World of Premium Sake

Premium sake has easily proven itself to be worthy of appreciation on the same level as fine wine. The fragrances, flavors, complexity and nuances can draw you in and fascinate. The range of these flavors and fragrances, while admittedly within a narrower bandwidth than the wine world can hold, are incredibly diverse.

A natural extension of all this is the concept and practice of matching food and sake. With the advent of fine sake in the west, not only does the door open for this bold new world of match-making, but at the same time the sake industry duly inherits a veritable responsibility to educate the interested public on how to go about this.
The matching of sake and food developed much like the matching of wine and food: the local beverage was a natural counterpart to the local cuisine; so much so that no one ever thought much about it.

A loose translation of Shuraku is “Enjoyment of Sake”. In Japanese, the word of *sake* means rice wines as well as any alcoholic beverages in general. At Shuraku, we offer the widest variety of rice wine-Sake by the glass found in Vancouver, as well as international wines and spirits thoughtfully paired with our creative cuisine. We hope you will enjoy an incredible adventure of Japanese cuisine together with our SAKE list. We list elements of each sake –Sake Meter Value, Acidity, Rice Milling Rate, Type of Rice, Alcohol contents

Sake Meter Value(Nihonshu do): density of the sake relative to water. It is a very general reference to the sweetness or dryness of a sake. Note, however, that acid content and water hardness and temperature and other factors also contribute a great deal to the concept of sweet and dry. Enjoy!

Chilled Sake Flight

2 oz each
3 kinds- Sake of the day

16

Hot Sake Flight

4 oz each
2 kinds- Sake of the day

18

Junmai 純米

This can be translated as pure rice sake. Nothing is used in its production except rice, water, and koji, the magical mold that converts the starch in the rice into fermentable and non-fermentable sugars. Junmai-shu is made with rice that has been polished (milled) so that at least 30% of the outer portion of each rice grain has been ground away. The taste of junmai-shu is usually a bit heavier and fuller than other types, and the acidity is often a touch higher as well.

Kozaemon House Junmai/ 小左衛門(Gifu)

7.0/gl 17.0/300ml

99.0/1800ml

This House Junmai uses yeast #6, uncommonly used, to create a unique cocoa/azuki bean nose. Warm, gentle and well balanced, this sake can be served on the rocks.
Rice Milling Rate: 60% **Rice:** Mizunami Nishiki
Warmed, Chilled or On the Rocks

Kagatobi Gokkan/ 加賀鳶 極寒(Ishikawa)

8.5/gl 20.0/300ml

118.0/1800ml

A full-bodied dry sake that displays delicate flavours, showing nuts and tropical fruits on the finish
Rice Milling Rate: 65-68% **Rice:** Yamada Nishiki & Gohyakuman Goku
Chilled or Warmed

Wind Water Human/ 風よ 人よ 水よ(Ishikawa)

9.0/gl 22.0/300ml

52.0/720ml

Light-bodied and exceptionally smooth, a perfect “introductory sake” due to its low alcohol content and appealing
smoothness. With delicate aromas of cedar and tropical fruits
Rice Milling Rate: 60% **Rice:** Fuku no Hana
Chilled

Kiku-Masamune Taru/ 菊正宗 樽酒

9.5/gl 23.0/300ml

54.0/720ml

Nice aroma of cedar smoke with spicy, banana chip flavor. True to tradition, aged in Yoshino cedar casks.
Rice Milling Rate: 70% **Rice:** Yamada Nishiki
Chilled or Warmed

Tengumai Junmai Yamahai/ 天狗舞 純米 山廃仕込(Ishikawa)

10.0/gl 24.0/300ml

142.0/1800ml

Typical Yamahai method with a good balance of full flavor and acidity. Hint of mushroom. excellent when warmed to 45c. good with heavier dish.
Rice Milling Rate: 60% **Rice:** Gohyaku-Mangoku
Chilled or Warmed

Yauemon Karakuchi Junmai/ 弥右衛門 辛口純米(Fukushima)

10.0/gl 24.0/300ml

142.0/1800ml
Rice Milling Rate: Rice
Chilled or Warmed

Honjozo 本醸造

Honjozo is sake to which a very small amount of distilled ethyl alcohol (called brewers alcohol) has been added to the fermenting sake at the final stages of production. (Water is added later, so that the overall alcohol content does not change.) Honjozo, like Junmai-shu, is made with rice that has been polished (milled) so that at least 30% of the outer portion of each rice grain has been ground away. This, plus the addition of distilled alcohol, makes the sake lighter, sometimes a bit drier, and in the opinion of many, easier to drink. It also makes the fragrance of the sake more prominent. Honjozo often makes a good candidate for warm sake. Served chilled or heated.

