

## Sake

### THE BROTHERS SUSHI SELECTION

|                                                                                     |                               |
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| <b>KEN DAIGINJO</b> - Fukushima                                                     | <b>150 720ml / 340 1800ml</b> |
| Dry & aromatic, smooth, versatile profile. Chef Mark's house favorite.              |                               |
| <b>HITAKAMI YASUKE JUNMAI GINJO</b> – Miyagi                                        | <b>74 720ml</b>               |
| A clean profile crafted to complement sushi.                                        |                               |
| <b>DAINA X BROTHERS &amp; Co. JUNMAI GINJO</b> - Tochigi                            | <b>72 720ml</b>               |
| Elegant, balanced, and versatile, with clean acidity.                               |                               |
| <b>GANGI SPARKLING NIGORI</b> - Yamaguchi                                           | <b>68 720ml</b>               |
| Elegant and fruity, with fine bubbles, refreshing sweetness, and subtle rice umami. |                               |

### DAIGINJO (extra super premium)

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| <b>GENSAI</b> - Fukushima                                                | <b>260 720ml</b> |
| Fragrant & polished, graceful balance of dryness & sweetness.            |                  |
| <b>KUZURYU "Silk Dragon"</b> - Fukui                                     | <b>152 720ml</b> |
| Pristine and silky, with gentle umami and a long, refined finish.        |                  |
| <b>KOKURYU "Crystal Dragon"</b> - Fukui                                  | <b>96 720ml</b>  |
| Elegant & layered, balancing acidity, sweetness, umami w/refined finish. |                  |

### JUNMAI DAIGINJO (pure extra super premium)

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| <b>KIKUSUI KURAMITSU</b> - Niigata                                                             | <b>380 720ml</b> |
| Made from Kikusui rice polished to 23%; exceptionally pure & complex with a luminous finish.   |                  |
| <b>AKABU GOKUJO NO KIRE</b> – Iwate                                                            | <b>320 720ml</b> |
| Lush fruit notes lead to a brisk, exceptionally dry finish.                                    |                  |
| <b>IWA 5</b> - Toyama                                                                          | <b>300 720ml</b> |
| An intricate assemblage by Richard Geoffroy, former Chef de Cave of Dom Pérignon.              |                  |
| <b>BLACK SAMURAI</b> by NBA star Rui Hachimura -Toyama                                         | <b>280 720ml</b> |
| A silky, ethereal blend of ten sakes, created with Rui Hachimura and Masuda Sake Brewery.      |                  |
| <b>KUBOTA MANJU IN-HOUSE YEAST</b> - Niigata                                                   | <b>240 720ml</b> |
| Elegant and aromatic, with mellow depth and a clean finish.                                    |                  |
| <b>KATSUYAMA DEN</b> - Miyagi                                                                  | <b>180 720ml</b> |
| Traditionally bag-pressed, w/ ripe fruit, clean umami, and a crisp finish.                     |                  |
| <b>HAKKAISAN YUKIMURO</b> - Niigata                                                            | <b>126 720ml</b> |
| Snow-aged for three years, creating a round, creamy texture and exceptionally smooth finish.   |                  |
| <b>KUHEIJI "EAU DU DESIR"</b> –Aichi                                                           | <b>120 720ml</b> |
| Velvety & expressive, balancing umami, acidity, & gentle astringency.                          |                  |
| <b>UKA DRY ORGANIC</b> -Fukushima                                                              | <b>95 720ml</b>  |
| Organic California-grown rice w/vivid aroma of green apple, pear, anise.                       |                  |
| <b>KUBOTA SOUJO SEPOU</b> - Niigata                                                            | <b>85 500ml</b>  |
| Low-temperature fermented and ice-aged for a fresh, fragrant, and exceptionally clean profile. |                  |

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| <b>GANGI YUUNAGI</b> - Yamaguchi                                                                                                   | <b>84 720ml</b> |
| Crafted w/ rare Yamaguchi 9H yeast, to produce a sake that evokes the feeling of relaxing by the Seto Inland Sea on a calm evening |                 |
| <b>BROOKLYN KURA CATSKILLS</b> - Brooklyn                                                                                          | <b>78 720ml</b> |
| Delicate & clean, w/ tropical fruit, citrus, vanilla, and a smooth finish.                                                         |                 |
| <b>KUBOTA JUNMAI DAIGINJO</b> - Niigata                                                                                            | <b>68 720ml</b> |
| Elegant & fruity, with a smooth texture and a delicately crisp finish.                                                             |                 |
| <b>SENKIN RETRO</b> - Tochigi                                                                                                      | <b>76 720ml</b> |
| "Edo-gaeri" uses traditional kimoto brewing with Omachi rice, showing Senkin's signature juiciness.                                |                 |

