



STARTER

KATA'S HOUSE SALAD 9

fresh seasonal greens, pickled tomatoes, red radish, walnuts, cabbage, taro crunch with choice of creamy miso, sherry vinaigrette, or soy vinaigrette dressing

— ハウスサラダ

HOUSE MADE FRESH SEAWEED SALAD 11

five kinds of fresh seaweed with choice of sunomono sauce or sesame vinaigrette

— 自家製海藻サラダ

PORK BELLY & FRESH PAPAYA SALAD 11

grilled pork belly, cabbage, micro cilantro, garlic chili oil, arugula, fresh papaya, pine nuts, citrus soy vinaigrette

— 焼き豚サラダ

UNI CHAWANMUSHI MKT

Japanese-style egg custard with fresh uni, chicken, shrimp, shiitake mushroom, ginkgo nut

— ういの茶碗蒸し

FOIE GRAS & DUCK CHAWANMUSHI 14

Japanese style egg custard with seared foie gras, duck breast, oyster mushroom, ginkgo nut

— フォアグラと鴨の茶碗蒸し

VEGETABLE

VEGAN SOBA SALAD 13

brussels sprouts, micro cilantro, taro, cabbage, kimchi powder, kimchi vinaigrette, nori

— そばサラダ

MISO EGGPLANT WITH GRILLED SUSHI RICE 13

sweet miso sauce, togarashi, shiitake, garlic

— 茄子の味噌田楽

FRIED GREEN TOMATO WITH KIMCHI AIOLI 14

young gouda cheese, pickled cucumber, panko

— フライドトマトのキムチソース

ROBATA

TEXAS KOBE BEEF SKEWERS 20

72-hour sous vide, teriyaki sauce, sesame seeds

— テキサス産和牛の串焼き

HAMACHI KAMA 22

yellowtail collar, sea salt, yamamomo, daikon

— はまちかま

GRILLED OYSTER MUSHROOMS 9

ponzu sauce, bonito flakes

— ヒラタケ

GRILLED SHISHITO PEPPERS WITH 9

KIMCHI AIOLI

— しし唐

CHICKEN SKEWERS THREE WAYS 12

spicy mentaiko, teriyaki, osaka style

— 3種のやき鳥(明太子, 照り焼き, 大阪風)

NOODLE

NAGASAKI CHANPON RAMEN 17

clams, shrimp, cabbage, pork, onion, ginger

— スタイル長崎ちゃんぽん

FOIE GRAS & DUCK WITH COLD SOBA 22

duck breast, buckwheat noodles, oyster

mushrooms, green onions, wasabi asian

vinaigrette

— フォアグラと鴨の冷たいそば

SPICY SOY RAMEN 16

braised ground pork, chili oil, soy milk, soft

boiled egg, wakame, green onions, micro cilantro

— ピリ辛豆乳ラーメン

LOBSTER AND CRAB RAMEN 26


lobster, crab meat, pork, egg noodles, tomato,


sesame, garlic, micro cilantro


— ロブスターのラーメン





COLD

 **EAST COAST OYSTER + UNI** 9
shallots, shiso, champagne mignonette
 - 生カキうに添え


 **JAPANESE AMBERJACK SASHIMI** 19
WITH FOIE GRAS
tonic 05, lime juice, olive oil, roasted hazelnuts, chives
 - カンパチ刺身とフォアグラ

 **YUZU MARINATED SALMON SASHIMI** 18
yuzu juice, olive oil, dashi vinaigrette, roasted cauliflower mousse, frisée, kumquats, taro
 - サーモン柚子カルパッチョ

 **UNI KING CRAB SPOON** MKT
dashi vinaigrette, fresh sea urchin
 - ウニとタタラバガニの出会い

 **KATA'S FRESH CATCH MIXED** 17
CEVICHE
white fish, octopus, shrimp, leche de tigre, pickled cucumbers, peanuts, togarashi, orange purée, taro chips
 - カタロバタ風セビーチェ

 **HAMACHI & JALAPEÑO SASHIMI** 18
thinly sliced yellowtail, sliced jalapeños, yuzu olive oil sauce
 - はまちの薄造りハラペーニョ添え

 **OCTOPUS CRUDO** 17
hawaiian volcanic salt, shimeji mushrooms, micro cilantro
 - 生タコのマリネ

HOT

IBERICO PORK SHUMAI 9
pork, shrimp, garlic chili oil, ponzu
 - イベリコ豚のシューマイ

GRILLED OCTOPUS WITH YUZUKOSHO 18
VINAIGRETTE
oyster mushroom, arugula
 - タコのグリル、柚子胡椒風味

