

## Japanese Beer on Tap

**ORION DRAFT** Keg shipped directly from Okinawa Japan **\$10**  
**SUNTORY PREMIUM MALTS** Rich flavor and creamy foam **\$10**

## Craft Beer

**GINJO 7 BLUE** Nova Brewing Company California **\$15 473ml**  
Triple ale brewed with 3 kinds of grains, 3 spices & sake yeast #7  
**OOLONG ISLAND** Fruited ale brewed w oolong & peach **\$15 473ml**  
**AGARA CRAFT MIKAN ALE** Brewed with Arita orange **\$14 330ml**  
**MATCHA IPA** Brewed with *Matcha* green tea from Kyoto **\$12 330ml**  
**KYOTO IPA** Japanese Indian pale ale from Kyoto **\$12 330ml**  
**ECHIGO** Rice and wheat beer from Niigata **\$10 330ml**  
**HYAKUMANGOKU** Pale ale from Kanazawa **\$10 330ml**  
**SANSHO ALE** Japanese herb flavored ale from Iwate **\$10 330ml**  
**BIG NOISE** Lager, best paired with quality food **\$10 355ml**  
**KIRIN LIGHT** **\$10 330ml**  
**SUNTORY ALL – FREE (Non-alcohol)** **\$9 can**

## Sake by the Glass

**IWA 5** Junmai Daiginjo – Rich, Complex & Dry **\$55**  
**KEN** Daiginjo, Chef Mark's Favorite & House Sake - Smooth & Dry **\$27**  
**KUHEIJI "EAU DU DESIR"** Junmai Daiginjo – For wine lovers **\$19**  
**KURO TOMBO KIMOTO** Junmai – Rich, Full-bodied & Dry **\$18**  
**NANBU BIJIN SHINPAKU** Junmai Daiginjo –Aromatic & Smooth **\$17**  
**IZUMIBASHI MEGUMI BLUE LABEL** Junmai Ginjo– Light & Dry **\$17**  
**OZE NO YUKIDOKI** Junmai – Ex-Dry & Light **\$16**  
**AKA KID** using ancient red rice - Round, Smooth & Sweet **\$16**  
**GANGI SPARKLING** Junmai – Sweet & Refreshing **\$16**  
**DOBUROKU PINK** Real unfiltered, balanced sweetness & acidity **\$16**

## Sake Limited Selection

**MYOKA RANGYOKU "GRANDE CUVÉE "** **\$1200 750ml**  
Blend of the best sakes of different vintages from 10 to 25 years old.  
Being selected for the toast at the G8 Summit dinner – Fukushima  
**MYOKA RANGYOKU "HEAVENLY FLOWER"** **\$600 720ml**  
4 years of aging using *Kimoto* hard working method and *Sizuku*  
hanging bag method, makes this sake a masterpiece – Fukushima  
**TENKO 20 "HEAVENLY GRACE"** **\$400 720ml**  
Milled Yamadanishiki rice to 20%. Exquisite aroma with hint of flowers  
& tropical fruits, with a smooth & silky texture. - Akita  
**HYAKUMOKU FUTURE** **\$320 720ml**  
Refreshing and expansive fruity aroma. Elegant sweetness and lively  
acidity give way to a pleasantly biting, trailing note connected to a  
clean finish. – Hyogo  
**AKABU GOKUJO NO KIRE** **\$320 720ml**  
Made with Yuinoka rice milled to 35% is fleshy with fruit tones and  
a quick dry finish that the brewery says is a "super dry finish." They  
also call this sake the "best of the best" from Akabu series – Iwate  
**NOGUCHI NAOHICO INSTITUTE JUNMAI DAIGINJO** **\$320 720ml**  
**Muroka Nama Genshu**  
Elegant, mellow, fresh, and refreshing fruit aroma with a refreshing acidity.  
**KUHEIJI KYODEN OMACHI** **\$185 720ml**  
Finesse of Omachi rice. Rice used is classified each year in the Tokuto  
category, and comes from their rice fields in Okayama. - Aichi  
**TANAKA 1789 X CHARTIER BLEND 001** **\$180 500ml**  
A sake for wine lovers! A blend of six sake with different flavors are  
fine-tuned while maintaining a layered and complex taste. – Miyagi  
**TANAKA 1789 X CHARTIER PAVILION** **\$150 500ml**  
crafted for food pairings, rounder and sexier texture, as seen in new  
world chardonnay wines.  
**HAKKAISAN YUKIMURO** **\$125 720ml**  
Aged for 3 years in an insulated room next to huge mounds of frigid,  
mountain snow. Traditional, environmentally friendly technique adds  
a smoother, rounder feeling to the already creamy flavor – Niigata

