



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

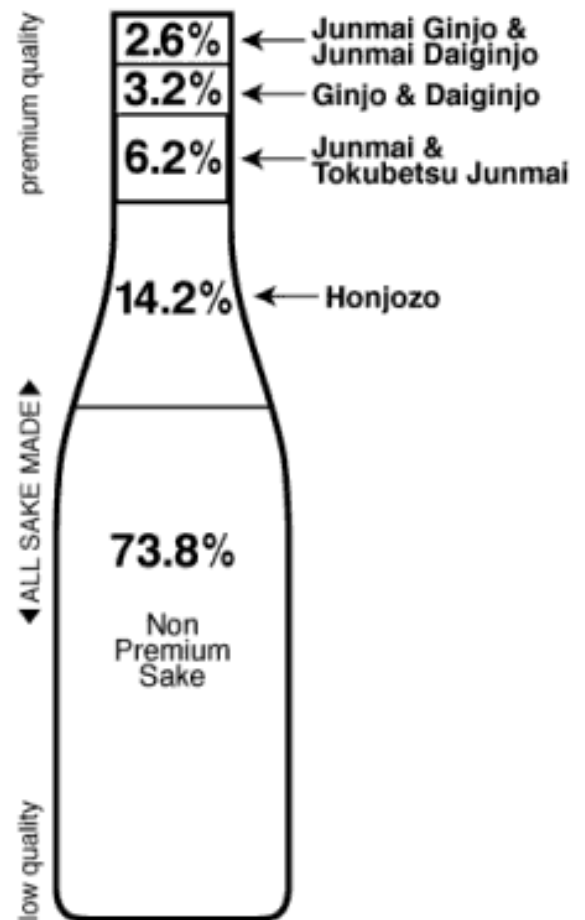
Happy Sipping!

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.



Premium Sake (Chilled) 冷酒	5oz	9oz	Btl (720ml)
Nanbu Bijin Tokubetsu Junmai (Iwate) 南部美人 <i>IWC 2017 Gold Award Sake. Rich but refreshing, medium intensity of aromas. Good balance of crispness and sweetness.</i>			38 (300ml)
Yoshi No Gawa Brewmaster's Choice Honjozo (Niigata) 吉乃川 <i>Modelled on the type of saké that the brew masters would choose to drink every night. Natural rice softness, well-balanced and so easy to enjoy with a variety of foods.</i>	13	23	59
Shichihonyari Tama Sakae Junmai (Shiga) 七本槍 <i>Perfect balance of sweetness and bitterness then finished with acidity. Warm floral nose.</i>	14	25	66
Kubota Senjyu Ginjo (Niigata) 久保田 <i>This is one of the well known breweries in Japan, light and dry with subtle notes of Asian pear and an elegant floral fragrance.</i>	15	27	71
Granville Island Osake Junmai Nama Nigori (BC) <i>Locally brewed, semi-dry draft saké. Richly thick 'cloudy' Nigori (unfiltered) is creamy, and fruity.</i>	15	27	74 (750ml)
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>	16	28	74
Toko Junmai (Yamagata) 東光 <i>Soft, delicate texture spreads across the palate, along with sweet fragrance of ripening melon and bananas. Pairs well with gyoza.</i>	17	30	79
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>	18	32	84
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>	19	34	90
Hiro's Hidden Sake 秘蔵酒 <i>Please ask your server for details.</i>			MP

Warm Sake 熱燗		<i>5oz</i>	<i>10oz</i>
Gekkeikan Table Sake		6.5	12.5

Beer & Cider 泡

Japanese Beer Small Bottle (Sapporo, Kirin or Asahi) (341ml)			6.25
Steamworks Pale Ale Tall Cans (Vancouver, BC) (473ml)			7
Echigo Stout (Niigata)(330ml)			8.5
Echigo Koshihikari Rice Beer (Niigata)(500ml)			11.25
Japanese Beer Large Bottle (Kirin or Asahi) (630ml)			11.25
Lonetree (Kelowna, BC) - Dry Cider (355ml)			6.25

Sparkling 泡 & Plum Wine 梅

	<i>5oz</i>	<i>9oz</i>	<i>Btl (300ml)</i>
Sparkling Sake Mio - Sho Chiku Bai (Kyoto)			25
Plum Wine - Takara	10	18	

White Wine 白

	<i>5oz</i>	<i>9oz</i>	<i>Btl (750ml)</i>
Jackson Triggs Riesling Gewürztraminer (Oliver, BC)	8	14	39
Fern Walk Sauvignon Blanc (Okanagan Valley, BC)	9	16	44
Fort Berens Pinot Gris (Lillooet, BC)	10	18	49
Cedar Creek Chardonnay (Kelowna, BC)	10	18	49

Red Wine 赤

Kettle Valley Brakemans Select Merlot/Pinot (Naramata, BC)	9.5	17	47
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)			1.25
Coke, Diet Coke, Ginger Ale, Nestea (355ml)			3.25
Orange Juice, Apple Juice (8oz)			3.75
Perrier (250ml)			3.5
Non- Alcohol Beer (330ml)			6.25

