

# SALT SAKES BY YUMEGOKORO

Our motto is "sake that is always different, always delicious". We use locally produced ingredients. Our sake can only be made in Kitakata- it is true local sake.



OUR EXCLUSIVE SAKE

Above prices are quoted in US Dollars & subject to 10% Service Charge & 12% GST

# HONJOZO

## 「本醸造」

Sake with pleasant lingering sublime sweetness sensations resulted from maturations. Sake that most adored by the Kitakata local.

本醸造 夢心

熟成によるほんのりとした甘さの余韻を楽しめる味わい。

地元喜多方市民に一番青されている酒

YUMEGOKORO HONJOZO

FUKUSHIMA 福島 720ML

200

# JUNMAI

## 「純米」

Recognised as the highest accolade of pure rice sake's from Fukushima prefecture. A sake with succinct purity and an aroma which reminiscent of ripped banana.

純米酒 夢心

福島県ブランド認証商品 福島県が選んだ県内最高の純米酒

熟したバナナを想像させるようなの香り雑味のないきれいな味わいが特徴

YUMEGOKORO JUNMAI

FUKUSHIMA 福島 720ML

247

# JUNMAI DAIGINJO

## 「純米大吟醸」

Epitome of superb Junmai Daiginjo style, with subtle, elegant aroma; coupled with pure, clean and refined rice flavours

純米大吟醸 夢心

全国新酒鑑評会金賞受賞酒 「Japan Sake Awards 2017 The GOLD PRIZE」

香を低めにし、米の旨味を出しスッキリさせた透明感のあるクリスタルな味わい

YUMEGOKORO JUNMAI DAIGINJO

FUKUSHIMA 福島 720ML

333

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# DASSAI



Dassai is one of the most famous Japanese sake brands, and is brewed by Asahi Shuzo Brewery. Thirty minutes by car from Iwakuni, deep in the mountains of Yamaguchi Prefecture, is the home of Dassai. The brewery only creates one type of sake, a premium Junmai Daiginjo Sake. Junmai daiginjo sake contains no brewers alcohol and is made with highly polished yamada-nishiki rice resulting in a premium quality sake. In short, Dassai sake is all about quality, and not quantity.

DASSAI JUNMAI DAIGINJO NIWARI SANBU 23	YAMAGUCHI	山口県	300ML	220
DASSAI JUNMAI DAIGINJO NIWARI SANBU 23	YAMAGUCHI	山口県	720ML	510
DASSAI JUNMAI DAIGINJO SANWARI SANBU 39	YAMAGUCHI	山口県	300ML	180
DASSAI JUNMAI DAIGINJO SANWARI SANBU 39	YAMAGUCHI	山口県	720ML	380
DASSAI JUNMAI DAIGINJO 45	YAMAGUCHI	山口県	300ML	133
DASSAI JUNMAI DAIGINJO 45	YAMAGUCHI	山口県	720ML	298

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DASSAI BEYOND

YAMAGUCHI

山口県

720ML

2800

## SAKE TASTING FLIGHT AND BY THE GLASS

<b>DREAM FLIGHT</b>			180ML	76
YUMEGOKORO HONJOZO	FUKUSHIMA	福島		
YUMEGOKORO JUNMAI	FUKUSHIMA	福島		
YUMEGOKORO JUNMAI DAIGINJO	FUKUSHIMA	福島		
<b>SAKE SAMURAI FLIGHT</b>			180ML	73
GINREI GASSAN HONJOZO	YAMAGATA	山形		
YUMEGOKORO JUNMAI	GIFU	岐阜		
SHIRATAKI JOZEN MIZUNO GOTOSHI JUNMAI	NIIGATA	新潟		
<b>BY THE GLASS</b>				
	<b>DAIGINJO</b>			
YUMEGOKORO JUNMAI	FUKUSHIMA	福島	60ML	38
	<b>GINJO</b>			
SHIRATAKI JOZEN MIZUNO GOTOSHI JUNMAI	NIIGATA	新潟	60ML	27
SHIOKAWA FISHERMAN SOKUJO JUNMAI	NIIGATA	新潟	60ML	22
	<b>JUNMAI</b>			
YUMEGOKORO	FUKUSHIMA	福島	60ML	29
SHIRATAKI UONUMA KARAKUCHI	NIIGATA	新潟	60ML	16
	<b>HONJOZO</b>			
YUMEGOKORO	FUKUSHIMA	福島	60ML	25
GINREI GASSAN	YAMAGATA	山形	60ML	13

