



## early evening sake tasting

every evening until 7:30

*choose 3 types for \$18, served with yasai chips*

### DAKU

(Nigata)

*Nigori*

*lightly milky, dry and subtle*

### NARUTO DAI

(Tokushima)

*Unpasteurized Ginjo*

*draft sake, rich & full, with an extra dry finish*

### JOKIGEN

(Yamagata)

*Ginjo*

*elegant, complex, refreshing acidity*

### UGO NO TSUKI

(Hiroshima)

*Junmai*

*elegant with a nice pear fragrance*

### TATSURIKI

(Hyogo)

*Ginjo*

*nose of ripe apple & racy dry finish*

### AZURE

(Kochi)

*Ginjo*

*brewed with water from deep ocean*

# *fresh* COCKTAILS

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13 each  
(dinner only)

## SPARKLING FRUIT

red grape, navel orange, pink grapefruit *or* hand squeezed pineapple & sparkling wine

## RED GRAPES

with "Crop" organic vodka

## SESAME

with sesame shochu "Beni Otome" and honey

## HAND SQUEEZED PINEAPPLE

with "Crop" organic vodka and ginger

## PINK GRAPEFRUIT

with "Beefeater" gin and honey

## NAVEL ORANGE

with "Crop" organic vodka

## CUCUMBER

with "Crop" organic vodka and lime juice

## GINGER

homemade ginger ale with rice shochu "Shiro," lime juice and soda

## OBA

shiso leaf with "Beefeater" gin and lemon juice

## SEPPUN

shiso leaf, grapefruit juice & yuzu juice with "Takara Jun 35" shochu

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## non-alcoholic

9 each

## HOMEMADE GINGER ALE

with lime juice

## HAND SQUEEZED PINEAPPLE

with ginger

## PINK GRAPEFRUIT

with honey

## PURE NAVEL ORANGE

# SAKE

## junmai daiginjo

	glass	decanter	bottle
KOSHI HIKARI (Nigata)	13	35	82
<i>clean, pure and crisp, versatile</i>			720 ml
MASUMI “NANAGO” (Nagano)	20	54	128
<i>complex but well balanced</i>			720 ml
DASSAI 23 (Yamaguchi)	26	68	156
<i>beautifully balanced, perfect</i>			720 ml
TENTO CHI (Nigata)			82
<i>light and smooth with a refreshing finish</i>			720 ml
KAWA TSURU “shizuku” free run (Kagawa)			88
<i>floral notes, smooth</i>			720 ml

SAKE FLIGHT
HIRA IZUMI <i>Junmai Yamahai</i>
BIHO <i>Junmai Ginjo</i>
MASUMI “NANAGO” <i>Junmai Daiginjo</i>
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## junmai ginjo

	glass	decanter	bottle
KAO RI (Yamaguchi)	9	25	122
<i>bright and refreshing</i>			1800 ml
SHICHI KEN (Yamanashi)	11	29	68
<i>dry, medium-bodied</i>			720 ml
WATARI BUNE (Ibaraki)	13	36	84
<i>heirloom rice varietal - honeydew aromas</i>			720 ml
BIHO (Hiroshima)			58
<i>smooth &amp; crisp, great with seafood</i>			720 ml
JOKIGEN (Yamagata)			68
<i>elegant, complex, refreshing</i>			720 ml
TATEYAMA (Toyama)			72
<i>balanced, great with sashimi</i>			720 ml
KUHEIJI (Aichi)			74
<i>delicate floral aroma</i>			720 ml
GORIKI (Tottori)			78
<i>rich and dry with notes of ripe persimmon</i>			720 ml
KIMINOI (Nigata)			88
<i>taste the rice with a clean finish</i>			720 ml
TATSU RIKI (Hyogo)			90
<i>aromatic with a dry finish</i>			720 ml

## ginjo

OKA (Yamagata)	11	29	68
<i>light, clean and easy</i>			720 ml
TOSA TSURU “AZURE” (Kochi)			62
<i>silky, gentle with clear finish</i>			720 ml
TENGUMAI UMA GIN (Ishikawa)			82
<i>aromatic and full-bodied</i>			720 ml
HAKKAI SAN (Nigata)			96
<i>dry and easy drinking</i>			720 ml

