

# SEITO SUSHI SAKE

## PREMIUM SAKE BY THE GLASS (3oz)

Tozai Blossom of Peace, *almond aroma, sweet plum* 8  
Amabuki Rose, *light & sweet, floral, black rice* 9  
Cowboy, *musky fruits, steamed rice, rich* 10  
Everlasting Roots, *smoky, tangerine, clove* 10  
Sake Flight, *choice of any three sake by the glass (2oz per)* 24

## GENSHU

Lucky Dog, *light, creamy, melon flavor* 180ml 14  
Funaguchi Gold, *rich, viscous, honey* 200ml 18

## JUNMAI

Soto, *apple, nougat, umami* 180mL 14  
Little Sumo, *asian pear, melon, rich* 200mL 14  
Otokoyama, *dry, earthy* 300mL 20  
Forgotten Spirit, *kiwi, pear* 300mL 26  
Amabuki Rose, *light & sweet, floral, black rice* 70

## JUNMAI GINJO

Bride of the Fox, *pistachio, white chocolate* 30  
Cowboy, *musky fruits, steamed rice, rich* 720mL 75

## JUNMAI DAIGINJO

Tears of Dawn, *tropical fruits, truffle* 40  
Soto, *floral, lemon zest, cucumber* 42  
Seven, *honeysuckle, white nectarine* 720mL 350

## TOKUBETSU JUNMAI

Everlasting Roots, *smoky, tangerine, clove* 900mL 80  
Noble Arrow, *green melon, kaffir lime* 720mL 90

## NIGORI

Sho Chiku Bai, *sweet rice, marshmallow* 375mL 14  
Dreamy Clouds, *nutty, toffee* 30

## JAPANESE Whisky ウイスキー

2oz pour

### IWAI WHISKY 10

Sweet with fruit flavors like pear, quince and hints of red fruits and vanilla. 75% corn, 25% malt.

### IWAI TRADITION "AKI" 17

Ripe cherry, lightly toasted black pepper and vanilla bean. 70% corn, 30% malted barley.

### KAIYO 20

Delicate nose with vanilla, ripe dried fruits and hints of cherry, with a long lingering finish.

### KAIYO THE SINGLE 18

Aged 7 years in a combination of Mizunara oak and bourbon casks. Notes of honey, coconut and vanilla.

### NIKKA FROM THE BARREL 20

A blend of single malt and single grain. Aroma of vanilla cream and cocoa powder.

### NIKKA COFFEY GRAIN 25

Distilled in a Coffey still. Predominantly made from corn. Sweet, crisp, nutty oak, peach.

### NIKKA COFFEY MALT 20

Also distilled in a Coffey still. Made from 100% malted barley. Complex and silky.

### TAKAMINE 25

Both koji and yeast are active in this multiple parallel fermentation. Aged 8 years in virgin oak and ex-bourbon casks to give a natural golden color and deep, lush flavors.

### SUNDAY'S 21

Small batch, aged 3-9 years. Round, viscous mouth feel. Slightly sweet undertones. Recommend to enjoy on the rocks or in a highball.

### SUNTORY TOKI 12

Aromas of basil, green apple and honey.

### AKASHI 14

Aromas of black cherry and vanilla with subtle undertones of malt, oak and roasted nuts.

### AKASHI UME 12

Green ume plums are infused for 6 months to a year along with rock sugar. Pure and refreshing.

### KIKORI 16

Notes of melon, almond, apple and wood spice.

### HIBIKI HARMONY 28

A blend from the House of Suntory. Lychee and sandalwood on the nose. Subtle yet long finish of Mizunara oak. Honey like sweetness.

### SUNTORY YAMAZAKI 12YR 37

Pure gold in color. Candied orange and clove aromas with a palate of coconut, cranberry and butter.

### HAKUSHU 12yr 39

Light, grassy, stony to start. Sweet lime, green fruits, hint of smoke and chamomile on the palate.

### SUNTORY YAMAZAKI 18YR 120

Deep amber color with raisin and cafe au lait on the nose. Strawberry jam and dark chocolate flavors with a long spicy finish.

### HIBIKI 21YR 120

A blend of malt and grain whiskies. Bronze amber color with aromas of ripe banana and caramel. Dried apricot and honeycomb flavors.