

# Sake List

## SAKE: INTRODUCTION

JAPANESE BEGAN PRODUCING SAKE SOMETIME AFTER THE INTRODUCTION OF RICE CULTIVATION IN THE 3RD CENTURY B.C. TODAY, SOME 2,000 BREWERIES OF ALL SIZES PRODUCE MORE THAN 10,000 BRANDS OF SAKE. SAKE IS MADE PRIMARILY FROM RICE AND WATER, USING KOJI, MOLD THAT CHANGES STARCH INTO SUGAR, AND YEAST THAT CHANGES SUGAR INTO ALCOHOL (AND CARBON DIOXIDE). THE FERMENTATION PROCESS FOR MAKING SAKE IS MORE COMPLEX THAN THAT FOR MAKING WINE, TAKING THREE TO FOUR TIMES LONGER. PROPERLY CONTROLLING THE COMPLEX SAKE BREWING PROCESS REQUIRES SPECIAL KNOWLEDGE AND EXPERTISE. COMPARED TO WINE, SAKE IS NOT AS DEPENDENT ON THE CONDITION OF THE CROP OF ITS MAIN INGREDIENT, BUT ON THE SKILLS AND PREFERENCE OF ITS BREWERS.

USUALLY, PREMIER SAKE IS CATEGORIZED IN FOUR GROUPS BY THE AMOUNT OF RICE POLISHING, AND WHETHER ANY DISTILLED ALCOHOL WAS ADDED. THE BREWERS POLISH OR MILL AWAY THE OUTER GRAIN OF RICE TO RID UNWANTED PROTEIN AND FAT, LEAVING THE STARCHY CORE INTACT.

DAIGINJO	SAKE RICE IS POLISHED TO ONLY 50% OR LESS OF ITS ORIGINAL KERNEL SIZE. TENDS TO BE VERY AROMATIC AND SMOOTH: AN ULTIMATE SHOWCASE FOR A MASTER BREWER.
GINJO	RICE IS POLISHED DOWN TO 60% OR LESS OF ITS ORIGINAL SIZE.
JUNMAI	JUNMAI MEANS PURE RICE. NO DISTILLED ALCOHOL ADDED, AND RICE USED IS MILLED DOWN TO 70% OR LESS OF THE ORIGINAL SIZE. MANY DAIGINJO AND GINJO ARE ALSO JUNMAI. A JUNMAI'S FLAVOR IS TYPICALLY RICHER, BODY FULLER.
HONJOZO	VERY LITTLE AMOUNT OF DISTILLED ALCOHOL IS ADDED. IT IS A TECHNIQUE USED MANY EFFECTS, SOMETIMES FOR ADDED AROMA, SOMETIMES TO CONTROL THE FLAVOR. USUALLY, IT MAKES REFRESHING, LIGHTER SAKE.

## SERVING TEMPERATURE

SERVING TEMPERATURE CAN DRAMATICALLY CHANGE THE IMPRESSION OF SAKE. WHILE THE HEAT MAY HAVE NEGATIVE EFFECT ON THE AROMAS OF GINJO, IT BRINGS THE MOST OUT OF RICH, FULL FLAVOR OF JUNMAI. AT YOUR REQUEST WE WILL WARM UP ANY CARAFE OF SAKE TO THE IDEAL TEMPERATURE AROUND 100 DEGREES. JAPANESE CALL THE PRACTICE OF HEATING UP SAKE, "OKAN (OK-AHN)," AND SOME CONNOISSEURS ONLY DRINK OKAN SAKE.

AT TOSHI, WE HAVE CAREFULLY COMPILED OUR LIST WITH GREAT VARIETY OF SAKE TO BE ENJOYED AT ANY OCCASION, OR TO PAIR WITH ANY DISH. TO HELP YOU CHOOSE A SAKE, WE HAVE ADOPTED A COLOR

CODE SYSTEM. PLEASE DON'T HESITATE ASK ANY OF US IF YOU HAVE A QUESTION.

