

SAKE MENU

ZEN

May 2026

FUKUGAO

Innovative Japanese brewing techniques aged meticulously in Western oak casks

Fukugao Whiskey Barrel Aged \$70

An innovative sake carefully aged in empty whiskey oak barrels. The rich aroma of vanilla and roasted oak from the whiskey barrels perfectly harmonizes with the umami of the sake. With a robust body at 19% ABV, it is exceptional straight, on the rocks, or mixed with soda (highball style).

Fukugao Bourbon Barrel Aged \$80

An innovative and unique sake carefully aged in empty bourbon oak barrels. The rich umami of Japanese sake seamlessly blends with a slight essence of vanilla and subtle hints of roasted coffee and charred oak from the bourbon barrel. Bottled at a robust 19% ABV, it offers a well-rounded aroma and a rich, unprecedented flavor profile.

Fukugao Brandy Barrel Aged \$140

An innovative masterpiece aged in empty French oak brandy barrels. The plump umami of the base sake is exquisitely blended with the fruity, grape-derived sweetness characteristic of brandy, along with an elegant barrel aroma. Despite its robust 19% alcohol content, it offers a remarkably mellow and elegant lingering finish. Highly recommended as a digestif.

SENKIN

Meticulous sake from subterranean local water, embracing ancient Kimoto methods

Senkin Modern \$60

Senkin embraces the "Domaine" philosophy, utilizing the same subterranean water source for brewing as the local rice fields. While titled "Modern," this sake is meticulously crafted using the ancient and labor-intensive Kimoto method. It boasts a brilliant, juicy profile with elegant sweetness harmonized by a bright, fruit-like acidity. The lower 14% ABV ensures a delightfully refreshing and clean finish.

Senkin Retro \$70

Part of Senkin's conceptual "Edo-gaeri" (Return to Edo) series, "Retro" is crafted using the ancient, additive-free Kimoto method. It is deliberately designed to evoke nostalgia, reviving the signature sweet-and-tart profile that defined Senkin two decades ago. Showcasing the earthy power of heirloom Omachi rice, it features gentle aromas of ripe banana and melon, layered with rich umami depth and a vibrant, refreshing acidity.

Senkin Classic \$60

In beautiful contrast to the vibrant and juicy "Modern" series, Senkin "Classic" embodies tranquility, elegance, and profound depth. Brewed with the traditional Kimoto method, it features a subdued, graceful aroma with a gentle, refined sweetness. Its acidity is soft and enveloping rather than sharp, making it a masterclass in balance. This sake is specifically designed to harmonize seamlessly with a wide variety of cuisines, showcasing the sophisticated side of Senkin's Domaine philosophy.

HAKKAI SAN

The ultimate crystalline crisp and dry taste crafted using Mt. Hakkai's snowmelt

Hakkaisan Daiginjo \$70

The ultimate expression of Niigata's famous "Tanrei Karakuchi" (crisp and dry) profile. Utilizing pristine snowmelt water from Mt. Hakkai, this Daiginjo features a subtle, elegant ginjo aroma with hints of pear and white flowers. The minute addition of brewers alcohol serves to elevate these delicate aromatics while creating an impeccably clean, vanishing finish that cleanses the palate beautifully. An absolute masterpiece for pairing with high-end sushi and sashimi.

Hakkaisan Tokubetsu Junmai \$50

Highly sought after in the US market, this "Tokubetsu" (Special) Junmai beautifully contrasts with Hakkaisan's typically bone-dry portfolio. With an SMV of -1.0, it offers a gentle, welcoming umami and a smooth, rounded texture. It still maintains the brewery's signature clean finish, but the subtle sweetness and pronounced rice flavor make it exceptionally food-friendly. It pairs remarkably well not only with sushi but also with grilled dishes, rich sauces, and Western cuisine.

Hakkaisan Yukimuro 3yrs Aging \$150

A masterpiece of eco-friendly, traditional brewing. This Junmai Daiginjo is aged for three years in a "Yukimuro" (Snow Room) naturally cooled to 3°C by 1,000 tons of local snow. The absence of temperature fluctuation and vibration allows the sake to mature with incredible grace. The initial crispness typically found in Hakkaisan mellows into an exceptionally smooth, creamy texture with elegant umami and delicate notes of ripe melon and pear. At 17% ABV, it retains a luxurious body and pairs wonderfully with rich, savory dishes.

IZUMIBASHI

Dedicated cultivating brewery growing pesticide-free Yamada Nishiki

Izumibashi Black Tombo Kimoto \$70

Izumibashi Shuzo operates as a "cultivating brewery," meticulously growing their own Yamada Nishiki rice without pesticides. The "Black Tombo" (Black Dragonfly) is an homage to traditional brewing, crafted using the labor-intensive Kimoto method. Aged for over two years, it develops a profound, robust umami with layered, creamy notes of roasted nuts and yogurt, accented by a subtle, mint-like freshness. While deeply satisfying at room temperature, it truly blossoms when served warm (Kanzake), making it a superb pairing for sukiyaki, grilled meats, and rich, savory dishes.

