

Honjozo

Honjozo sakes tend to be light-bodied and price-friendly. While not as aromatic as many ginjo labels, they offer easy drinking cup after cup. Brisk and clean served cold, benefits from warming too.



Eiko Fuji "Honkara"

Notes of Japanese pear and marshmallow.
Tasty and silky with dry, balanced finish

10 glass • 25 carafe

California Sakes/Plum Wine



Sho Chiku Bai Tokubetsu Junmai (served hot)

Brewed in Berkeley, California

9.50 small carafe • 18 carafe



Sho Chiku Bai Nigori

Brewed in Berkeley, California

8 glass • 18 bottle (375ml)



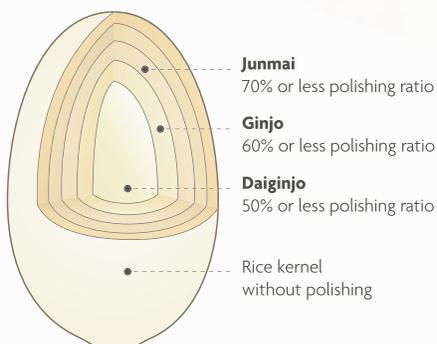
Choya Plum Wine

12.50 glass

Map of Japan



Polishing Ratio



The polishing ratio is the percentage of the rice kernel that remains after polishing. Generally speaking, the lower the polishing ratio the more refined the sake.

Yoshi's

PREMIUM SAKE COLLECTION

Welcome to Yoshi's

collection of regional sakes
from Japan's finest breweries:
earthy, rich junmais; floral, fruity
ginjos; and delicious super-
premium daiginjo labels.

It is our hope that you find a
favorite that makes your visit an
especially enjoyable occasion.



Junmai

pure rice goodness

Junmai sakes possess a robust rice flavor and can be enjoyed either warm or cold. They range from crisp and dry to soft and rounded, and much attention is paid to their balance and structure. Many people prefer junmai labels to more expensive sakes because of their easy drinkability.



Masumi "Okuden Kantsukuri"

Mirror of Truth— Comfortingly familiar, surpassingly smooth

11 glass • 26 carafe



Sohomare "Karakuchi"

Premium Dry Sake— Clean, firm and bracingly delicious

11 glass • 26 carafe



Ginjo

light & refreshing

Ginjo labels often possess fruity and floral flavor nuances, and tend to be light and refreshing on the palate. To receive the ginjo designation a sake must use rice that has been milled down to 60% of its original weight prior to steaming, but in practice many have a polishing ratio of 50%.



Dewazakura "Oka"

Cherry Bouquet— Delightful flowery bouquet with a touch of pear and melon

12 glass • 32 carafe



Dewazakura "Izumi Judan"

Tenth Degree— A potent ginjo sake for martini fans— crisp and bone dry

12 glass • 32 carafe



Kokuryu "Junmai Ginjo"

Black Dragon— Deeply mysterious flavor, rich and welcoming

13 glass • 32 carafe



Daiginjo

subtlety & finesse

Daiginjo sakes take the rice polishing ratio down to 50% or less. They are made in smaller quantities, and rely more on traditional methods. Flavor and aroma profiles tend to be fuller than with ginjos, and exceptional labels display both complexity and finesse.



Tedorigawa "Iki na Onna"

Lady Luck— Vivacious and saucy, with a caress of wild honey

14 glass • 35 carafe



Hoyo "Kura no Hana"

Fair Maiden— A truly light sake with sweetness, delicacy and finesse

16 glass • 66 bottle (500ml)



Dewazakura "Ichiro"

Abbey Road— Billowing meadowy flavors, then a dry, gently fading finish

104 bottle (720ml)



Specialty

new & different

Sake makers are creative artisans, always pushing the envelope of the possible. Some of their efforts fall outside traditional boundaries as "specialty sakes." Sparkling sakes, *koshu* aged sakes, and *umeshu* made with cask-strength sake are all growing in popularity.



Dewazakura "Tobiroku"

Festival of Stars— Dry, crisp and effervescent: an exhilarating sake for champagne lovers

29 bottle (300ml)

Sake Sampler



Variety Flight \$21

- ◆ Tedorigawa "Iki na Onna"
- ◆ Dewazakura "Oka"
- ◆ Sohomare "Karakuchi"