<b>AGED</b>	MATURED SAKE WITH EXPRESSIVE AROMA AND RICH BODY AND FLAVOR
<b>FRAGRANT</b>	EXPRESSIVE, FRUITY FRAGRANCE, AND LIGHT AND FRESH BODY AND FLAVOR
<b>RICH</b>	MODEST AROMA WITH RICH FLAVOR
<b>LIGHT</b>	MODEST AROMA OF FRUIT AND SMOOTH, REFRESHING TASTE

# DAIGINJO \_\_\_\_\_

## D1 KIKUSAKARI GEKKAKO \_\_\_\_\_ FUKUSHIMA

FINEST DAIGINJO IS EVEN BETTER AFTER 3+ YEARS OF MATURATION. EXTREMELY SMOOTH AND RICH.  
GLASS/\$13, CARAFE/\$35, 12.7-OZ BOTTLE/\$65

## D2 DAISHICHI MINOWAMON \_\_\_\_\_ FUKUSHIMA

DAISHICHI IS RENOWNED FOR VERY TRADITIONAL *KIMOTO* METHOD OF BREWING. THIS IS THEIR MASTERPIECE.  
24.3-OZ BOTTLE/\$110

## D3 SUEHIRO KEN \_\_\_\_\_ FUKUSHIMA

NAMED <SWORD>, FEATURES FRAGRANCE OF LINDEN FLOWER. LUSCIOUSLY DELICATE AND DRY.  
24.3-OZ BOTTLE/\$95

## D4 KIKUSAKARI KURAKAGAMI \_\_\_\_\_ IBARAGI

LIGHT GOLD WITH AROMA OF MELON AND PEACH. RICH & SMOOTH.  
24.3-OZ BOTTLE/\$95

## D5 TAKASAGO GINGA-SHIZUKU \_\_\_\_\_ HOKKAIDO

GATHERED DROP BY DROP FROM SUSPENDED BAGS OF MASH IN AN ICE DOME.  
24.3-OZ BOTTLE/\$110

## D6 KIKUSAKARI KURAHIBIKI \_\_\_\_\_ IBARAGI

GORGEOUS AROMAS OF CITRUS AND MELON FOLLOWED BY COMPLEX FLAVORS.  
GLASS/\$6, CARAFE/\$18, 24.3 OZ BOTTLE/\$68

## D7 SENKIN GINYU-SHIZUKU \_\_\_\_\_ TOCHIGI

GORGEOUS AROMAS OF FLOWERS AND PEAR. SMOOTH, SWEET FLAVOR FROM PREMIER SAKE RICE.  
GLASS/\$6, CARAFE/\$18, 24.3 OZ BOTTLE/\$68

## D8 GEKKEIKAN HORIN \_\_\_\_\_ KYOTO

DAZZLING GINJO AROMA AND SMOOTH BODY TO THE FINISH.  
10.2 OZ BOTTLE/\$18

## D9 OZEKI OSAKAYA-CHOBEI \_\_\_\_\_ HYOGO

DEEP, PEACHY AROMA.  
GLASS/\$4, 10.2 OZ BOTTLE/\$20, 24.3 OZ BOTTLE/\$39

## D10 KUROMATSU HAKUSHIKA GOKA-SENNENJU \_\_\_\_\_ HYOGO

JUNMAI DAIGINJO. THE BEST FROM A 350-YEAR-OLD SAKE HOUSE.  
MORE TRADITIONAL, BIG TASTING SAKE.  
10.2 OZ BOTTLE/\$22

**D11** SASAICHI TENKYU \_\_ YAMANASHI  
AROMA OF APPLE AND PEAR, MELLOW FLAVOR AND REFRESHING  
FINISH.  
17 OZ BOTTLE/\$68

**D12** SHINSEI MATSUNO-MIDORI \_\_ KYOTO  
JUNMAI DAIGINJO. SOFT ENTRANCE WITH MINERAL AND RICE  
TONES TURNS INTO CRISP AND DRY MIDDLE AND FINISH.  
GLASS/\$6, CARAFE/\$16, 24.3 OZ BOTTLE/\$62

**D13** ICHISHIMA YUME<DREAM> \_ NIIGATA  
FROM A REGION FAMOUS WITH A TRADITION OF REFRESHING, DRY  
STYLE. JUST THE RIGHT AMOUNT OF FRUITY AROMA, HINTS OF  
MUSCAT.  
GLASS/\$11, CARAFE/\$30, 24.3 OZ BOTTLE/\$118

