



K R U

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BAR TEAM

Elijah Arispe

Adrian Bayardo

Anna Hammond

Will Jones

Olivia Lafaille

Jocelyn Ng

Jose Reyes

Ben Smith

Saké 酒

CARAFE SM LRG

Momokawa 12 18
ORGANIC

Junmai Ginjo
 Melon, Lime, Pineapple

Kubota 20 29

Junmai Daiginjo
 Honeysuckle, Pear, Fuji Apple

Yuki No Boshu 18 26
CABIN IN THE SNOW

Junmai Ginjo
 Honeydew Melon, Green Apple, Mint

Kanbara 18 26
BRIDE OF THE FOX

Junmai Ginjo
 Chocolate, Nuts, Salted Toffee

Joto 14 20
THE BLUE ONE

Nigori - Junmai
 Mango, Lychee, Apple Butter



SAKÉ FLIGHT 32

Yuki No Boshu
CABIN IN THE SNOW

Junmai Ginjo

Kubota

Junmai Daiginjo

Kanbara
BRIDE OF THE FOX

Junmai Ginjo

Wine ワイン

BY THE GLASS

SPARKLING CHENIN BLANC
Maitre de Chai WILSON VINEYARD Sacramento Delta, CA 2021 17

CHAMPAGNE
Telmont RÉSERVE BRUT Marne, France NV 25

SPARKLING ROSÉ
Charles Bove Loire Valley, France NV 16

ROSÉ OF GRENACHE AND PINOT NOIR
Tessier FEMME FATALE ROSÉ Central Coast, CA 2022 16

ALVARINHO
Nortico Minho, Portugal 2022 12

FURMINT
Tinon BIRTOK Tokaj, Hungary 2021 13

SAUVIGNON BLANC
Groundwork Paso Robles, CA 2022 13

CHARDONNAY
Presqu'île Santa Barbara County, CA 2022 17

RIESLING
Willems-Willems FEINHERB Saar, Germany 2022 15

GAMAY
Domaine Lapierre RAISINS GAULOIS VDF - Beaujolais, France 2023 15

PINOT NOIR
Private Property Santa Lucia Highlands, CA 2018 19

SANGIOVESE
Colle Adimari LIBER Tuscany, Italy 2020 15

CABERNET SAUVIGNON
Cultivar North Coast, CA 2021 17

SYRAH
Perch Wine Co. Amador County, CA 2022 16

Beer ビール








ON DRAFT

	10 oz	PITCHER		10 oz	PITCHER
Onibi THE EELEST	6	17	West Coast IPA	7	19
RICE LAGER, SPECIALLY BREWED FOR KRU			ROTATING LOCAL WEST COAST IPA		
Asahi SUPER "DRY"	7	19	Hazy IPA	7	19
JAPANESE RICE LAGER			ROTATING LOCAL HAZY IPA		
Kiuchi HITACHINO NEST	7	19	Nitty's	6	17
ROTATING SEASONAL			ROTATING LOCAL CIDER		
Brasserie Dupont SAISON	8	20	Sour	7	19
BELGIAN FARMHOUSE BLONDE ALE			ROTATING BREWERY		

BOTTLED | CANNED

Orion DRAFT JAPANESE RICE LAGER	12 OZ CAN	8
Sapporo PREMIUM LAGER	22 OZ CAN	13
Kiuchi HITACHINO NEST JAPANESE RED RICE ALE	11.2 OZ BTL	9
YoHo SORRY JAPANESE SAKURA MOCHI STOUT	350 ML CAN	9

Kru Standards クルー スタANDARD

	<p>THE OLD FASHIONED</p> <p>Kru Old Fashioned 15</p> <p><i>Japanese Whisky, Ginger, Spiced Chocolate Bitters</i></p>
	<p>THE MARGARITA</p> <p>Miso Tippy 16</p> <p><i>Blanco Tequila, Curaçao, Miso Agave, Lime, Sea Salt Foam</i></p>
	<p>THE MARTINI</p> <p>Kru Martini 17</p> <p><i>Japanese Gin, Islay Dry Gin, Kru White Vermouth, Yuzu Bitters, Accoutrement</i></p>
	<p>THE MANHATTAN</p> <p>Kru Manhattan 17</p> <p><i>KRU Single Barrel Select: Maker's Mark Bourbon: Return of the Shokunin, Kru Red Vermouth, Ngo Citrus Bitters, Gomme</i></p>
	<p>THE ONE IN THE CAT</p> <p>Kat Daddy 8.0 16</p> <p><i>Japanese Rice Whisky, Ginger, Pineapple-Honey, Lemon</i></p>
	<p>THE GIMLET</p> <p>Open Sesame 16</p> <p><i>Sesame-infused Gin, Dry Vermouth, Cucumber-Yuzu Shrub, Lemon, Yuzu Bitters</i></p>
	<p>THE ONE FOR A CAUSE</p> <p>Kyoshi Warrior 15</p> <p><i>Tito's Vodka, Aperitivo Bitter, Vanilla-Passion Fruit, Lemon, Li Hing Mui</i></p> <p>TITO'S HANDMADE VODKA AND KRU CONTEMPORARY JAPANESE CUISINE HAVE TEAMED UP TO RAISE AWARENESS FOR SACRAMENTO SHELTER PETS ALIVE WITH A \$2,000 DONATION. SACRAMENTO SHELTER PETS ALIVE SERVES AS AN ALL-ENCOMPASSING SAFETY NET FOR VULNERABLE DOGS AND THOSE WHO WANT TO HELP THEM.</p> <p>"WE'RE HERE TO SUPPORT DOGS AND FAMILIES FAR BEYOND ADOPTION."</p>



Odorokasete! 驚かせて

"SURPRISE ME!"

