chilled sake

dry & crisp EIKO FUJI, honjozo	glass(3oz) 10	carafe(9oz) 25	bottle ~
floral & delicate MASUMI 'okuden kantsukuri', junmai DEWAZAKURA 'oka', ginjo	10 12	25 32	~ ~
bold & rich Kokuryu 'black dragon' ginjo TEDORIGAWA 'iki na onna', daiginjo	12 14	32 35	~ ~
NİGORİ SHO CHIKU BAI, nigori, 375ml TOBIROKU 'festival of stars', sparkling nigori, 300n KAMOIZUMI 'summer snow', nigori-ginjo, 500ml	7 ml ~ 12	~ ~ ~	16 25 64
hot sake/plum wire sho CHIKU BAI, hot sake, sm \$9 / lg \$16 CHOYA plum wine	<u>12</u>	~	~

<u>beer</u>

draft		bottle	
ANCHOR STEAM	8	AMSTEL LIGHT	7
STELLA ARTOIS	8	CLAUSTHALER (NON-ALCOHOLIC	7 (
FEDERATION IN THE WEEDS	8	DRAKE'S 1500 PALE ALE	7
KIRIN ICHIBAN	8	HEINEKEN	7
LAGUNITAS IPA	8	CORONA	7
BLUE MOON BELGIAN WHEAT	8	ASAHI SUPER (21OZ)	10
SEASONAL GUEST BEER	8	SAPPORO (210Z)	12
GUINNESS STOUT	8	CRISPIN HARD APPLE CIDER	7

Sparkling wine BRUT, CHANDON, california BRUT ROSÉ, MIRABELLE - SCHRAMSBERG, calistoga CHAMPAGNE, IMPERIAL - MOËT CHANDON, france (split 187ml /	glass 13 14 750ml)	52 56 26/96			
white wine					
ALBARIÑO, LEGADO DEL CONDE, spain '18	13	52			
CHARDONNAY, SMOKE TREE sonoma county '16 CHARDONNAY, HESS, shirtail creek vineyard/monterey '17	11 13	44 52			
CHARDONNAY, MER SOLEIL RESERVE, santa lucia highlands '17	19	76			
CHARDONNAY, ZD, napa '17	• •	69			
MOSCATO, TERRA D'ORO, california '18	11	44			
PINOT GRIGIO, BENVOLIO, friuli, italy '17	11	44			
SAUVIGNON BLANC, MOHUA, new zealand '18		50			
SAUVIGNON BLANC, MICHAEL DAVID, Iodi '17	12	48			
SAUVIGNON BLANC, ROMBAUER, napa '18	15	60			
RIESLING, TWO PRINCES, germany '17	13	52			
ROSÉ, LILLY, CAMPOS FAMILY, estate mourvèdre, CCC '18 ROSÉ, MAGNOLIA BLOSSOM, Roberts Family, Russian River '18	13 13	52 52			
WHITE WINE BLEND, CONUNDRUM, california 16	16	52 64			
	10	04			
<u>red wine</u>					
BORDEAUX, PETITE SIRÈNE, Château Giscours, France '15	14	56			
CABERNET SAUVIGNON, TWENTY ROWS, napa '16	15	60			
CABERNET SAUVIGNON, RAYMOND, north coast '16	13	52			
CABERNET SAUVIGNON, FOUR VIRTUES, lodi 116	14	55			
CABERNET SAUVIGNON, RODNEY STRONG, healdsburg '15		60			
CABERNET SAUVIGNON, ALLOMI, THE HESS COLLECTION, napa '11	7	78			
CABERNET SAUVIGNON, JORDAN, alexander valley '14		125			
CHIANTI, SANTA MARGHERITA RISERVA, italy '14	17	68			
MALBEC, TAHUAN, mendoza, argentina '17	12	48			
MERLOT, ONE HOPE, napa (50% of profits to AIDS research) '16	10	40			
MERLOT, NAPA CELLARS, napa, '15	14	56			
MERLOT, CHARLES KRUG, napa, '14		76			
PINOT NOIR, COMPLICATED, Sonoma Coast 15	14	56			
PINOT NOIR, LA CREMA, monterey '17	13	52			
LOS CARNEROS PINOT NOIR, ARTESA, napa'16	14	56			
·					
RED WINE BLEND, CONUNDRUM, california '16	16	64			
SYRAH, ALEXANDER VALLEY VINEYARDS, alexander valley '17	13	52			
TEMPRANILLO, TRIDENTE, castilla y león '15		48			
ZINFANDEL, EDMEADES, mendocino county '15	13	52			
corkage fee \$25 per bottle ~ one item minimum per show					

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 small carafe • 16 carafe



Sho Chiku Bai Nigori

Brewed in Berkeley, California

7 glass • 16 bottle (375ml)



Choya Plum Wine

12 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 higher the quality of sake.



PREMIUM SAKE COLLECTION

Welcome to Yoshi's

collection of regional sakes from Japan's finest breweries: earthy, rich junmais; floral, fruity ginjos; and delicious superpremium 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 dry and sharp 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

10 glass • 25 carafe



Sohomare "Karakuchi"

Premium Dry Sake—Clean, firm and bracingly delicious

10 glass • 25 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

12 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 • **65** bottle (500ml)



Dewazakura "Ichiro"

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

98 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

25 bottle (300ml)

Sake Sampler



Variety Flight \$18

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