

## WELCOME TO AZUMI

*We here at Azumi would like to welcome everyone to our humble establishment. We have diligently toiled for a number of years to develop this compilation of wine and sake from all across the globe. We believe that the sake experience and education enhance the concept of fine dining Japanese cuisine.*

*The primary focus of this list is sake offerings from the Island of Japan. We have also included wines that we believe pair best with our cuisine. Contained in this anthology there are sake elements for the most experienced sake aficionado all the way to those that are just beginning their journey into the world of sake.*

*We will continue to develop and advance our own knowledge of Sake & Wine in order to enhance the experience here at Azumi. We encourage any and all questions and feedback as we wish to be your guides throughout this evening and for years to come.*

*Shukugaki!*

*“Sake Wa Honshin Wo Arawasu..”*

*“Sake Reveals True Feelings”*

# JAPAN

## SAKE REGIONS

- HOKKAIDO
- TOHUKO
- KANTO
- CHUBU
- KANSAL
- CHUGOKU
- SHIKOKU
- KYUSHU



## JUNMAI | DAIGINJO

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DASSAI \*23\* JUNMAI DAIGINJO . . . . . 320 720ML  
YAMAGUCHI

*Hints of wild flowers with a taste of pear and fennel.*

DASSAI \*45\* JUNMAI DAIGINJO . . . . . 52 720ML  
YAMAGUCHI 130 720ML

*Fruity floral aromas on the nose, leads to a soft clean finish*

GINGA SHIZUKU “DIVINE DROPLETS” JUNMAI DAIGINJO . . . . . 245 720ML  
YAMAGATA

*Notes pineapple, white peach, green apple, lily and hint of white pepper*

HAKUTSURU, SHO-UNE JUNMAI DAIGINJO . . . . . 105 720ML  
KINKI

*Velvety smooth with soft pear undertones and full fruit aromas of white peach, grapes, pear, and apples.*

HEAVENSAKE JUNMAI DAIGINJO (DASSAI BREWERY) . . . . . 280 720ML  
YAMAGUCHI

*Flavors of pear, wild berries, and muscat grape with a crisp finish.*

IZUMIBASHI RAKUFUMAI KIMOTO JUNMAI DAIGINJO . . . . . 430 720ML  
KANAGAWA

*Notes of banana, pear, wild berries, and muscat grape with crisp finish*

JOZEN “INDIGO” JUNMAI DAIGINJO . . . . . 145 720ML  
NIGATA

*Soft and elegant with hints of melon, cooked pear, and banana*

KAMOTSURU TOKUSEI “GOLD BLOSSOM” JUNMAI DAIGINJO 45 180ML  
HIROSHIMA 180 720ML

*Rich ripe canary melon, and soft flowers, with beautiful elegance.*

KIRINZAN “FLYING DRAGON” JUNMAI DAIGINJO . . . . . 230 720ML  
NIIGATA

*Crisp with a nose of ripe peach and pomegranate with flavors of citrus and strawberry.*

KONTEKI “PEARLS OF SIMPLICITY” JUNMAI DAIGINJO . . . . . 55 300ML  
KYOTO 110 720ML

*All-natural sake rice and springs used as shrine water evoke light citrus peel and melon notes.*

KONTEKI "TEARS OF DOWN" DAIGINJO . . . . . 55 300ML

KYOTO 112 720ML

*Light and easy drinking, notes of banana cream and white pepper*

KUROSAWA PREMIUM RESERVE JUNMAI DAIGINJO . . . . . 380 720ML

NEGANO

*Ultimately smooth and delicate with trace hints of pear, butter, and floral overtones*

