

# SAKE FLIGHT MENU

## KUHEIJI Flight

\$80



### Kamoshibito Kuheiji “Eau Du Désir”

醸し人九平次 オウ・ド・デジール

Junmai Daiginjo  
Melon, honey dew

### Kamoshibito Kuheiji “Kyoden”

醸し人九平次 協田

Junmai Daiginjo  
Rich and earthy

### Kuheiji “Kurodashi Tako”

九平治 黒田庄町田高

Aged Sake  
Muscat grape, pear, young peach, lychee, citrus, plum, mineral

## DASSAI Flight

\$60



### Dassai 23

瀬祭 23

Junmai Daiginjo  
Using Yamada Nishiki polished down to 23% to challenge the best Junmai Daiginjo. Delivering delicate floral aromas with a palate reminiscent of sweet honey and an elegant lasting finish.

### Dassai 23 Hayata

瀬祭早田

Junmai Daiginjo  
By applying the latest patented technology for pasteurization on Dassai 23, we aim to reduce heat damage, an issue faced by common sake brewing, thus maintaining the crisp taste of freshly pressed sake.

### Dassai 39

瀬祭 39

Junmai Daiginjo  
Balanced residual showing luscious and juicy character with a nectar like sweetness on the palate followed by a long bright finale.

## HAKKAISAN Flight

\$60



### Hakkaisan Daiginjo 45

八海山 大吟醸 45

Daiginjo  
Sharp and crisp are the first characteristics on the nose and palate, as the sake's acidity and sweetness from the rice perfectly combine with each other, creating a very balanced taste experience which finishes with a slight, very pleasant umami note.

### Hakkaisan Junmai Daiginjo 45

八海山 純米大吟醸 45

Junmai Daiginjo  
By using Yamadanishiki, Gohyakumangoku and Miyamanishiki sake rice - all polished down to 45% remaining - this Junmai Daiginjo reacts Hakkaisan's classic crisp and clean style, and leaves your palate engaged and refreshed.

### Hakkaisan "Yukimuro" Snow Aged 3 Years

八海山 雪室貯蔵三年

Junmai Daiginjo  
After three years of maturity, the sake becomes round and develops layered flavors. Its texture is very smooth. No waters is added (Genshu style). Aromas from the rice used in brewing are fairly intense, with a long finish.

## SHIRAKABEGURA Flight

\$35



### Sho Chiku Bai Shirakabegura

松竹梅白壁蔵

Kimoto Junmai  
Creamy and uniquely low in acidity. It has a distinctive combination of umami and sweetness with a smooth finish

### Sho Chiku Bai Shirakabegura

松竹梅白壁蔵

Junmai Daiginjo  
Medium bodied and delicately fruity bright flavor

### Sho Chiku Bai

松竹梅

Junmai Daiginjo  
Rich tropical fruit aromas with an elegant savory finish