Let our team know: what your favorite spirit is, some flavor profiles you enjoy (and dislike), and what style of cocktail you prefer... We will do the rest.



STRIVING TO EMBRACE THE THREE KEY RITUALS FOR THE PERFECT HIGHBALL:

TEMPERATURE, CARBONATION, and BALANCE, our Toki Highball Machine delivers a drinking experience unlike any other, dispensing ultra chilled, perfectly calibrated, highly carbonated super-duper fizzy water.

Our Highballs easily pair with all manner of dining occasions. They are refreshing & palate cleansing; and can be enjoyed at the beginning of the evening, or as a final nightcap.

There is a Highball for everyone.

Highballs ハイボール

Classic Highball	13
<i>Chilled Japanese Whisky, Super-Duper Fizzy Water</i>	
Kru Highballer	14
<i>Chilled American Single Malt Whisky, finished in Umeshu Casks, Spiced Pear, Super-Duper Fizzy Water</i>	
Cinnamon Toast Crunch*	17
<i>Chilled Brioche Toast- Aged Rum, Vanilla-Maple, Cinnamon, Whole Egg, Super-Duper Fizzy Water</i>	
Honey Nut Cheerios**	16
<i>Chilled Honey Nut Cheerio American Single Malt Whiskey, Salted- Honey, Super-Duper Fizzy Water</i>	
Corn Pops	15
<i>Chilled Japanese Whisky, Oksusu-Cha, Super-Duper Fizzy Water</i>	
Froot Loops	15
<i>Chilled Vodka, Toucan Sam Cane Sugar, Louie-Bloo Raspberry & Friends, Super-Duper Fizzy Water</i>	
Apple Jacks	15
<i>Chilled Japanese Gin & Calvados, Apple-Cinnamon Cordial, Super-Duper Fizzy Water</i>	













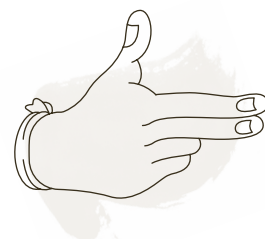
*CONTAINS GLUTEN **CONTAINS ALMONDS

°CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

“Hear what I say, we are the business today..”

TART / SOUR / REFRESHING











	Crown O.G. LYCHEE MARTINI 15 <i>Vodka, Shochu, Lychee, Cane Sugar, Lemon</i>
	Sea Legs “SOUTHSIDE MEETS THE BEACH” 15 <i>London Dry Gin, Mint, Lime, Celery Bitters, Salty Kombu</i>
	Panther like a Panther SPICY PALOMA 15 <i>Blanco Tequila, Gochujang Agave, Lime, Guava Soda</i>
	Chase Me ROTATING SEASONAL MARGARITA 16 <i>Blanco Tequila, Agave, Lime, Daily Accoutremant</i>
	36” Chain MISO GOLDRUSH 15 <i>Bourbon Whiskey, Miso Honey, Lemon, NGO Aromatic Bitters</i>
	Snug Again GIN CUCUMBER CARDAMOM SOUR 15 <i>London Dry Gin, Cucumber-Basil, Lime, Cardamom Bitters</i>
	yankee and the brave MAPLE GINGER WHISKEY SOUR 15 <i>Bourbon Whiskey, Maple, Ginger, Lemon, Egg White*, NGO Aromatic Bitters</i>
	Lie, Cheat, Steal “ARTICHOKE” WHISKEY SOUR 14 <i>Rye Whiskey, Cynar Amaro, Orgeat*, Lemon</i>
	Goonies contra E.T. SPICY AGUA DE TUNA 15 <i>Mezcal, Hibiscus- Prickly Pear, Lime, Pasilla-Habanero Pepper</i>
	Close Your Eyes and Meow to Fluff YUZU LEMONDROP 14 <i>Shochu, Yuzu Saké, Cane Sugar, Lemon, Shiso Bitters</i>

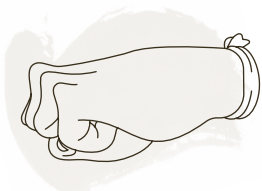


*CONTAINS ALMONDS

“... RT & J, we the new PB & J”

SPIRIT FORWARD / BITTER / BRACING

	Run the Jewels CLASSIC OLD FASHIONED 16 <i>KRU Single Barrel Select Bourbon Whiskey, Raw Sugar, NGO Aromatic Bitters</i>
	Thursday in the Danger Room TROPICAL OLD FASHIONED 15 <i>Pineapple Rum, Rye Whiskey, Raw Sugar, KRU Head Hunter Bitters</i>
	ooh la la SMOKEY AGAVE OLD FASHIONED 16 <i>Reposado Tequila, KRU Batch Select Mezcal, Agave, Spiced Chocolate Bitters</i>
	Oh Mama CLASSIC NEGRONI 15 <i>London Dry Gin, KRU Red Vermouth, Italian Red Bitter</i>
	Nobody Speak WHITE NEGRONI 15 <i>London Dry Gin, Blanc Vermouth, Italian White Bitter</i>
	Call Ticketron JAPANESE NEGRONI 15 <i>Japanese Gin, Saké Vermouth, Aperitivo Bitter</i>
	Blockbuster Night, Pt. 1 VIEUX CARRE REMIX 16 <i>Mizunara finished Cognac, Japanese Whisky, Saké Vermouth, Bénédictine, NGO Aromatic & Orleans Bitters, Sakura Bitters</i>
	Legend Has It JAPANESE COCKTAIL 15 <i>Cognac, Orgeat*, NGO Aromatic Bitters</i>
	Oh My Darling Don't Cry A LIGHT TAKE ON A MARTINI 15 <i>Vodka, Mastiha, Blanc Vermouth, Lemon-Elderflower Bitters</i>
	A Few Words for the Firing Squad JAPANESE MANHATTAN 16 <i>Japanese Whisky, Saké Vermouth, Pomegranate, Sakura Bitters</i>