## junmai

	glass	decanter	bottle
NANBU BIJIN (Iwate)	10	28	62
<i>tokubetsu - perfectly balanced, elegant finish</i>			720 ml
OZE (Gumma)	11	29	68
<i>light-bodied and complex</i>			720 ml
SENCU HASSAKU (Kochi)	14	38	88
<i>tokubetsu - light, clean and elegant</i>			720 ml
SEI KYO (Hiroshima)			64
<i>smooth with a refreshing finish</i>			720 ml
UGO NO TSUKI (Hiroshima)			64
<i>tokubetsu - elegant with a light floral aroma</i>			720 ml
SUIJIN (Iwate)			68
<i>full and light-bodied</i>			720 ml

## honjozo

GASAN RYU (Yamagata)			74
<i>refreshing and aromatic</i>			720 ml
MIDORI KAWA (Nigata)			80
<i>lively, crisp with extra dry finish</i>			720 ml

## yamahai & kimoto

HIRA IZUMI (Akita)	10	28	138
<i>junmai yamahai- dry, a complex quality</i>			1800 ml
KASUMI TSURU (Hyogo)			66
<i>kimoto - complex with a lively finish</i>			720 ml

## nama “unpasteurized”

	glass	decanter	bottle
NARUTO DAI (Tokushima)	12	32	72
<i>ginjo - crisp with dry finish</i>			720 ml
AI YU (Ibaraki)			68
<i>junmai - hints of citrus &amp; full-bodied</i>			720 ml
EIKO FUJI (Yamagata)			96
<i>junmai ginjo - floral aroma</i>			720 ml
KAGATOBI GOKKAN MUROKA (Ishikawa)			30
<i>junmai - rich &amp; gentle, bold &amp; fresh</i>			300 ml

## nigori “unfiltered”

DAKU (Nigata)	12		52
<i>junmai - lightly milky, dry and subtle</i>			500 ml
RIHAKU (Shimane)	12	32	76
<i>junmai - cloudy, smooth and mild</i>			720 ml
YUKI WATARI (Iwate)			28
<i>mellow and smooth</i>			

## sparkling

MOON RABBIT (Nara)			22
<i>sweet with silky bubbles</i>			330 ml
DASSAI 39 (Yamaguchi)			58
<i>junmai daiginjo - nigori, elegant and bright</i>			360 ml
MIZUBASHO PURE (Gumma)			160
<i>carbonation through fermentation, beautiful</i>			720 ml

WARM SAKE	TATEWAKI <i>Junmai</i> 10	HIRA IZUMI <i>Junmai</i> 12	KOSHIHIKARI <i>Junmai Daiginjo</i> 18

# PREMIUM *daiginjo* SAKE

## Kikuhime Kukuri hime

菊姫  
菊理姫

1200  
(720 ml)

FUKUSHIMA

*rice: Yamada Nishiki (class A)*  
*rice polishment : 50%*  
*acidity: NA*  
*nihonshu-do: NA*  
*alcohol: 17 - 18%*  
  
*brewery since 1721*

*Each granule of rice is hand selected for this finest of sakes. They use the best yeast in their history in order to create a sake that is too strong for immediate consumption. This sake is from 2007 and only 1131 bottles were produced that year. The rice is grown at 1500 meters for maximum concentration of flavor and they use their patented "Cho-Tanpei Seimei" method of rice polishment. One bottle available*

## Born *"dreams come true"*

梵  
夢は正夢

560  
(1000 ml)

FUKUI

*rice: Yamada Nishiki*  
*rice polishment : 35%*  
*acidity: +1.5*  
*nihonshu-do: +4.0*  
*alcohol: 16-17%*  
  
*brewery since 1860*

*Aged at 17.6 Fahrenheit for 5 years, brewed with 100% of the best Yamada Nishiki rice in the world. They also use natural spring water from 604 feet underground. An intense, focused aroma with a super smooth, clean and refreshing finish. Each bottle is hand-made.*

## Tedorigawa Mange Kyo

手取川  
万華鏡

390  
(720 ml)

ISHIKAWA

*rice: Yamada Nishiki*  
*rice polishment : 40%*  
*acidity: +1.3*  
*nihonshu-do: +6.0*  
*alcohol: 17.6%*  
  
