



STARTER

KATA'S HOUSE SALAD 11

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 14

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
— うにの茶碗蒸し

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 22

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 12

ponzu sauce, bonito flakes
— ヒラタケ

GRILLED SHISHITO PEPPERS WITH KIMCHI AIOLI 9

— 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 CHAMPON RAMEN 17

clams, shrimp, cabbage, pork, onion, ginger, micro cilantro
— 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
— ビリ辛豆乳ラーメン

LOBSTER AND CRAB RAMEN 26

lobster, crab meat, pork, egg noodles, tomato, sesame, garlic chili oil, micro cilantro
— ロブスターのラーメン



COLD

	EAST COAST OYSTER + UNI	9
	<i>shallots, shiso, champagne mignonette</i>	
	— 生カキウに添え	
	EAST COAST OYSTER + KALUGA CAVIAR AND YUZU FOAM	9
	— 東海岸産の牡蠣、カルーガキャビア、柚子の泡添え	
	JAPANESE AMBERJACK SASHIMI WITH FOIE GRAS	19
	<i>tonic 05, lime juice, olive oil, roasted hazelnuts, chives</i>	
	— カンパチ刺身とフォアグラ	
	YUZU MARINATED SALMON SASHIMI	18
	<i>yuzu juice, olive oil, dashi vinaigrette, roasted cauliflower mousse, frisée, oranges, taro</i>	
	— サーモン柚子カルパッチョ	
	KATA'S FRESH CATCH MIXED CEVICHE	17
	<i>white fish, octopus, shrimp, leche de tigre, pickled cucumbers, peanuts, togarashi, orange purée, taro chips</i>	
	— カタロバタ風セビーチェ	
	HAMACHI & JALAPEÑO SASHIMI	18
	<i>thinly sliced yellowtail, sliced jalapeños, yuzu olive oil sauce</i>	
	— はまちの薄造りハラペーニョ添え	
	OCTOPUS CRUDO	17
	<i>hawaiian volcanic salt, shimeji mushrooms, micro cilantro</i>	
	— 生タコのマリネ	
	UNI KING CRAB SPOON	MKT
	<i>dashi vinaigrette, fresh sea urchin</i>	
	— ウニとタタラバガニの出会い	

HOT

IBERICO PORK SHUMAI	11
<i>pork, shrimp, garlic chili oil, ponzu</i>	
— イベリコ豚のシュマイ	
HERITAGE PORK MISO GYOZA	12
<i>house made pork dumpling, kimchi powder, edamame, shishito peppers</i>	
— 味噌餃子, キムチパウダー	
GRILLED OCTOPUS WITH YUZUKOSHO VINAIGRETTE	18
<i>oyster mushroom, arugula</i>	
— タコのグリル、柚子胡椒風味	
TEXAS WAGYU KATSU SANDO	21
<i>texas wagyu, Japanese style milk bread, tonkatsu sauce, marinate cherry tomatoes</i>	
— テキサス産和牛カツサンド	
“KAKUNI” PORK BELLY	18
<i>24 hour sous vide pork belly, sweet soy reduction, 62° egg, spinach, pine nuts</i>	
— 豚バラの真空調理、角煮風	
MISO MARINATED BLACK COD	21
<i>grilled miso-marinated Alaskan black cod, broccolini, sweet red miso</i>	
— アラスカ産のぎんだら味噌漬け	
MISO LOBSTER MACARONI & CHEESE	25
<i>Houston Dairymaids parmesan cheese, Marieke gouda, Veldhuizen cheddar, panko, miso</i>	
— ロブスター入りマカロニ&チーズ	



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
FRESHWATER EEL / UNAGI	5
EGG OMELET / TAMAGO	2.5
TOKYO STYLE EGG OMELET (2)	5
JAPANESE WAGYU A5	MKT
FOIE GRAS	MKT

JAPANESE FISH

YELLOWTAIL / HAMACHI	5
SEA BREAM / MADAI	6
AMBERJACK / KAMPACHI	6
GIZZARD SHAD / KOHADA	6
MARINATED MACKEREL / SABA	6
HORSE MACKEREL / AJI	7
STRIPED JACK / SHIMA AJI	7
WHOLE SCALLOP / HOTATE	MKT
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	14
HAMACHI + QUAIL EGG	7

ADD ON SELECTIONS

QUAIL EGG	1.5
KALUGA CAVIAR	8
— per piece	
KALUGA HYBRID CAVIAR	95
— (30g)	