Non Alcoholic Cocktails

ノンアルコールカクテル

MISO NOT-TIPSY *

NA Agave Blanco Spirit*,
Miso Agave, Lime,
Sea Salt Foam

15

NGO-GRONI *

NA Dry London Spirit*,
NA Italian Orange Spirit*,
NA Apéritif Rosso Spirit*

15

KYOSHI ISLAND *

NA Dry London Spirit*,
NA Italian Spritz Spirit*,
Vanilla- Passion Fruit, Lemon, Li Hing Mui

15

NOVEAU FASHIONED *

NA American Malt Spirit*,
Raw Sugar, NA Aromatic Bitters*

13

FORTY THIEVES *

NA Dry London Spirit*,
Sesame, Cucumber-Yuzu Shrub,
Lemon

14

180° MARTINI *

NA Dry London Spirit*,
NA Floreale Aperitivo Spirit*,
NA Orange Bitters *, Accoutrement

15

WHITE LINEN COLLINS *

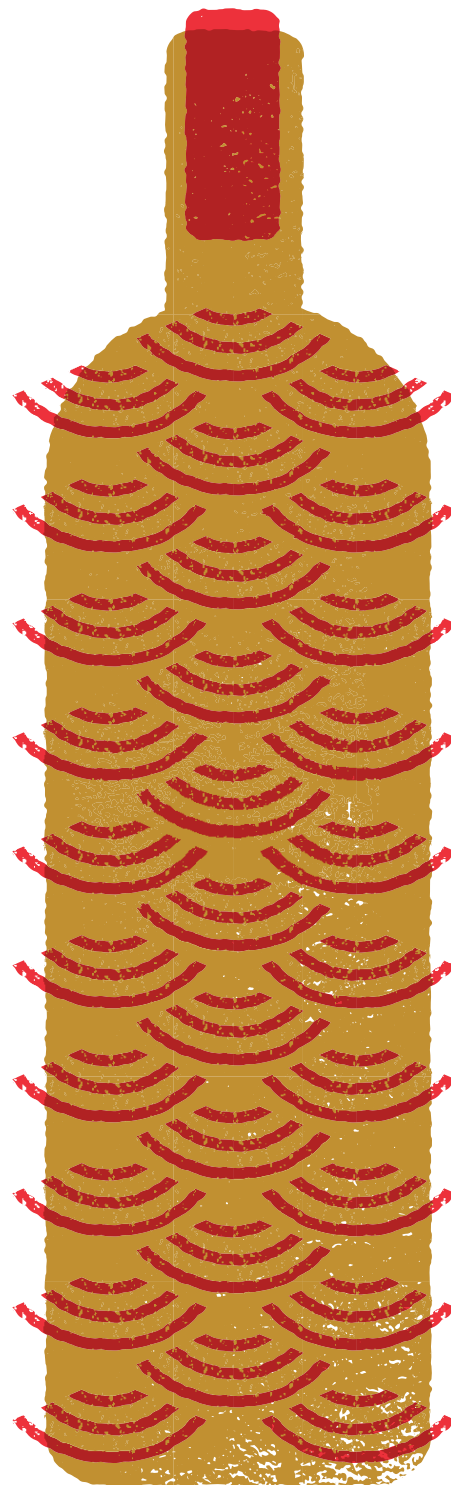
NA Dry London Spirit*,
NA Elderflower, Cucumber, Lime,
Super Duper Fizzy Water

14

STRUMMER'S PAPER PLANE *

NA American Malt Spirit*,
NA Italian Orange Spirit, NA Amaro,
Lemon

14



Non Alcoholic Wine & Beer Alternative

ノンアルコールワインとビールの代替品

SPARKLING ROSE Kolonne/Null* Berlin, Germany 2021	15 / 60
RIESLING Kolonne/Null* Berlin, Germany 2022	13 / 52
PINOT NOIR Leitz* Rheinhessen, Germany NV	56
BEER ALTERNATIVE Suntory ALL-FREE** 12 oz can	6

* LESS THAN < 0.5% ABV

Soda | Coffee | Tea ソーダ | コーヒー | お茶

Mexican Coca-Cola	6	Mexican Sprite	6	Mexican Squirt	6
Camellia ETHEREAL COLD BREW COFFEE ..	5	Tejava BLACK TEA	6	Fresh Lemonade	6

Wine

The following is a collection of wines that we feel is best enjoyed alongside great company, conversation, and our cuisine.

Our goal is to always champion smaller producers and farmers, with a focus on sustainable, organic, and biodynamic winemaking processes and practices whenever possible.