Yoshinogawa Gensen Karakuchi / 吉乃川 厳選辛口

7.0/gl 16.0/300ml 95.0/1800ml

" Karakuchi" means "dry taste". This dry sake goes well with a wide variety of food such as cooked dishes. It has natural umami of rice
Rice Milling Rate: to 65% **Rice:** Niigata san rice
Chilled or Warmed

Yukihotaru/ 雪ほたる

8.0/gl 19.0/300ml 45.0/720ml

Off-dry, light, refreshing and versatile; this is crisp, fruity and floral on the nose.
Rice Milling Rate: to 70% **Rice:** n/a
Chilled or Warmed

Hakkaisan Seishu/ 八海山 清酒

9.5/gl 23.0/300ml 54.0/720ml

Hakkaisan’s basic Sake – fermentation is done slowly in low temperature, which bring out a sharp and clean taste.
Rice Milling Rate: 60% **Rice:** Gohyaku-Mangoku, Echiro-Sousei
Chilled or Warmed

Nigori にごり - Unfiltered (cloudy sake)

Nigori-zake (the s of sake becomes a z for the sake of pronounciation) is cloudy sake, a sake that has not been pressed fully from the fermenting rice solids (sake lees – sake kasu). It has a tendency to leave a texture and sweetness. Paired well with rich and spicy food.

Dassai Junmai Daiginjo Ginjo Nigori/ 獺祭 純米大吟醸 にごり(Okayama)

17.0/gl 40.0/300ml

The Most elegant Nigori on the list. A Nigori version of the famous Dassai “50” Junmai Ginjo!
This cloudy type saké is light and pleasantly sweet with a super clean finish. Great to enjoy with rich and spicy foods.
Rice Milling Rate: 50% **Rice:** Yamada Nishiki

Hakkaisan Spakling Nigori/ 八海山 スパークリングにごり (Nigata)

48.0/360ml

This sparkling Junmai Nigori is clean and crisp with a gorgeous aroma, crisp acidity and plenty of gentle bubbles. The rice-lees add a soft sweetness and make for an interesting texture.
Rice Milling Rate: 60% **Rice:** Gohyaku Mangoku, Yukin no Sei

Yu Junmai Nama Nigori/ 悠 純米生にごり(Nigata)

26.0/360ml

Local sake brewery which has established in 2013. It’s a medium-bodied junmai nigori sake with mild and silky with lots of flavour *(umami)* from the rice. Few of the unpasteurized sake that you can enjoy in Vancouver.
Rice Milling Rate:

Ginjo 吟醸

This is sake made with rice that has been polished (milled) so that no more than 60% of its original size remains. In other words, at least the outer 40% has been ground away. This removes things like fats and proteins and other things that impede fermentation and cause off-flavors. But that is only the beginning: ginjo-shu is made in a very labor intensive way, fermented at colder temperatures for a longer period of time. The flavor is more complex and delicate, and both the flavor and the fragrance are often (but not always) fruity and flowery. Served mainly chilled

Sakehitosuji Jungin Black/ 酒一筋　純米吟醸 (Okayama)

12.0/gl　27.0/300ml　63.0/720ml

Rich and earthy with viscous, creamy texture. Typical style of Omachi sake rice. Clean finish and sharp edge. It is made with Akaiwa Omachi which is one of the original sake rice type grown in Okayama prefecture.

Rice Milling Rate: 55% **Rice:** Akaiwa Omachi

Niwa no Uguisu/　庭の鶯　純米吟醸(Fukuoka)

12.0/gl　27.0/300ml　63.0/720ml

Crisp and fresh on the palate, with a subtle tropical fruit nose. A sake you will want to keep on drinking throughout the night!

Rice Milling Rate: 55% **Rice:** Gohyakuman Goku

Gokujo Yoshinogawa Ginjo/　極上吉乃川　吟醸 (Nigata)

13.0/gl　　32.0/300ml

74.0/720ml

With a crisp fennel aroma and fresh herbs on the palate, this saké is ultra-smooth and refreshing. Rich with a delicately soft acid structure, Goku Jo arrives in light fruity fashion, revealing elements of honeydew and orange-magnolia flowers in its wake, with a long herbaceous, anise finish.

