

Wine

Red	Glass	½ Carafe	Bottle
Montpellier Pinot Noir	\$5	\$9	\$20
Montpellier Merlot	\$5	\$9	\$20
Montpellier Cabernet	\$5	\$9	\$20
Old Vine Zinfandel	\$6	\$11	\$23
*Hakutsuru Plum Wine	\$6	\$11	\$23
White			
Montpellier Chardonnay	\$5	\$9	\$20
Veramonte Sauvignon Blanc	\$6	\$11	\$23
Lagaria Pinot Grigio	\$6	\$11	\$23

Beer

Bud Light	(12oz)	\$2.95		
Budweiser	(12oz)	\$2.95		
Tsingtao	(12oz)	\$3.50		
Sapporo	(12oz)	\$3.50	(21oz)	\$5.95
Asahi	(12oz)	\$3.50	(21oz)	\$5.95
Kirin Ichiban	(12oz)	\$3.50	(21oz)	\$5.95

House Hot Sake \$7.00

Sake 101

There are four key ingredients of making sake: Water, Rice, Koji, and Yeast. Each requires different brewing methods and a different percentage of rice milling (**seimaibuai**).

- **Junmai-shu** (pure rice wine; no adding of distilled alcohol)

NOTE: Until recently, at least 30% of the rice used for Junmai sake had to be milled away. But the laws have changed, and Junmai no longer requires a specified milling rate. Nevertheless, the amount milled away must, by law, be listed somewhere on the label.

- **Honjozo-shu** (at least 30% of rice polished away; a tad of distilled alcohol is added)
- **Ginjo-shu** (at least 40% of rice polished away; with or without alcohol added; if bottle is labeled Ginjo, it means distilled alcohol was added; if labeled Junmai Ginjo, it means no alcohol added)
- **Daiginjo-shu** (at least 50% of rice polished away; again with or without added alcohol; if bottle is labeled Daiginjo, it means distilled alcohol was added; if labeled Junmai Daiginjo, it means no alcohol added)
- **Namazake** (special 5th designation for unpasteurized sake; incorporates all four above)

Futsū - husk removed from rice and minimal polishing

Junmai - typically 70% of the rice remaining

Ginjō - at least 60% of the rice remaining

Daiginjō - 50% or less of the rice remaining

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SUSHIYA *Sake...!*

FUNAGUCHI KIKUSUI

A truly fresh sake which is not subjected to either pasteurization or blending. Alcohol content of 19% which is higher than average sake. Rich but yet light in taste. A fantastic thick texture and sweet taste that just screams springtime picnic.

Sake Meter Value: -2
(Can 200mL) \$11.50



YAEGAKI Sake Dry



It is made with rice polished to the extent that the nearly 40% of each grain has been polished away; brewed at a low temperature, full-bodied and slightly acidic, it goes well with a wide variety of foods.

Sake Meter Value: +0
(Bottle 300mL) \$8.00

Hananomai Katana



The true revival of the classic sake from samurai era. Gentle aroma yet full flavor with clean finish will harmonize with any Asian cuisine. Junmai Ginjo

Sake Meter Value: +7
(Bottle 180mL) \$8.00

SHIRO SASA -White Sake

Ozeki Shirosasa Nigori Sake is a unfiltered junmai ssake, cloudy with smooth sweet, creamy but refreshing taste that pairs well with any meals. Shirosasa Nigori Sake has a reduced sweetness and makes a perfect aperitif or dessert wine.

Sake Meter Value: -8
(Bottle 300mL) \$10.50



KUROBIN - Black Bottle



The true revival of the classic sake from samurai era. Gentle aroma yet full flavor with clean finish will harmonize with any Asian cuisine.

Sake Meter Value: +8
(Bottle 300mL) \$12.00
(Bottle 720mL) \$23.00

Kizakura Stars



A crisp sake with gentle bubbles from the sake yeast. The perfect ensemble of sweet and sour reminiscent of green apples. Harmony of light sweet, light pure & sharp.

Sake Meter Value: -35
(Bottle 300mL) \$11.50

Kawacho Junmai Ginjo Sake



Clear with a silvery cast. Bright aromas of banana, white cherry, balsa, nougat and bubblegum with a silky dryish medium body and a nice savory roasted zucchini and nutshell accented finish.

Sake Meter Value: +2
(Bottle 300mL) \$12.00
(Bottle 720mL) \$23.00

Yaegaki Nigori



A sweet, desert sake, milky in color. It's well-balanced silky and creamy texture is complemented by the sweetness. Roughly filtered, cloudy with a sight of refreshing flavor.

Sake Meter Value: +8
(Bottle 300mL) \$11.00
(Bottle 720mL) \$23.00

House Hot Sake \$7.00