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# JUNMAI DAIGINJO/DAIGINJO

## 「純米大吟醸/大吟醸」

The outer layer of the Sake rice is polished down to 50% or less of its original weight and is then fermented at low temperatures to create Daiginjo, the highest grade of sake. Daiginjo sake have ephemerally fruity aromas, yet has enough body to leave a pleasant & rich aftertaste.

厳選された最高級の酒米を50%以下の重量まで磨き、米麴と水を原料に厳寒期に長時間かけ低温発酵させ醸造した清酒。華やかな香りと透明感のあるサラリとした旨味がある味わいが特徴。

HAKURYU DAIGINJO	NIIGATA	新潟	720ML	325
KITAYA GOKUJYO DAIGINJO	FUKUOKA	福岡	720ML	483
KOKURYU DAIGINJO	FUKUI	福井	720ML	480
MASUMI YUMEDONO DAIGINJO	NAGANO	長野	720ML	476
KIKUSUI JUNMAI DAIGINJO	NIIGATA	新潟	720ML	337
KUBOTA MANJU DAIGINJO	NIIGATA	新潟	720ML	388
TAIHEIZAN JUNMAI DAIGINJO TENKO	AKITA	秋田	720ML	382
WAKATAKE ONNA NAKASE JUNMAI DAIGINJO	SHIZUOKA	静岡	720ML	290
OTOKOYAMA JUNMAI DAIGINJO	HOKKAIDO	北海道	720ML	548
URAKASUMI YAMADANISHIKI JUNMAI DAIGINJO	MIYAGI	宮城	720ML	379
SHIRATAKI SHINGO NO IPPON JUNMAI DAIGINJO	NIIGATA	新潟	720ML	320
TOCHIKURA KOMI HYAPPYO JUNMAI DAIGINJO	NIIGATA	新潟	720ML	300
HAKUTSURU SHO-UNE JUNMAI DAIGINJO	HYOGO	兵庫県	720ML	142
OZEKI OSAKAYA CHOBEI DAIGINJO	HYOGO	兵庫県	180ML	75

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# JUNMAI GINJO/GINJO

## 「純米吟醸/吟醸」

The outer layer of the sake rice is polished down to 60% or less of its original weight and is then laboriously fermented to create Ginjo. Known for their special aroma aptly named "Ginjo-Ko", Ginjo sake have a refined, rich taste with fruit and flower accents.

玄米を60%以下の重量まで磨いた酒米、麴、水を原料に厳寒期に長時間かけ低温発酵させ、醸造された清酒。  
洗練された旨味が特徴で、吟醸香と呼ばれるフルーティーな香りを持つものも多い。

URAKASUMI ZEN JUNMAI GINJO	MIYAGI	宮城	720ML	330
UMENISHIKI SAKEHITOSUJI JUNMAI GINJO GENSU	EHIME	愛媛	720ML	263
SHIRATAKI JOZEN MIZUNO GOTOSHI JUNMAI-GINJO	NIIGATA	新潟	720ML	132
SHIRATAKI JOZEN MIZUNO GOTOSHI JUKUSEI JUNMAI-GINJO (AGED)	NIIGATA	新潟	300ML	85
TOCHIKURA KOME HYAPPYO JUNMAI-GINJO	NIIGATA	新潟	720ML	196
SHIOKAWA COWBOY YAMAHAI JUNMAI-GINJO GENSU	NIIGATA	新潟	720ML	184
SHIOKAWA FISHERMAN SOKUJO JUNMAI GINJO	NIIGATA	新潟	720ML	150

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# JUNMAI

## 「純米」

For Junmai, or “pure rice” sake, the outer layer of the sake rice is polished around 70% of its original weight. A specific milling rate is no longer required by law but will be listed on the label.