Izumibashi Akitombo Junmai Ginjo \$70

The "Akitombo" (Autumn Dragonfly) is Izumibashi's signature seasonal Hiyaoroshi. Brewed in the cold winter months and gently pasteurized just once, it slumbers through the warm summer in a cool cellar. By autumn, it awakens with a beautifully mellowed, rounded texture and a deeply savory umami profile. As a "cultivating brewery," Izumibashi uses their own pesticide-reduced rice, resulting in a grain-forward, earthy depth. It is spectacular when paired with rich autumn delicacies like grilled mushrooms, root vegetables, or fatty Pacific saury (Sanma), and it truly shines when gently warmed to room temperature or Nurukan (lukewarm).

IPPAKUSUISEI

Vibrant, pristine sakes with exquisite aromatic bouquets

Ippakususei Tokubetsu Junmai \$50

Brewed with "Akita Sake Komachi," a premium rice variety from Akita Prefecture. This sake features a vibrant, fresh aroma reminiscent of melon and crisp green apple, accompanied by an exceptionally clean mouthfeel. It balances rich umami with a remarkably sharp, clean finish that disappears effortlessly. A versatile modern junmai that pairs beautifully with both traditional Japanese dishes and contemporary Western cuisine.

Ippakususei Kirabi \$60

The name "Kirabi" translates to "gorgeous" or "radiant," which perfectly describes this exceptional Junmai Daiginjo. Crafted using Akita Sake Komachi rice polished down to 45%, it boasts a beautiful, vibrant Ginjo aroma. On the palate, it unfolds with an elegant sweetness and fruity notes, balanced perfectly by the clean, sharp acidity characteristic of Ippakususei. The finish is stunningly crisp and vanishes beautifully.

Ippakususei Junmai Daiginjo \$130

Released only twice a year, the "Premium" expression is crafted using exclusively the highest-quality sake rice cultivated by the Gojome Town Sake Rice Research Group (often the Misato Nishiki varietal). Polished to 45%, it opens with an elegant, gentle Ginjo aroma. The palate is treated to a beautiful harmony of refined, juicy sweetness and a well-structured umami core, all culminating in Ippakususei's signature crystal-clear, sharp finish. A truly luxurious sake representing the pinnacle of Akita terroir.

OTHERS

Boutique, small-batch selections representing local terroirs

Haginotsuyu Amadare Ishiwo Ugatsu Tokubetsu Junmai \$50

The poetic name "Amadare Ishiwo Ugatsu" means "Constant dripping wears away the stone," reflecting the brewery's dedication. Its defining characteristic is the Tomizu-jikomi brewing method—a revival of an Edo-period technique using significantly less water than modern standards. This results in a highly concentrated, rich, and juicy profile. With an SMV of -4.0, it boasts a pronounced, luscious sweetness perfectly balanced by a robust, bright acidity (1.8), preventing it from being cloying. Excellent when chilled, and surprisingly expressive when gently warmed.

Tsukinoi Junmai Ginjo \$60

Located in the coastal port town of Oarai, Tsukinoi Shuzoten crafts sake designed to pair flawlessly with fresh local seafood. This Junmai Ginjo offers a balanced, modest fruity aroma (often reminiscent of mild banana or melon from the No. 901 yeast), allowing the solid umami of the rice to take center stage. With a crisp +3.0 SMV and a solid acidity, it finishes remarkably clean. It is an excellent companion to rich fish dishes, grilled seafood, and sashimi.

Kokken Yamahai Junmai \$50

Bold and earthy with layered, rich complexity from old-school Yamahai wild-yeast fermentation.

Ibuki Junmai Genshu \$50

The brand name "Ibuki" (一歩己) translates to "One step for myself," reflecting 9th-generation brewer Kensei Yanai's philosophy of steady, uncompromising craftsmanship. This Junmai Genshu features a mild, inviting aroma of green apple and banana. On the palate, it delivers a smooth umami core balanced by a vibrant, citrus-like acidity and a signature touch of gentle bitterness that provides excellent structure. Highly versatile, it is crisp and refreshing when chilled, and beautifully expansive when gently warmed.

Tatsuriki Kimoto Tokubetsu Junmai \$60

Tatsuriki is famous worldwide as the "King of Yamada Nishiki" due to their fanatical dedication to sourcing only the absolute best rice from Hyogo's Special A District. By utilizing the ancient, labor-intensive Kimoto brewing method, this sake develops a profoundly robust, earthy umami and a signature lactic acidity (1.7). While completely enjoyable at room temperature, its true magic is unlocked when gently warmed (Nurukan or Kanzake). The heat expands its savory qualities, making it the ultimate pairing for rich dishes like sukiyaki, yakitori, or braised meats.

SAKE FLIGHT

Curated 3 x 2oz premium flights to experience flavor crossings

Aging Sake in Barrels Flight \$20

Tasting Fukugao Whiskey, Bourbon, and Brandy barrel-aged sake. Explore revolutionary wood-aged crossings.

Ippakususei Flight \$15

Experience Ippakususei's spectrum: Tokubetsu Junmai, Kirabi, and the supreme Junmai Daiginjo.

Senkin Flight \$15

Dive into Domaine philosophy and absolute ancient Kimoto brewing: Modern, Retro, and Classic sakes.

Hakkaisan Flight \$20

Pure Niigata snow: dry Daiginjo, smooth Tokubetsu Junmai, and the legendary 3-year snow-aged Yukimuro.

Please ask our staff for seasonal recommendations and food pairings.