**D14** HAKURYU <WHITE DRAGON> \_\_ NIIGATA  
DELICATE, FRUITY AROMAS. SOFT, ROUNDED AND SMOOTH WITH A  
LINGERING FINISH.  
GLASS/\$8, CARAFE/\$23, 24.3-OZ BOTTLE/\$88

**D15** AOKI KAKUREI \_\_ NIIGATA  
FLORAL AROMAS, FULL-BODIED WITH HINTS OF PEAR AND APPLE.  
ON THE DRY SIDE WITH QUICK, CLEAN FINISH.  
GLASS/\$7, CARAFE/\$19, 24.3-OZ BOTTLE/\$70

**D16** KIRINZAN \_\_ NIIGATA  
ELEGANT AND REFINED, HINTS OF CITRUS ON THE PALATE WITH A  
COMPLEX MAKEUP AND A DELICATE, VELVETY FINISH.  
GLASS/\$9, CARAFE/\$26, 24.3-OZ BOTTLE/\$100

## GINJO \_\_

**G1** HAKKAISAN JUNMAIGINJO \_\_ NIIGATA  
PREMIER RICE FROM THE RICE CAPITAL OF NIIGATA IS COMBINED  
WITH SPRING WATER FROM SACRED HAKKAI MOUNTAIN TO MAKE A  
CLEAN, CRISP, AND DRY CLASSIC.  
GLASS/\$6, CARAFE/\$17, 24.3-OZ BOTTLE/\$62

**G2** SUDOHONKE <PRIDE OF THE VILLAGE> \_\_ IBARAGI  
A 1000-YEAR OLD BREWERY PACKED THEIR RICH TRADITION INTO  
THIS VERY FRUITY JUNMAI GINJO.

10.2-oz BOTTLE/\$28

**G3** SAKAHAN <ROOT OF INNOCENCE> \_\_\_\_\_ OSAKA

RICH, ROUNDED IMPRESSION WITH COMPLEX FLAVORS. A  
MELLOW, DRY SAKE WITH A SMOOTH FINISH.

10.2-oz BOTTLE/\$24

**G4** CHIYONOSONO SHINRIKI \_\_\_\_\_ KUMAMOTO

MOUThWATERING ACIDITY LEADS TO A MELDING OF SWEETNESS  
AND BITTERNESS.

10.2-oz BOTTLE/\$24

**G5**MEIBO YOWANOTSUKI \_\_ AICHI

AROMAS OF MELON AND GREEN APPLE WITH A TOUCH OF MINERAL.  
SUBTLE SWEETNESS WITH A COOL IMPRESSION.  
GLASS/\$5, CARAFE/\$14, 16.9-OZ BOTTLE/\$32

**G6**RIHAKU JUNMAI GINJO \_\_ SHIMANE

NAMED AFTER A GREAT CHINESE POET WHO WAS FAMOUS FOR HIS  
LOVE OF SAKE. REFRESHING AROMA AND DEEP, YET CRISP FLAVOR.  
10.2-OZ BOTTLE/\$20

**G7**KIKUSUI JUNMAI GINJO \_\_ NIIGATA

SUBTLE AROMA IS FOLLOWED BY VERY SMOOTH AND ROUNDED  
FLAVOR AND A CLEAN FINISH.  
10.2-OZ BOTTLE/\$18

**G8**SUWAIZUMI MANTENSAI \_\_ TOTTORI

UNDERSTATED FRUITY AROMA. PLEASANT ACIDITY SPREADS THE  
SMOOTH TASTE ON YOUR PALATE.  
10.2-OZ BOTTLE/\$18

**G9**KIKUSAKARI KURASHIZUKU \_\_ IBARAGI

LIKE A CHAMPAGNE, KURASHIZUKU IS SPARKLING AS A RESULT OF  
CONTINUED FERMENTATION IN THE BOTTLE. A SWEET FLAVOR OF  
PEAR.  
GLASS/\$5, CARAFE/\$13 12.7-OZ BOTTLE/\$24

**G10**OZEKI GINJO PREMIER CALIFORNIA

FRAGRANT WITH COMPLEX FLAVOR. FULL BODIED YET WELL  
BALANCED, AND A TAD DRY. CLEAN FINISH.  
GLASS/\$4, CARAFE/\$9, 24.3OZ BOTTLE/\$31

