

## JAPANESE SAKES

### Nambu Touji

Iwate JPA, Using the organic, Pesticide-free brewing rice "Tamasakae", each precious drop is slowly and carefully hand-crafted to perfection. Mild aroma and delightful sweet taste.

Hot 8.75 |

Cold 8.75 |

### Tomio

Kyoto JPA, Brewed from organically cultivated "Nihonbare rice" with strong aroma and mild sour taste.

Hot 8.75 |

Cold 8.75 |

**Nama Sake (Sho Chiku Bai)** 10.2 oz. Nama sake is the first sake in the U.S. produced from organic rice. This draft-type Nama Sake is full-bodied sake with hint of fruity aroma. Its mild, smooth and fresh taste pair well with a wide range of foods.

Cold | 13.50

**Kikusui (Junmai Ginjo)** 10.1 oz. Like a cool breeze carrying a gentle aroma of honeysuckle and hint of ripe bananas, KIKUSUI Organic Junmai Ginjo offer a flavor of fresh honeydew melon.

Cold | 25.00

**Hitotoki Sparkling Rose Sake (Junmai)** 180 ml. sweet with a little bit acidity sparkling sake brewed with rice and the red wine.

Cold | 13.50

### GINJO

Ginjo is a special type of Junmai or Honjozo, and considered the highest achievement of the brewer's art. All the rice employed in brewing Ginjo must be polished to at least 60% of its original size. Dai-Ginjo is brewed with the rice polished to at least 50%. In many Ginjo brewers use special yeasts in making Moto, and ferment the final mash very slowly at low temperature. This extra effort produce a sake that is lighter, clean taste and tangy flavor and an aroma.

### JUNMAI

The name means "pure rice". Junmai is sake composed of only rice, water, koji and sake yeast. No other ingredients or additives, such as alcohol or sugar, are added. The rice that has been polished to 70% or less of its original size is used to brew. The sake character tends to have a full-bodied and slightly acidic.

### NAMA

Nama means "Draft sake". In this sake, fresh sake is micro-filtered instead of other sake is pasteurized twice, once before aging and once in the process of bottling. Nama is fruity and fresh taste with pleasant aroma.

## ORGANIC WINES

	Glass   Bottle
<b>RED</b>	
Our Daily Red, California 2008 ( No sulfites added )	8.75   35.00
Beauliea, La Selve, France 2005 ( Biodynamic )	45.00
<b>White</b>	
Sauvignon Blanc, Terra Sana, France 2008	8.75   35.00
Riesling, Badger Mountain, Columbia 2008 ( No sulfites added )	9.75   39.00
Saint Regis, La Selve, France 2008 ( Biodynamic )	11.75   45.00

## JAPANESE BEERS

### **Koshihikari Rice 8.50** 17 oz.

It's used the delicious water and Koshihikari rice that Niigata's nature has provided and made this in a German-style decoction mash. This is a dry beer with a crisp palate and finish.

### **Ebisu Premium 7.50** 11.3 oz.

Yebisu Beer is mellowed over a long period to be a 100% malt premium beer. Select aroma hops produce a pleasant bitterness without any aftertaste. Yebisu Beer is a boon from over a century of history and the Company's devotion to pursuing good ingredients and a traditional production process.

### **Sapporo Premium 5.00** 12 oz.

an ideal choice for any beer lover seeking a fine lager with a refreshing flavor and moderately light body.

## BEERS

### **Organic Pilsner 6.00** 12 oz.

### **Pilsner Urquell 5.00** 12 oz.

### **Sam Adams 5.00** 12 oz.

**Red Bridge Gluten Free Beer 6.00** 12 oz. Redbridge is a rich, full-bodied lager brewed from sorghum for a well-balanced, moderately hopped taste.

