

日本酒 SAKE

seimaibuai - 精米歩合 - percentage of rice that remains after polishing away the fats and proteins from the outer shell; the standard grading system for sake.

	glass 4 oz	tokkuri 5 oz
精米歩合 35 - 50		
nanbu bijin junmai daiginjo, iwate an exceptional sake! nama-chozo genshu (once pasteurized and undiluted) from a famous brewery	3 oz/ 17	28
hakuryu daiginjo, niigata soft melon-y fruit and a persistant finish. made by the shirai family for almost 100 years.	3 oz/ 15	25
chokaisan junmai daiginjo, akita unique yeast derived from flowers. sweet!	3 oz/ 14	23
ginga shizuku junmai daiginjo, hokkaido drip filtration in pristine igloos (!!!) in hokkaido!	3 oz/ 16	26
kanbara junmai ginjo, niigata very aromatic with a full, rich flavor and long finish. a great match for a variety of foods.	12	15
mantensei junmai ginjo, tottori owner brewed sake from the land of "woman in the dunes"	11	13
yuki no bosha junmai ginjo, akita "cabin in the snow," junmai sake from japan's northern coast.	9	11
精米歩合 55 - 60		
kikusui junmai ginjo, niigata very popular in japan. light and dry, classic niigata sake.	9	11
fukucho junmai ginjo, hiroshima a female brewmaster makes this rich, incredible sake.	13	16
watari bune "55" junmai ginjo, ibaraki once thought to be extinct, watari bune is an heirloom sake rice. very special sake.	13	16
yuho junmai, ishikawa a woman-owned brewery on the noto peninsula where marcus lived! served at room temperature.	8	10
kiminoi yamahai ginjo, niigata yielding acid-driven & musty sakes, yamahai is a pre- modern brewing method. a favorite.	13	16
matsunoi tokubetsu honjozo, niigata honjozo sake from one of japan's most famous sake regions. tokubetsu = special. served at room temperature	8	10

精米歩合 55 - 60

	glass 4 oz	tokkuri 5 oz
momokawa organic junmai ginjo, oregon richly textured, full-flavored organic sake from forest grove	8	10
精米歩合 65 - 70		
eiko fuji honkara, yamagata hon = honjozo; kara = karakuchi	8	10
kasumi tsuru kimoto extra dry, hyogo kimoto: an old brewing style that results in musky, flavorful sakes.	8	10
minato yamahai namazake genshu, akita this crazy, gigantic, smelly sake is unlike anything we have ever tasted and of all things, comes in a can!	12	15
otokoyama sesshu, hyogo breathhtakingly dry; but also pleasantly rich.	9	11
seikyo omachi junmai, hiroshima made from omachi rice and hiroshima soft water	10	12
yoshi no gawa echigo junmai, niigata a dry, light sake made by one of the oldest breweries in niigata	8	10
dewatsuru kimoto junmai, akita hearty sake for the cold akita winters. served at room temperature.	9	11
hakutsuru junmai, hyogo our favorite japanese macrobrew.	6	8
kikusakari taruzake, ibaraki cedar aged sake. served at room temperature.	8	masu 4 oz
tsukinowa junmai, iwate a unique sake made from mochi rice by a woman-owned brewery	14	17
NIGORI		
chokaisan junmai ginjo nigori namachozo, akita pasteurized only once and made with flower yeast. wow!	13 glass only	
rihaku tokubetsu junmai nigori, shimane "dreamy clouds", an elegant and refined nigori... dreamy.	9 glass only	
daku nigori, niigata balanced & not-too-sweet nigori. perfect pair with food.	10 glass only	
murai nigori genshu, aomori full-strength, thick, sweet sake with tropical fruit flavors.	8 glass only	

WINE by the bottle



bottles chilled to order. please allow 10-15 minutes.

SPARKLING

a&m quenard, NV petillant de savoie crisp and invigorating; a dead ringer for champagne.	50
nicole chanrion, NV 'effervescence', beaujolais a perfect companion for fried snacks.	47
meyer fonne, NV cremant d'alsace a simple cremant that exudes class and finesse.	43

WHITE

hippolyte reverdy, sancerre, 2008 one of the greats of sancerre in a single serving size.	half btl/ 24
jobard, meursault, en la barre, 2006 electric chardonnay!	half btl/ 70
phillippe colin, bourgogne blanc, 2007 gentle framework of oak. crisp minerality... drinks well above its class.	39
meyer-fonne, edelzwicker, 2009 blended alsacian white from revue du vin's winemaker of the year.	29
maxime magnon, la begou blanc, 2009 grenache blanc & gris. dangerously easy to drink.	47

ROSE

ermitage, pic st. loup rose, 2008 drink delicious rose all year 'round!	30
domaine tempier, bandol, rose 2009 drink infamous rose.	58

RED

lapierre, morgon, 2007 marcel lapierre's morgon is a requirement in parisian bistros.	half btl/ 31
clos la coutale, cahors, 2008 old country malbec. mouth-filling & sublime.	28
etxegaraya, irouleguy rouge, 2007 perfect for anything grilled... more entertaining than most bordeaux.	36
faury, vin de pays, syrah collines rhodaniennes, 2008 lip-smacking bacon-tinged wine from the master of syrah.	38
domaine tempier, bandol rouge, 2008 more soul than most jazz performers.	73
vieux telegraphe, chateaneuf-du-pape, 2008 terroir and pure class collide and the stars align.	87

wine selections curated from the all-natural, family producers of kermit lynch wines by lyle railsback