MIYOSAKAE TENMI "TASTE OF HEAVEN" JUNMAI DAIGINJO . . 425 720ML

EHIME

*Exceedingly elegant in style and soft lush fruit on the finish.*

OZE NO YUKIDOKO JUNMAI DAIGINJO GENSHU . . . . . 255 720ML

GUNMA

*Opulent weight, fruit and flower palate with a touch of sweetness*

SHIRATAKI "SEVEN" JUNMAI DAIGINJO . . . . . 395 720ML

NIIGATA

*Silky smooth with clean palate of spring flowers*

TENGUMAI JUNMAI YAMAHAI . . . . . 95 720ML

ISHIKAWA

*Earthy, mushroom, walnut-like sensation.*

TOMIO DAINGO GENSHU . . . . . 165 720ML

KYOTO

*Bright layers of grapefruit and citrus and subtle earth, warm finish*

TOMOJU JUNMAI DAIGINJO . . . . . 165 720ML

IBARAKI

*Zippy and bright with grape and strawberry.*

WAKATAKE "DEMON SLAYER" ONIKOROSHI DAIGINJO . . . . . 65 300ML

SHIZUOKA 160 720ML

*Interpit dryness and subtle bouquet and dominant stonefruit notes.*

## JUNMAI | GINJO

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FUKUCHO “MOON ON THE WATER” JUNMAI GINJO . . . . . 60 300ML  
SHIZUOKA 140 720ML

*A fruity nose of lime and melon with hints of fennel, white pepper and allspice.  
Nice minerality from the soft water is evident in the finish.*

HEAVENSAKE JUNMAI GINJO (URAKASUMI BREWERY) . . . . . 125 720ML  
URAKASUMI

*Hints of honeycomb & white raisin with creamy nougat finish.*

IZUMIBASHI AKITOMBO RAKUFUMAI JUNMAI GINJO . . . . . 140 720ML  
KANAGAWA

*Aroma of yellow apples, strawberries, and mint with a velvety mouth feel.*

IZUMIBASHI BLUE LABEL JUNMAI GINJO . . . . . 138 720ML  
KANAGAWA

*The nose is gentle and floral, and it has a delicious and refreshing flavor that  
cleans the palate.*

JOZEN “AGED PINK” GINJO . . . . . 85 720ML  
NIIGATA

*Aged for two years, flavors of ripe nectarine and pear.*

JOZEN “MIZUNOGOTOSHI” JUNMAI GINJO . . . . . 125 720ML  
NIIGATA

*Crisp and clean, citrus notes.*

KAKU-REI JUNMAI GINJO . . . . . 109 720ML  
NIIGATA

*Nose filled with blueberries and strawberries. Flavors of honeydew and  
tropical fruits.*

KANBARA “BRIDE OF THE FOX” JUNMAI GINJO . . . . . 95 720ML  
NIIGATA

*Big bouquet with savories on the palate, think trail mix.*

KATSUYAMA “KEN” JUNMAI GINJO . . . . . 185 720ML  
MIYAGI

*Clean nose, smooth, superb balance of dry, acidic, and well-rounded finish.*

KIKUSUI “CHRYSANTHEMUM WATER” JUNMAI GINJO . . . . .	45	300ML
NIIGATA	105	720ML
<i>A true Niigata style, dancing lightness, crystal clean with bright florals.</i>		
KIMINOI “EMPEROR’S WELL” YAMAHAI JUNMAI GINJO . . . . .	62	300ML
NAGANO		
<i>Crisp &amp; dry with hints of caramel and nougat.</i>		
KINOENE JUNMAI GINJO . . . . .	85	300ML
CHIBA		
<i>An elegant aroma and roundness of flavor, soft, and delicate.</i>		
KIRINZAN JUNMAI GINJO . . . . .	140	720ML
NIIGATA		
<i>Hint of citrus with flavors of pineapple and cherries.</i>		
KUBOTA SENJYU “THOUSAND DREAMS” GINJO . . . . .	52	300ML
NIIGATA		
<i>Velvety mouthfeel and excellent chilled, but this Ginjo is quite amicable to being enjoyed warmed as well.</i>		
KUROUSHI OMACHI JUNMAI GINJO . . . . .	130	720ML
WAKAYAMA		
<i>Aromas of white muscat grapes with notes of bright citrus.</i>		
MANTENSEI “STAR FILLED SKY” JUNMAI GINJO . . . . .	54	300ML
CHUGOKU		
<i>Soft, honey-laced nose. Good richness and overall balance, finishing dry.</i>		
MANTENSEI “KINOKO” JUNMAI GINJO . . . . .	90	720ML
YOSHIYASU		
<i>Earty, mushroom, cedar, chocolate, savory aromas</i>		
MIZBASHO “WATER FLOWER” GINJO . . . . .	50	300ML
GUMNA	105	720ML
<i>Bright aroma, flavors of melon and pear with hint of almond.</i>		
JOZEN NAMAZAKE NO JUNMAI GINJO . . . . .	80	300ML
NIIGATA	140	720ML
<i>Nose full of citrus, apple blossom and shizo, clean finish with soft minerality</i>		
OZE NO YUKIDOKE “OMACHI” JUNMAI GINJO . . . . .	220	720ML
GUNMA		
<i>Fat palate of molasses and nutmeg, dries quickly from this prized rice grain.</i>		