**G11**KUROMATSU-HAKUSHIKA \_\_ HYOGO

FEATURES A REFRESHING, FRUITY AROMA, A SENSITIVE FLAVOR.  
10.2-OZ BOTTLE/\$11

**G12**KAORI JUNMAI GINJO \_\_ YAMAGUCHI

GORGEOUS AROMA OF MUSCAT GRAPES, FRUITY AND REFRESHING  
TASTE.  
GLASS/\$4, CARAFE/\$9

**G13**NANBU BIJIN \_\_ IWATE

JUNMAI GINJO. GENTLE AROMA OF APPLE AND PEAR IS ANCHORED  
BY BALANCED ACIDITY AND BITTERNESS.  
10.2-OZ BOTTLE/\$23

**G14**TAKATENJIN \_\_ SHIZUOKA

BREWED IN SMALL BATCHES WITH RICE GROWN IN THE BREWER'S  
OWN FIELDS. CLEAN & DRY WITH A QUICK FINISH.

GLASS/\$6, CARAFE/\$17, 24.3-OZ BOTTLE/\$69

**G15** KIMINOI YAMAHAI SHIKOMI \_\_\_\_\_ NIIGATA

SLOWLY BREWED IN THE OLD FASHIONED METHOD, IT'S ATYPICALLY RICH AND FULL-BODIED FOR A NIIGATA SAKE. UNIQUE, ALMOST CHOCOLATE NOSE, HINTS OF MELON. GLASS/\$5, CARAFE/\$14 24.3-OZ BOTTLE/\$50

**G16** HANANOMAI JUNMAI GINJO \_\_\_\_\_ SHIZUOKA

HANANO MAI RETAINS THE FRESH KOJI FLAVOR BECAUSE IT'S NOT PASTEURIZED. SUBTLE AROMA, BUT COMPLEX FLAVORS. SMOOTH & SWEET AT FIRST, THEN FINISHES DRY. 10.2-OZ BOTTLE/\$14

## JUNMAI \_\_\_\_\_

**J1** TENGUMAI YAMAHAI SHIKOMI \_\_\_\_\_ ISHIKAWA

BREWED USING THE TRADITIONAL *YAMAHAI* METHOD THAT RESULTS IN ROUND AND RICH FLAVOR WITH A BOLD PRESENCE. GLASS/\$5, CARAFE/\$12 24.3-OZ BOTTLE/\$40

**J2** SUIGEI TOKUBETSU JUNMAI \_\_\_\_\_ KOCHI

A DYNAMIC AND BOLD IMPRESSION, ACCOMPANIED BY NICE ACIDITY AND A CLEAN, DRY FINISH. GLASS/\$4, CARAFE/\$10 24.3-OZ BOTTLE/\$32

**J3** AMANOTO UMASHINE \_\_\_\_\_ AKITA

SLIGHTLY DRY FLAVOR WITH FRUITY ESSENCES SUPPLEMENTED BY GENTLE, BITTERSWEET FLAVOR. 10.2-OZ BOTTLE/\$20

**J4** RIHAKU NIGORI \_\_\_\_\_ SHIMANE

AROMAS OF RICE AND RIPE PLUMS. BRIGHT, MOUTHWATERING ACIDITY LEADS INTO A SOFT AND CHEWY TEXTURE FROM THE REMAINING RICE PARTICLES. 10.2-OZ BOTTLE/\$18

**J5** MIYOSAKAE AI SAN SAN \_\_\_\_\_ EHIME

SUBTLE AROMA, VERY SOFT IMPRESSION WITH WELL-BALANCED SWEETNESS AND ACIDITY. 10.2-OZ BOTTLE/\$18

**J6** TENTAKA KUNIMIYATSUKO \_\_\_\_\_ TOCHIGI

A MATURE, ROUND FLAVOR WITH SUBDUED FRAGRANCE. DRY TASTE WITH UNDERLYING RICHNESS. 10.2-OZ BOTTLE/\$16

**J7** CHIYOMUSUBI TOKUBETSU JUNMAI \_\_\_\_\_ TOTTORI

SUBTLE AROMA OF MINERAL AND GRAIN, VELVETY, WELL  
ROUNDED FLAVOR WITH GOOD PRESENCE AND DRY FINISH.  
GLASS/\$5, CARAFE/\$12, 24.3-OZ BOTTLE/\$39