*brewery since 1870*

*This nihonshu is made with the unique "arabashiri" process. The first run sake is aged at cool temperatures for two years allowing the sake to meld. The brewmaster then selects the best of the aged sake to bottle for this limited production sake.*

## Kotsuzumi *Rojo Hana ari*

小鼓  
路上花有リ

250  
(720 ml)

HYOGO

*rice: Yamada Nishiki*  
*rice polishment : 40%*  
*acidity: +1.3*  
*nihonshu-do: +1.5*  
*alcohol: 16-17%*  
  
*brewery since 1849*

*This gentle sake begins with the Koji scent of gardenias. It lingers on the palate and follows with a hint of ripe pear. The brewery is in the small city of Tanba which is the home of Yamada Nishiki rice. All of the ingredients are locally sourced from Tanba.*

## Kokuryu Ryu

黒龍  
龍

195  
(720 ml)

FUKUI

*rice: Yamada Nishiki*  
*rice polishment : 40%*  
*acidity: +1.2*  
*nihonshu-do: +4.0*  
*alcohol: 15-16%*  
  
*brewery since 1800*

*This brewery has the distinction of being the first to sell Daiginjo sake. It has a delicate aroma yet it is rich and has a crisp finish. While other Daiginjo sakes are famous for having a rich floral aroma, RYU is famous for being more reserved in character and does not disappoint.*

## Shichihonyari Tobin Shizuku

七本鎗  
斗瓶雫

182  
(500 ml)

SHIGA

*rice: Tamazakae*  
*rice polishment : 45%*  
*acidity: +1.6*  
*nihonshu-do: +5.0*  
*alcohol: 17-18%*  
  
*brewery since 1530*

*This is made from a rare and distinctive type of rice called Tamazakae. This rice produces a sake that has a rich body with delicate tannins. This is dry on the palate with great depth. This limited production sake has less than 200 bottles available on the East Coast.*

*Acidity: When the acidity is low the sake will feel lighter on the palate. When the acidity is high, the sake will feel rich and full on the palate.*

*Nihon-shudo is a term that relates to the density of sake, and is used to indicate dryness & sweetness. Higher numbers reflect drier sake, and lower numbers reflect sweeter sake.*

*When the Nihon-shudo is high and the acidity is low the natural sweetness of the sake is more apparent.*

# WINE

## sparkling

	glass	bottle
PROSECCO Bisson NV ( <i>Veneto, Italy</i> ) dry, easy to drink . . . . .	12	.54
FRANCK PEILLOT - MONTAGNIEU NV ( <i>Bugey, France</i> ) méthode traditionnelle, Chardonnay blend . . . . .		.54
PHILIPPE FOREAU Vouvray Brut 2004 -05 ( <i>Loire, France</i> ) méthode traditionnelle, Chenin blanc, beautifully aged . .		.68
GUY LARMANDIER Blanc de Blancs Grand Cru NV ( <i>Champagne</i> ) delicate and fine . . . . . (Half Bottle)		.58
POL ROGER Brut Reserve NV ( <i>Champagne</i> ) rich, delicately toasty. . . . .	20	.95
ROGER COULON Brut "Réserve de l'Homme" 1er Cru NV ( <i>Champagne</i> ) rich and earthy with wonderful aromatics.		110
H. BILLIOT ET FILS Brut Rosé NV ( <i>Champagne</i> ) a grower champagne, lovely berry aromas, classic rosé . . . . .		150
DOM PERIGNON Cuvee 2002 ( <i>Champagne</i> ) tropical aromas, fullness on the palate . . . . .		390

