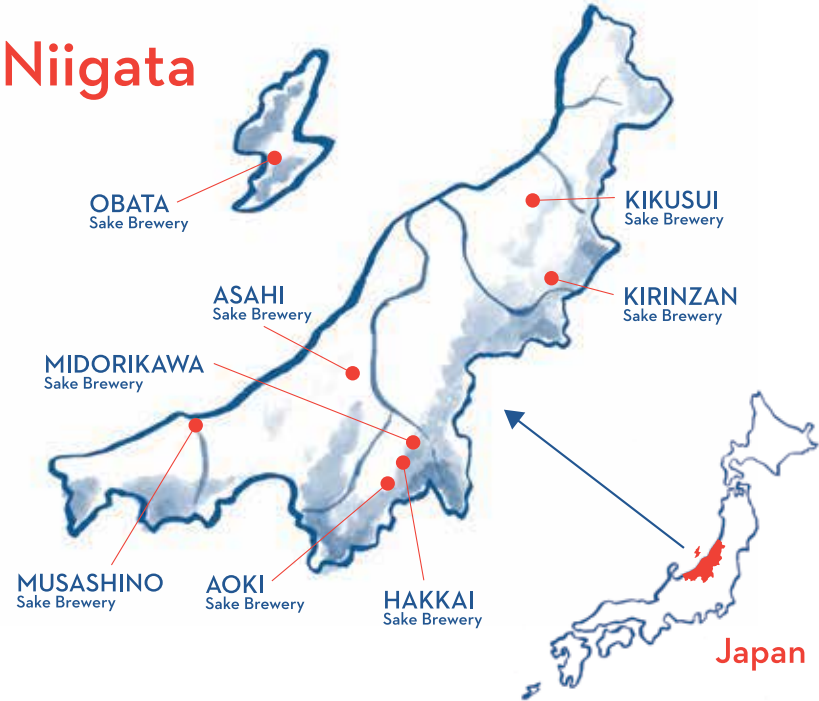


Sake Brewery of Niigata

Niigata has long been renowned for possessing sacred land in the world of sake. Natural runoff from the highest peaks help cultivate Niigata’s signature crisp yet defined palate. Known in Japanese as Tanrei Karakuchi.

We are thrilled to offer you our collection Niigata sake, carefully selected from over 90 discreet breweries!



朝日酒造

ASAHI Sake Brewery

Asahi, Nagaoka

Est. 1830
Asahi brewery is known for the popularization of Niigata’s prized “Gohyakumangoku” rice varietal. Their Kubota line continues to be an essential representation of Niigata’s signature, “Tanrei Karakuchi” (Light and Dry) profile.

菊水酒造

KIKUSUI Sake Brewery

Shimagata, Shibata

Est. 1881
An avant-garde brewery that often challenges tradition with technological innovation. Kikusui Shuzo produces a large variety of sake to accommodate any palate.

青木酒造

AOKI Sake Brewery

Minami Uonuma, Niigata

Est. 1717
Brewed in the snow country of Uonuma, Yuki Otoko is based off the legend of the “Snow Yeti” aka. “Yama Jin”. Aoki Shuzo specializes in an alternative take on Niigata’s “Tanrei Karakuchi”, “Tanrei Amakuchi”. A style of sake that retains Niigata sake’s clean characteristic with an emphasis on the natural umami of sake rice.

武蔵野酒造

MUSASHINO Sake Brewery

Saijo, Joetsu

Est. 1916
Owned and operated by the Kobayashi family, Musashino Shuzo excels in handcrafted, small batch sake. Diverting from many Niigata style sakes, Toji Kenji Fuji is known to produce deeper and richer flavors.

八海酒造

HAKKAI Sake Brewery

Nagamori, Minamiuonuma

Est. 1922
Often referred to as “Snow Country”, Minamiuonuma is well known for it’s heavy snowfall during the winter. Snow being a perfect representation of Hakka Shuzo’s lighter yet elegant flavors.

麒麟山酒造

KIRINZAN Sake Brewery

Aga, Tsugawa

Est. 1843
Located beneath the majestic Mt.Kirin. Kirin Shuzo truly embodies the definition of locally produced sake. In the summer months, the “Toji”(brewmaster) and his team will assist the local farmers in the fields. This hands on approach ensures the best quality rice is utilized in their production.

緑川酒造

MIDORIKAWA Sake Brewery

Koide, Kitauonuma

Est. 1884
Located in the northern region of Uonuma by the banks of Uonumagawa (Uonuma River). Midorikawa Shuzo utilizes water siphoned from a well stretching 50m underground. True to Niigata’s “Tanrei Karakuchi” style, they offer a variety of accessible sake that pairs exceptionally well with a range of foods.

尾畑酒造

OBATA Sake Brewery

Sado, Niigata

Est. 1892
Sado Island, where Obata Shuzo resides, is well known for its efforts in nature conservation. This deeply ingrained culture in Sado Island yields many benefits for its agricultural community, as farmers work harmoniously with the environment they vow to protect.

