



## About Our Sakes

With over 1200 sake breweries in Japan, it's a safe bet that 10000 different labels are available today. The premium sakes fall into three categories—junmai, ginjo and daiginjo—as well as occasional specialty sakes. Generally speaking, the lower the rice-polishing ratio (the percentage of the rice grain that remains after polishing), the more delicate and refined the sake.

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### Junmai pure rice goodness

Junmai sakes possess a robust rice flavor and can be enjoyed either warm or cold. They range from dry and sharp to soft and rounded, and much attention is paid to their balance and structure. Many people prefer junmai labels to more expensive sakes because of their easy drinkability.

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### Ginjo light & refreshing

Ginjo labels often possess fruity and floral flavor nuances, and tend to be light and refreshing on the palate. To receive the ginjo designation a sake must use rice that has been milled down to 60% of its original weight prior to steaming, but in practice many have a polishing ratio of 50%.

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### Daiginjo subtlety & finesse

Daiginjo sakes take the rice polishing ratio down to 50% or less. They are made in smaller quantities, and rely more on traditional methods. Flavor and aroma profiles tend to be fuller than with ginjos, and exceptional labels display both complexity and finesse.

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### Specialty new & different

Sake makers are creative artisans, always pushing the envelope of the possible. Some of their efforts fall outside traditional boundaries as “specialty sakes.” Sparkling sakes, *koshu* aged sakes, and *umeshu* made with cask-strength sake are all growing in popularity.



**Shiki**  
Japanese Restaurant

## DRINK MENU

Moonlight  
steeped in  
spring rain  
blossoms of  
wisdom—  
all from one  
little cup

**Sake 日本酒**



Daiginjo  
**Kamoizumi "Autumn Elixir"**  
*Junmai Daiginjo*—Tawny delight, with a touch of persimmon  
 13.50 small (4.5oz) • 26 large (9oz)  
 42 bottle (17oz)



Daiginjo  
**Hoyo "Fair Maiden"**  
*Kura no Hana*—A truly light sake with sweetness, delicacy and finesse  
 13.50 small (4.5oz) • 26 large (9oz)  
 42 bottle (17oz)



Daiginjo  
**Gekkeikan "Good Fortune"**  
 Medium, creamy body with a hint of pear  
 23 bottle (10oz)



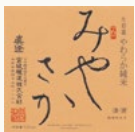
Ginjo  
**Kokuryu "Black Dragon"**  
*Junmai Ginjo*—Deeply mysterious flavor, rich and welcoming  
 12 small (4.5oz) • 23 large (9oz)



Ginjo  
**Dewazakura "Cherry Bouquet"**  
*Oka*—Delightful, flowery bouquet with a touch of pear and melon  
 10 small (4.5oz) • 18 large (9oz)



Junmai  
**Masumi "Mirror of Truth"**  
*Okuden Kantsukuri*—Comfortingly familiar, surpassingly smooth  
 8 small (4.5oz) • 15 large (9oz)



Junmai  
**Miyasaka "Sake Matinee"**  
*Yawaraka Junmai*—Smooth and gentle with a hint of wild plum  
 8 small (4.5oz) • 15 large (9oz)



Junmai  
**Kagatobi "Super Dry"**  
 Dry, full-body with perfect acidity  
 8 small (4.5oz) • 15 large (9oz)



Specialty  
**Kamoizumi "Summer Snow"**  
*Nigori Ginjo*—Lively, voluptuous... a deluxe label for *nigori* fans  
 12.50 small (4.5oz) • 24 large (9oz)  
 38 bottle (17oz)



Specialty  
**Homare "Aladdin Yuzu"**  
 The citrus aroma is refreshing and has a lovely sweet taste.  
 16 bottle (10oz)

Specialty  
**Gekkeikan Nigori** ..... bottle (10oz) 12

House Sake  
**Gekkeikan** ..... small (4.5oz) 5.50 • large (9oz) 8.50

**Sake Sampler \$13**



**Enjoy three of Japan's finest sakes with our Sake Sampler!**

- Miyasaka "Sake Matinee"
- Kokuryu "Black Dragon"
- Kamoizumi "Summer Snow"

**Plum Wine 梅酒**

**Gekkeikan** ..... glass 5.75

**Wine ワイン**

**Barefoot** ..... bottle (6oz) 6  
 Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio

**Beer ビール**

**Sapporo Draft** ..... (16oz) 6  
**Asahi / Sapporo** ..... (12oz) 4 • (21.4oz) 7.50  
**Sapporo Light** ..... (12oz) 4  
**Koshihikari Echigo** ..... (15oz) 8