RIHAKU “WONDERING POET” JUNMAI GINJO . . . . . 60 300ML

CHUGOKU 125 720ML

*Textured and layered, smoky and sweet, with a cleansing acidity at the end.  
Brewed with newly developed Kan no Mai rice.*

SHIMZU NO MAI “PURE DAWN” JUNMAI GINJO . . . . . 50 300ML

AKITA

*Light and crisp, hints of orange peel and light floral notes with an underlying  
minerality.*

SHIOKAWA “COWBOY YAMAHAI” . . . . . 109 720ML

KIKISUI

*Cocoa, smoky, wood notes.*

TACO “ULTRALUXE” JUNMAI GINJO. . . . . 350 720ML

YAMAGATA

*Notes of lychee, wild raspberry and grapefruit, seamless finish with concentrat-  
ed white pepper.*

TOZAI “WELL OF WISDOM” GINJO . . . . . 43 300ML

KINKI 90 720ML

*Flavors of apricot, tangy kiwi, and grapefruit. Unique combination of a dry,  
crisp sake that also has complexity of flavor and umami forward finish*

WAKATAKE “DEMON SLAYER” ONIKOROSHI JUNMAI GINJO 70 300ML

SHIZUOKA

*Semi-dry, well balanced with hints of ripe pear and blueberries*

YOSHINOAWA “WINTER WARRIOR” JUNMAI GINJO . . . . . 82 720ML

NIIGATA

*Hints of melon, honeydew and lychee with a light floral finish.*

# JUNMAI | HONJOZO

AMANOTO “HEAVEN’S DOOR” TOKUBETSU JUNMAI . . . . .110 720ML

AKITA

*Layers of dried flowers,slightly dry*

AMABUKI “GIN NO KURENAI” JUNMAI . . . . . 105 720ML

SAGA

*Lightly sweet and fruity, made with ancient black rice*

BROOKLYN KURA “BLUE DOOR” . . . . . 100 750ML

BROOKLYN, NY, USA

*Dry with subtle notes of ripe banana and melon.*

DESNSHU YAMAHAI JUNMAI . . . . . 105 720ML

TOHOKU

*Screamy and smooth,gentle sweetness of citrus and sweet rice*

GUNMA IZUMI YAMAHAI HONJOZO . . . . . 77 720ML

OTA SHI

*Caramel, cocoa and almond and finishes with plenty of umami*

HAKKAISAN TOKUBETSU JUNMAI . . . . . 60 300ML

NIIGATA

*Slightly richer body, mild and creamy texture, hints of vanilla.*

HAKKAISAN TOKUBETSU HONJOZO . . . . . 210 1.8L

NIIGATA

*Slightly sweet, mango and honey flavors, balanced well with light dryness*

HATSUMAGO JUNMAI KIMOTO . . . . . 42 300ML

YAMAGATA

85 720ML

*Soft, round, with easy sweetness, mellow.*

HEAVENSAKE JUNMAI 12 (KONISHI BREWERY) . . . . . 90 720ML

HYOGO

*Light body with hints of cocoa & caramel with a light minerality finish.*

IZUMIBASHI “BLACK DRAGONFLY” KIMOTO JUNMAI . . . . . 148 720ML

KANAGAWA

*This sake has a reserved and understated aroma, with light delicate flavors.*

*It is delicious slightly warm, and perfect for enhancing rich flavors.*



KUROSAWA JUNMAI KIMOTO ..... 45 300ML  
NAGANO 105 720ML  
*Rich classic earthy style, notes of mushroom and fallen leaves.* 270 1.8L

