

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 140 720ml/ 325 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)

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

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 – Iwate

IWA 5 300 720ml

By the fifth chef de cave for Dom Pérignon, Richard Geoffroy -Toyama

KUBOTA MANJU IN-HOUSE YEAST 225 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

MIMUROSUGI KIOKE BODAIMOTO 165 720ml

Using Nara region's historical Bodai-moto method. Complex taste and aroma created by microorganisms that live inside wooden tanks. -Nara

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 SEPPOU 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

KUHEIJI "EAU DU DESIR" 80 720ml

Their style is giving people a taste of their region, umami, acidity, a hint of astringency, velvety and pleasant mouth-feel –Aichi

KUBOTA JUNMAI DAIGINJO 68 720ml

Elegant aroma, fruity and well-balanced flavor with smooth and delicately clean-crisp finish –Niigata

UNDISCLOSED

SENKIN RETRO 68 720ml

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

JUNMAI GINJO (pure super premium)

IKON 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. - Tochigi

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)

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

HOT SAKE

NIHON SAKARI Junmai, gently dry, umami of rice 15 150ml

KOZAEMON YAMADANISHIKI Junmai, rich-umami 18 150ml

SPARKLING SAKE

EXPRESSION 2020 SHICHIKEN by Keith Haring Box Set 500 720ml

Refined over three generations of careful aging, takes on new depth through something never before attempted in the family's history: a second fermentation in the bottle. - Yamanashi

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

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 Barley 15 glass / 65 bottle