

## 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



## LARGE FORMAT 1.8L

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- TENTAKA “HAWK IN THE HEAVENS”, JUNMAI TOKUBETSU . . . . . 300  
Tochigi  
*Nutty and earthy, medium body with a dry finish*
- EIKO FUJI BAN RYU “10,000 WAYS”, HONJOZO . . . . . 210  
Yamagata  
*light and crisp with hints of currant and sesame*
- YUHO “ETERNAL EMBERS”, JUNMAI . . . . . 285  
Ishikawa  
*rich and smooth honey, cocoa, burnt maple, umami*
- KUROSAWA, JUNMAI KIMOTO . . . . . 250  
Nagano  
*earthy and nutty, with arustic flavor profile of black walnuts, cocoa nibs*
- KUBOTA SENJU “THOUSAND DREAMS”, GINJO . . . . . 330  
Niigata  
*crisp and delicate, balanced minerality with tropical notes*
- KANBARA “BRIDE OF THE FOX”, JUNMAI GINJO . . . . . 305  
Niigata  
*light and crisp, hints of pistachio and honey dew*
- HAKKAISAN, HONJOZO TOKUBETSU . . . . . 310  
Niigata  
*light and dry, hints of mango and*
- KONTEKI “TEARS OF DAWN”, DAIGINJO . . . . . 350  
Kyoto  
*light and crisp with lush notes of tropical banana, anise seeds, and truffle*
- RIHAKU “DREAMY CLOUDS”, JUNMAI NIGORI . . . . . 275  
SHIMANE  
*rich and dry with hints of chestnut, plum, and yuzu*

# JUNMAI DAIGINJO | DAIGINJO

DASSAI \*23\* JUNMAI DAIGINJO . . . . . 425 720ML  
YAMAGUCHI

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

DASSAI \*45\* JUNMAI DAIGINJO . . . . . 70 300ML  
YAMAGUCHI 185 720ML

*Fruity & floral aromas with a soft clean finish*

GINGA SHIZUKU “DIVINE DROPLETS”, JUNMAI DAIGINJO . . . 300 720ML  
YAMAGATA

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

HAKUTSURU, SHO-UNE, JUNMAI DAIGINJO . . . . . 120 720ML  
KINKI

*aromas of white peach, grapes, pear, and apples with soft pear undertones*

HEAVENSAKE (DASSAI BREWERY) JUNMAI DAIGINJO . . . . . 305 720ML  
YAMAGUCHI

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

IZUMIBASHI RAKUFUMAI, JUNMAI DAIGINJO KIMOTO . . . . . 285 720ML  
KANAGAWA

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

KAMOTSURU “TOKUSEI GOLD”, DAIGINJO . . . . . 65 180ML  
HIROSHIMA 225 720ML

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

KIRINZAN “FLYING DRAGON”, JUNMAI DAIGINJO . . . . . 350 720ML  
NIIGATA

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

KONTEKI “PEARLS OF SIMPLICITY”, JUNMAI DAIGINJO. . . . . 75 300ML  
KYOTO 155 720ML

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

KONTEKI “TEARS OF DOWN”, DAIGINJO . . . . . 75 300ML  
KYOTO 155 720ML

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

KUROSAWA PREMIUM RESERVE, JUNMAI DAIGINJO . . . . . 320 720ML  
NEGANO  
*Ultimately smooth and delicate with trace hints of pear, butter, and floral overtones*

MIYOSAKAE TENMI “TASTE OF HEAVEN”, JUNMAI DAIGINJO 525 720ML  
EHIME  
*Exceedingly elegant in style and soft lush fruit on the finish.*

OZE NO YUKIDOKE, JUNMAI DAIGINJO GENSHU . . . . . 285 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*

TOMIO, JUNMAI DAIGINJO GENSHU . . . . . 210 720ML  
KYOTO  
*Bright layers of grapefruit and citrus and subtle earth, warm finish*

TOMOJU, JUNMAI DAIGINJO . . . . . 135 720ML  
IBARAKI  
*Zippy and bright with grape and strawberry.*

WAKATAKE “DEMON SLAYER” JUNMAI DAIGINJO . . . . . 80 300ML  
SHIZUOKA 210 720ML  
*Interpit dryness and subtle bouquet and dominant stonefruit notes.*