KUROUSHI JUNMAI ..... 70 300ML  
WAKAYAMA  
*Sweet rice pudding with an umami finish*

MATSUNOI SHUZOJO TOKUBETSU HONJOZO ..... 150 720ML  
NIIGATA  
*Crisp and nutty, aromas of peach, almond and hazlenut*

RIHAKU SHUZO "DANCE OF DISCOVERY" JUNMAI ..... 52 300ML  
CHUGOKU  
*Textured and layered, smoky and sweet, with a cleansing acidity at the end.  
Brewed with newly developed Kan no Mai rice.*

TAKAHIRO "NOBLE ARROW" TOKUBETSU JUNMAI ..... 125 720ML  
YAMAGUCHI  
*Aromas of green melon rind and kaffir lime leaves, creamy with herbal finish*

SHIMOAKA SHUZO YAMAHAI HONJOZO ..... 125 720ML  
OTA SHI  
*Slightly richer body, mild and creamy texture, hints of vanilla.*

TAKATENJIN "SWORD OF THE SUN" TOKUBETSU HONJOZO 68 300ML  
SHIZUOKA 125 720ML  
*Bright and refreshing, with juniper botanicals and cucumber notes.*

TENSEI "ENDLESS SUMMER" HONJOZO TOKUBETSU ..... 95 720ML  
KANAGAWA  
*Highlighted by citrus and banana aromas and a cocoa tinged flavor,  
the higher-than-average acidity results in a bright and smooth sake.*

TENTEKA KUNI "HALK IN THE HEAVENS" TOKUBETSU JUNMAI 95 720ML  
TOCHIGI  
*Rosemary and toasted almond, medium body*

TOZAI "LIVING JEWEL" JUNMAI ..... 38 300ML  
KINKI  
*Light & easy drinking. Hints of fresh banana, red grapes, lemon,  
rice minerality.*

UONIMA NOUJUN JUNMAI . . . . . 100 720ML

NIIGATA

*Wonderful collection of butterscotch, caramel and maple syrup candy aromas.*

YAMADA SHOTEN "EVERLASTING ROOTS" TOKUBETSU . . . 100 900ML

GIFU

*Savory and rustic style with smoky, nutty aromas. Melon, orange and clove.*

YUHO "ETERNAL EMBERS" JUNMAI . . . . . 84 720ML

ISHIKAWA

*Bread pudding aromatics of raisin, nut and fig. Lots of umami without being cloying.*

YUHO "RYTHM OF THE CENTURIES" JUNMAI KIMOTO KOSHU 84 720ML

ISHIKAWA

*Notes of mushrooms, caramel, chamomile and walnut*

YUKIKAGE "SNOW SHADOW" TOKUBETSU JUNMAI . . . . . 62 300ML

NIIGATA

*Notes of green apple with hints of maple syrup and caramel.*

# NIGORI

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DASSAI \*45\* JUNMAI DAIGINJO NIGORI . . . . .56 300ML  
YAMAGUCHI 130 720ML  
*Lighter than a classic Nigori Style with a bit of zing on the finish.*

ICHISHIMA SHOZU KUMO “WILDFLOWERS” . . . . .60 500ML  
NIIGATA  
*Nose filled with peach, lychee with flavors of fuji apple and tropical fruit.*

JOTO JUNMAI NIGORI . . . . .60 500ML  
NIIGATA  
*Dry and earthy, silky coconutty finish*

JOZEN NO MIZUNO GOTOSHI JUNMAI GINJO NIGORI . . . . .55 300ML  
NIIGATA  
*Nose filled with peach, lychee with flavors of fuji apple and tropical fruit*

PERFECT SNOW . . . . .40 300ML  
KIKISUI  
*Flowery, full body, crisp, dynamic sweetness, and delectable aftertaste of steamed rice.*