"If you keep an open mind and take each wine on its own terms, there is a world of magic to discover."

— Kermit Lynch

Wine Importer & Merchant

THIS IS AN EVER EVOLVING LIST; SELECTIONS AND VINTAGES ARE SUBJECT TO CHANGE.

WINE CORKAGE POLICY

WE ARE HAPPY TO OPEN SPECIAL BOTTLES FROM YOUR OWN COLLECTION TO ENJOY WITH OUR CUISINE.
OUR CORKAGE POLICY IS \$25 PER 750 ML BOTTLE,
BUT WILL WAIVE ONE CORKAGE FEE FOR A BOTTLE OF WINE PURCHASED FROM OUR LIST.
MAXIMUM 2 BOTTLES.

Champagne & Sparkling Wine

CHAMPAGNE

	BOTTLE
BLANC DE BLANC Pierre Gimonnet & Fils 1ER CRU Côte des Blancs, France NV	135
BRUT SOUVERAIN Henriot BRUT SOUVERAIN Reims, France NV	120
RÉSERVE BRUT Laurent-Perrier Tours-sur-Marne, France NV	100
GRAND SIÈCLE Laurent-Perrier Tours-sur-Marne, France MV	450
BRUT Dom Perignon Epernay, France 2013	750
BRUT Drappier CARTE D'OR Côte des Bar, France NV	95
EXTRA BRUT ROSÉ Nicolas Maillart GRAND CRU Bouzy, France NV	165

SPARKLING WINE

	BOTTLE
SPARKLING CHENIN BLANC Maitre de Chai WILSON VINEYARD Sacramento Delta, CA 2021	68
SPARKLING RIESLING Empire Estates Finger Lakes, NY NV	50
SPARKLING ALBARIÑO Carboniste GOMES VINEYARD Sacramento Delta, CA 2023	60
PEZSGÖ Kikelet Tokaj, Hungary 2017	95
FRANCIACORTA Barone Pizzini ANIMANTE Lombardy, Italy NV	95
BRUT ROSÉ Gran Moraine Yamhill-Carlton - Willamette Valley, OR NV	135
SPARKLING ROSÉ Charles Bove Loire Valley, France NV	64

White Wine

WHITE

BOTTLE

ALVARINHO Nortico <i>Minho, Portugal 2022</i>	48
HONDURRABI ZURI Roca Altxerri <i>Getariako Txakoli DO, Spain 2021</i>	55
ALIGOTE Aline Beaune <i>Burgundy, France 2021</i>	68
MELON DE BOURGOGNE Château Guipièrre <i>Muscadet Sèvre-et-Maine, France 2020</i>	44
ARNEIS Angelo Negro SERRA LUPINI <i>Piedmont, Italy 2020</i>	60
VERMENTINO Commune Regional Wines <i>El Dorado County, CA 2023</i>	55
VERMENTINU Sant Armettu ROSUMARINU <i>Sartene Corsica, France 2022</i>	75
RIESLING NADA <i>Langhe, Italy 2018</i>	65
RIESLING Rebholz DRY ESTATE <i>Pfalz, Germany 2023</i>	68
RIESLING Willems-Willems FEINHERB <i>Saar, Germany 2022</i>	60
RIESLING Schäfer-Fröhlich FELSENECK KABINETT <i>Nahe, Germany 2022</i>	95
RIESLING Joh. Jos. Prüm WEHLENER SONNENUHR SPÄTLESE <i>Mosel, Germany 2022</i>	170
PINOT BIANCO Alois Lageder VERSALTO <i>Trentino-Alto Adige, Italy 2020</i>	60
GRÜNER VELTLINER Geyerhof STOCKWERK <i>Kremstal, Austria 2022</i>	60
GEMISCHTER SATZ Weingut Ingris Groiss <i>Weinviertel, Austria 2021</i>	55
SAUVIGNON BLANC Groundwork <i>Paso Robles, CA 2022</i>	52
SAUVIGNON BLANC Hippolyte Reverdy <i>Sancerre, France 2023</i>	80
SAUVIGNON BLANC/SÉMILLION Frenchtown Farms THE PEARL THIEF <i>North Yuba, CA 2022</i>	70
SÉMILLION/SAUVIGNON BLANC Château Ducasse <i>Bordeaux, France 2022</i>	50
JACQUÈRE La Cave du Prieure <i>Savoie, France 2021</i>	65
FURMINT Tinon BIRTOK <i>Tokaj, Hungary 2021</i>	48
FURMINT Wetzer <i>Somlo, Hungary 2021</i>	60
FURMINT Barta Mad <i>Tokaj, Hungary 2015</i>	75
SAUVIGNON BLANC/SÉMILLION Frenchtown Farms THE PEARL THIEF <i>North Yuba, CA 2022</i>	70
WHITE PINOT NOIR Amity Vineyards <i>Willamette Valley, OR 2022</i>	52
CHARDONNAY Domaine Pinson <i>Chablis, France 2022</i>	75
CHARDONNAY Domaine Frantz Chagnoleau <i>Saint-Véran - Burgundy, France 2021</i>	100
CHARDONNAY Sandhi <i>Central Coast, CA 2021</i>	60
CHARDONNAY Sandhi RINCONDA <i>Sta. Rita Hills, CA 2021</i>	140
CHARDONNAY Presqu'île <i>Santa Barbara County, CA 2022</i>	68
CHARDONNAY Presqu'île ESTATE <i>Santa Maria Valley, CA 2022</i>	95
CHARDONNAY Gran Moraine JACKLYN'S <i>Yamhill-Carlton - Willamette Valley, OR 2022</i>	95
CHARDONNAY Bailarin Cellars <i>Santa Lucia Highlands, CA 2019</i>	100
ROUSSANNE/CHARDONNAY Stolpman Vineyards UNI : UNFILTERED <i>Ballard County, CA 2020</i>	60
MALVAZIJA Piquentum <i>Istria, Croatia 2020</i>	70
VIIGNIER Silt <i>Clarksburg, CA 2019</i>	55