## white

MUSCADET-SUR-LIE Marc Olliver, Domaine de la Pépière "Sèvre et Maine" 2010 ( <i>Loire, France</i> ) . . . . .12 . . . . .		.54
<i>Melon de Bourgogne - clean, dry, pairs wonderfully with Japanese food</i>		
BORDEAUX BLANC SEC Chateau La Rame 2010 ( <i>Sainte Croix du Mont, Bordeaux</i> ) . . . . .12 . . . . .		.54
<i>Sauvignon Blanc - dry, crisp, enchantingly aromatic</i>		
POUILLY - FUISSÉ Michel Cheveau "Les Trois Terroirs" 2009 ( <i>Bourgogne, France</i> ) . . . . .16 . . . . .		.76
<i>Chardonnay - attractive bouquet, rich &amp; aromatic</i>		
SANCERRE Cirotte "Croix" 2009 ( <i>Loire Valley, France</i> ) . . . . .54		
<i>this Sauvignon Blanc has a bouquet of white flowers, silky with notes of crisp asian pear</i>		
POUILLY-FUMÉ Alexandre Bain 2010 ( <i>Loire Valley, France</i> ) . . . . .79		
<i>Sauvignon Blanc - beautiful rich earthiness with a classic dry mineral finish</i>		
GAVI DI GAVI La Soraia 2010 ( <i>Piedmont, Italy</i> ) . . . . .48		
<i>made from the Cortese grape, refreshing and thirst quenching</i>		
JASNIÈRES Pascal Janvier 2010 ( <i>Loire, France</i> ) . . . . .56		
<i>Chenin Blanc - dry, crisp, wonderful aromatics and complexity</i>		
VOUVRAY Domaine Pichot "Domaine Le Peu de la Moriette" 2010 ( <i>Loire, France</i> ) . . . . .59		
<i>a classic example of Chenin Blanc - bright fresh fruit with a touch of sweetness and a crisp ending</i>		
GRUNER VELTLINER Glatzer 2010 ( <i>Carnuntum, Austria</i> ) . . . . .48		
<i>fresh, juicy and ripe with notes of grapefruit and an herbaceous finish</i>		
VIOGNIER Brooklyn Oenology 2008 ( <i>North Fork, Long Island</i> ) . . . . .49		
<i>nice balance of minerality and stone fruit, brightness and fresh</i>		
MACON-SOLUTRÉ Robert - Denogent "Clos des Bertillonnes" ( <i>Bourgogne, France</i> ) . . . . .84		
<i>Chardonnay - wonderful richness and impressive complexity</i>		
CHASSAGNE-MONTRACHET Jean-Marc Pillot "Premier Cru - Les Baudines" 2006 ( <i>Bourgogne, France</i> ) . . . . .125		
<i>Chardonnay - complex, classic Burgundian wine with depth and minerality</i>		
CORTON-CHARLEMAGNE GRAND CRU Domaine Rollin 2006 ( <i>Bourgogne, France</i> ) . . . . .220		
<i>Chardonnay - delicious aromatics with an exquisite finish</i>		

## red

BOURGOGNE EN MONTRE CUL Regis Bouvier 2009 ( <i>Marsannay, Bourgogne</i> ) . . . . .15. . . . .		68
<i>Pinot Noir - dark berries bright minerality and freshness</i>		
BARBERA D'ASTI De Forville 2008 ( <i>Barbaresco, Italy</i> ) Nebbiolo. . . . .12. . . . .		54
<i>Nebbiolo - light and crisp with complex aromas of fruit, earth and flowers</i>		
CÔTES DU RHÔNE La Manarine 2009 ( <i>Southern Rhone, France</i> ) . . . . .13. . . . .		59
<i>Grenache Noir - velvety &amp; dark</i>		
GAMAY NOIR Edmunds St. John "Bone-Jolly" 2009 ( <i>El Dorado, California</i> ) . . . . .55		
<i>fresh and bright with notes of raspberry, mulberry, violets and a touch of pepper. made from grapes picked above 3000'</i>		
CANAVESSE ROSSO Ferrando "La Torrazza" 2009 ( <i>Piedmonte, Italy</i> ) . . . . .59		
<i>Nebbiolo blend - balanced, elegant from the mountain-side of Carema</i>		
PLEIADES XVII Sean Thackrey "Old Vines" ( <i>Bolinas, California</i> ) . . . . .74		
<i>made by a genius in his backyard, north of San Francisco - 13 different varietals, complex, subtle notes of berries</i>		
ZINFANDEL Green & Red Vineyard "Chiles Canyon Vineyard" 2008 ( <i>Napa Valley, California</i> ) . . . . .54		
<i>a classic expression of this grape, powerful with bold and ripe fruit. a great pairing with steak or other rich dishes</i>		
GIGONDAS Domaine Du Gour de Chaulé "Cuvée Tradition" 2005 ( <i>Rhone, France</i> ) . . . . .75		
<i>this blend of Grenache, Syrah and Mourvedre has bitter cherry and black currants with a long elegant finish</i>		
GARNACHA Dominio de Valdelacasa 2005 ( <i>Toro, Spain</i> ) . . . . .80		
<i>made by a family that has been at it for 3 generations; a nice balance of fruit and terroir</i>		
RIOJA Marques de Vitoria Gran Reserva 1998 ( <i>Oyon, Spain</i> ) . . . . .87		
<i>Tempranillo - this wine has been aging for over a decade allowing the fresh fruit flavors to become integrated</i>		
UMBRIA ROSSO Paolo Bea "San Valentino" 2007 ( <i>Umbria, Italy</i> ) . . . . .88		
<i>30% Sangiovese, 5% Montepulciano d'Abruzzo &amp; 65% Storico Vitigno Autoctono di Montefalco</i>		
<i>"Nature should be observed, heard, [and] understood, not dominated." -Bea,</i>		
COTE DE BEAUNE Jean-Marc Morey "Grèves 1er cru" 2007 ( <i>Bourgogne, France</i> ) . . . . .94		
<i>Pinot Noir - very low yields, elegant and complex</i>		
SYRAH Clos Saron "Heart of Stone" 2005 ( <i>Sierra Foothills, California</i> ) . . . . .108		
<i>dark, full-bodied. very low yields. intense, yet harmonious. dry farmed. hands off winemaking. only 1116 bottles made</i>		
AMARONE DELLA VALPOLICELLA Musella 2006 ( <i>Veneto, Italy</i> ) . . . . .120		
<i>among the most intensely flavored wines on earth, made from partially dried grapes</i>		