TEXAS WAGYU KATSU SANDO 20
texas wagyu, Japanese style milk bread, tonkatsu sauce, marinate cherry tomatoes
 - テキサス産和牛カツサンド

HERITAGE PORK MISO GYOZA 11
house made pork dumpling, kimchi powder, edamame, shishito peppers
 - 味噌餃子, キムチパウダー

MISO MARINATED BLACK COD 21
grilled miso-marinated Alaskan black cod, broccolini, sweet red miso
 - アラスカ産のぎんだら味噌漬け

MISO LOBSTER MACARONI & CHEESE 23
Houston Dairymaids parmesan cheese, Marieke gouda, Veldhuizen cheddar, panko, miso
 - ロブスター入りマカロニ&チーズ

"KAKUNI" PORK BELLY 18
24 hour sous vide pork belly, sweet soy reduction, 62° egg, spinach, pine nuts
 - 豚バラの真空調理、角煮風



SUSHI / SASHIMI

TUNA / AKAMI	5
PREMIUM FATTY TUNA / O-TORO	14
PEPPERCORN TUNA	5
MEDIUM FATTY TUNA / CHU TORO	12
FRESH SALMON / SAKE	5
NEW ZEALAND KING SALMON	6
PEPPERCORN SALMON	5
BRAISED OCTOPUS / TAKO	4
BOILED SHRIMP / EBI	4
SPOT PRAWN / BOTAN EBI	MKT
SPICY CHOPPED SCALLOP	4
FLYING FISH ROE / TOBIKO	3
SALMON ROE / IKURA	6
SEA URCHIN / UNI	MKT
FRESHWATER EEL / UNAGI	5
EGG OMELET / TAMAGO	2.5
TOKYO STYLE EGG OMELET (2 PC)	5
JAPANESE WAGYU A5	MKT
FOIE GRAS	MKT
ADD QUAIL EGG	1.5
ADD KALUGA CAVIAR	7

JAPANESE FISH

YELLOWTAIL / HAMACHI	5
SEA BREAM / MADAI	6
AMBERJACK / KAMPACHI	6
GIZZARD SHAD / KOHADA	6
MARINATED MACKEREL / SABA	6
HORSE MACKEREL / AJI	7
GOLDEN EYE SNAPPER / KINMEDAI	8
SEA PERCH / AKA-MUTSU	MKT
HOUSE-MADE SEA EEL / ANAGO	8
JAPANESE UNI	MKT

KATA SPECIAL

TORO + UNI + CAVIAR SUSHI	26
FOIE GRAS & SCALLOP SUSHI (2)	18
MADAI + CAVIAR SUSHI	13
HAMACHI + QUAIL EGG	7

Ask your server about today's featured sushi and sashimi



SIGNATURE ROLL

- TROPICAL SPICY TUNA** 18
spicy tuna, salmon, mango, avocado, tobiko, wasabi vinaigrette
- LONGHORN** 17
fried shrimp, freshwater eel, avocado, spicy mayo, three kinds of tobiko, unagi sauce
- OCEAN PICANTE** 19
asparagus tempura, spicy tuna, peppercorn salmon, jalapeños, garlic chili oil, ponzu
- TORO & IKURA** 17
chopped toro, shiso, takuan, ikura
- RISING SUN** 19
yellowtail, avocado, peppercorn tuna, truffle vinaigrette
- TEXAS HAMACHI** 19
yellowtail, spicy tuna, freshwater eel, fried shrimp, yuzu juice, jalapeños, sea salt
- CARIBBEAN** 19
fried lobster, spicy tuna, mango, avocado, unagi sauce, tobiko

Contains raw or undercooked food items.

* There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greatest risk of illness from raw fish and should eat fish fully cooked. If unsure of risk, consult your physician.

We have the right to refuse service to anyone.

We do not accept Apple or Google Pay.

20% gratuity added to parties of 6 or more.

No split checks.

