

Flights

Having a hard time selecting a glass or bottle of sake to enjoy? Tell your server what you're looking for and they'll be happy to suggest a flight that will meet your desired flavor profiles and characteristics.

Three Northern Beauties 17

A well rounded flight starting clean and crisp, soft and mellow fruits in the middle, and ending with tropical notes.



Warriors 17

A flight featuring the Murai Family line of sake. Starts with earthy tones, tropical notes in the middle, and finishing with a silky nigori sake.



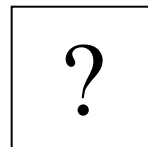
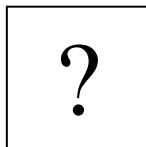
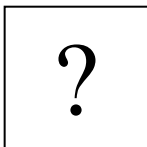
Umami Series 19

A flight that focuses on the dry and earthy characteristics of sake. Starting with a bone dry palette cleanser, an earthy and robust middle selection, and finishing with elegance.



Osake Omakase Flight 24

An ever-changing selection of three sakes. This flight will have the most variance in character.



Honjozo

A honjozo is a style of sake that has had a small amount of alcohol (made from distilled table or sake rice) added to the fermenting mash. Honjozos are crisp, clean, and very easy to drink. Furthermore, because of the presence of distilled alcohol, honjozo sakes are known to last much longer before and after they've been opened. When it comes to milling, rice in honjozo sake is milled 70% or less of its original size.



Yoshinogawa Genshin Karakuchi

“Special Extra Dry”

Clean and crisp

8 gls / 35 carafe / 105 1.8 ltr



Murai Family

Tokubetsu Honjozo

Round and robust

10 gls / 54 btl 720ml



Kubota Senju

Honjozo

Full-bodied and smooth

14 gls / 68 btl 720ml



Naba Shoten “Harbor”

Yamahai Nama Genshu

Sharp, bold, and versatile. A staff favorite.

15 gls / 79 btl 720ml

Junmai

Junmai, which stands for “pure rice,” refers to the fact that no distilled alcohol has been added to the batch. Junmai sakes are earthy and robust. These characteristics make them ideal for heavier meat dishes or types of fish that are higher in fat and oil content. Like honjozos, the rice used to make junmai sake is milled to 70% or less of its original size.



Murai Family “Tanrei”

Clean, dry and crisp

10 gls / 54 btl 720ml



Tentaka “Hawk in the Heavens”

Earthy and rounded, clean finish

12 gls / 66 btl 720ml



Dewatsuru “Crane of Dewa”

Dry, mellow, old-world finish

12 gls / 48 carafe / 125 1.8 ltr



Otokoyama Momenya

Crisp, well balanced, and friendly sake with hints of tree and citrus fruits.

13 gls / 54 carafe / 135 1.8 ltr

Junmai Ginjo

One will find the most variance in the ginjo and junmai ginjo levels of sake. Flavor profiles can range from dry and smooth to floral and tropical. The rice used to make junmai and junmai ginjo sakes is milled to 60% of its original size.



Kikusui “Chrysanthemum Water”

Junmai Ginjo

Clean, crisp, smooth, light
tropical aroma

12 gls / 48 carafe / 125 1.8 ltr



Yuki no Boshu “Cabin in the Snow”

Junmai Ginjo

Smooth with melon and papaya
notes

12 gls / 48 carafe / 125 1.8 ltr

Daiginjo

Daiginjo and Junmai Daiginjo sakes have been milled to %50 or less of its original size. These are the most elegant sakes with intense tropical and floral notes with smooth and rounded acidity.



Dassai “Otter Festival”

Junmai Daiginjo

A fun and snappy sake. Everything is quick with this daiginjo. Honeydew and ripe melon notes with a hint of minerality on the finish.

16 gls/ 85 btl 720ml



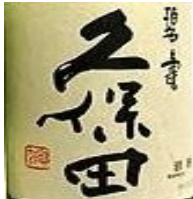
Wakatake Onikoroshi

“Demon Slayer”

Junmai Daiginjo

Velvety acidity artfully blended with notes of anise and melon. A staff favorite.

105 btl 720 ml



Kubota Hekijyu

Junmai Daiginjo

Light and dry with flavors of ripe pears and grapes. A popular sake in Japan.

105 btl 720ml



Akitakomachi “Beauty of Akita”

Daiginjo

Chic sake. Papaya and mango influence with a silky finish. The epitome of an elegant sake.

150 btl 720ml

Nigori

Nigori sake is unfiltered sake. Simply put, rice particles in the batch were not filtered out after fermentation. The result is cloudy colored sake. These sakes are generally smoother and take on coconut influences.



Murai Family Honjozo Nigori

Smooth with heavy notes of coconut and a robust finish.

11 gls / 59 btl



Kizakura

Kizakura Nigori

The lightest of the unfiltered sake we offer. Slight coconut and anise flavors with a ripe finish.

25 btl 300 ml



Hou Hou Shu Sparkling Nigori Sake

Easy drinking and slightly sweet. This carbonated nigori sake is a great way to drink your dessert.

29 btl 300 ml