All Junmai is made with only three ingredients - sake rice, koji, and water - with no brewer’s alcohol added. This results in a fuller and richer body than the Ginjo types, and pairs well with a variety of foods.

玄米を70%程度の重量まで磨いた酒米、米麴、水を原料に醸造した清酒。穀物類の艶のある穏やかな香りとこくのある旨味が特徴です。個性的なものも多く冷酒、常温から御燗まで幅広く料理に合わせて楽しめます。

KIKUSUI JUNMAI SHU	NIIGATA	新潟	720ML	194
DAISHICHI KIMOTO JUNMAI	FUKUSHIMA	福島	720ML	258
OTOKOYAMA KIMOTO JUNMAI	HOKKAIDO	北海道	720ML	218
SHIRATAKI UONUMA TANREI JUNMAI (LIGHT FLAVORED)	NIIGATA	新潟	720ML	107
ZUIYO HONJUN JUNMAI	KUMAMOTO	熊本市	720ML	156

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# TOKUBETSU

## 「特別純米」

Tokubetsu or “Special” Junmai balances the rich, bold taste common of Junmai with the distinctive aroma of Ginjo. Similar to Junmai, no brewer’s alcohol was added to the mix of water, koji, and sake rice; however the rice is milled down to 60% or less of its original weight, more than that of Junmai.

特別純米酒は、蔵が吟醸酒レベルのお酒（精米歩合が60%程）として造り出来上がったものをあえて純米にこだわり特別な純米として命名されたお酒。薫りと米の旨みのバランスの取れた上質な純米酒。

KUBOTA SENJU TOKUBETSU HONJOZO	NIIGATA	新潟	720ML	233
NANBUBIJIN TOKUBETSU JUNMAI	IWATE	岩手	720ML	186
OHYAMA TOKUBETSU JUNMAI	YAMAGATA	山形	720ML	221
OTOKOYAMA UTAMARONO NATORISHU TOKUBETSU JUNMAI	HOKKAIDO	北海道	720ML	263

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# HONJOZO

## 「本醸造」

The outer layer of the sake rice is polished down to 30% or less of its original weight to make Honjozo. A small amount of brewer's alcohol is added at the end of the fermentation process to optimize the flavor and aroma of the sake. Therefore, Honjozo has a smoother taste and can also be enjoyed both warm and cold.

本醸造は酒米を70%以下の重量まで磨いた白米、米麴、水、少量の純粋な醸造アルコールを原料に醸造された清酒。淡麗ですっきりした飲み口の物が多く、旨味そして薫りが生きています。御燗、冷酒ともに楽しめます。

GINREI GASSAN	YAMAGATA	山形	720ML	96
KIKU-MASAMUNE KIMOTO	HYOGO	兵庫県	1800ML	195
OKUNMATSU KINMON MAME TARU (1 btl)	FUKUSHIMA	福島	300ML	175

# NIGORI SAKE

## 「濁り酒」

Nigori is cloudy Sake, that has not been pressed fully from the fermenting rice solids. It is roughly filtered a coarse-textured cloth, or sake less of fermented rice mixture is added back to into clear Sake.

にごり酒は目の粗い布やざる等でもろみを清酒と酒粕に濾し、おりを残したお酒。口に含んだ時、とろっとしたものから軽い

SHIRAKAWAGO SASANIGORI	GIFU	岐阜	300ML	75
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# UMESHU • FRUIT SAKE

## 「梅酒・果実酒」

Widely enjoyed in Japan, Umeshu is a fruit based liqueur made from ume, Japanese plum. Umeshu highlights the natural sweet and sour taste of the ume, and is made with shochu, commonly referred to as Japanese vodka, or sake. A twist on Umeshu, the Fruit Sake features sake based fruit liqueur made from yuzu citrus, peach and strawberry.