## DAIGINJO (extra super premium)

**KEN - House Sake** **\$27 glass/ \$135 720ml/ \$325 1800ml**  
Dry and fragrant, Chef Mark's favorite, can't go wrong sake - Fukushima  
**GENSAI** **\$240 720ml**  
Fragrant well-balance of dryness and sweetness brewed in limited  
quantity – Fukushima  
**JUNMAI DAIGINJO (pure extra super premium)**  
**IWA 5** **\$55 glass/ \$300 720ml**  
Made by the fifth chef de cave for Dom Pérignon, Richard Geoffroy,  
assemblage w/ Yamadanishiki, Omachi, Gohyakumangoku rice and 5  
kinds of yeasts - Toyama  
**DASSAI 23 HAYATA** **\$280 720ml**  
Silky smooth flavor with a lovely hit of fresh peach or even muscat  
grapes. Beautiful harmony of taste and flavor - Yamaguchi  
**KUBOTA MANJU IN-HOUSE YEAST** **\$220 720ml**  
Using own in-house cultivated yeast that induces layers of elegant  
scents and deep and mellow taste, with a rounded prominent clear  
crisp after taste - Niigata  
**IZUMIBASHI TOKUSEN KIMOTO** **\$170 720ml**  
Yamadanishiki rice grown by Izumibash with a high polishing rate.  
Superior sweetness & umami with a full mouthfeel. – Kanagawa  
**KATSUYAMA DEN** **\$150 720ml**  
Brewed with traditional bag hanging method, fruity rich flavor with  
crisp and clean umami - Miyagi  
**OHMINE 3GRAIN DEWASANSAN** **\$98 720ml**  
**Muroka Nama Genshu** - Dewasansan is a sake rice developed in  
Yamagata, gentle sweetness and refreshing grapefruit acidity and  
rich umami. Ohmine produce this only once a year. - Yamaguchi  
**TATENOKAWA KYURYU "3PEAKS"** **\$86 720ml**  
Rich aroma of a mellow and fully ripened fruit. Medium-light-bodied w  
superbly balanced acidity, a silky impact and clean finish - Yamagata  
**GANGI YUUNAGI** **\$84 720ml**  
Rich and dry "Yuunagi" uses a rare yeast, Yamaguchi 9H, to produce a  
sake that evokes the feeling of relaxing by the Seto Inland Sea on a calm  
evening - Yamaguchi  
**KUHEIJI "EAU DU DESIR"** **\$19 glass/ \$80 720ml**  
Their style is giving people a taste of their region, umami, acidity, a hint  
of astringency, velvety and pleasant mouth-feel – Nagoya, Aichi  
**NANBU BIJIN SHINPAKU** **\$17 glass/ \$72 720ml**  
Extremely drinkable fruit forward brew that has layers of smooth and  
juicy flavors with a dry finish - Iwate  
**SENKIN MODERN OMACHI** **\$68 720ml**  
A combination of Japan's historic first sake rice Omachi and Senkin  
Brewery's cutting-edge technique and technology. Only 1250 cases are  
brewed each year. - Tochigi  
**KUBOTA JUNMAI DAIGINJO** **\$68 720ml**  
Elegant aroma, fruity and well-balanced flavor with smooth and  
delicately clean-crisp finish – Niigata  
**JUNMAI GINJO (pure super premium)**  
**SHICHIDA MUROKA NAMA** **\$96 720ml**  
Powerful aroma with a delicious peach scent, which hints at the flavor.  
Each sip brings a sweetness that plays out on your palate before it's  
wrapped up by a surprising dryness. - Saga  
**TENBI** **\$92 720ml**  
Brewed by female master brewer Miki Fujioka, refreshing & fresh  
texture with white grape aroma and unique fizzy texture - Yamaguchi  
**AKABU** **\$90 720ml**  
The young and talented master brewer Ryonosuke and team  
harness every bit of their soul to evolve sake production. Acidity  
and refreshing sweetness are well balanced - Iwate  
**HITAKAMI YASUKE** **\$74 720ml**  
Let me just tell you this is the ultimate sake that made for pairing  
with sushi, **exclusively imported for The Brothers Sushi**– Miyagi