

Sake

THE BROTHERS SUSHI SELECTION

KEN DAIGINJO - Fukushima	150 720ml / 340 1800ml
Dry & aromatic, smooth, versatile profile. Chef Mark's house favorite.	
DAINA X BROTHERS & Co. JUNMAI GINJO - Tochigi	78 720ml
Elegant, balanced, and versatile, with clean acidity.	
HITAKAMI YASUKE JUNMAI GINJO – Miyagi	74 720ml
A clean profile crafted to complement sushi.	
GANGI SPARKLING NIGORI - Yamaguchi	68 720ml
Elegant and fruity, with fine bubbles, refreshing sweetness, and subtle rice umami.	

DAIGINJO (extra super premium)

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

JUNMAI DAIGINJO (pure extra super premium)

KATSUYAMA AKATSUKI – Miyagi	340 720ml
Centrifuge-extracted sake offers delicate rice umami, a rounded texture, and exceptional clarity. Using premium Hyogo yamadanishiki rice.	
AKABU GOKUJO NO KIRE – Iwate	320 720ml
Lush fruit notes lead to a brisk, exceptionally dry finish.	

IWA 5 - Toyama	300 720ml
An intricate assemblage by Richard Geoffroy, former Chef de Cave of Dom Pérignon.	

BLACK SAMURAI by NBA star Rui Hachimura -Toyama	280 720ml
A silky, ethereal blend of ten sakes, created with Rui Hachimura and Masuda Sake Brewery.	

KUBOTA MANJU IN-HOUSE YEAST - Niigata	240 720ml
Elegant and aromatic, with mellow depth and a clean finish.	
KATSUYAMA DEN - Miyagi	180 720ml
Traditionally bag-pressed, w/ ripe fruit, clean umami, and a crisp finish.	
HAKKAISAN YUKIMURO - Niigata	126 720ml
Snow-aged for three years, creating a round, creamy texture and exceptionally smooth finish.	

KUHEIJI "EAU DU DESIR" –Aichi	120 720ml
Velvety & expressive, balancing umami, acidity, & gentle astringency.	
UKA DRY ORGANIC -Fukushima	95 720ml
Organic California-grown rice w/vivid aroma of green apple, pear, anise.	
KUBOTA SOUJO SEPOU - Niigata	85 500ml
Low-temperature fermented and ice-aged for a fresh, fragrant, and exceptionally clean profile.	

GANGI YUUNAGI - Yamaguchi	84 720ml
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	

BROOKLYN KURA CATSKILLS - Brooklyn	78 750ml
Delicate & clean, w/ tropical fruit, citrus, vanilla, and a smooth finish.	

KUBOTA JUNMAI DAIGINJO - Niigata	68 720ml
Elegant & fruity, with a smooth texture and a delicately crisp finish.	

SENKIN RETRO - Tochigi	76 720ml
"Edo-gaeri" uses traditional kimoto brewing with Omachi rice, showing Senkin's signature juiciness.	

JUNMAI GINJO (pure super premium)

JIKON SENBONNISHIKI HIIRE - Mie	175 720ml
Bright & aromatic, balancing delicate fruit, crisp acidity, & refined Rice umami.	
SHARAKU - Fukushima	118 720ml
Fresh & gently fruity, w/ balanced acidity, savory umami, & smooth finish.	
AKABU - Iwate	90 720ml
Bright acidity and refreshing sweetness in graceful balance	
IZUMIBASHI MEGUMI BLUE LABEL - Kanagawa	70 720ml
Locally grown Yamada Nishiki brings gentle florals, crisp freshness, and savory umami.	
KINOENE TAKUMI no KAORI - Chiba	68 720ml
Fresh and fruity, with a natural fizz, refreshing acidity, and a gently sweet finish.	

TOKUBETSU JUNMAI (special pure brew)

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

JUNMAI (pure brew) & NIGORI (cloudy sake)

KURO TOMBO KIMOTO – Kanagawa	80 720ml
Aged two years and brewed in the traditional kimoto style, with rich body and deep umami.	

HACHIDORI - Yamagata	70 720ml
Made with estate-grown Yamagata rice; light, bright, and delicately refreshing.	

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

SPARKLING

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

HOT SAKE

KOZAEMON YAMADANISHIKI Junmai, rich-umami	18 150ml
NIHON SAKARI Junmai, gently dry, umami of rice	15 150ml

SHOCHU

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