FROM THE SUSHI BAR

- CHIRASHI** 55
eleven types of fresh sashimi over sushi rice
— 特選ちらし
- SUSHI PLATTER** 54
Kata's choice of ten pieces of nigiri sushi with choice of tuna roll or salmon roll
— お寿司盛り合わせ
- SUSHI VEGETABLE MEDLEY** 13
chef's choice of five kinds of vegetable sushi
— 野菜の寿司
- CHEF'S SASHIMI FOR TWO** 68
Chef's choice of assorted sashimi
— 本日の刺身盛り合わせ
- CHEF'S PREMIUM "OMAKASE"** MKT
Kata's special sushi or sashimi selections please ask your server
— 本日の特選寿司(刺身)

DESSERT

- GREEN TEA SOUFFLÉ CHEESECAKE** 9
red bean ice cream, chestnut cream, kuromame
— 抹茶のスフレチーズケーキ
- WARM BLUEBERRY CAKE** 9
earl grey lemon ice cream, buckwheat, almond
— ブルーベリーのケーキ、紅茶アイスクリーム
- BANANA CRÈME BRÛLÉE** 9
nutella cream, blueberry, strawberry
— バナナのクレームブリュレ
- CHOCOLATE BREAD PUDDING** 9
milk bread, egg, toasted rice ice cream, nutella
— チョコレートのブレッドプディング



HOUSE COCKTAILS

SOUTHERN SMOKE HIGHBALL 15

Hammer Down Bourbon, Soda, lemon peel
— \$1 Goes to the Southern Smoke Foundation

99 PROBLEMS 15

Kikori Japanese whiskey, plum, peach bitters

KATA PIMM'S 14

Pimms no.1, habanero infused vodka, cucumber

SERENITY 14

shiso infused vodka, shiso, grapefruit

ARTICULATE GINGER 14

Ginger infused bourbon, cherry bitters, habanero

THE OLD-FASHIONED WAY 14

Bourbon, rye, scotch blend, bitters

FORBIDDEN FRUIT 13

Amaro, gin, citrus

SHISHITO MOJITO 13

rum, lime, shishito tincture, pomegranate

KOKONATSU LYCHEE 13

coconut rum, gin, aperol

ZERO PROOF

YUZU SPARKLE 8

Citrus, mint, soda

FAKE ID 6

Fever tree ginger beer, lychee, lemon

SAKE BY THE GLASS

TSUJI ZENBEI TOBINGAKOI JUNMAI 30

DAIGINJO

bright mouth feel of plum and banana, dry finish SMV +2

TENTAKA "HAWK IN THE HEAVENS" 25

TOKEBETSU JUNMAI

dry, fragrant, well-rounded, SMV +3
— Premium Hot Sake

DASSAI 45 JUNMAI DAIGINJO 20

smooth, airy with notes of orange and crisp apple, SMV+3

MURAI FAMILY NIGORI GENSU 17

sweet, boozy, complex, SMV -22

SEIKYO "TAKEHARA" JUNMAI 15

well-balanced, medium body, SMV +1

KIKUSUI "CHRYSANTHEMUM MIST" 15

JUNMAI GINJO

crisp, clean, bright, medium-bodied, SMV +2

RIHAKU "DREAMY CLOUDS" NIGORI 13

TOKUBETSU JUNMAI

creamy, complex, fruity, SMV +3

TOZAI "BLOSSOM OF PEACE" PLUM 12

WINE

lightly sweet, apricots, cherries, SMV -14

BEERS

ECHIGO KOSHIHIKARI 11

ASAHI DRAFT 9

PARISH "GHOST IN THE MACHINE" 8

EQUAL PARTS KAIZEN RICE LAGER 7

SAPPORO PREMIUM 6

KIRIN LIGHT 6

Sake Meter Value (SMV)