Rice Milling Rate: 55% **Rice:** Gohyakuman Goku

Hakkaisan Ginjyo/　八海山　吟醸(Nigata)

14.0/gl　　35.0/300ml

81.0/720ml

Smooth and delightful sake with subtle notes of Asian pear, and an elegant floral fragance. It has an exquisite flavour with a clean finish that lingers pleasantly on the palate.

Rice Milling Rate: 50%　**Rice:** Yamada Nishiki, Miyama-Nishiki

Kameno-o Junmai Ginjo/　亀の尾　純米吟醸(Akita)

14.0/gl　　35.0/300ml

A full bo**81.0/720ml**dy and medium dry with a notes of apple and banana. Enjoy the unique and strong flavor of Kamenoo rice.

Rice Milling Rate: 50%　**Rice:** Yamada Nishiki, Miyama-Nishiki

Osake Junmai Nama Ginjo Genshu/　お酒　吟醸生　原酒(B.C.)

15.0/gl　45.0/375ml

Fragrant with aromas of Asian pear and lychee laced with earthy notes of yeast and hay, this sake is full and spicy on the palate and has a dry lingering finish with hints of anise and vanilla. Rich and versatile, it pairs well with dishes ranging from salmon tartar to grilled fish or chicken.

Rice Milling Rate: 40%　**Alc. 17%**

Dai Ginjo 大吟醸

Daiginjo-shu is ginjo-shu made with highly polished rice, even more than the ginjo so that no more than 50% of the original size of the grain remains. Some daiginjo is made with rice polished to as far as 35%, so that 65% is ground away before brewing. Daiginjo is made in even more painstaking ways, with even more labor intensive steps.

Tengumai Junmai Daiginjo/ 天狗舞　純米大吟醸 (Ishikawa)

14.0/gl　33.0/300 ml　78.0/720ml

New style Daiginjo sake from TENGUMAI released in 2012 with a delightful freshness and lively taste to the palate coming from a shorter aging period compared to other TENGUMAI Daiginjo. Made from top grade sake rice of Yamadanishiki polished to 50%, grown in a designated special “A” area of Hyogo Prefecture. Best sake for delicate food with subdued Ginjo fruity aroma and a beautiful harmony of acidity and smoothness that highlights wonderul umami flavor of Yamadanishiki.

Rice Milling Rate :50% **Rice:** Yamada Nishiki

Dassai 50 Junmai Daiginjo/ 獺祭50 純米大吟醸 (Yamaguchi)

15.0/gl　38.0/300ml　88.0/720ml

Graceful and elegant, this well-balanced saké soars with a light sweetness and vibrant acidity. Notes of ripe melons leading to a dry, wistfully clean finish. Easy to drink and extremely popular

Rice Milling Rate :50% **Rice:** Yamada Nishiki

Kotosennen Junmai Daiginjo/古都千年　純米大吟醸 (Kyoto)

15.0/gl　38.0/300ml　190.0/1.8L

Higher-end rice called Iwai mai from Fushimi region in Kyoto creates fruity and flowery fragrant with depth and mild mouth feel to this sake.

Rice Milling Rate: 45% **Rice:** Yamada Iwai mai

Kuheiji Junmai Daiginjo/ 醸し人九平次　純米大吟醸 (Aichi)

17.0/gl　40.0/300ml　95.0/720ml

“EAU DU DÉSIR” means “hope of water”. Lush aroma of grapefruit and green plant feeling. Gently mouth filled with honey sweetness followed by soft acidity and a hint of minerality with a good structure.

Rice Milling Rate: 50%　　**Rice:** Yamada Nishiki

Kozaemon Junmai Daiginjo/ 小左衛門　純米大吟醸 (Gifu)

25.0/gl　62.0/300ml　144.0/720ml

Highly fragrant, elegant and sophisticated with good acidity. Rare Aiyama rice, used as the kake rice, provides fullness to this sake.

Rice Milling Rate: 40% **Rice:** Yamada Nishiki ,Aiyama

Houou Biden Phoenix Junmai Daiginjo/鳳凰美田　純米大吟醸(Ishikawa)

196.0/720ml

This Sake was named after the legendary immortal bird, “Phonenix.” This is a rare and limited sake made with “Aiyama” also called “legendary rice.” A full undiluted sake. More powerful and gorgeous impact with layered fruit flavors like pineapple. Lots of depth.