# JUNMAI GINJO | GINJO

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FUKUCHO “MOON ON THE WATER” JUNMAI GINJO . . . . . 80 300ML  
SHIZUOKA 165 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 (URAKASUMI BREWERY) JUNMAI GINJO . . . . . 230 720ML  
HYOGO

*Hints of lemon peel, creme brulee, butterscotch, raisins.*

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.*

KAKU-REI JUNMAI GINJO . . . . . 140 720ML  
NIIGATA

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

KANBARA “BRIDE OF THE FOX” JUNMAI GINJO . . . . . 155 720ML  
NIIGATA

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

KATSUYAMA “KEN” JUNMAI GINJO . . . . . 245 720ML  
MIYAGI

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

KIKUSUI “CHRYSANTHEMUM WATER” JUNMAI GINJO . . . . . 65 300ML  
NIIGATA 140 720ML

*A true Niigata style, dancing lightness, crystal clean with bright florals.*

KIMINOI “EMPEROR’S WELL” JUNMAI GINJO YAMAHAI . . . . . 85 300ML  
NAGANO

*Crisp & dry with hints of caramel and nougat.*

- KINOENE JUNMAI GINJO . . . . . 115 300ML  
 CHIBA  
*An elegant aroma and roundness of flavor, soft, and delicate.*
- KIRINZAN “FLYING DRAGON” JUNMAI GINJO . . . . . 220 720ML  
 NIIGATA  
*Hint of citrus with flavors of pineapple and cherries.*
- KUBOTA SENJYU “THOUSAND DREAMS” GINJO . . . . . 65 300ML  
 NIIGATA 135 720ML  
*Velvety with melon and lemon*
- KUROUSHI OMACHI JUNMAI GINJO . . . . . 175 720ML  
 WAKAYAMA  
*Aromas of white muscat grapes with notes of bright citrus.*
- MANTENSEI “STAR FILLED SKY” JUNMAI GINJO . . . . . 70 300ML  
 CHUGOKU  
*Soft, honey-laced nose. Good richness and overall balance, finishing dry.*
- MANTENSEI “KINOKO” JUNMAI GINJO . . . . . 90 720ML  
 YOSHIYASU  
*Earty, mushroom, cedar, chocolate, savory aromas*
- MIZUBASHO “WATER FLOWER” GINJO . . . . . 60 300ML  
 GUMNA 125 720ML  
*Bright aroma, flavors of melon and pear with hint of almond.*
- OZE NO YUKIDOKO “OMACHI” JUNMAI GINJO . . . . . 220 720ML  
 GUNMA  
*Fat palate of molasses and nutmeg, dries quickly from this prized rice grain.*
- RIHAKU “WANDERING POET” JUNMAI GINGO . . . . . 65 300ML  
 CHUGOKU 135 720ML  
*Smoky and sweet, with a cleansing acidity at the end.*
- SHIMIZU NO MAI “PURE DAWN” JUNMAI GINJO . . . . . 65 300ML  
 AKITA 120 720ML  
*Light and crisp, hints of orange peel and light floral notes with an underlying minerality.*
- SHIOKAWA “COWBOY” JUNMAI GINJO YAMAHAI . . . . . 150 720ML  
 KIKISUI  
*Cocoa, smoky, wood notes.*

TOKO “ULTRALUXE” JUNMAI GINJO . . . . . 425 720ML

YAMAGATA

*Notes of lychee, wild raspberry and grapefruit, seamless finish with concentrated white pepper.*

TOZAI “WELL OF WISDOM” GINJO . . . . . 55 300ML

KINKI 115 720ML

*Dry and crisp: apricot, tangy kiwi, and grapefruit with umami forward finish*

WAKATAKE “DEMON SLAYER” JUNMAI GINJO . . . . . 90 300ML

SHIZUOKA 180 720ML

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

YOSHINOAWA “WINTER WARRIOR” JUNMAI GINJO . . . . . 105 720ML

NIIGATA

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



## JUNMAI | HONJOZO

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AMA NO TO “HEAVEN’S DOOR” JUNMAI TOKUBETSU . . . . . 135 720ML