KUMO NIGORI JUNMAI . . . . .85 720ML  
NIIGATA  
*Notes of fresh cut pineapple, melon, and ripe banana, mild, silky and smooth texture*

TOZAI SNOW MAIDEN . . . . .39 300ML  
KINIKI 65 720ML  
*Flowery, full body, crisp, dynamic sweetness, and delectable aftertaste of steamed rice.*

DASSAI \*45\* JUNMAI DAIGINJO NIGORI SPARKLING . . . . .70 360ML  
YAMAGUCHI  
*Clever collection of grape, melon, apple, rice and cream aromas.*

KURASHIZUKU JUNMAI GINJO USU NIGORI. . . . .45 300ML  
IBARAKI 80 720ML  
*Sweet with notes of rice and light citrus*

# SPECIALTY SAKE

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ASAMURA RED RICE SPARKLING . . . . . 105 720ML

NIIGATA

*Naturally red color and slightly sweet with some berry-like aromas.*

AWASHIZUKU SPARKLING . . . . . 40 377ML

IBARAKI

*Sweet and smooth, green apple notes*

FUKUCHO "SEASIDE" SPARKLING JUNMAI . . . . . 82 500ML

HIROSHIMA

*Semi-sparkling, light with banana flavors*

HAKKAISAN NAMA GENSHU . . . . . 95 720ML

NIIGATA

*Gentle collection of strawberries, melon and floral tones*

KAKUSHI DRAGON GOD NAMA GENSHU . . . . . 95 720ML

GUNMA

*Senses of tropical fruit, mango, pineapple with dry and sweet finish.*

KUBOTA NAMA SUJII DAIGINJO . . . . . 110 720ML

NIIGATA

*Delicate, fresh and fruity mouthfeel*

KUBOTA SENJYO . . . . . 100 720ML

NIIGATA

*Light and dry, notes of melon and citrus*

KIKO SAMONE JUNMAI TARU . . . . . 105 720ML

HYOGO

*Stored in cedar barrels, smokey with umami in front and spiciness in the back*

KIKUSAKARI TARU SAKE . . . . . 145 720ML

IBARAKI

*Matured in Akita cedar barrels, has sweetness initially with some pepper notes*

HOU HOU SHU "BLUE CLOUDS" SPARKLING . . . . . 45 300ML

OKAYAMA

*Vanilla and cream, soft finish.*

ICHISHIMA "WILDFLOWERS" ..... 60 500ML  
NIIGATA  
*Nose filled with peach, lychee with flavors of fuji apple and tropical fruit*

MOONSTONE PLUM SAKE, GINJO .....38 300ML  
FORREST GROVE, OREGON ..... 75 720ML  
*The perfect synthesis of ripe plum, creamy almond and bright citrus notes blend seamlessly with premium sake.*

MOONSTONE ASIAN PEAR SAKE, GINJO .....38 300ML  
FORREST GROVE, OREGON ..... 75 720ML  
*The perfect synthesis of ripe plum, creamy almond and bright citrus notes blend seamlessly with premium sake.*

## SPARKLING WINE

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PALADIN, VENETO, PROSECCO 'EXTRA DRY PROCSECCO' .....	65
PERE MATA 'CUPADO,' PENEDES, CAVA ROSÉ.....	70
GERARD BERTRAND, BRUT CHAMPAGNE .....	85
CHANDON "ETOILE," YOUNTVILLE, BRUT ROSÉ .....	115
POL ROGER RESERVE, BRUT CHAMPAGNE .....	145
VEUVE CLICQUOT, YELLOW LABEL, BRUT CHAMPAGNE.....	215
VEUVE CLICQUOT, BRUT ROSÉ, CHAMPAGNE.....	285
DOM PÉRIGNON, BRUT CHAMPAGNE .....	750
LAURENT-PERRIER, 'LA CUVÉE,' BRUT CHAMPAGNE .....	112

## ROSÉ

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LA GALOPE, CÔTES DE GASCONY .....	45
MIRAVAL, CÔTES DE PROVENCE .....	75
LA FÊTE DU ROSÉ, CÔTES DE PROVENCE .....	80
FLEURS DE PRAIRIE, CÔTES DE PROVENCE .....	60