Rice Milling Rate: 45% **Rice:** Aiyama

Kamotsuru Soukaku Daiginjo/ 賀茂鶴　双鶴　大吟醸(Hiroshima)

315.0/720ml

This sake uses only the highest quality sake rice, Yamadanishiki. Combined with the skill and passion of Hiroshima Toji brewer and environmentally-blessed region, this Daiginjo with elegant and sublime aroma is truly and art of sake. Japanese Royal-Family's favorite Sake.

Rice Milling Rate: 35% **Rice:** Yamada Nishiki

Fruit Infuesed Sake

Choya Plum Wine/ チョーヤ梅酒

6.0/dbl 72.0/750ml

Higher in alcohol content than other plum wine. Elegant aroma of Plum. One of most famous brands for plum wine in Japan.
Alc: 23.6%

Eikon Plum Wine/ 栄光梅酒

6.5/dbl 30.0/300ml

Well selected high quality plums from Ehime prefecture are used. Mixing with sake-based good quality Japanese vodka makes this exceptionally mild sweet and aromatic drink
Alc: 14.5%

Nigori Plum Wine/ にごり梅酒

7.0/dbl 33.0/300ml

Well selected high quality plums from Ehime prefecture are used. Mixing with sake-based good quality Japanese vodka makes this exceptionally mild sweet and aromatic drink
Alc: 14.5%

Darjeeling Plum Wine/ 紅茶梅酒

7.0/dbl 33.0/300ml

A unique darjeeling tea infused plum wine. The sweet and sour taste of plum wine perfectly matches with the sweet aromatic flavor of darjeeling tea.
Alc: 12%

You's Time/ ゆずタイム

6.0/dbl 45.0/300ml

Ginjo sake blend with Yuzu – Japanese citrus fruits. The fragrance of citrus is refreshing and relaxing
Alc: 12%

<u>Plum Wine Flight</u>
1oz each
of
Premium Plum Wine
12.0

Shochu 焼酎 – *Japanese Vodka*

Shochu is Japan's other indigenous alcoholic beverage, but unlike sake, shochu is distilled. It is also made from one of several raw materials such as barley, sweet potato and rice. The alcoholic content is usually 25%, although sometimes it can be as high as 42% or more.

Barley — *single* / *double* / *bottle*

Enma/閻魔 — **7.0** — **78.0 (720ml)**
閻魔 Japanese Barley Vodka. This pale straw green spirit has intriguing aromas of sweet almond and subtle sake note. On the palate it is full bodied, well balanced, and soft textured with flavours of spicy pepper and dark chocolate.

Nikaido/二階堂 — **7.0** — **78.0 (900ml)**
二階堂 Remarkably smooth, ultra-soft barley shochu.

One Hundred Years of Solitude/百年の孤独 — **9.0** — **17.0** — **180.0 (750ml)**
This Shochu, due to its extremely high quality and scarcity, is sometimes sold with an excessive premium in the market among Shochu lovers. Brewed with carefully selected superior barley, handcrafted Koji and pure natural soft water. Single-distilled (distilled in a Pot Still). Minimally filtered after spending 3-5 years in oak barrels, the color is amber with greater depth, mellow and voluptuous sweetness, and a touch of wood flavor

Sweet Potato — *double* / *bottle*

Dan-Dan/だんだん — **7.0** — **78.0(720ml)**
だんだん "Dan-Dan" sweet potato vodka in southern Japan’s local dialect means "Thank you". Great substitute (less sweet) for Hot-sake.

Kiroku/喜六 — **7.0** — **78.0(720ml)**
だんだん "Dan-Dan" sweet potato vodka in southern Japan’s local dialect means "Thank you". Great substitute (less sweet) for Hot-sake.

Shiso mint infused — *double* / *bottle*

Tan Taka Tan/鍛高譚 — **7.5** — **86.0(720ml)**
Unique Shiso mint Shochu. Very light and refreshing.

Rice — *double* / *bottle*

Hakkaisan Kome Shochu/ よろしく千萬あるべし — **7.0** — **78.0(720ml)**
Distilled from premium rice, this shochu has a very pleasing Ginjo-like fruity aroma. Slightly dry, it has a pleasant sweetness and an incredibly clean and crisp finish