

Sake

DAIGINJO (extra super premium)

GENSAI	260 720ml
Fragrant well-balance of dryness and sweetness –Fukushima	
KUZURYU – Silk Dragon-	152 720ml
A clean, transparent flavor with a polished, spherical smoothness and no edges on the palate. Rich depth and umami unfold gently, leaving a long, refined finish. - Fukui	
KEN - House Sake	150 720ml/ 340 1800ml
Dry & fragrant, Chef Mark's favorite, can't go wrong sake -Fukushima	
KOKURYU -Crystal Dragon-	96 720ml
Elegant Yamada Nishiki complexity with acidity, sweetness, umami, and alcohol in bold, harmonious balance. Deeply satisfying. - Fukui	
JUNMAI DAIGINJO (pure extra super premium)	
AKABU GOKUJO NO KIRE	320 720ml
Made with Yuioka rice milled to 35% is fleshy with fruit tones and a quick dry finish that the brewery says is a super dry finish – Iwate	
IWA 5	300 720ml
By the fifth chef de cave for Dom Pérignon, Richard Geoffroy -Toyama	
BLACK SAMURAI by NBA star Rui Hachimura	280 720ml
premium, exclusive sake developed in collaboration with Masuda Sake Brewery in Toyama, Japan. It is a unique blend of 10 different sakes, offering a silky, ethereal profile. - Toyama	
KUBOTA MANJU IN-HOUSE YEAST	240 720ml
Elegant aroma, mellow depth, and a clean finish - Niigata	
SENSHIN Extremely elegant and pure clean.	195 720ml
Milled rice to an astounding 28% -Niigata	
KATSUYAMA DEN	180 720ml
Brewed with traditional bag hanging method, fruity rich flavor with crisp and clean umami -Miyagi	
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	
HAKKAISAN YUKIMURO -Snow Aged 3 Years-	126 720ml
Traditional, environmentally friendly technique adds a smoother, rounder feeling to the already creamy flavor –Niigata	
UKA DRY ORGANIC	95 720ml
Pleasantly intense aromas of green apple, pear and hint of anise. Rice is grown organically on the Koda farm in California. -Fukushima	
KUBOTA SOUJO SEPOU	85 500ml
Carefully selected rice goes through low temperature fermentation and ice temperature storage to maintain refreshing & fragrant flavor -Niigata	
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	
BROOKLYN KURA CATSKILLS	78 720ml
Delicate and clean, with note of tropical fruit, citrus, and hint of vanilla, finishing with balanced acidity and smooth creaminess. - Brooklyn	
KUBOTA JUNMAI DAIGINJO	68 720ml
Elegant aroma, fruity and well-balanced flavor with smooth and delicately clean-crisp finish –Niigata	
UNDISCLOSED	
SENKIN RETRO	76 720ml
“Edo-gaeri” uses traditional kimoto brewing with Omachi rice, showing Senkin's signature juiciness. - Tohigi	
HOT SAKE	
KOZAEMON YAMADANISHIKI Junmai, rich-umami	18 150ml
NIHON SAKARI Junmai, gently dry, umami of rice	15 150ml

Sake

JUNMAI GINJO (pure super premium)

JIKON SENBONNISHIKI HIIRE	175 720ml
Fruity aroma with a bright, crisp balance of sweetness and acidity. Clean, refreshing, and elegantly expressed rice umami. - Mie	
SHARAKU	118 720ml
Blend of freshness & light fruit flavors, gentle smooth that interweaves perfectly w/ balanced acidity, resulting in a savory Umami. -Fukushima	
AKABU	90 720ml
The young and talented master brewer Ryonosuke and team harness every bit of their soul to evolve sake production. Acidity & 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	
DAINA X BROTHERS & Co. –House sake original label	72 720ml
Elegant and balanced, with clean acidity. Perfect versatile for pairing with a variety of dishes. - Tohigi	
IZUMIBASHI MEGUMI BLUE LABEL	68 720ml
Carefully polished locally grown Yamada Nishiki, gentle and floral on the nose and refreshing, crisp and umami pairs with dishes – Kanagawa	
TOKUBETSU JUNMAI (special pure brew)	
KARA TENBI	100 720ml
A bright, refreshing with white-grape aroma, Tenbi's signature crispness, and gentle effervescence. Dry and full-flavored. -Yamaguchi	
MIMUROSUGI TSUYUHAKAZE DRY	72 720ml
Tsuyuhakaze is rare sake rice made in Nara prefecture, this sake is Not just dry, it has umami. -Nara	
JUNMAI (pure brew) & NIGORI (cloudy sake)	
KURO TOMBO KIMOTO	72 720ml
Rich and full-bodied, made with traditional hard-working method “Kimoto” style and aged for 2 years - Kanagawa	
HACHIDORI	70 720ml
Crafted at Shindo Brewery in Yamagata using estate-grown rice, light and bright. - Yamagata	
HITAKAMI SUPER DRY	65 720ml
Pairs well with fish and seafood. soft, transparent, and crisp –Miyagi	
KOZAEMON SUSHI LABEL	40 300ml
Light, well-balanced rice umami enhances the flavor of sushi. – Gifu	
BROOKLYN KURA LAKE EFFECT - NIGORI	36 375ml
Medium bodied and well balanced with a creamy mouthfeel. Hint of Sweetness and the bright fruit flavor. - Brooklyn	
SPARKLING SAKE	
HAKKAISAN AWA	75 360ml
Start your evening with a toast of this sake! Crafted with modern brewing and traditional techniques. Clear and elegant - Niigata	
UKA SPARKLING ORGANIC	38 300ml
Silky texture with citrus fruitiness heightened by delicate effervescence. Rice is grown organically on the Koda farm in California. -Fukushima	
Shochu	
NIKAI DO 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