SAKE

ASAHI Sake Brewery

KUBOTA Hyakujuu [Honjozo]

Classic Midium ○ Cold / ● Hot

KUBOTA Junmai Daiginjo [Junmai Daiginjo]

Modern Full ○ Cold

KUBOTA Manju [Junmai Ginjo]

Modern Midium ● Cold

HAKKAI Sake Brewery

HAKKAISAN Tokubetsu Honjozo [Honjozo]

Modern Full ● Cold / ● Rock

HAKKAISAN Ginjo [Ginjo]

Modern Midium ● Cold

HAKKAISAN Yukimuro [Junmai Ginjo]

Modern Midium ○ Cold

KIKUSUI Sake Brewery

KIKUSUI Hiyaoroshi [Junmai Ginjo]

Modern Light ○ Cold

KIKUSUI Sakamai [Daiginjo]

Modern Full ○ Cold / ● Rock

KIRINZAN Sake Brewery

KIRINZAN Denkara [Futsushu]

Classic Midium ○ Cold / ● Hot / ○ Rock

KIRINZAN Junmai Ginjo [Junmai Ginjo]

Modern Full ● Cold / ○ Rock

KIRINZAN Blue Bottle [Junmai Ginjo]

Modern Midium ● Cold

AOKI Sake Brewery

YUKI OTOKO [Junmai]

Classic Midium ○ Cold / ● Hot / ○ Rock

MIDORIKAWA Sake Brewery

MIDORIKAWA [Junmai]

Classic Midium ○ Cold / ● Hot / ○ Rock

OBATA Sake Brewery

MANOTSURU CRANE [Junmai]

Modern Light ○ Cold / ● Hot / ○ Rock

MANOTSURU DEMON SLAYER [Tokubetsu Honjozo]

Classic Midium ○ Cold / ● Hot / ○ Rock

SAKE Flights

NIIGATA SAKE Flights	28
60ml x 5	
NIIGATA SAKE Junmai Ginjo Flights	30
90ml x 3	

SAKE Sparkling & Nigori

Sparkling

HAKKAISAN AWA	720ml	73
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Nigori Sake

DAKU [Nigori Junmai]	180ml	17	/	500ml	45
KIKUSUI Perfect Snow	300ml	15			

Plum Sake

Plum Wine	80ml	6
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SAKE COCKTAIL

Dirty Martini	10
Kirinzan Classic, Dry Vermouth, Housemade Rice Brine	
Yuzu Tonic	11
Kirinzan Classic, Yuzu shu, Orange Bitters, Fevertree Tonic	
Snow	11
Nigori, Orgeat, Orange Bitters, Prosecco	
Strawberries & Cream	11
Umeshu, Nigori, Peychaud Bitters, Hibiscus Tea, Cane Syrup, Sparkling Rose	
Bamboo	9
Sherry, Dry Vermouth, Kirinzan Classic	
Fruit Cobbler	12
Sherry, Fresh Berries, Kirinzan Classic, Cane Syrup	



WINE

Sparkling / Champagne

Contessa, Prosecco	G	10
[Veneto, Italy]	B	45
A. Margaine, Champagne, Pinot Noir		
[Champagne, France]	B	67 [375ml]
Taittinger, Champagne		
[Champagne,France]	B	160

White

Valrav, Chardonnay, Sonoma County	G	10
[California, USA]	B	50
Santo Winery, Assyrtiko	G	12
[Aegean Islands, Greece]	B	63
Mount Riley, Sauvignon Blanc	G	13
[Marlborough, New Zealand]	B	65
Ovum Big Salt, Riesling, Gewurtz, Sauv, Muscat	G	13
[Oregon, USA]	B	65
Domaine Vincent Dampt, Chardonnay	B	63
[Burgundy, France]		
Pastou, Sancerre	B	70
[Loire, France]		
Domaine Paul Blanck, Pnot Gris	B	80
[Alsace, France]		
Crossbarn, Chardonnay	B	93
[California, USA]		

Red

Pinot Project, Pinot Noir	G	10
[California, USA]	B	50
Domaine la Remejeanne (Un Air), Gernache, Syrah	G	10
[Rhone Valley, France]	B	50
Raul Perez, Mincia	G	12
[Castilla y Leon, Spain]	B	63
Ramsay, North Coast, Cabernet Sauvignon	G	13
[California, USA]	B	65
Green & Red, Zinfadel	B	78
[Napa Valley, USA]		
Domaine Philippe Alliet, Cabernet Franc	B	88
[Loire Valley, France]		
Tyler, Pinot Noir	B	110
[California, USA]		
CrossBarn, Cabernet Sauvignon	B	148
[Napa Valley, USA]		

Rose

Bieler Pere et Fils, Grenache, Syrah, CS, Cinsault, Rolle	G	10
[Provence, France]	B	45
Hermann J.Wiemer, Pinot Noir	G	12
[New York, USA]	B	63

Beer

Sapporo Draft	6
Stillwater Extra Dry	8
Echigo Koshihikari	12

Tea

Genmai Cha	2
Wu Liang Shan	6
Da Wu Ye	6

Soft drink

Coke	3
Diet	3
Sprite	3
Ginger Ale	3
Calpico	3
Iced Green Tea	3

WATER

Acqua Panna	4
San Pellegrino	5



SANPOUTEI —GYOZA & RAMEN—
SINCE 1967 NIIGATA, JAPAN

FOR OVER 50 YEARS, WE HAVE BEEN DEVOTING
OURSELVES TO THE DEVELOPMENT OF
OUR TWO SPECIALITIES, RAMEN AND GYOZA.
PLEASE ENJOY OUR MASTERPIECES.