Orange & Rosé Wine

ORANGE

BOTTLE

GEWURZTRAMINER Union Sacre L'ORANGERIE Arroyo Seco, CA 2022	50
PINOT GRIS Tessier Anderson Valley, CA 2022	55
NARANJO BLEND Pielihueso Uco Valley, Argentina 2021	65

ROSÉ

BOTTLE

ROSÉ OF GRENACHE Cruess Dry Creek Valley, CA 2023	52
ROSÉ OF GRENACHE & PINOT NOIR Tessier FEMME FATALE ROSÉ Central Coast, CA 2022	64
ROSÉ OF SANGIOVESE Mantha Wine Co. Sierra Foothills, CA 2023	50
ROSÉ OF PROVENCE Domaine Tempier Bandol Provence, France 2022	100
ROSÉ OF GAMAY La Cave du Pieure Savoie, France 2021	45

Red Wine

RED

BOTTLE

KADARKA	Maurer ROCK & ROLL <i>Srem, Serbia 2021</i>	90
CILIEGILOLO	Bisson <i>Portofino, Italy 2021</i>	55
GAMAY	Domaine Lapierre RAISINS GAULOIS <i>VDF - Beaujolais, France 2023</i>	60
GAMAY	Domaine Lapierre N <i>Morgon - Beaujolais, France 2020</i>	95
PINOT NOIR	Private Property <i>Santa Lucia Highlands, CA 2018</i>	76
PINOT NOIR	Capiaux CHIMERA <i>Russian River Valley, CA 2022</i>	65
PINOT NOIR	Anthill Farms <i>Sonoma Coast, CA 2023</i>	84
PINOT NOIR	Ken Wright Cellars SHEA VINEYARD <i>Willamette Valley, OR 2021</i>	150
PINOT NOIR	Domaine de la Côte MEMORIOUS <i>Sta. Rita Hills, CA 2022</i>	205
PINOT NOIR	Domaine de la Côte BLOOM'S FIELD <i>Sta. Rita Hills, CA 2022</i>	220
PINOT NOIR	Domaine Marc Roy VIELLES VIGNES <i>Gevrey-Chambertin, Burgundy - France 2021</i>	315
PINEAU D'AUNIS	Lecointre <i>Loire Valley, France 2020</i>	55
GRENACHE	A Tribute to Grace <i>Santa Barbara, CA 2021</i>	65
CABERNET FRANC	Terrassen <i>Finger Lakes, NY 2018</i>	70
CINSAULT/CARIGNANE/ZINFANDEL	Sandlands Vineyards RED TABLE WINE <i>Lodi, CA 2022</i>	70
JURA BLEND	Domaine Rolet ROUGE TRADITION <i>Arbois - Jura, France 2018</i>	65
TROUSSEAU	Stolpman Vineyards COMBE <i>Ballard Canyon, CA 2022</i>	60
CARIGNAN	Railsback Frères <i>Santa Ynez Valley, CA 2021</i>	60
RHONE BLEND	Domaine de Vieux Télégraphe TÉLÉGRAMME <i>Châteauneuf-du-Pape, France 2021</i>	115
MERLOT	Pride Mountain Vineyards <i>Spring Mountain, CA 2022</i>	110
SANGIOVESE	Colle Adimari LIBER <i>Tuscany, Italy 2020</i>	60
NEBBIOLO	Haarmeyer Wine Cellars <i>Clarksburg, CA 2022</i>	60
NEBBIOLO	Cantine Elevio Tintero <i>Barbaresco - Piedmont, Italy 2020</i>	70
NEBBIOLO	Giulia Negri LA TARTUFAIA <i>Barolo - Piedmont, Italy 2019</i>	150
VENETO ROSSO BLEND	Quintarelli PRIMOFIORE <i>Veneto, Italy 2020</i>	150
VALPOLICELLA BLEND	Quintarelli CA DEL MERLO <i>Veneto, Italy 2015</i>	225
TERRANO	Zidarich TERAN <i>Venezia Giulia, Italy 2019</i>	70
CABERNET SAUVIGNON	Cultivar <i>North Coast, CA 2021</i>	68
CABERNET SAUVIGNON	Hibou <i>Napa Valley, CA 2021</i>	150
SYRAH	Perch Wine Co. <i>Amador County, CA 2022</i>	64
MOURVEDRE	Domaine Tempier <i>Bandol Provence, France 2018</i>	150
ZINFANDEL	Bailarin Cellars ALLEGRIA VINEYARD <i>Russian River Valley, CA 2018</i>	90

Saké Terminology

SEIMAIBUAI : "THE PERCENT OF THE REMAINING GRAIN SIZE"

Perhaps one of the most dependable ways to determine a saké's qualities and characteristics, from which the most useful generalizations and predictions can be drawn. This is because in general, the more the rice has been milled, the more refined and elegant the final flavor profile. Expressed as a percentage, with the actually number referring to the size of the grains after milling, or "polished", compared to their pre-milling size.