-5 Sweet, -2 Slightly Sweet, 0 Natural Mild, +2 Slightly Dry, +5 Dry



SPARKLING

CHARLES BOVE TOURAINE	15 60
SPARKLING ROSE	
<i>Loire, France</i>	
LA CAVE DES HAUTES CÔTES,	15 60
CRÉMANT DE BOURGOGNE BRUT	
<i>Burgundy, France</i>	
GASTON CHIQUET PREMIER CRU	35 140
BRUT TRADITION CHAMPAGNE	
<i>Champagne, France</i>	
PRINCIPE CORSINI ROSÉ SPARKLING	65
<i>Tuscany, Italy</i>	
CA' DEL BOSCO CUVÉE PRESTIGE	85
<i>Franciacorta, Italy</i>	
2015 CASTELLO BONOMI	118
FRANCIACORTA BRUT CRU PERDU	
MILLESIMATO	
<i>Lombardy, Italy</i>	
GOUTORBE-BOUILLOT "LE RU DES	130
CHARMES BRUT ROSE"	
<i>Champagne, France</i>	
RUINART BLANC DE BLANCS	160
<i>Champagne, France</i>	
CHAMPAGNE DELAMOTTE BLANC DE	165
BLANC	
<i>Champagne, France</i>	
ROSE	
CHATEAU BEAULIEU ROSE	15 60
<i>Provence, France</i>	
TEUTONIC ROSE	18 72
<i>Willamette Valley, Oregon</i>	
"CAPTURE" ALEXANDER VALLEY	60
ROSE	
<i>Sonoma County, California</i>	
SYMPHONIE MAISON SAINTE	70
MARGUERITE ROSE	
<i>Provence, France</i>	

LIGHT BODIED WHITES

ABADIA DE SAN ALBARINO	13 52
<i>Riaz Baixas, Portugal</i>	
TERLAN PINOT GRIGIO	14 56
<i>Alto Adige, Italy</i>	
THE FURST RIESLING	15 60
<i>Alsace, France</i>	
LEEUWIN ESTATE ART SERIES	50
RIESLING	
<i>Margaret River, Australia</i>	
SOKOL BLOSSER PINOT GRIS	52
<i>Dundee Hills, Oregon</i>	
MENDEL SEMILLON	54
<i>Mendoza, Argentina</i>	

MEDIUM BODIED WHITES

PEREGRINE SAUVIGNON BLANC	15 60
<i>Central Otago, New Zealand</i>	
ALEXAKIS ASSYRTIKO	16 64
<i>Crete, Greece</i>	
JOSEPH MELLOTT "LA	22 88
CHATELLENIE" SANCERRE	
<i>Loire, France</i>	
SATTLEHOFF SUDSTEIERMARK	50
SAUVIGNON BLANC	
<i>Styria, Austria</i>	
TERLAN "WINKL" SAUVIGNON	60
BLANC	
<i>Alto Adige, Italy</i>	
PICAYUNE CELLARS SAUVIGNON	70
BLANC	
<i>Napa Valley, California</i>	
PENNER ASH VIOGNIER	75
<i>Newberg, Oregon</i>	
DOMAINE PICHOT L'ÉLECTRON	80
LIBRE VOUVRAY	
<i>Loire, France</i>	



FULL BODIED WHITES

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HARTFORD COURT CHARDONNAY	18 72
<i>Russian River Valley, California</i>	
DOMAINE JEAN COLLET ET FILS	22 88
CHABLIS	
<i>Chablis, France</i>	
CHÂTEAU DE LA CRÉE MONTAGNY	24 96
1ER CRU "KNIGHTS TEMPLAR CUVEE"	
<i>Burgundy, France</i>	
MACANITA BRANCO WHITE BLEND	60
<i>Douro, Portugal</i>	
HANZELL ESTATE "SEBELLA"	70
CHARDONNAY	
<i>Sonoma County, California</i>	
DOMAINE CHEVEAU	72
MACON-CHARENTRE "LES CLOS"	
<i>Burgundy, France</i>	
MASSICAN "ANNIA" WHITE BLEND	74
<i>Napa Valley, California</i>	
SONO MONTENIDOLI "FIORE"	78
VERNACCIA DI SAN GIMIGNANO DOCG	
<i>Tuscany, Italy</i>	
FORMAN VINEYARD CHARDONNAY	90
<i>Napa Valley, California</i>	
DOMAINE JOEL CURVEUX,	110
POUILLY-FUISSE "LES MENESTRIERES"	
<i>Burgundy, France</i>	
VINCENT GIRARDIN MEURSAULT	200
"LES NARVAUX"	
<i>Burgundy, France</i>	
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LIGHT BODIED REDS	
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DOMAINE DE LA CHAPELLE DE	16 64
BOIS "LES RONTAY" GAMAY	
<i>Beaujolais, France</i>	
OUTERBOUND PINOT NOIR	18 72
<i>Russian River Valley, California</i>	

