

CHAMPAGNE & SPARKLING

|                                                               |    |     |
|---------------------------------------------------------------|----|-----|
| Taittinger, Brut Prestige, Champagne NV                       | 28 | 125 |
| Raventós i Blanc, Brut Rosé de Nit, Spain 2022                | 18 | 85  |
| Lambrusco, Medici Ermete, Lambrusco Di Sorbara, Italy 2021    |    | 85  |
| Ruinart, Brut Rosé, Reims, Champagne NV                       |    | 195 |
| Billecart-Salmon, Le Blanc De Blancs, Grand Cru, Champagne NV |    | 210 |
| Krug, Grande Cuvée, Reims, Champagne NV                       |    | 355 |
| Dom Pérignon, Moët & Chandon, Épernay, Champagne 2013         |    | 395 |
| Cristal, Louis Roederer, Reims, Champagne 2014                |    | 575 |
| Prosecco, Desiderio Jeio, Veneto, Italy NV                    | 18 | 85  |

SPARKLING & SEASONAL SAKE

|                                                                                         |    |     |
|-----------------------------------------------------------------------------------------|----|-----|
| Origarami Masumi Sparkling Sake, Nagano Prefecture crisp bubbles, umami, savory twist   |    | 95  |
| Oze x Rose, Junmai Daiginjo, Gunma Prefecture, ripe cranberry and sweet tropical fruits | 22 | 105 |
| “First Run” Masumi Arabashiri, Nagano Prefecture fresh and clean, dry finish            | 24 | 115 |

JUNMAI STRUCTURED AND ROBUST

|                                                                                               |    |    |
|-----------------------------------------------------------------------------------------------|----|----|
| “Northern Skies” Akitabare Koshiki Junzukuri, Akita Prefecture balanced, light, dry           | 18 |    |
| “Champion of the West” Nishinoseki, Oita Prefecture roasted nut, buttery richness             | 18 |    |
| “Seven Fields” Shichida, Saga Prefecture calm, refreshing, aroma of green apple               |    | 74 |
| “God of Water” Suijin, Iwate Prefecture earth, honey, white pepper                            |    | 75 |
| “Red Label” Tamagawa, Kyoto Prefecture low intervention, palate drenching explosion of flavor |    | 80 |

GINJO AROMATIC AND ROUNDED

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|-------------------------------------------------------------------------------------------------|----|-----|
| “Cherry Bouquet” Dewasakura Oka, Yamagata Prefecture flowery bouquet, a touch of pear and melon | 20 |     |
| “Dragon God” Ryujin, Kakushi Nama Genshu, Gunma Prefecture bold, fruity and dry                 | 24 | 125 |
| “Pink Label” Mutsu Hassen, Aomori Prefecture soft mouth feel, sweet and freshly balanced        | 19 | 95  |

JUNMAI GINJO FRAGRANT AND REFINED

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|---------------------------------------------------------------------------------------------------|----|-----|
| Shoin, Yamaguchi Prefecture blossoming bouquet of floral fragrances and tartness of apples 500 ml |    | 88  |
| Brooklyn Kura, Nama Genshu, Brooklyn NY unpasteurized, refreshing, light, balanced and floral     | 18 | 78  |
| Dewasansan Dewasakura, Green Ridge, Yamagata Prefecture green apple, citrus, dried flowers        |    | 110 |
| “Yuki Snow” Denshin, Fukui Prefecture pure, calm fragrance of frozen water                        |    | 85  |
| “Dream Light” Yumeakari, Iwate Prefecture light citrus, crisp, balanced                           | 22 | 98  |
| “Blue River” Koshi No Kanbai Sai, Nigata Prefecture crisp, clean, satisfying umami imprint        |    | 78  |
| “Chivalry” Gikyo Aichi Prefecture lush melon, toasted wheat, dry finish with a hint of spice      |    | 72  |

NAMANA

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|---------------------------------------------------------------------------------------------------------------------|----|-----|
| “A Thousand Drops of Dew” Tedorigawa Tsuyusanzen Ishikawa Prefecture a magnificent expression of the kanazawa style |    | 350 |
| Noguchi Natsu No Namazake Ishikawa Prefecture powerful and intense, dry and structured                              | 25 | 135 |