HONJOZO **

A category of premium saké made from rice, kōji, water, and distilled alcohol, with a polishing rate of 70% or less.

GINJO **

A category of premium saké made from rice, kōji, water, and distilled alcohol, with a polishing rate of 60% or less.

DAIGINJO **

A category of premium saké made from rice, kōji, water, and distilled alcohol, with a polishing rate of 50% or less. This is the highest grade of saké.

** Adding a small amount of alcohol to the stage of the moromi, just before it is pressed to separate the saké from the lees (non-fermentable rice solids remaining in the sake). This is not just a matter of increasing yields; it can lighten the flavor, making a saké a bit more drinkable/enjoyable, in the opinion of many. Also, adding a bit of alcohol at that precise stage tends to pull out more fragrant and flavorful components from the moromi when pressing, as many of them are soluble in alcohol. This pure, distilled alcohol usually comes from distillers specializing in its production.

JUNMAI : PURE RICE SAKÉ

Nothing is used in its production except rice, water, and kōji. Saké that is not labeled 'Junmai' (or have the word 'Junmai' somewhere on the bottle) will have pure, distilled alcohol added in varying amounts, as well as possibly sugar and organic acids. The designation 'Junmai' further requires that the rice used in brewing be milled, or polished, so that no more than 70% of the original size of the grain remains, hopefully ensuring that certain degree of "smoothness" will result in the final product. Junmai saké is generally a bit heavier, and fuller in flavor than other types of saké, and often the acidity is a bit higher.

GENSHU : UNDILUTED SAKÉ

Before bottling and shipping, pure water is usually added to sake to adjust the alcohol content from the naturally occurring 20% or so, down to about 16%. Genshu saké is saké to which water has NOT been added.

KŌJI : "THE MAGIC MOLD"

Kōji is not actually a yeast, but a mold (Latin name: *Aspergillus oryzae*). It is used in saké production to break down starches in steamed rice into fermentable sugars. This naturally occurring culture is particularly prevalent in Japan, where it is known as kōji-kin, which explains why so many Japanese foods have been developed over the centuries using it. It is also used to make popular foods like soy sauce, miso, and mirin.

NAMA : UNPASTEURIZED SAKÉ

Saké usually goes through two pasteurizations: the first is performed after pressing and before storage; the second, prior to bottling and shipping. Sake which only goes through the first pasteurization is called 'Nama-Zume'. The opposite type of sake which skips the first and only goes through the second pasteurization is called 'Nama-Chozo'. A saké that has been shipped in a completely unpasteurized state is simply called 'Nama-Zaké' or 'Nama'. The flavor of nama saké is somewhat fresher, and livelier than its pasteurized counterpart. How "overpowering" this attribute is varies from saké to saké, depending a great deal on how the saké was processed and stored after having been brewed.

MOROMI

Fermentation mash consisting of shubo (fermentation starter), kōji, steamed rice, and water.

MUROKA

A saké that has been fined with charcoal.

NIGORI : "CLOUDY"

When the moromi is ready to be pressed into saké, the white rice solids that did not ferment, (the saké kasu, the lees of the process) are separated from the clear or slightly-amber fresh nihonshu. The saké kasu is left in by using a very coarse mesh, or large-holed filter. Alternatively, some of it can be actually be added back to clear saké. Nigori saké can be found in all consistencies, from only slightly murky, to chunky enough to eat with a fork, with flavors all over the map: some are sweet, many are quite tart.

TOKUBETSU (JUNMAI & HONJOZO) : "SPECIAL"

A "special brewing method" can exempt a brewer from needing to meet a certain polish ratio for Tokubetsu saké varieties. For example: a Tokubetsu Junmai with a 65% polish ratio, but is later pressed from a traditional wooden tank, called a kibune. This qualifies as a "special brewing method", and the saké can be labeled 'Tokubetsu' despite its polish ratio falling short. The term 'Tokubetsu' can also apply when a saké's ingredients are clearly distinct from those of a regular Junmai or Honjozo. Take, for instance, a brewery making Junmai saké using standard cooking rice with a polishing ratio of 70%. If this brewery developed a saké with the same polishing ratio using a high-quality saké rice, such as Yamadanishiki, the saké could be labeled as a 'Tokubetsu Junmai' due to the clear difference in materials compared to their standard Junmai. In these instances, the caveat is that the brewer must clearly label what makes the saké distinct. In this case, the brewer would specify "100% Yamada Nishiki".

YAMAHAI

A traditional way of making saké where, rather than adding lactic acid to deter microbes and bacteria from spoiling the fermentation, no lactic acid is added and thus the saké is left to ferment naturally.