AKITA

*Layers of dried flowers with slightly dry finish*

AMABUKI “GIN NO KURENAI” JUNMAI . . . . . 125 720ML

SAGA

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

BROOKLYN KURA “BLUE DOOR”, JUNMAI NAMA . . . . . 155 750ML

BROOKLYN, NY, USA

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

DENSHOU JUNMAI YAMAHAI . . . . . 140 720ML

FUKUSHIMA

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

EIKO FUJI BAN RYU “10,000 WAYS”, HONJOZO . . . . . 60 300ML

YAMAGATA

115 720ML

*light and crisp with hints of currant and sesame*

FUKUCHO “FORGOTTEN FORTUNE”, JUNMAI . . . . . 135 720ML

OTA SHI

*full bodied earthy with long finish*

GUNMA IZUMI HONJOZO YAMAHAI . . . . . 105 720ML

OTA SHI

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

HAKKAISAN JUNMAI TOKUBETSU . . . . . 70 300ML

NIIGATA

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

HATSUMAGO JUNMAI KIMOTO . . . . . 60 300ML

YAMAGATA

120 720ML

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

HEAVENSAKE JUNMAI 12 (KONISHI BREWERY) . . . . . 135 720ML

HYOGO

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

IZUMIBASHI “BLACK DRAGONFLY” JUNMAI KIMOTO . . . . . 185 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 . . . . . 60 300ML

NAGANO

120 720ML

*Rich classic earthy style, notes of mushroom and fallen leaves.*

KUROUSHI JUNMAI

85 300ML

WAKAYAMA

*Sweet rice pudding with an umami finish*

MATSUNOI SHUZOJO HONJOZO TOKUBETSU . . . . . 95 720ML

NIIGATA

*Crisp and nutty, aromas of peach, almond and hazlenut*

OZE NO YUKIDOKE, JUNMAI . . . . . 70 300ML

GUNMA

*light bodied, wet stone with a dry finish*

RIHAKU “DANCE OF DISCOVERY” JUNMAI . . . . . 65 300ML

CHUGOKU

*Textured and layered, smoky and sweet, with a cleansing acidity at the end.*

TAKAHIRO “NOBLE ARROW” JUNMAI TOKUBETSU . . . . . 140 720ML

YAMAGUCHI

*Aromas of green melon rind and kaffir lime leaves, creamy with herbal finish*

TAKATENJIN “SWORD OF THE SUN” TOKUBETSU HONJOZO 65 300ML

SHIZUOKA

115 720ML

*Bright and refreshing, with juniper botanicals and cucumber notes.*

TENGUMAI JUNMAI YAMAHAI . . . . . 95 720ML

ISHIKAWA

*Earthy, mushroom, walnut-like sensation.*

TENSEI “ENDLESS SUMMER” TOKUBETSU HONJOZO . . . . . 125 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 “HAWK IN THE HEAVENS” JUNMAI TOKUBETSU . . . 130 720ML

TOCHIGI

*Rosemary and toasted almond, medium body*

TOZAI “LIVING JEWEL” JUNMAI . . . . .50 300ML

KINKI

*Light & easy drinking. Hints of fresh banana, red grapes, lemon, rice minerality.*

UONUMA NOUJUN JUNMAI . . . . . 130 720ML

NIIGATA

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

YAMADA SHOTEN “EVERLASTING ROOTS” TOKUBETSU . . . 125 900ML

GIFU

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

YUHO “ETERNAL EMBERS” JUNMAI . . . . . 125 720ML

ISHIKAWA

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

YUHO “RYTHM OF THE CENTURIES” JUNMAI KIMOTO KOSHU 135 720ML

ISHIKAWA

*Notes of mushrooms, caramel ,chamomile and walnut*

YUKIKAGE “SNOW SHADOW” JUNMAI TOKUBETSU . . . . .70 300ML

NIIGATA

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

# NIGORI

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DASSAI \*45\* JUNMAI DAIGINJO NIGORI . . . . . 80 300ML  
YAMAGUCHI 160 720ML  
*Lighter than a classic Nigori Style with a bit of zing on the finish.*

KIKISUI “PERFECT SNOW” NIGORI . . . . . 55 300ML  
KIKISUI  
*Flowery, full body, crisp, dynamic sweetness, and delectable aftertaste of steamed rice.*

