

Kirala

SAKE COLLECTION

With over 1200 sake breweries in Japan, it's a safe bet that 10000 different labels are available today. The premium sakes fall into three categories—junmai, ginjo and daiginjo—as well as occasional specialty sakes. Generally speaking, the lower the rice-polishing ratio (the percentage of the rice grain that remains after polishing), the more delicate and refined the sake.



INTRO FLIGHT \$11.00

Masumi “Okuden Kantsukuri”
Dewazakura “Dewasansan”
Kamoizumi “Junmai Daiginjo”

LOVER'S FLIGHT \$13.50

Hoyo “Kura no Hana”
Dewazakura “Oka”
Tedorigawa “Iki na Onna”

JUNMAI



Akitabare “Koshiki Junzukuri”

Northern Skies—Pleasingly dry and quite mild, a well-crafted traditional sake

10.50 small • 20.00 large



Tedorigawa “Yamahai Junmai”

Silver Mountain—A classic yamahai junmai: dry, sharp & smooth all in one

10.75 small • 20.50 large



Masumi “Okuden Kantsukuri”

Mirror of Truth—Comfortingly familiar, surpassingly smooth

11.00 small • 21.00 large



Kamoizumi “Shusen”

Three Dots—Rich, robust, with a woody shiitake aroma

11.00 small • 21.00 large



Nishida “Denshu”

Country Squire—Impeccably structured, resoundingly flavorful

14.50 small • 28.50 large

 Delicious warmed!

GINJO

Dewazakura “Oka”

Cherry Bouquet—Delightful, flowery bouquet with a touch of pear and melon

12.75 small • 24.00 large

**Dewazakura “Dewasansan”**

Green Ridge—Mellow, with a green apple tartness and a refreshing finish

13.00 small • 25.00 large

**Dewazakura “Izumi Judan”**

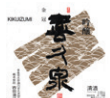
Tenth Degree—A potent ginjo sake for martini fans—crisp and bone dry

12.75 small • 24.00 large

**Nishida “Kikuizumi”**

Fountain of Joy—Silky, smooth, with notes of peach and muscat

14.00 small • 27.50 large

**Masumi “Arabashiri”**

First Run—Lovely aroma, vivid taste, brilliant finish

15.00 small • 29.00 large • 58.00 bottle (720ml)

**Koshi no Kanbai “Muku”**

Pure Realm—Firmly balanced, resonant, with a deep, satisfying finish

16.00 small • 31.00 large



DAIGINJO

Tedorigawa “Iki na Onna”

Lady Luck—Vivacious and saucy, with a caress of wild honey

15.50 small • 30.00 large

**Tedorigawa “Kinka”**

Gold Blossom—Vivid and poised, with a delicately fruity flavor

15.50 small • 30.00 large • 62.00 bottle (720ml)

**Hoyo “Kura no Hana”**

Fair Maiden—A truly light sake with sweetness, delicacy and finesse

19.00 small • 36.00 large • 54.00 bottle (500ml)

**Kamoizumi “Junmai Daiginjo”**

Autumn Elixir—Tawny delight, with a touch of persimmon

18.00 small • 35.00 large • 53.00 bottle (500ml)



SPECIALTY

Kamoizumi “KomeKome”

Happy Bride—Piquant and mildly sweet,
a charming low-alcohol aperitif

11.25 small • 37.00 bottle (500ml)

**Kamoizumi “Nigori Ginjo”**

Summer Snow—Lively, voluptuous...
a deluxe label for nigori fans

11.25 small • 37.00 bottle (500ml)



EXCEPTIONAL REGIONAL SAKES

JUNMAI

small

large

Otokoyama

11.00

21.00

Kurosawa

10.00

19.00

Suishin

11.00

21.00

GINJO

small

large

Bishonen

11.00

21.00

DAIGINJO

small

large

Onigoroshi-Wakatake (White)

16.50

32.00

SPECIALTY

bottle

Organic Nama (300ml)

14.00

Ginjo Sake (300ml)

12.50

Kikumasa Taru (300ml)

11.50

Tokubetsu Junmai (300ml)

9.00

OTHER SAKES

glass

bottle

Lychee (750ml)

6.00

22.00

Fuji Apple (750ml)

6.00

22.00

Plum Wine

7.50

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Sho Chiku Bai Nigori (375ml)

6.00

11.50

SOJU

glass

bottle

Kan-Noko (barley)

9.00

40.00

Shiro (rice)

9.25

42.00

Yokaichi Imo (63% sweet potato, 37% rice)

7.00

27.00

ABOUT OUR SAKES

JUNMAI PURE RICE GOODNESS

Junmai sakes possess a robust rice flavor and can be enjoyed either warm or cold. They range from dry and sharp to soft and rounded, and much attention is paid to their balance and structure. Many people prefer junmai labels to more expensive sakes because of their easy drinkability.

GINJO LIGHT & REFRESHING

Ginjo labels often possess fruity and floral flavor nuances, and tend to be light and refreshing on the palate. To receive the ginjo designation a sake must use rice that has been milled down to 60% of its original weight prior to steaming, but in practice many have polishing ratios of 50%.

DAIGINJO SUBTLETY & FINESSE

Daiginjo sakes take the rice polishing ratio down to 50% or less. They are made in smaller quantities, and rely more on traditional methods. Flavor and aroma profiles tend to be fuller than with ginjos, and exceptional labels display both complexity and finesse.

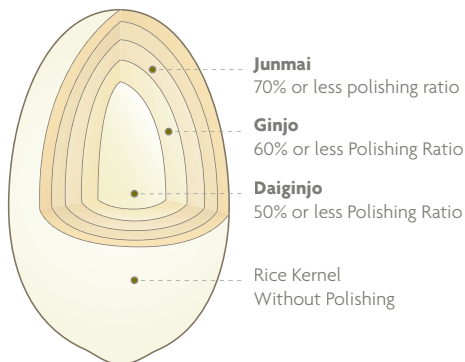
SPECIALTY NEW & DIFFERENT

In addition to their junmai, ginjo and daiginjo labels, breweries also produce specialty sakes. Some, such as *nama*, or unpasteurized, sakes are available only at certain times of the year. Others, such as the popular low-alcohol “KomeKome,” possess a flavor profile distinctly different from traditional sakes.

SHOCHU TRADITIONAL JAPANESE WHITE SPIRIT

Shochu, like sake, is all about the goodness of the grain or, in the case of Kagoshima’s sweet potato shochu, the goodness of the tuber. The finest shochus are much like Irish whiskies, though even lighter and with a lower alcohol content.

RICE POLISHING RATIO



The polishing ratio is the percentage of the rice kernel that remains after polishing. Generally speaking, the lower the polishing ratio, the higher the quality of sake.