

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.

AGED	MATURED SAKE WITH EXPRESSIVE AROMA AND RICH BODY AND FLAVOR
FRAGRANT	EXPRESSIVE, FRUITY FRAGRANCE, AND LIGHT AND FRESH BODY AND FLAVOR
RICH	MODEST AROMA WITH RICH FLAVOR
LIGHT	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

G5MEIBO 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

G6RIHAKU 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

G7KIKUSUI JUNMAI GINJO __ NIIGATA

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

G8SUWAIZUMI MANTENSAI __ TOTTORI

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

G9KIKUSAKARI 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

G10OZEKI 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

G11KUROMATSU-HAKUSHIKA __ HYOGO

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

G12KAORI JUNMAI GINJO __ YAMAGUCHI

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

G13NANBU BIJIN __ IWATE

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

G14TAKATENJIN __ 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