**J8** HACHITSURU NANBUSHI \_\_\_\_ AOMORI  
FULL AND CALM AROMA OF BROWN RICE. RICH TASTE BUT  
SMOOTH AND ROUND, SOFT IMPRESSION.  
GLASS/\$4, CARAFE/\$12, 16.9OZ BOTTLE/\$26

**J9** OTOKOYAMA TOKUBETSU JUNMAI \_\_ HOKKAIDO  
A REFRESHING AND DRY SAKE WITH PLEASANT FLAVOR OF RICE.  
GLASS/\$4, CARAFE/\$10

**J10** ASAHIKARI NANBURYU \_\_\_\_ IWATE  
A REFRESHING AND DRY SAKE WITH PLEASANT FLAVOR OF RICE.  
GLASS/\$4, CARAFE/\$10

**J11** YATSUSHIKA TOKUBETSU JUNMAI \_\_ OITA  
AROMA OF MINERAL AND GRAIN, FULL FLAVORED WITH DELICATE  
IMPRESSION.  
GLASS/\$4, CARAFE/\$10, 24.3-OZ BOTTLE/\$33

**J12** SHIRAKABEGURA \_\_\_\_ HYOGO  
DRY JUNMAI WITH RICH FLAVOR AND CRISP PRESENCE.  
GLASS/\$4, CARAFE/\$9, 10.2-OZ BOTTLE/\$15

**J13** KAGUYAHIME \_\_\_\_ TOTTORI  
VERY SOFT IMPRESSION WITH REFRESHING SWEETNESS.  
16.9OZ BOTTLE/\$22

**J14** KAGUYAHIME \_\_ AOMORI  
REFRESHING AND DRY WITH SUBTLE AROMA OF MINERALS.  
GLASS/\$4, CARAFE/\$9

**J15** KUROMATSU HAKUSHIKA EXTRA DRY \_\_ HYOGO  
AS THE NAME INDICATES, VERY CRISP, DRY SAKE.  
10.2-OZ BOTTLE/\$9

**J16** OZEKI YAMADANISHIKI \_\_\_\_ HYOGO  
GOOD FULL FLAVOR OF THE BEST SAKE RICE AND A CLEAN FINISH  
THAT LEAVES YOU WANTING MORE.  
GLASS/\$4, CARAFE/\$9

**J17** KUROSAWA KIMOTO \_\_\_\_ NAGANO  
THE TRADITIONAL “KIMOTO” METHOD OF BREWING NEEDS  
PAINSTAKING CARE AND PRODUCES FULL-BODIED AND EARTHY  
SAKE. GREAT COLD, ROOM TEMPERATURE, OR WARM.  
10.2-OZ BOTTLE/\$14

J18

HATSUMAGO JUNMAI \_\_ YAMAGATA

A REFRESHING, UNDERSTATED AROMA LEADS INTO SOFT, CARAMEL LIKE ROUNDED TEXTURE AND A LUSCIOUS, SLIGHTLY DRY FINISH.  
10.2-OZ BOTTLE/\$16

HONJOZO \_\_\_\_

H1 KUBOTA SENJU \_\_ NIIGATA

GREAT STRUCTURE ON THIS DRY SAKE FROM A RENOWNED SAKE HOUSE.  
GLASS/\$5, CARAFE/\$14, 24.3-OZ BOTTLE/\$45

H2 HITORI MUSUME SAYAKA \_\_ \_\_ IBARAGI

THE BREWER HAS TRADITION OF MAKING REFRESHING AND DRY SAKE, AND “SAYAKA” IS NO EXCEPTION.  
10.2-OZ BOTTLE/\$45

H3 OZEKI KARATANBA \_\_ HYOGO

A LIGHT AND REFRESHING DRY SAKE. CLEAN AND CRISP.  
GLASS/\$4, CARAFE/\$9, 10.2-OZ BOTTLE/\$11

H4 KIKUSAKARI TARU \_\_ \_\_ IBARAGI

MATURED SLOWLY IN CEDAR BARRELS, IT HAS SUBTLE PEPPERY FLAVOR AND PLEASANT BITTERNESS.  
GLASS/\$4, CARAFE/\$11, 24.3-OZ BOTTLE/\$37