梅の自然な風味を生かした美味しい梅酒がここNYでも増えてきました。厳選された日本酒、焼酎等をベースにした梅酒をご賞味ください。果実酒はゆずやみかんの香りを生かした口当たりの良さが特徴です。

SATSUMA GODAI AROMA	KAGOSHIMA 鹿児島	300ML	104
MANZAIRAKU KAGA	ISHIKAWA 石川	720ML	263
SATSUMA GODAI NIGORI UMEDAYUU	KAGOSHIMA 鹿児島	720ML	246

# SPARKLING SAKE

## 「スパークリング酒」

Sparkling Sake has a mouth feel reminiscent of champagne. There are two types: one is after pressed and bottled starts a secondly fermentation takes place that produces carbonation in the bottle, the other type is adding a carbon dioxide during the brewing process.

スパークリング酒（発砲日本酒）は米を原料としたシャンパンと言えます。醸造の途中で瓶詰めし残っている糖분을瓶内で再発酵させることで炭酸ガスを生成させるタイプと、醸造された日本酒に後付けで炭酸を吹き込むタイプがあります。

低アルコール(8%–10%)で、飲みやすく優しい甘みのあるお酒です。

SHIRATAKI JOZEN MIZUNO GOTOSHI SPARKLING	NIIGATA 新潟	360ML	93
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## SHOCHU (烧酎) / AWAMORI (泡盛)

Shochu is a traditional Japanese spirit, the Japanese aqua vitae.

The alcohol content varies from 40 to 90 proof (20% to 45% ABV), although the average is around 50 proof (25% ABV)

Awamori is an alcoholic beverage indigenous to and unique to Okinawa, Japan. It is made from long grain indica rice, Awamori is typically 60-86 proof (30-43% alcohol).

					Glass	Bottle
SHIMAUTA BLACK	AWAMORI	OKINAWA	沖縄	720ML	24	237
ZUISEN HAKURYU KOSHU 8YRS	AWAMORI	OKINAWA	沖縄	720ML	19	98
HARUSAME 10YRS	AWAMORI	OKINAWA	沖縄	720ML	35	394
KUMEJIMA NO KUMESSEN 5YRS AGED BLACK	AWAMORI	OKINAWA	沖縄	720ML	33	360
GINKOH TORIKAI KOME SHOCHU	SHOCHU	KUMAMOTO	熊本	720ML	32	322
COHNEN (AGED) CORN SOCHU	SHOCHU	MIYAZAKI	宮崎	720ML	25	244
DENEN GOLD MUGI / SOCHU	SHOCHU	KAGOSHIMA	鹿児島	720ML	31	302
GODAI SATSUMA IMO SHOCHU	SHOCHU	KUMAMOTO	熊本	1.8L	39	406
HAKKAISAN KOME SOCHU	SHOCHU	NIIGATA	新潟	720ML	25	270
KITAYA KURO-KOJI JINKOO IMO SHOCHU	SHOCHU	FUKUOKA	福岡	720ML	26	278
KOJIKA NIGORI IMO SHOCHU	SHOCHU	KAGOSHIMA	鹿児島	720ML	24	254
TAKAHASHI SHIRO KIN KOME	SHOCHU	KUMAMOTO	熊本	720ML	27	267
UNKAI TAIGA NO ITTEKI MUGI SHOCHU	SHOCHU	MIYAZAKI	宮崎	720ML	26	278
SATO KURO IMO SHOCHU	SHOCHU	KAGOSHIMA	鹿児島	720ML	59	665
KUROKI HONTEN NAKANAKA MUGI	SHOCHU	MIYAZAKI	宮崎	720ML	40	404
GODAI SHIFUKU NO TOSUI	SHOCHU	KAGOSHIMA	鹿児島	720ML	25	270

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