Saké by the Bottle

JUNMAI

Asami AMA NO TO : HEAVEN'S DOOR Tokubetsu - Junmai, Akita	720 ML	98
GINNOSEI & MIYAMA NISHIKI RICE DRIED FLOWERS, BAKING SPICE		
Den BLANC Junmai, Oakland, CA	500 ML	55
CAL-HIKARI RICE LIGHT PEACH, PEAR, MCINTOSH APPLE		
Den BATCH # Junmai, Oakland, CA	500 ML	AQ
CAL-HIKARI RICE "PLEASE INQUIRE WITH YOUR SERVER TO FIND OUT WHICH BATCH LIBRARY SELECTION IS AVAILABLE"		
Rihaku DREAMY CLOUDS Tokubetsu Nigori - Junmai, Shimane	720 ML	78
GOHYAKUMANGOKU RICE TOASTED CHESTNUTS, PLUM, YUZU		
Imayo Tsukasa IMA Junmai, Niigata	300 ML	42
GOHYAKUMANGOKU RICE LEMON WATER, SEA SALT, APRICOT		
Shiokawa NOPA Junmai, Niigata	720 ML	82
UNDISCLOSED RICE LEMON CUSTARD, PAPAYA, BLACK PEPPER		
Yoshida TEDORIGAWA : U Yamahai - Junmai, Ishikawa	720 ML	90
ISHIKAWAMON RICE TINGLY GRAPEFRUIT, PAPAYA, RAINBOW SHERBET		

HONJOZO & FUTSUSHU

Doi TAKATENJIN : SWORD OF THE SUN Tokubetsu - Honjozo, Shizuoka	720 ML	73
YAMADA NISHIKI & HAENUKI RICE CUCUMBER, JAPANESE PEAR, BOTANICALS		
Kasumi Tsuru KIMOTO EXTRA DRY Futsushu, Hyogo	300 ML	40
GOHYAKUMANGOKU RICE ROASTED NUTS, HONEYED RICE CAKES, DRIED FRUIT		
Kasumi Tsuru THE CRANE OF KASUMI Yamahai Shiboritate Nama - Futsushu, Hyogo	720 ML	98
GOHYAKUMANGOKU RICE LYCHEE, PINEAPPLE, CARAMEL		

GINJO

Dewazakura IZUMI JUDAN Ginjo, Yamagata	720ML	120
DEWASANSAN & HAENUKI RICE JUNIPER, CORRIANDER, CRISP PEAR		
Tonoike SANRAN 55 Ginjo, Tochigi	720ML	64
UNDISCLOSED RICE STEAMED RICE, WHITE FLOWERS, HONEYED BANANA		
Kamoizumi SUMMER SNOW Nama Nigori Genshu - Ginjo, Hiroshima	500ML	72
YAMADA NISHIKI RICE RIPE MELON, COTTON CANDY, BANANA		

JUNMAI GINJO

Dewazakura IZUMI JUDAN : TENTH DEGREE Ginjo, Yamagata	720 ML	128
DEWASANSAN & HAENUKI RICE JUNIPER, CORRIANDER, CRISP PEAR		

TAKACHIYO 59 SERIES : JUNMAI GINJO

Established in 1871 in Minamiuonuma, in the Niigata Prefecture. With its prized pristine water source from the Echigo Mountains to the north, Takachiyo Shuzo has been producing some of Japan's most prized sake for over 150 years.

Amongst their production is the 59 Series, highlighting the diversity of rice strains presented as a Single Rice Chapter, or blends of Chapters. All expressions are brewed

with rice milled to 59% seimaibuai (remaining grain size) produced with the same kobo (yeast), and bottled nama (unpasteurized) to maintain vibrancy.

The results are breathtaking, with powerful aromas, rich viscosity, and a generous delivery with purity, high energy, and a touch of sweetness that makes them an ideal food pairing.

Kamoizumi SUMMER SNOW <i>Nama Nigori Genshu - Ginjo, Hiroshima</i>	500 ML	66
<small>YAMADA NISHIKI RICE RIPE MELON, COTTON CANDY, BANANA</small>		
Tonoike SANRAN 55 <i>Ginjo, Tochigi</i>	720 ML	90
<small>UNDISCLOSED RICE STEAMED RICE, WHITE FLOWERS, HONEYED BANANA</small>		
Takachiyo 59 TAKACHIYO : CHAPTER 1 - IPPONJIME <i>Nama - Junmai Ginjo, Niigata</i>	500 ML	110
<small>IPPONJIME RICE JUICY MELON, WHITE FLOWERS, STARFRUIT</small>		
Takachiyo 59 TAKACHIYO : CHAPTER 2 - AIYAMA <i>Nama - Junmai Ginjo, Niigata</i>	500 ML	125
<small>AIYAMA RICE FRUITY PEACH , PEAR, SPEARMINT</small>		
Takachiyo 59 TAKACHIYO : CHAPTER 3 - AIMACHI <i>Nama - Junmai Ginjo, Niigata</i>	500 ML	110
<small>77.5% OMACHI & 22.5% AIYAMA RICE JUICY BERRY, DRIED PEACH, CANTALOUPE</small>		
Takachiyo 59 TAKACHIYO : CHAPTER 4- HANAFUBUKI <i>Nama - Junmai Ginjo, Niigata</i>	500 ML	110
<small>HANAFUBUKI RICE PEACH, CLOVER HONEY, MANGO</small>		
Takachiyo 59 TAKACHIYO : CHAPTER 5 - MORINOKUMASAN <i>Nama - Junmai Ginjo, Niigata</i>	500 ML	110
<small>MORINOKUMASAN RICE MEYER LEMON, WHITE PEPPER, OYSTER SHELL</small>		
Takachiyo 59 TAKACHIYO : CHAPTER 6 - MIYAMANISHIKI <i>Nama - Junmai Ginjo, Niigata</i>	500 ML	112
<small>MIYAMANISHIKI RICE WILD RED FRUIT, MINERAL SPICE, GERANIUM</small>		
Takachiyo 59 TAKACHIYO : CHAPTER 7 - OMACHI <i>Nama - Junmai Ginjo, Niigata</i>	500 ML	110
<small>OMACHI RICE PERSIMMON, PINEAPPLE, CEREAL</small>		
Takachiyo 59 TAKACHIYO : CHAPTER 8 - DEWASANSAN <i>Nama - Junmai Ginjo, Niigata</i>	500 ML	110
<small>DEWASANSAN RICE PEAR, LYCHEE, UMAMI</small>		
Takachiyo 59 TAKACHIYO : CHAPTER 9 - KAMENO O <i>Nama - Junmai Ginjo, Niigata</i>	500 ML	110
<small>KAMENO O RICE CACAO, AUTUMN SPICE, TOASTED WALNUT</small>		
Takachiyo 59 TAKACHIYO : CHAPTER 10 - AI-IPPON <i>Nama - Junmai Ginjo, Niigata</i>	500 ML	118
<small>77.5% IPPONJIME RICE & 22.5% AIYAMA RICE FRUITY QUINCE, GREEN APPLE, COTTON CANDY</small>		

