

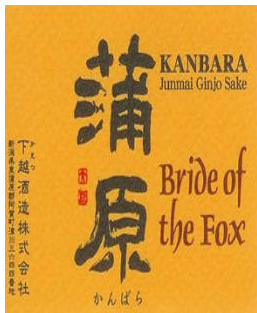
SAKE FROM JAPAN



600 Sake Hawk In The Heavens (300 ml)

\$ 52

Pale, yellow-tinged color. Smoky aromas of pumpkin and squash, with hints of grilled bread, fennel and menthol. Gives a subtly sweet impression but retains good freshness. Not particularly rich, but the melting finish is clean and persistent. Made from a spring that has been famous for more than 400 years.



601 Sake Kanbara bride of the fox (300 ml)

\$ 58

Very pale color, deeper than the Wandering Poet but less brilliant. High-pitched, nuanced nose combines melon, lime, mint, nuts and dusty fresh herbs. Juicy and intense, with assertive flavors of citrus fruit, melon, herbs, spices and nuts. Not a heavy style but boasts impressive palate presence and plenty of character. The long finish hints at melon and nuts.



602 Sake Moon on Water (300 ml)

\$ 62

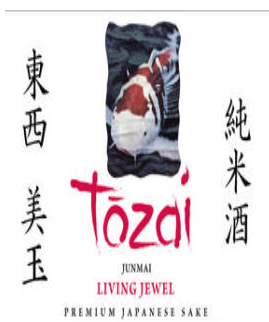
Very pale, green-tinged color. Fruity, vibrant aromas of lime, fennel and minerals, with a hint of white pepper; this one is also rather Chablis-like. Rich and soft in the mouth, conveying lovely fullness without weight. Just a bit aggressive and warm on the finish. This needs to be served with food. The water in the Hiroshima prefecture is known for being very soft. Made by one of the very small number of female brewers in Japan.



603 Sake Starfilled Sky (300 ml)

\$ 56

Very pale yellow. Assertive aromas of citrus fruits and smoke, with a subtle saline element. Fairly rich and voluminous but with an airy texture. A very suave, mouth filling example with a lightly sweet impression and very good breadth.



604 Sake Tozai Living Jewel (300 ml)

\$ 36

The aromas are quite complex, showing white grape, anise, and a hint of sweet rice. These same flavors come rushing through the medium-bodied palate which has a slightly creamy texture followed by a hint of white pepper and fresh herbal notes. The long, clean finish makes this both a great sipping sake as well as a companion to a wide range of foods.



605 Sake2me Asian Pear (187 ml)

\$ 24

Hand-crafted with all-natural flavors and colors. Naturally sweetened with cane sugar. No sulfites, gluten-free. Lemony citrus aroma with a hint of orange peel and mint; a rare, fragrant Japanese citrus fruit now appearing as an ingredient in line cuisine and in high-end cocktails.



607 Sake2me Yuzu Citrus (187 ml)

\$ 24

Hand-crafted with all-natural flavors and colors. Naturally sweetened with cane sugar. No sulfites, gluten-free. Lemony citrus aroma with a hint of orange peel and mint; a rare, fragrant Japanese citrus fruit now appearing as an ingredient in line cuisine and in high-end cocktails.



608 Sake2me Green tea (187 ml)

\$ 24

Hand-crafted with all-natural flavors and colors. Naturally sweetened with cane sugar. No sulfites, gluten-free. A blend of Asian green teas with notes of lemongrass and wildflower honey; well known for its anti-oxidant qualities.

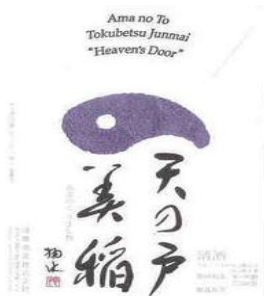
Sake by the pot (6 Oz)



609 Sake Dreamy Cloud

\$ 27

Aromas of rice and ripe red plums. Bright, mouthwatering acidity leads into a soft and chewy texture from the unfiltered rice particles. The rice flavor is joined by gently nutty and slightly fruity flavors in the long finish.



610 Sake Heavens Door

\$ 27

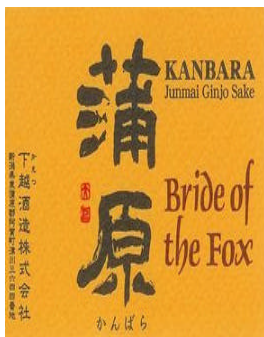
Made by Asamai Shuzo. Akita Prefecture. Raisins and earthiness in faint nose. Overall slightly dry flavor but with nice fruity essences in the recesses, supplanted by nice rice-like tones and a gentle sweetness beneath.



611 Sake Moon on Water

\$ 32

Water in this region is very, very soft in comparison to most sake-brewing regions in Japan. This is a major contributor to the unique taste and feel of their saké. It melts and absorbs into the palate, taking flavor and fragrance with it in a very unique way.



612 Sake Kanbara Bride of The Fox

\$ 29

A fragrant, crisp, and pure sake. The name of this wonderful product was inspired by local legends about mysterious lights that appeared on nearby Mt. Kirin in the distant past.