RIHAKU “DREAMY CLOUDS”, JUNMAI NIGORI . . . . . 120 720ML  
SHIMANE  
*rich and dry with hints of chestnut, plum, and yuzu*

TOZAI “SNOW MAIDEN”, JUNMAI NIGORI . . . . . 50 300ML  
KINIKI 90 720ML  
*Flowery, full body, crisp, dynamic sweetness, and delectable aftertaste of steamed rice.*

DASSAI \*45\* JUNMAI DAIGINJO NIGORI SPARKLING . . . . . 85 360ML  
YAMAGUCHI  
*Clever collection of grape, melon, apple, rice and cream aromas.*

KURASHIZUKU JUNMAI GINJO USU-NIGORI . . . . . 45 300ML  
IBARAKI 110 720ML  
*Sweet with notes of rice and light citrus*

## SPECIALTY SAKE

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ASAMURA RED RICE SPARKLING . . . . . 120 720ML  
NIIGATA

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

FUKUCHO “SEASIDE” SPARKLING JUNMAI . . . . . 82 500ML  
HIROSHIMA

*Semi-sparkling, light with banana flavors*

HAKKAISAN NAMA GENSU . . . . . 120 720ML  
NIIGATA

*Gentle collection of strawberries, melon and floral tones*

HITACHINO AWASHIZUKU SPARKLING . . . . . 45 300ML  
IBARAKI

*Sweet and smooth, green apple notes*

HOU HOU SHU “BLUE CLOUDS” SPARKLING . . . . . 55 300ML  
OKAYAMA

*Vanilla and cream, soft finish.*

HOU HOU SHU “PINK CLOUDS” SPARKLING . . . . . 55 300ML  
OKAYAMA

*Vanilla and cream, soft finish.*

ICHISHIMA SHOZU KUMO “WILDFLOWERS” . . . . . 85 500ML  
NIIGATA

*Nose filled with peach, lychee with flavors of fuji apple and tropical fruit.*

JOZEN “HIYAOROSHI” JUNMAI GINJO NAMA . . . . . 125 720ML  
NIGATA

*Crisp and clean, citrus notes.*

JOZEN NAMAZAKE NO JUNMAI GINJO . . . . . 90 300ML  
NIIGATA 155 720ML

*Nose full of citrus, apple blossom and shizo, clean finish with soft minerality*

KAKUSHI “DRAGON GOD” NAMA GENSU . . . . . 120 720ML  
GUNMA

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

KUBOTA DAIGINJO NAMA SUJYU . . . . . 300 720ML

NIIGATA

*Delicate, fresh and fruity mouthfeel*

KIKI-MASAMUNE JUNMAI TARU . . . . . 110 720ML

HYOGO

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

KIKUSAKARI TARU . . . . . 165 900ML

IBARAKI

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

MOONSTONE PLUM GINJO . . . . . 45 300ML

FORREST GROVE, OREGON

90 720ML

*bright and semi-sweet, plum and citrus*

MOONSTONE ASIAN PEAR GINJO . . . . . 45 300ML

FORREST GROVE, OREGON

90 720ML

*bright and semi-sweet, pear and citrus*

NARUTOTAI "RED SNAPPER" GINJO NAMA GENSHU . . . . . 155 720ML

TOKUSHIMA

*brisk and zesty with rich pear, white grapes, and melon.*

## SPARKLING WINE

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PALADIN, VENETO, PROSECCO 'EXTRA DRY PROCSECCO' . . . . .	75
PERE MATA 'CUPADO,' PENEDES, CAVA ROSÉ . . . . .	85
GERARD BERTRAND, BRUT CHAMPAGNE . . . . .	95
LAURENT-PERRIER, 'LA CUVÉE,' BRUT CHAMPAGNE . . . . .	112
CHANDON "ETOILE," YOUNTVILLE, BRUT ROSÉ . . . . .	180
POL ROGER RESERVE, BRUT CHAMPAGNE . . . . .	240
VEUVE CLICQUOT, YELLOW LABEL, BRUT CHAMPAGNE . . . . .	280
VEUVE CLICQUOT, BRUT ROSÉ, CHAMPAGNE . . . . .	315
DOM PÉRIGNON, BRUT CHAMPAGNE . . . . .	750

