



Premium Sake

The Taste of Tradition

It's not just Sake.

It is sophisticated, clean and crisp flavour with complexity. It is very prominent in its fruity and flowery aroma.

Premium Sake constitutes only 25% of the entire market and it is considered as an art of liquid in Japan. The same level of appreciation as for fine wine also applies to Premium Sake.

Sake is brewed from rice, water and *Koji yeast* which is one of the crucial ingredients in brewing sake.

Premium Sake is made from special grade rice in which the starch component (*the shinpaku* or “white heart”) is concentrated at the centre of the grain, with proteins, fats, and amino acids located toward the outside.

With increased milling, one can remove more of the fats, proteins, and amino acids that lead to unwanted flavours and aromas in the brewing process. The sake brewer (*Toji*) pays constant attention during the brewing season to adjust the many variables that result in Sake in order to seek a cleaner and more elegant flavour.

Sake grades are determined by the quality of the rice and yeast used and its rice milling rate. This is regulated by law and there are four categories known as Special Designation Sake.

They are

Junmai 純米

Honjozo 本醸造

Ginjo 吟醸

Daiginjo 大吟醸

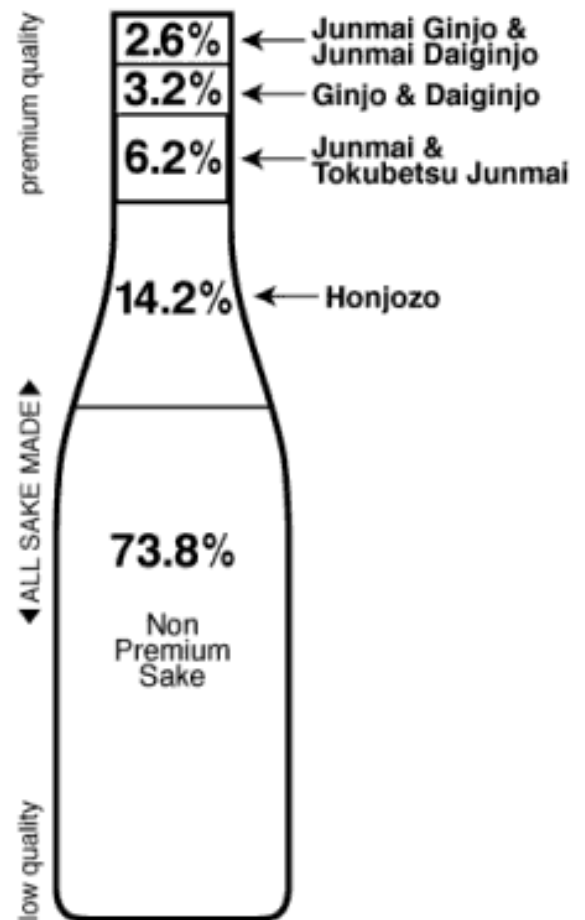
Happy Sipping!

JUNMAI 純米: rice only; no adding of distilled alcohol; generally a bit heavier and fuller in flavour than other types of sake, with a slightly higher acidity; goes well with a wide range of food; in the past, at least 30% of the rice kernel had to be polished away during the brewing process to qualify as a Junmai. But the laws have changed, and Junmai can now be milled at any percentage, as long as the number is listed somewhere on the label.

HONJOZO 本醸造: a tad of distilled alcohol is added; generally lighter than Junmai, and often very nice at room temperature or warmed; at least 30% of the rice kernel is polished away during the brewing process.

GINJO 吟醸: highly milled rice, with or without added alcohol; the taste is layered and complex, light and fragrant; at least 40% of the rice kernel is polished away during the brewing process which requires special yeast, lower fermentation temperatures, and labour-intensive techniques. It is called **Junmai Ginjo** when no alcohol is added.

DAIGINJO 大吟醸: even more highly milled rice, again with or without added alcohol; the taste is even lighter and more fragrant and fruity than ginjo sake; The rice has been milled so that no more than 50% of the original size of the grain remains, although this often goes to 35%, and even more care has been taken to create a sake representing the pinnacle of the craft. It is called **Junmai Daiginjo** when no alcohol is added.



