

# **SAKE LIST**

## DAIGINJO

- WATARI BUNE JUNMAI “LIQUID GOLD”, IBARAKI** 135  
100% hand crafted. Watari bune is a rare sake rice, which was out of use for over 50 years. Deep luscious flavors, characterized by honeydew, melon, peaches and pineapple. This is rated as one of the best daiginjo sakes in the world.
- MANABITO, AKITA** 75  
Try this Departure exclusive. Manabito has bright, fruity flavors with floral aroma. Beautifully balanced and clean smooth finish.
- GINGA SHIZUKU “DIVINE DROPLETS”, HOKKAIDO** 85  
This sake is not pressed, the moromi hangs in bags over a tank allowing gravity to pull out the “divine droplets.” This delicate sake has hints of melon, herbs, vanilla and a concentration of mineral flavors.
- PURE NIGHT, AKITA** 135  
The pinnacle of sake. Local artisanal rice grown in Akita, that is handwashed in freezing cold water. Delicate tropical aromas of melon, lychee, and pineapple with floral hints of honeysuckle. Long, delicate, dry finish that lingers gently on the palate.
- YUKI NO BOSHA “BEAUTY OF AKITA”, AKITA** 90  
A truly beautiful sake. This sake presents itself with a bold white pepper beginning and then fades into soft palate of dried apricot and hints of melon.
- MURAI FAMILY, AOMORI** 95  
A multiple award winner, with a smooth and unusually dry finish. This sake appeals to all five senses.
- GEKKEIKAN HORIN “GOOD FORTUNE”, FUKUSHIMI** 58  
Brewed by one of the most respected breweries, this sake is “the sake of the Imperial Household of Japan.” The flavors are earthy and with hints of plum.
- CHOKAISAN, AKITA** 75  
A multi-award winning sake brewed with a “unique flower yeast”, which gives it a rich aroma of pears and fresh flowers.

## **GINJO**

### **HYOUSHO “DIAMOND DUST”, 300ML**

25

Clean, crisp and off dry. Great flavors of white peaches and asian pears.

### **WATARI BUNE “THE 55”, IBARAKI**

65

Portland's favorite and top selling sake. A deep layered and luscious flavor that offers up pineapple, honeydew, which is offset by an earthy nutty flavors.

### **CHIKURIN KAROYAKA “LIGHTNESS”, OKAYAMA**

58

This brewery grows all of its own rice in the summer and harvests in the fall and winter. The taste is fresh, light with hints of cherry, and champagne in the background.

### **PURE DUSK, AKITA**

55

Bright pear and green apple, with underlying minerality. Delicate structure fresh orange peel and cantaloupe.

### **EIKO FUJI NAMAZAKE “GLORIOUS MT. FUJI”, YAMAGATA**

55

This is a rare true nama sake, which has not been pasteurized, leaving enzymes still active. It has a unique, fresh, elegant taste.

### **KASUMI TSURU YAMAHAI “CRANE OF KASUMI”, HYOGO**

53

Yamahai is an old way of brewing sake, it tends to be a bit gamey with rich earthy flavors. Rated by wine spectator as “highly recommended,” This is a wine drinker's sake.

### **HOROYOI YAMAHAI “PLEASING”, AKITA**

36

Brewed in a traditional method, this sake has a earthy background surrounded by banana and pineapple flavors.

### **MURAI TOKUBETSU HONJOZO “SPECIAL BREW”, AOMORI PREFECTURE**

38

A multi-award winner which illustrates a soft honeydew melon flavor

### **G JOY, FOREST GROVE, OR**

30

Locally brewed sake. Has a deep, richly aged dark plum flavor.

## JUNMAI AND FUTSU-SHU

### **SHIRAKABE GURA, KYOTO, 300ML**

18

A great beginner sake, easy to drink, light yet subtle flavors of red apples, kiwi.

### **FUKUCHO “MOON ON THE WATER”, HIROSHIMA**

45

A unique brewery, because not only is the brewmaster a woman, she is also the brewery President. This sake has dancing flavors of cantaloupe and all spice.

### **NANBU BIJIN “SOUTHERN BEAUTY”, IBARAKI**

50

A true southern beauty, this sake has a lively citrus and creamy mid-palate of ripe cantaloupe and honeydew.

### **YUHO JUNMAI “HAPPY RICE”, NATO PENINSULA, ISHIKAWA**

38

This brewery went through a renovation after Miho Fujita became one of the few female brewery owners. A well balanced sake, which complements a variety of dishes.

### **G JOY, FOREST GROVE, OR**

30

Locally brewed sake. Has a deep, richly aged dark plum flavor.

## NIGORI

### **MURAI GENSHU, AOMORI**

33

Thick, rich and very creamy, one of the best Nigori sake available in the U.S.

### **GEKKEIKAN, FUKUSHIMI, 300ML**

12

One of the thickest nigori available, with a slightly grainy mouth feel.

### **HAKUTSURU, SAYURI, KOBE**

28

This Nigori taste resembles the pink bottle-soft, sweet and creamy.

### **TOZAI “SNOW MAIDEN,” KYOTO**

33

Fairly thick and chewy, yet slightly dry.

## NIGORI

### **MOMOKAWA PEARL GENSHU, FOREST GROVE, OR**

25

A local favorite, this is a thin, sweet and well balance nigori.

## SPARKLING SAKE

### **HOU HOU SHU BLUE, OKAYAMA, 180ML**

10

Bursting with tons of tiny bubbles, this sake is sweet and refreshing.

### **HANA HOU HOU SHU PINK, OKAYAMA, 300ML**

18

Infused with natural rose hip and hibiscus. This version of Hou Hou Shu is slightly more complex than it's blue counterpart.

### **ICHISHIMA SILK DELUXE, NIIGATA, 500ML**

30

Beautiful blue bottle complement the mellow sweetness and puckering finish.

## HOUSE WARM SAKE

### **GEIKKEKAN HOUSE SAKE, TOKKURI**

7