JUNMAI DAIGINJO COMPLEX AND DELICATE

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|------------------------------------------------------------------------------------------------------------------------------|----|------|
| “Gold Leaves” Kamotsuru, Hiroshima Prefecture tropical fruits, melon, cantaloupe, strawberry, lingering finish               |    | 140  |
| “Stella” Inaba Shuzo, Ibaraki Prefecture complex and deep ripe fruits, lingering finish                                      | 29 | 175  |
| “Mountain Cherry” Dewazakura, Yamagata Prefecture dry, plum, berry, grape, peach, and floral elements                        |    | 155  |
| “Heaven Sake” Label Noir, lush tropical fruit, vibrant early summer pears, wild red berries                                  |    | 225  |
| Dassai 23 Otter Fest, Yamaguchi Prefecture deep tropical fruits, creamy nougat, pure minerals                                |    | 195  |
| “Mountain Flower” Masumi Sanka, Nagano Prefecture hints of ripe fruit, rose petals, hint of oregano                          |    | 165  |
| “Fair Maiden” Hoyo Kura no Hana, Miyagi Prefecture delicate, light, charming 500 ml                                          | 30 | 135  |
| “Flying Dragon” Kirinzan, Niigata Prefecture elegant, refined, citrusy on the palate, reminiscent of a clean mountain stream | 36 | 195  |
| Miyosakae Tenmi, Ehime Prefecture lush, smooth, long finish                                                                  |    | 250  |
| “Tuxedo” Sohomare, Tochigi Prefecture incisive taste, supple body, subdued aroma                                             | 40 | 228  |
| “Seventh Heaven” Masumi Nagano, Nagano Prefecture elegant, balanced, a wisp of quince                                        |    | 265  |
| “Selection N” Zaku, Mie Prefecture round, gentle, pear, pineapple, rock sugar aromas                                         |    | 295  |
| “Silk Dragon” Kokuryu, Fukui Prefecture dry, silk, clean, elegant finish                                                     |    | 350  |
| “Heavenly Grace” Tenko 40, Akita Prefecture fragrant summer flowers with hints of fresh tropical fruits & citrus             | 28 | 145  |
| “Snow Aged” 8 years, Hakkaisan, Niigata Prefecture elegant, complex, cocoa, mocha, touch of vanilla                          |    | 180  |
| Iwa 5, Toyama Prefecture pear, mint, lemon zest, almond, herbs                                                               |    | 375  |
| Kyokusen Asabiraki, Iwate Prefecture subtle brushes of sweet melon, juicy plum, elegant finish                               |    | 425  |
| Yukimanman Dewazakura, Yamagata Prefecture aged 5 years, elegantly nuanced, pomegranate, persimmon                           |    | 575  |
| Shizuku Kokuryu, Fukui Prefecture clean, balanced, smooth, limited production                                                |    | 675  |
| “Heaven Of Topsy Delight” Akitabare Suirakuten Reserve, Aged 20 Years, hints of honey and fig, earthy                        |    | 725  |
| “Black Dragon” Kokuryu Hachijuhachigo, Yamadanishiki Prefecture imited release, rich, umami undertones                       |    | 888  |
| Nanbubijin, Iwate Prefecture aged 10 years, delicate, pure, authentic                                                        |    | 1100 |
| “Kaleidoscope” Tedorigawa Mangekyo, Ishikawa Prefecture soft as silk, gently aromatic, deep reaching flavor                  |    | 1200 |

YAMAHAI

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|----------------------------------------------------------------------------------------------------|--|-----|
| Suehiro, Fukushima Prefecture deep, complex, smoky                                                 |  | 75  |
| “Snow Peak Black” Kubota Seppou, Niigata Prefecture hints of caramel, sweet rice, and nougat 500ml |  | 165 |

NIGORI UNFILTERED

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|------------------------------------------------------------------------------------------------|----|-----|
| “Summer Snow” Kamoizumi Nigori, Hiroshima Prefecture wet soil, white peach, cream 500 ml       | 20 | 95  |
| Dassai 45 “Nigori” Otter Fest, Yamaguchi Prefecture rose water, cream, apple, and melon aromas |    | 145 |