# WHITE WINE

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## SAUVIGNON BLANC

VEROMONTE RESERVA, CASABLANCAS VALLEY . . . . .	52
THREE BROOMS, MARLBOROUGH . . . . .	60
FROG'S LEAP, RUTHERFORD . . . . .	85
CAKEBREAD, NAPA VALLEY . . . . .	95
DOMAINE DELAPORTE, SANCERRE, LOIRE VALLEY . . . . .	95
CORTY, SANCERRE, LOIRE VALLEY . . . . .	115
ALPHONSE MELLOTT, 'LA DEMOISELLE,' LOIRE VALLEY . . . . .	165

## CHARDONNAY

COPAIN, "LES VOISINS," ANDERSON VALLEY . . . . .	70
THE CALLINGS, RUSSIAN RIVER VALLEY . . . . .	95
ANTHILL FARMS, 'PEUGH VINEYARDS,' RUSSIAN RIVER VALLEY . . .	130
ABEJA, COLUMBIA VALLEY . . . . .	140
KISTLER, "LES NOISETIERS," SONOMA COAST . . . . .	205

## OTHER WHITES & BLENDS

LAURENT MIQUEL, "SOLAS," ALBARIÑO . . . . .	55
VON WINNING, RIESLING . . . . .	55
BRÜNDLMAYER, GRÜNER VELTLINER . . . . .	55
ONTANAN, 'AKEMI,' RIOJA BLANCO . . . . .	55
RONCO DEI PINI, COLLIO, PINOT GRIGIO . . . . .	55
NIKOLAIHOF 'HEFEABZUG,' WACHAU GRÜNER VELTLINER . . . . .	55
MUGA, 'FLOR DE MUGA,' RIOJA BLANCO . . . . .	90
DÖNNHOFF, 'OBERHÄUSER LEISTENBERG,' KABINETT RIESLING . . . .	95

# RED WINE

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## CABERNET SAUVIGNON

OUTERBOUND, ALEXANDER VALLEY .....	76
BOUND & DETERMINED, NAPA VALLEY.....	95
FROG'S LEAP, RUTHERFORD.....	145
ABEJA, COLUMBIA VALLEY .....	175
STAG'S LEAP, ARTEMIS, NAPA VALLEY .....	205
KATNOOK ESTATE, ODYSSEY, COONAWARRA .....	245
FAUST, "THE PACT," NAPA VALLEY .....	265
THE GRADE, NAPA VALLEY .....	375
PETER MICHAEL, "AU PARADIS," OAKVILLE.....	380
DARIOUSH "DARIUS II," NAPA VALLEY .....	625

## PINOT NOIR

PONZI, "TAVOLA," WILLAMETTE VALLEY.....	95
THE CALLING, RUSSIAN RIVER VALLEY .....	100
HIRSCH VINEYARDS, SONOMA COAST .....	105
FLOWERS, SONOMA COAST .....	140
LEMELSON VINYARDS, "JEROME RESERVE," WILLAMETTE VALLEY..	170
CLOUDY BAY, 'TE WAHI,' .....	240



## OTHER REDS & BLENDS

COLTERENZIO, ALTO ADIGE, PINOT NERO . . . . .	65
PIEDRA NEGRA, MENDOZA, MALBEC . . . . .	65
CHÂTEAU DE PIZAY, MORGON, GAMAY . . . . .	75
HENDRY, NAPA VALLEY, RED BLEND . . . . .	110
GIRARD, 'ARTISTRY,' NAPA VALLEY. . . . .	150
DUCKHORN, NAPA VALLEY, MERLOT . . . . .	165
SHAFFER, 'TD-9,' NAPA VALLEY, BORDEAUX BLEND . . . . .	195
JUSTIN, 'ISOSCELES,' PASO ROBLES. . . . .	275
PETER-MICHAEL, "L'ESPRIT DES PAVOTS," KNIGHTS VALLEY . . . . .	480
JEAN GRIVOT, 'AUX BOUDOTS,' NUITS ST. GEORGE'S . . . . .	920

AZUMI