## ROSÉ

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LA GALOPE, CÔTES DE GASCONY . . . . .	65
MIRAVAL, CÔTES DE PROVENCE . . . . .	80
LA FÊTE DU ROSÉ, CÔTES DE PROVENCE . . . . .	85
FLEURS DE PRAIRIE, CÔTES DE PROVENCE . . . . .	95

# WHITE WINE

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## SAUVIGNON BLANC

VEROMONTE RESERVA, CASABLANCAS VALLEY . . . . .	65
THREE BROOMS, MARLBOROUGH . . . . .	75
FROG'S LEAP, RUTHERFORD . . . . .	110
CAKEBREAD, NAPA VALLEY . . . . .	120
DOMAINE DELAPORTE, SANCERRE, LOIRE VALLEY . . . . .	120
CORTY, SANCERRE, LOIRE VALLEY . . . . .	145
ALPHONSE MELLOTT, 'LA DEMOISELLE,' LOIRE VALLEY . . . . .	195

## CHARDONNAY

COPAIN, "LES VOISINS," ANDERSON VALLEY . . . . .	80
THE CALLINGS, RUSSIAN RIVER VALLEY . . . . .	110
ABEJA, COLUMBIA VALLEY . . . . .	120
ANTHILL FARMS, 'PEUGH VINEYARDS,' RUSSIAN RIVER VALLEY . . .	150
KISTLER, "LES NOISETIERS," SONOMA COAST . . . . .	230

## OTHER WHITES & BLENDS

ONTANAN, 'AKEMI,' RIOJA BLANCO . . . . .	55
BRÜNDLMAYER, GRÜNER VELTLINER . . . . .	65
VON WINNING, RIESLING . . . . .	70
RONCO DEI PINI, COLLIO, PINOT GRIGIO . . . . .	75
LAURENT MIQUEL, "SOLAS," ALBARIÑO . . . . .	85
NIKOLAIHOF 'HEFEABZUG,' WACHAU GRÜNER VELTLINER . . . . .	100
MUGA, 'FLOR DE MUGA,' RIOJA BLANCO . . . . .	105
DÖNNHOFF, 'OBERHÄUSER LEISTENBERG,' KABINETT RIESLING . . .	110



# RED WINE

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## CABERNET SAUVIGNON

OUTERBOUND, ALEXANDER VALLEY .....	80
BOUND & DETERMINED, NAPA VALLEY.....	120
FROG'S LEAP, RUTHERFORD.....	185
ABEJA, COLUMBIA VALLEY .....	195
STAG'S LEAP, ARTEMIS, NAPA VALLEY .....	250
KATNOOK ESTATE, ODYSSEY, COONAWARRA .....	290
FAUST, "THE PACT," NAPA VALLEY .....	330
THE GRADE, NAPA VALLEY .....	375
PETER MICHAEL, "AU PARADIS," OAKVILLE .....	600
DARIOUSH "DARIUS II," NAPA VALLEY .....	725

## PINOT NOIR

PONZI, "TAVOLA," WILLAMETTE VALLEY.....	115
THE CALLING, RUSSIAN RIVER VALLEY .....	140
HIRSCH VINEYARDS, SONOMA COAST .....	150
FLOWERS, SONOMA COAST .....	180
LEMELSON VINYARDS, "JEROME RESERVE," WILLAMETTE VALLEY..	195
CLOUDY BAY, 'TE WAHI,' .....	275

## OTHER REDS & BLENDS

COLTERENZIO, ALTO ADIGE, PINOT NERO .....	70
PIEDRA NEGRA, MENDOZA, MALBEC .....	80
CHÂTEAU DE PIZAY, MORGON, GAMAY .....	90
HENDRY, NAPA VALLEY, RED BLEND .....	140
GIRARD, 'ARTISTRY,' NAPA VALLEY.....	185
DUCKHORN, NAPA VALLEY, MERLOT .....	185
SHAFER, 'TD-9,' NAPA VALLEY, BORDEAUX BLEND .....	225
JUSTIN, 'ISOSCELES,' PASO ROBLES.....	285
JEAN GRIVOT, 'AUX BOUDOTS,' NUITS ST. GEORGE'S .....	920