Saké by the Bottle

JUNMAI GINJO

Kiuchi Hitachino AWASHIZUKU Sparkling - Junmai Ginjo, Yamagata	300 ML	32
UNDISCLOSED RICE LEMON, ASIAN PEAR, BANANA		
Dewazakura GREEN RIDGE : PRIMAL STRENGTH Nama - Junmai Ginjo, Yamagata	720 ML	128
DEWASANSAN & HAENUKI RICE APPLE, ASIAN PEAR, HONEYDEW MELON		
Hatsumomiji HARDA GENGETSU Muroka - Junmai Ginjo, Yamaguchi	720 ML	132
YAMADA NISHIKI & SEITO NO SHIZUKU RICE GREEN APPLE, CANTALOUPE, UMAMI		
Kameizumi CEL-24 : ETERNAL SPRING Nama Genshu - Junmai Ginjo, Kochi	720 ML	130
HATTAN NISHIKI & MATSUYAMA ME RICE BISCUITS, APPLE, SWEET RICE		
Kawatsuru OLIVE Junmai Ginjo , Kagawa	720 ML	92
SANUKI YOIMAI RICE JUICY MELON, WHITE FLOWERS, STARFRUIT		
Marumoto CHIKURIN : OTORO Nama - Junmai Ginjo, Okayama	720 ML	160
YAMADA NISHIKI RICE PAPAYA, JUICY CHERRY, GRAPE		
Nakao SEIKYO Nama - Junmai Ginjo, Hiroshima	720 ML	98
OMACHI RICE GRAPEFRUIT, LIME, FENNEL		

DAIGINJO

2005 Takeda KATAFUNO : LAGOON BOAT Yamahai - Daiginjo, Niigata.....	720 ML	890
YAMADA NISHIKI RICE ORANGE BLOSSOM, ROASTED ALMOND MARZIPAN, CHAMOMILE		

JUNMAI DAIGINJO

Gotou Shuzouten BENTEN GOKUJO Genshu - Junmai Daiginjo, Yamagata	720 ML	270
YAMADA NISHIKI RICE LYCHEE GUMMIES, PEACH, STRAW		
Inoue Seikichi SAWAHIME : SHIMOTSUKE Junmai Daiginjo , Tochigi.....	720 ML	180
GOHYAKUMANGOKU RICE PEACH, MINERALITY, VANILLA		
Imayo Tsukasa KOI Genshu - Junmai Daiginjo, Niigata	720 ML	218
YAMADA NISHIKI RICE CINNAMON, NUTMEG, PEACH		
Isojiman PRIDE OF THE SEA SHORE Junmai Daiginjo , Shizuoka	720 ML	160
YAMADA NISHIKI RICE CHERRY, PEAR COMPOTE, TOASTED CEREAL		
Katoukichibee Shouten BORN : DREAMS COME TRUE Junmai Daiginjo , Fukui	1000 ML	700
YAMADA NISHIKI RICE HONEY, PAPAYA, LEMON SORBET		
Kojima Sohonten TOKO : DIVINE DROPLETS Shizuku Junmai Daiginjo , Yamagata	720 ML	160
DEWASANSAN RICE PINEAPPLE, WHITE PEACH, WHITE PEPPER		
Shirataki JOZEN MIZUNO GOTOSHI : INDIGO Junmai Daiginjo , Niigata	720 ML	122
KOSHIHIKARI RICE WHITE PEACH, LILY, GREEN PEAR		
Tsuji Zenbei Junmai Daiginjo , Tochigi	720 ML	180
AIYAMA RICE GINGER, CUCUMBER, ALMOND		

Saké by the Bottle CONTINUED

MISCELLANEOUS

Brooklyn Kura OCCIDENTAL <i>Nama-Chozo Dry-Hopped - Junmai Ginjo, Brooklyn, NY</i>	750 ML	120
<small>SANUKI YOIMAI RICE JUICY MELON, WHITE FLOWERS, STARFRUIT</small>		
Kinmon Akita SHIRO YAMABUKI <i>Assemblage, Akita</i>	720 ML	115
<small>MIYAMA NISHIKI RICE WHITE GRAPEFRUIT, HONEYSUCKLE, GREEN APPLE</small>		
Kinmon Akita x3 AMAIRO ROSE , <i>Rosé Genshu - Junmai Akita</i>	720 ML	290
<small>MENKOINA RICE EARTH, PEACH, PEPPER</small>		