H5 ONI NO SHITABURUI \_\_ TOTTORI

LIGHT AND REFRESHING, VERY DRY.  
GLASS/\$4, CARAFE/\$8

H6 KIKUMASAMUNE TARU \_\_ \_\_ HYOGO

MATURED IN CASKS MADE OF CEDAR TREES FROM YOSHINO AREA IN JAPAN, IT HAS A REFRESHING PEPPERY AROMA AND DRY CHARACTER.  
10.2-OZ BOTTLE/\$11

H7 SENKIN KAISHU \_\_ TOCHIGI

A FLAVORFUL, DRY SAKE THAT IS GOOD COLD OR WARM.  
GLASS/\$4, CARAFE/\$8

H8 MIDORIKAWA \_\_ NIIGATA

AROMA OF HERBS, WITH COMPLEXITY LIKE A GINJO, DRY FINISH.  
GLASS/\$5, CARAFE/\$14, 24.3-OZ BOTTLE/\$47

# SHOCHU & OTHERS \_\_\_\_\_

## 01 SHOCHU GINZA NO SUZUME \_\_\_\_\_ OITA

SHOCHU IS A JAPANESE SPIRIT LIKE A VODKA. SUZUME IS MADE FROM BARLEY. EXTREMELY SMOOTH AS IS, ON THE ROCKS, WITH WATER, OR HOT WATER. IT ALSO MAKES GREAT COCKTAILS.  
GLASS/\$5, 25.6-OZ BOTTLE/\$30

## 02 OHTOUKA \_\_\_\_\_ OKAYAMA

DRAFT SAKE. COOL AROMA OF FLOWER AND MINERAL. MILD AND SILKY SMOOTH WITH THE ALCOHOL CONTENT A TAD LOWER.  
10.2-OZ BOTTLE/\$15

## 03 OZEKI HOT SAKE \_\_\_\_\_ CALIFORNIA

DRY, FOR THE FANS OF OLD FASHIONED, HOT SAKE.  
4 OZ CARAFE/\$4, 9 OZ CARAFE/\$8

## 04 OZEKI DRY \_\_\_\_\_ CALIFORNIA

CRISP & DRY SAKE FROM CALIFORNIA.  
6.1-OZ BOTTLE/\$6

## 05 CHOYA PLUM WINE \_\_\_\_\_ TOTTORI

SWEET AROMA AND REFRESHING FLAVOR. SERVED WITH ACTUAL PLUM. GREAT AS IS, OR ON THE ROCKS.  
GLASS/\$5

## 06 KIUCHI YUZU WINE \_\_\_\_\_ IBARAGI

A DESSERT WINE MADE FROM JAPANESE CITRUS CALLED *YUZU*. COMPLEX NOTES OF MANDARIN SWEETNESS, TANGY ACIDITY AND LEMONY SHARPNESS.  
GLASS/\$5

## 07 OZEKI NIGORI \_\_\_\_\_ CALIFORNIA

ROUGHLY FILTERED SAKE WITH REMAINING RICE PARTICLES. SWEET, RICH FLAVOR.  
GLASS/\$4

## 08 YAEGAKI NIGORI \_\_\_\_\_ HYOGO

A REFINED, ROUGHLY FILTERED SAKE. MILKY COLOR, AND NATURALLY SEMI-SWEET FLAVOR.  
GLASS/\$6, 24.3-OZ BOTTLE/\$22

## SAMPLER FREIGHT \_\_\_\_\_

## S1 KIKUSAKARI DAIGINJO \_\_\_\_\_ IBARAGI

TRY THREE TOP-OF-THE-LINE DAIGINJO FROM KIKUSAKARI.

1 GEKKAKO

2 KURAKAGAMI

3 KURAHIBIKI

FREIGHT OF THREE GLASSES/\$24

**S2** OZEKI SAMPLER \_\_\_\_\_

HYOGO

1 DAIGINJO OSAKAYA CHOBEI

2 JUNMAI YAMADANISHIKI

3 HONJOZO KARATANBA

FREIGHT OF THREE GLASSES/\$12

**S3** JUNMAI SAMPLER \_\_\_\_\_

RICH FLAVORS OF JUNMAI.

1 CHIYOMUSUBI

2 SHIRAKABEGURA

3 NANBUSHI

FREIGHT OF THREE GLASSES/\$12