# SHOCHU

Shochu is not only a popular drink of choice at the moment, but a versatile spirit that is a perfect match with Japanese cuisine. A distilled liquor with a long and distinguished history, it is made from a variety of ingredients and has a taste similar to vodka . Our chef swears that it doesn't give you a hangover, but you be the judge...

## SHOCHU FLIGHT

*Yamano Mori, Zuisen, Satsuma Hozan*

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## HOUSE - INFUSED SHOCHU

*served on the rocks*

*brown sugar, ginger*

11

## Chu-hi

*mild shochu mixed with juice or tea  
delicious, a great introduction*

OOLONG TEA-HI . . . . . 10

GREEN TEA-HI . . . . . 12

CHU HI . . . . . 11  
*with grapefruit, navel orange, lemon or lime*

## BARLEY

	glass	10 oz decanter	bottle
FUKIAGE (Kagoshima)	8	26	58

吹上 (鹿児島)  
*Clear, light & refreshing*

IICHIKO (Oita)	8	26	58
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いいちこ (大分)  
*Soft, with a long, rich finish*

YAMANO MORI (Iki)	10	32	74
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山の守 (香岐)  
*Woody and with a complex finish*

GOKOO (FUKUOKA)	10	32	74
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吾空 (福岡)  
*Gentle, mellow, aged 3 years in oak barrels*

## SOBA

KAGURA NO MAI (Miyazaki)	9	29	67
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神楽の舞 (宮崎)  
*Clear and refreshingly smooth*

TOWARI (Miyazaki)	10	32	74
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十割 (宮崎)  
*Floral and light*

## RICE

SHIRO (Kumamoto)	8	26	58
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しろ (熊本)  
*Dry and refreshing, easy*

GANKUTSU OH (Kumamoto)	10	32	74
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巖窟王 (熊本)  
*Soft with a complex finish*

## SUGAR CANE

	glass	10 oz decanter	bottle
JOUGO (Amami)	8	26	58

じょうご (奄美大島)  
*Lush*

LENTO (Amami)	9	29	67
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れんと (奄美大島)  
*Nutty finish*

AMAMI (Amami)	10	32	74
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奄美 (奄美大島)  
*Well-balanced, clean and full of flavor*

## SESAME

BENI OTOME (Fukuoka)	8	26	58
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紅乙女 (福岡)  
*Complex and full of sesame aroma*

## AWAMORI

ZUISEN (Okinawa)	8	26	58
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瑞泉 (沖縄)  
*Lively and rich, a true testament to the region*

