

SHOCHU FLIGHTS 28

Gyokuro “Excellent Green” Green Tea
Iichiko “Best of All” Barley
Zuisen “Fountain” Rice
Aka No Ne “Sound of Red” Carrot
Satsuma Mura “Satsuma Village” Sweet Potato

SAKE FLIGHTS

FLIGHT 01 • 21

“White Snow”
“Goblin Killer”
“Castle of Cranes”
“Big Mountain”

FLIGHT 02 • 26

“Well in the Stream”
“Demon Slayer”
“Zen”
“Rich & Revered Sage”

SAKE — BY THE — GLASS AND CARAFE

	GLASS	CARAFE
Honjozo Shirayuki “White Snow”	05	21
Junmai Itami Onigoroshi “Goblin Killer” - HYOGO Sawanoi Daikarakuchi “Well in the Stream” - TOKYO	06 08	25 35
Tokubetsu Junmai Ohyama “Big Mountain” - YAMAGATA Zen “Zen” - IWATE	09 10	40 44
Junmai Ginjo Kakujo “Castle of Cranes” - OITA Wakatake Onikoroshi “Demon Slayer” - SHIZUOKA	09 10	40 44
Junmai Daiginjo Tomio Genzo Genshu “Rich & Revered Sage” - KYOTO	14	58

KNOW YOUR SAKE

JUNMAI

Junmai sake is brewed using only rice, water, koji, and yeast. The name means “pure rice,” an indication that no brewers alcohol has been added to the final product. Often full bodied and slightly acidic with flavors reminiscent of banana and anise.

JUNMAI GINJO

The rice used to produce Junmai Ginjo sake is polished to 40% of its original size. Fermentation proceeds at lower temperatures and for longer periods. The final product is a sake that is layered and complex, lighter and more fragrant with flavors reminiscent of apple and pear.

TOKUBETSU JUNMAI

Tokubetsu Junmai literally means “Special Junmai”. Technically it qualifies as a Junmai Ginjo, however it is positioned as a Junmai for marketing portfolio purposes by manufacturers. Tokubetsu Junmai sakes are often light to medium body with flavors reminiscent of coconut to melon.

JUNMAI DAIGINJO

The rice used to produce Junmai Daiginjo sake is polished to at least 50% of its original size and often up to 69%. This labor intensive process yields a light, fragrant, delicate sake with flavors often reminiscent of watermelon and cantaloupe.

COCKTAILS

	GLASS	CARAFE
Gin & Juice Bluecoat, Soho Lychee, Calamansi	10	30
Cherry Bourbon Smash Bulleit Bourbon, Almond, Cherry	08	24
Satsuma Martini Grey Goose L'Orange, St. Germain, Honey	11	XX
Dark Tropic Myers's Dark, Coconut, Guava	09	27
Heat & Sweet Margarita Sauza Hornitos, Passion Fruit, Finger Chili	09	27
Junmai Fiz Sake, Sangria, Champagne	08	24
Shu Sake Pineapple, Thai Basil, Vanilla	10	30
Sampantini Hendricks, Aloe Vera, Cucumber	10	XX
Yuzu-Rosewater Mimosa Yuzu, Rosewater, Champagne	09	27
Togarashi Bloody Mary Charred Tomato, Wasabi, Fish Sauce	10	30

SPARKLING BY THE GLASS

Henri Savard Brut NV France	11
Segura Viudas Cava Rose NV Spain	09

BEER

	PINT	PITCHER
Box Car Pennsylvania	06	18
Flying Fish “Hopfish” I.P.A. New Jersey	07	21
Asahi Super Dry Japan	08	24

Bass England	06	Heineken Light Holland	05
Tiger Southeast Asia	05	Sapporo Reserve Japan	09
Leffe Blonde Belgium	07	Asahi Kuronama Japan	08
Spaten Lager Germany	05	Shock Top Ale Missouri	05

WINES — BY THE — GLASS

WHITE

Casal Garcia Vinho Verde NV Minho, Portugal	08
Wolfgang “GruVee” Gruner Veltliner 2009 Burgenlund, Austria	10
Fire Road Sauvignon Blanc 2009 Marlborough, New Zealand	10
Pio Pinot Grigio 2010 Veneto, Italy	07
Rudi Weist “Rhein River” Riesling 2008 Rheinhessen, Germany	11
Indaba Chenin Blanc 2010 Western Cape, South Africa	09
William Hill Chardonnay 2009 Central Coast, California	12

RED

Montoya Pinot Noir 2009 Monterey, California	12
Bodegas Langa Garnacha 2006 Calatayud, Spain	09
Conquista Malbec 2010 Mendoza, Argentina	10
Louis Martini Cabernet Sauvignon 2008 Sonoma Country, California	12
Lucky 7 Carmenere 2009 Rapel Valley, Chile	08
Blackstone Merlot 2009 Sonoma County, California	10
Rosenblum Cellars Red Zinfandel 2007 Paso Robles, California	11