

## Premium Sake

	Glass	Carafe	Bottle
<b>Kikusui Junmai</b> <i>"Chrysanthemum Water"</i> 1.8lt	7	12	78
Light and breezy delight. Easy to drink and mild, this is a beautifully crafted signature sake of the Niigata region. With a soft texture and a light fruity aroma.			
<b>Suigei Tokubetsu Junmai</b> <i>"Drunken Whale"</i> 720ml	8	13	43
A collection of rose, wood, and grape scents. A strong presence of fennel and hops. Extremely clean in viscosity, texture and flavorful enough to drink all night!			
<b>Hanagaki Junmai</b> 720ml	9	16	55
A Junmai that drinks like a Junmai! The nose is a wonderful array of grains, steamed rice, leather, and earth tones. Smooth and beefy, rich and large, gritty and dirty.			
<b>Suijin Junmai</b> <i>"Water Dragon, God of Water"</i> 720ml	10	17	57
Asabiraki Suijin is a full body & super dry sake made by the multi award winning sake brewery Asabiraki from Iwate. A true smooth, strong & dry profile Junmai.			
<b>Masumi Okuden Junmai</b> <i>"Mirror of Truth"</i> 720ml	11	18	59
A soft nose of mixed berries, melon, and earthtones. A semi-floral front is met by a middle-mouth filled with dried fruit flavors that culminate into a dry ending.			
<b>Dassai 50</b> <i>"Otter Festival"</i> 720ml	10	17	57
With a milling rate of 50%. This daiginjo has a full-figured flavor that rushes fruit tones to all corners of your mouth. A sweet nose of grape juice, cotton candy, and lemon.			
<b>Dassai 50 Negori</b> <i>"Otter Festival"</i> 300ml			25
A nigori that is flavorful and feels so good on the palate. The nose is made up of rose, cream, apple, and melon. Fruity, light and soft.			
<b>Shichida 75</b> 720ml	10	17	57
Complex sweet aroma, such as brown sugar syrup. Sweetness like figs and dried fruits is harmonized well with solid acidic taste. Elegant lingering at the finish.			
<b>Chiyoumusubi Goriki Ginjo</b> <i>"Special Rice"</i> 720ml	13	19	75
"Goriki" is a very hearty sake brewing rice varietal and the nose on this very hearty sake is unique blend of steamed rice, cocoa, dust and musky aromas.			
<b>Tedorigawa Yamahai Junmai</b> <i>"Silver Mountain"</i> 720ml	14	22	87
A connoisseur's junmai, dry, sharp and smooth. Mild astringent characteristic of sakes made using older yamahai method, is balanced by a faintly discernible sweetness.			
<b>Tengumai Daiginjo</b> <i>"50"</i> 720ml	8	14	45
The nose on this flavorful Daiginjo is a splendid collection of steamed rice, oatmeal and banana tones. A full bodied brew that is rich, long in flavor and feels great in the palate.			
<b>Tengumai Yamahai Junmai</b> <i>"Dance of the Demon"</i> 720ml	8	14	45
Constructed using the traditional Yamahai Method leaving a gamey and syrup amber nectar finish. Full of nutty and earthy nose that smells slightly astringent.			
<b>Taiten Shiragiku Daiginjo</b> 720ml			160
The first impression is a gentle and refreshingly refined sake. Besides a sharp, cool flavor, a blossoming fragrance and slightly bitter taste gives a refreshing sensation.			
<b>Mio Sparkling Sake</b> 300ml			20
Enticing with its unique, sweet aroma and refreshing, fruity flavor. Crafted in the traditional brewing style with rice, water and koji. A new sake for a new age.			
<b>Bessen Seitoku</b> (Served HOT) 1.8lt	12/sm	16/lg	
Light-bodied and prettily balanced, "Bessen" drinks just as clean as a ginjo. Most soothing best when warmed to between 100–120 degrees.			

## Beer

		Bottle
<b>Asahi Super Dry</b>	12oz	6
<b>Asahi Kuronama Black</b>	11.3oz	7
<b>Sapporo Premium</b>	16oz	8
<b>Koshihikari Echigo</b>	500ml	11
<b>Ozeno Yukidoke IPA</b>	11.5oz	12
<b>Brooklyn Lager</b>	12oz	6
<b>Sam Adams Seasonal</b>	12oz	6

## Wine

		Glass	Bottle
<u>Reds</u>			
<b>Sylvain Godon Pinot Noir, France</b>	2103	12	44
<b>Branciforti Nero D'Avola, Italy</b>	2014	10	40
<u>Whites</u>			
<b>Sauvurs Du Temps Chardonnay, France</b>	2014	10	36
<b>DiCalla Pinot Grigio, Italy</b>	2013	9	38
<b>Hager Matthais Gruner, Austria</b>	2014	12	44
<b>Meroi Sauvignon Blanc, Italy</b>	2014	16	60
<u>Sparkling</u>			
<b>La Battagliola Gran Pignoletto, Italy</b>	2014	13	48



**Jun Shokudo**  
*"A Pure Japanese Eatery"*