioned methods of brewing that are more labor-intensive (in the case of kimoto) and time-consuming (yamahai) than modern techniques. they revolve around the way the yeast starter is created, and give very different results than sake brewed the sokujo, or "quick" way. they often have more acidity than their modern counterparts, and can have earthy, smoky, sometimes practically gamey aromas and flavors

## AN INTRODUCTION

### Daishichi honjozo kimoto

Fukushima. 1800 ml

a creamy, mellow, relaxed kimoto from a brewery who still makes everything the old fashioned way  
9/22/100

### Sawanoi 'tokyo kurabito' junmai ginjo kimoto

Tokyo. 720. ml

a sake that really shows the lactic side of the kimoto method, tangy and yogurt-y and juicy fruity.  
15/36/74

### Kikuhime junmai yamahai

Ishikawa. 1800 ml

incredibly classic style of yamahai from a centuries-old brewery, mushroom and nuts and earth, a bit wild at the edges.  
11/26/125



## OLD FASHIONED TECHNIQUES

## FURTHER EXPLORATION



### Tedorigawa daiginjo yamahai

Ishikawa. 720 ml

a rare daiginjo made in the yamahai method, elegant but with that classic yamahai earthiness around the edges.  
16/38/78

### Sohomare tokubetsu junmai kimoto

Tochigi. 720 ml

soulful and rich, super balanced, an elegant kimoto.  
15/36/74

### Manzairaku junmai yamahai

Ishikawa. 720 ml

mushrooms and earth, dusty, nutty and savory.  
15/36/74

# UMESHU

umeshu, or plum wine, is made by steeping whole Japanese sour plums (actually in the apricot family!) in various types of alcohol together with rock sugar. it often ages for more than a year before release, and the result is a sweet and tangy liqueur. it's delicious simply chilled, or mixed with club soda over ice.

Kamo izumi 'umelicious'  
hiroshima  
sake base, sweet and tangy, super elegant.  
12/glass

tsubaki's own house-made umeshu.  
sake base, made with local california ume.  
12/glass

Ippongi 'hannyatou' spicy umeshu  
fukui  
sake base, infused with togarashi chile, sweet and spicy.  
12/glass

Nanbu bijin 'mutoh'  
iwate  
sake base, made with ripe ume and no sugar added. umami-rich and rice-y.  
12/glass

Satsuma godai  
hyogo  
sweet potato shochu based, earthy, rich, slightly funky and nicely sweet.  
11/glass

# NIGORI

nigori, or 'cloudy' sake, is not actually unfiltered, as it's sometimes referred to. it's in fact just coarsely filtered, so more of the rice solids left behind remain in the liquid. there's no specific style to the flavors of nigori, but they are often richer and sweeter than the clear types.

Tsuki no katsura  
kyoto, 300 ml  
dry, gently spritzzy, a lighter style of nigori  
30/bottle

Kamo izumi junmai ginjo  
hiroshima, 900 ml  
creamy, tropical fruit, classic nigori profile.  
15/36/74

# OTHER UNIQUE TREATS

Dewzakura ginjo 'tobiroku' sparkling sake  
yamagata  
a rare dry sparkling sake, made like champagne.  
35/bottle

Hanahato kijoshu  
hiroshima  
8-year oak-aged dessert sake, super unique, for or madeira or sherry drinkers.  
15/glass