ELK COVE PINOT NOIR	18 72
<i>Willamette Valley, Oregon</i>	
THIBAUT LIGER-BELAIR	66
MOULIN-À-VENT GAMA	
<i>Beaujolais, France</i>	
HIRSCH "BOHAN DILLON" PINOT NOIR	100
<i>Sonoma Coast, California</i>	
VINCENT GIRARDIN SANTENAY	115
TERRE D'ENFANCE PINOT NOIR	
<i>Cote De Beaune, France</i>	
WHITCRAFT WINERY GRENACHE	120
STOLPMAN VINEYARD	
<i>Ballard Canyon, California</i>	
DUMOL PINOT NOIR	140
<i>Russian River Valley, California</i>	
DOMAINE SERENE " EVENSTAD "	160
PINOT NOIR	
<i>Willamette Valley, Oregon</i>	

MEDIUM BODIED REDS

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ALTOCEDRO AÑO CERO MALBEC	15 60
<i>Mendoza, Argentina</i>	
DOMAINE ROUGE-BLEU COTES DU RHONE	18 72
<i>Rhone Valley, France</i>	
BRUNO GIACOSA DOLCETTO D'ALBA	58
<i>Piedmont, Italy</i>	
BODEGAS LA HORRA CORIMBO	71
TEMPRANILLO	
<i>Ribera Del Duero, Spain</i>	
CHATEAU HAUT-SEGOTTES ST.	80
EMILION GRAND CRU MERLOT BLEND	
<i>Bordeaux, France</i>	
CLOS DE MEZ MORGON CHATEAU	88
GAILLARD	
<i>Beaujolais, France</i>	



FULL BODIED REDS

MICHAEL POZZAN CABERNET SAUVIGNON <i>Alexander Valley, California</i>	15 60
VENGE VINEYARDS "SCOUTS HONOR" ZINFANDEL BLEND <i>Napa Valley, California</i>	25 92
2012 CHATEAU LASSEGUE SAINT-EMILION GRAND CRU <i>Bordeaux, France</i>	60
HENDRY ZINFANDEL <i>Napa Valley, California</i>	87
TORRES SECRET DEL PRIORAT <i>Priorat, Spain</i>	90
POST & BEAM BY FAR NIENTE CABERNET SAUVIGNON <i>Napa Valley, California</i>	96
NEYERS LEFT BANK RED CABERNET SAUVIGNON <i>Napa Valley, California</i>	100
TAPIZ "BLACK TEARS" MALBEC <i>Mendoza, Argentina</i>	105
KAESLER "THE BOGAN" SHIRAZ <i>Barossa Valley, Australia</i>	118
XAVIER GERARD CÔTE-RÔTIE SYRAH <i>Rhone, France</i>	120
CHATEAU MONTELENA CABERNET SAUVIGNON <i>Napa Valley, California</i>	140
CHATEAU MOULIN DE TRICOT MARGAUX <i>Margaux, France</i>	145
DUMOL CABERNET SAUVIGNON <i>Napa Valley, California</i>	180

DESSERT WINES

CYPRES DE CLIMENS SAUTERNES <i>France</i>	13
FONSECA 20YR TAWNY PORT <i>Portugal</i>	13
FERNANDO DE CASTILLA PEDRO XIMENEZ SHERRY <i>Spain</i>	13
BASTIOLO BOSC DIA REI <i>Italy</i>	14 56
MOSCATO D'ASTI <i>Italy</i>	
JOH. JOS. PRUM GRAACHER <i>Mosel, Germany</i>	14 105
HIMMELREICH SPATLESE RIESLING <i>Mosel, Germany</i>	
MUSCAT DE BEAUMES DE VENISE <i>France</i>	15
PENFOLDS GRANDFATHER TAWNY PORT <i>Australia</i>	16



SPARKLING

UKA SPARKLING ORGANIC JUNMAI 45

DAIGINJO

silky, citrus, delicate effervescence, SMV -28
— -300 mL

FUKUCHO “SEASIDE SPARKLING” 70

JUNMAI

Notes of lemon-lime & apple with a soft, frothy finish, SMV -3
— 500 mL

NIGORI

JOTO “THE BLUE ONE” JUNMAI 35

NIGORI

dry, earthy balance to the milky, coconutty fruit notes, SMV -3
— -300 mL

TOZAI “SNOW MAIDEN” JUNMAI 45

NIGORI

bright, fruity, SMV +6.5
— 720 mL

MURAI FAMILY NIGORI GENSHU 68

sweet, boozy, complex, SMV -22
— 720 mL

300 ML

IMAYO TSUKASA “ARTESIAN WATER” 33

JUNMAI

green melon, hay, earthy mineral tones, SMV +7
— -300 mL

TAKATENJIN “SWORD OF THE SUN” 35

TOKUBETSU HONJOZO

pear, melon, crisp, SMV+ 4
— 300 mL

KUBOTA JUNMAI DAIGINJO 38

smooth, clean, crisp, pear, melon, SMV 0
— -300mL

YUKI NO BOSHA “CABIN IN THE 40

SNOW” JUNMAI GINJO

delightful tropical fruit notes, strawberries and a white pepper finish, SMV +1.5
— -300 mL