## TEA

GYOKURO (Fukuoka)	10	32	74
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玉露 (福岡)  
*Distilled from green tea leaf, clean finish*

## SWEET POTATO

	glass	10 oz decanter	bottle
KUROKAME (Kagoshima)	8	26	58

黒かめ (鹿児島)  
*Round and rich with a crisp finish*

KAIKOZU (Kagoshima)	8	26	58
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かいこうず (鹿児島)  
*Gentle & round with a dry, crisp finish*

IKKOMON (Kagoshima)	10	32	74
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一刻者 (鹿児島)  
*100% sweet potato, bold and flavorful*

HEI HACHIRO (Miyazaki)	10	32	74
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平八郎 (宮崎)  
*Aromatic*

JINKOO (Fukuoka)	10	32	74
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尽空 (福岡)  
*Rich and aromatic with a satisfying clean finish*

BENI IKKO (Kagoshima)	11	38	87
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紅一刻 (鹿児島)  
*Silky and well balanced*

TOMINO HOZAN (Kagoshima)	11	38	87
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富乃宝山 (鹿児島)  
*Fragrant and well balanced*

KITCHO HOZAN (Kagoshima)	11	38	87
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吉兆宝山 (鹿児島)  
*Dry and full bodied, complex finish*

HOZAN AYA MURASAKI	12	45	90
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吉兆宝山 (鹿児島)  
*Rich and gentle, beautiful fragrance*

SATOH (Kagoshima)	11	38	87
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佐藤 (鹿児島)  
*Smoky, super smooth*

# BEER, ETC.

## draught beer

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SAPPORO (pint) . . . . . 8

## bottled beer

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YEBISU . . . . . 9  
*imported - most popular premium beer in Japan*

ECHIGO RICE BEER (pint) . . . . . 11  
*(Nigata) light, high quality rice shines through*

ECHIGO STOUT . . . . . 9  
*(Nigata) well balanced*

OZENO YUKIDOKI . . . . . 15  
*(Gumma) I.P.A a beautiful bitterness*

KIRIN LIGHT . . . . . 7  
*world-class light beer, clean with a pleasant hoppiness*

HITACHINO NEST XH . . . . . 14  
*(Ibaraki) rich amber ale, aged in sake barrels*

HITACHINO NEST WHITE ALE . . . . . 12  
*(Ibaraki) Belgian White*

HITACHINO NEST GINGER BREW . . . . . 12  
*(Ibaraki) brewed with fresh ginger*

NIPPONIA (Belgian pale ale) 550ml. . . . . 28  
*(Ibaraki) brewed with barley, hops & yeast indigenous to Japan*

## dessert sake

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YUZU OMOI (Kyoto, Japan) . . . . . 10  
*100% fresh yuzu citrus infused sake, smooth & bright*

TONYU ZAKE (Iwate, Japan) . . . . . 10  
*Japanese Organic soy milk & junmai sake*

## coffee & tea

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STUMPTOWN COFFEE . . . . . 5  
*french press*

MATCHA . . . . . 8  
*finely ground green tea used in Japanese tea ceremonies*

GENMAI MATCHA . . . . . 6  
*robust blend of green tea, matcha and roasted rice*

WOOD DRAGON . . . . . 6  
*a unique Oolong tea, clean & refreshing*

KARIGANE KUKICHA . . . . . 7  
*leaves & stems of Gyokuro, the finest of Japanese teas*

SHISO SENCHA . . . . . 7  
*flavorful blend of sencha green tea and shiso leaf*

BUDDING GREEN SUPERIOR . . . . . 8  
*Jasmine tea rolled with a blooming rosebud*

CHAMOMILE . . . . . 6  
*decaffeinated - warm & relaxing*

## iced tea

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MATCHA . . . . . 7

OOLONG TEA . . . . . 6

## wine (non - alcoholic) 100% grape juice

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MERLOT Peconic Bay (North Fork, LI) rose, 375 ml . . 30

## ume shu

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*preserved plums in sugar & shochu or sake*

YAMAGATA . . . . . 10  
*plum w/ shochu, beautiful gentle touch & long finish*

REISEN . . . . . 10  
*plum w/ sake, perfect acidity, fruity & smooth finish*