Sake Tasting Flight
(Chilled) 利き酒

2 oz each - 3 kinds of Premium Sake of the Day

17

Warm Sake 熱燗	5oz	10oz	
Gekkeikan Table Sake	6	12	
Premium Sake (Chilled) 冷酒	5oz	9oz	Btl 720ml
Kozaemon House Junmai (Gifu) 小左衛門 <i>Medium-bodied, pure rice wine with unique cocoa/ azuki bean nose. Full of umami of rice.</i>	12	21	56
Yu Junmai Nigori (BC) 悠 <i>Locally brewed, medium-bodied Junmai unfiltered sake. Mild, creamy and flavourful taste of rice.</i>	12	21	29 (375ml)
Shichihonyari Tama Sakae Junmai (Shiga) 七本槍 <i>Perfect balance of sweetness and bitterness then finished with acidity. Warm floral nose.</i>	13	23	59
Kubota Senjyu Ginjo (Niigata) 久保田 <i>This is one of the well known breweries in Japan. Their Honjozo Ginjo is light and dry with subtle notes of Asian pear and an elegant floral fragrance.</i>	14	25	65
Tengumai Yamahai Jikomi Junmai (Ishikawa) 天狗舞 <i>The Yamahai method, a slow fermentation at lower temperature, is a masterpiece of the brewery. Well balanced between full flavour and acidity.</i>	14.5	26	68
Sake Hitosuji Junmai Ginjo (Okayama) 酒一筋 <i>Full-bodied, rich in flavour with a sharp edge, crisp and fresh on the palate. Pairs well with deep fried dish.</i>	15	27	70
Tengumai Junmai Daiginjo (Ishikawa) 天狗舞 <i>Made from top grade sake rice of Yamadanishiki polished to 50%, brings a fruity aroma and a beautiful harmony of acidity and smoothness.</i>	16	28	75
Dassai Junmai Daiginjo (Yamaguchi) 獺祭 <i>Graceful and elegant with a light sweetness and vibrant acidity. Notes of ripe melons leading to a dry, crisp and clean finish.</i>	17.5	31	83
Hiro's Hidden Sake 秘蔵酒	MP		

Beer & Cider 泡

Japanese Beer Small Bottle (Sapporo, Asahi or Kirin) (330ml)	6
Steamworks Pale Ale (Vancouver, BC) (330ml)	6
Echigo Stout (Niigata)(330ml)	8
Echigo Koshihikari Rice Beer (Niigata)(330ml)	8
Japanese Beer Large Bottle (Sapporo, Asahi or Kirin) (600ml)	11
Lonetree (Kelowna, BC) - Dry Cider (355ml)	6

Sparkling 泡**& Plum Wine 梅***5oz 9oz 10oz
Btl*

Sparkling Sake Mio - Sho Chiku Bai (Kyoto)	24
Plum Wine - Takara	9 16

White Wine 白*5oz 9oz Btl*

Jackson Triggs Riesling Gewürztraminer (Oliver, BC)	7.5 13.5 36
Fern Walk Sauvignon Blanc (Okanagan Valley, BC)	9 16 44
Wild Goose Pinot Gris (Okanagan Falls, BC)	10 18 49
Cedar Creek Chardonnay (Kelowna, BC)	10 18 49

Red Wine 赤*5oz 9oz Btl*

Kettle Valley Brakemans Select Merlot/Pinot (Naramata, BC)	9 16 44
Sandhill Cabernet Merlot(Kelowna, BC)	10 18 49
Gray Monk Pinot Noir (Lake Country, BC)	10 18 49

Non-alcoholic**断酒**

Genmai Tea (Free Refill)	1
Coke, Diet Coke, Ginger Ale, Nestea (355ml)	3
Orange Juice, Apple Juice (8oz)	3.5
Perrier (250ml)	3.5
Heineken Alcohol Free Beer (Holland)(330ml)	6