MANOTSURU “DEMON SLAYER” 42

TOKUBETSU HONJOZO

floral, fruity, ultra-dry, SMV 0
— 300 mL

DASSAI “39” JUNMAI DAIGINJO 56

bright, fruity, long finish, SMV+3
— 300 mL

TATSURIKI KOMENO SASAYAKI 59

DAIGINJO

full-bodied, creamy, semi-dry, SMV +3
— 300 mL

Sake Meter Value (SMV)

-5 Sweet, -2 Slightly Sweet, 0 Natural Mild, +2 Slightly Dry, +5 Dry



720 ML

HAKKAISAN TOKUBETSU JUNMAI	67
<i>smooth, clean, slight fruit, SMV -1</i>	
- 720 mL	
HAKUTSURU "SHO-UNE" JUNMAI	74
DAIGINJO	
<i>dry, full body, SMV +2</i>	
- 720 mL	
IMAYO TSUKASA "BLACK" JUNMAI	91
<i>bright acidity, rich savoriness, hint of ripe banana, SMV +15</i>	
- 720 mL	
RYUJIN "DRAGON GOD" JUNMAI	95
DAIGINJO NAMAZUME	
<i>zesty, acidic, medium-bodied, SMV +1</i>	
- 720 mL	
WAKATAKE "ONIKOROSHI" JUNMAI	99
DAIGINJO	
<i>dry, bright, semi-fruity, SMV 0</i>	
- 720 mL	
DASSAI "39" JUNMAI DAIGINJO	100
<i>bright, fruity, long finish, SMV +3</i>	
- 720 mL	
HARADA GENGETSU MUROKA	106
JUNMAI GINJO GENSGU	
<i>powerful layered umami, honeycrisp apple, SMV 0</i>	
- 720 mL	
HAMAFUKUTSURU BIZEN OMACHI	113
DAIGINJO	
<i>ripe green melon and apples, SMV +3</i>	
- 720 mL	
BORN "TOKUSEN" JUNMAI DAIGINJO	130
<i>green apple, poached pear, silky smooth, SMV +5</i>	
- 720 mL	

NANBU BIJIN "SOUTHERN BEAUTY" DAIGINJO	144
<i>floral, muscat grapes and pears, full bodied, SMV -1</i>	
- 720 mL	
GINGA SHIZUKU "DIVINE DROPLETS" JUNMAI DAIGINJO	146
<i>fragrant, fresh, stone fruit, SMV +3</i>	
- 720 mL	
KATSUYAMA "KEN" JUNMAI GINJO	147
<i>slightly dry, soft rounded fullness, balanced, SMV +3</i>	
- 720 mL	
NAKANO "CHIEBIJIN" JUNMAI DAIGINJO	163
<i>silky, elegant fruitiness, SMV +2</i>	
- 720 mL	
KUBOTA "MANJYU" JUNMAI DAIGINJO	170
<i>soft, round, elegant, creamy, SMV +2</i>	
- 720 mL	
SAWAHIME JUNMAI DAIGINJO	175
<i>raspberry, vanilla custard, dry finish, SMV 0</i>	
- 720 mL	
DASSAI "23" JUNMAI DAIGINJO	187
<i>layered, velvety, melon, peach, SMV +4</i>	
- 720 mL	
KAMOTSURU "SOKAKU" DAIGINJO	210
<i>white flowers, tropical fruits, luxurious SMV +3.5</i>	
- 720 mL	
SENSHIN JUNMAI DAIGINJO	225
<i>light, dry, balanced acidity, smooth finish, SMV +2</i>	
- 720 mL	

Sake Meter Value (SMV)

-5 Sweet, -2 Slightly Sweet, 0 Natural Mild, +2 Slightly Dry, +5 Dry