### JUNMAI GINJO (pure super premium)

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| <b>JIKON SENBONNISHIKI HIIRE</b> - Mie                                                 | <b>175 720ml</b> |
| Bright & aromatic, balancing delicate fruit, crisp acidity, & refined Rice umami.      |                  |
| <b>SHARAKU</b> - Fukushima                                                             | <b>118 720ml</b> |
| Fresh & gently fruity, w/ balanced acidity, savory umami, & smooth finish.             |                  |
| <b>AKABU</b> - Iwate                                                                   | <b>90 720ml</b>  |
| Bright acidity and refreshing sweetness in graceful balance                            |                  |
| <b>IZUMIBASHI MEGUMI BLUE LABEL</b> – Kanagawa                                         | <b>68 720ml</b>  |
| Locally grown Yamada Nishiki brings gentle florals, crisp freshness, and savory umami. |                  |

### TOKUBETSU JUNMAI (special pure brew)

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| <b>KARA TENBI</b> - Yamaguchi                                                                  | <b>100 720ml</b> |
| Bright and refreshing, with white grape aromas, gentle effervescence, and a crisp, dry finish. |                  |
| <b>MIMUROSUGI TSUYUHAKAZE DRY</b> - Nara                                                       | <b>72 720ml</b>  |
| Brewed with rare Nara-grown Tsuyuhakaze rice; dry yet expressive, with layered umami.          |                  |

### JUNMAI (pure brew) & NIGORI (cloudy sake)

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| <b>KURO TOMBO KIMOTO</b> – Kanagawa                                                       | <b>72 720ml</b> |
| Aged two years and brewed in the traditional kimoto style, with rich body and deep umami. |                 |

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| <b>HACHIDORI</b> - Yamagata                                                     | <b>70 720ml</b> |
| Made with estate-grown Yamagata rice; light, bright, and delicately refreshing. |                 |

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| <b>HITAKAMI SUPER DRY</b>                                            | <b>65 720ml</b> |
| Clean & crisp, dry finish that complements sushi & seafood. – Miyagi |                 |
| <b>KOZAEMON SUSHI LABEL</b>                                          | <b>40 300ml</b> |
| Light, well-balanced rice umami enhances the flavor of sushi. – Gifu |                 |
| <b>BROOKLYN KURA LAKE EFFECT NIGORI</b> - Brooklyn                   | <b>36 375ml</b> |
| Medium-bodied and creamy, with gentle sweetness and bright fruit.    |                 |

### SPARKLING

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| <b>HAKKAISAN AWA</b> - Niigata                                                                                                            | <b>75 360ml</b> |
| Fine, elegant bubbles with a clean profile and refined finish.                                                                            |                 |
| <b>GANGI SPARKLING NIGORI</b>                                                                                                             | <b>68 720ml</b> |
| Elegant and fruity, with fine bubbles, refreshing sweetness, and subtle rice umami. Balanced acidity leads to a clean finish. - Yamaguchi |                 |
| <b>UKA SPARKLING ORGANIC</b> - Fukushima                                                                                                  | <b>38 300ml</b> |
| Silky and citrus-forward, with delicate bubbles and organically grown California rice.                                                    |                 |

### HOT SAKE

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| <b>KOZAEMON YAMADANISHIKI</b> Junmai, rich-umami      | <b>18 150ml</b> |
| <b>NIHON SAKARI</b> Junmai, gently dry, umami of rice | <b>15 150ml</b> |

### SHOCHU

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|-----------------------------------------------------|-----------------------------|
| <b>NIKAIDO KITCHOM</b> Barley Crisp, bright, smooth | <b>120 720ml</b>            |
| <b>NANKAI WHITE OAK</b> Brown Sugar                 | <b>18 glass / 90 bottle</b> |
| <b>NANKAI</b> Brown Sugar, clean taste              | <b>17 glass / 85 bottle</b> |
| <b>TOMINO HOZAN</b> Sweet Potato                    | <b>17 glass / 85 bottle</b> |
| <b>DAIYAME</b> Lychee Aroma Sweet Potato            | <b>17 glass</b>             |
| <b>GINREI SHIRO</b> Rice                            | <b>15 glass / 75 bottle</b> |
| <b>IICHIKO</b> Baley                                | <b>15 glass / 65 bottle</b> |