Ask your server about today's featured sushi and sashimi



SIGNATURE ROLL

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

FROM THE SUSHI BAR

 CHIRASHI	63
<i>eleven types of fresh sashimi over sushi rice</i> — 特選ちらし	
 SUSHI PLATTER	58
<i>Kata's choice of ten pieces of nigiri sushi with choice of tuna roll or salmon roll</i> — お寿司盛り合わせ	
SUSHI VEGETABLE MEDLEY	13
<i>chef's choice of five kinds of vegetable sushi</i> — 野菜の寿司	
 CHEF'S SASHIMI FOR TWO	74
<i>Chef's choice of assorted sashimi</i> — 本日の刺身盛り合わせ	
 CHEF'S PREMIUM "OMAKASE"	MKT
<i>Kata's special sushi or sashimi selections please ask your server</i> — 本日の特選寿司(刺身)	

DESSERT

GREEN TEA SOUFFLÉ CHEESECAKE	10
<i>red bean ice cream, chestnut cream, kuromame</i> — 抹茶のスフレチーズケーキ	
WARM BLUEBERRY CAKE	10
<i>earl grey lemon ice cream, buckwheat, almond</i> — ブルーベリーのケーキ、紅茶アイスクリーム	
BANANA CRÈME BRÛLÉE	10
<i>nutella cream, blueberry, strawberry</i> — パナナのクレームブリュレ	
CHOCOLATE BREAD PUDDING	10
<i>milk bread, egg, toasted rice ice cream, nutella</i> — チョコレートのブレッドプディング	
KAKIGORI SHAVED ICE	
<i>Imported from Kanazawa, Japan</i>	
- GREEN TEA	15
<i>Matcha, red bean ice cream, condensed milk, white chocolate cream</i>	
- STRAWBERRY	15
<i>Strawberry ice cream, condensed milk, caramel, mascarpone cream</i>	
- MANGO	16
<i>Yuzu cream, toasted rice ice cream, condensed milk, mango, caramel</i>	
- NUTELLA & STRAWBERRY	17
<i>vanilla ice cream, strawberry, condensed milk, nutella cream</i>	
- TROPICAL	17
<i>lychee, strawberry, orange, condensed milk, vanilla ice cream, yuzu cream</i>	

 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.
 20% gratuity added to parties of 6 or more.
 No split checks. No Apple or Google Pay.



HIGHBALLS

SUNTORY TOKI HIGHBALL 12

Suntory Toki whiskey, house soda water, lemon peel

HOUSE COCKTAILS

99 PROBLEMS 15

Suntory Toki whiskey, plum, peach bitters

THE EARLY BIRD 15

Rum, Maven cold brew espresso, thai tea, coconut milk

SERENITY 14

shiso infused Haku vodka, shiso, grapefruit

KATA PIMM'S 14

Pimms no.1, habanero, cucumber, yuzu

OKINAWA SUN 14

Socorro tequila, lychee, grapefruit, lime, agave, togarashi

ARTICULATE GINGER 14

Old Overholt rye whiskey, ginger, cherry bitters, lemon, habanero

THE OLD-FASHIONED WAY 14

Old Overholt rye whiskey, turbinado, bitters

CUCUMBER SAKETINI 14

Black Pig Gin, sake, cucumber, citrus

PEACHY LYCHEE 13

Haku vodka, lychee, peach

SHISHITO MOJITO 13

Flor de Cana rum, lime, shishito tincture, pomegranate, mint

BEERS

ECHIGO KOSHIHIKARI 11

ASAHI DRAFT 9

PARISH "GHOST IN THE MACHINE" 8

SAPPORO PREMIUM 6

KIRIN LIGHT 6

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

TOKUBETSU 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

ZERO PROOF

YUZU SPARKLE 8

Citrus, mint, soda

FAKE ID 7

Fever tree ginger beer, lychee, lemon

SPARKLING WATER

TOPO CHICO 355ML 5

SAN PELLEGRINO 500ML 7

HOUSE SPARKLING WATER 1L 7

Sake Meter Value (SMV)

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



SPARKLING

CUVÉE FRANÇOISE CRÉMANT DE LIMOUX BRUT ROSÉ	15 60
<i>Languedoc-Roussillon, France</i>	
LA CAVE DES HAUTES CÔTES, CRÉMANT DE BOURGOGNE BRUT	15 60
<i>Burgundy, France</i>	
GASTON CHIQUET PREMIER CRU BRUT TRADITION CHAMPAGNE	35 140
<i>Champagne, France</i>	
RAVENTOS I BLANC DE NIT ROSE	55
<i>Penedes, Spain</i>	
CA' DEL BOSCO CUVÉE PRESTIGE	97
<i>Franciacorta, Italy</i>	
JCB BY JEAN CHARLES BOISSET CAVIAR BLANC DE BLANCS	108
<i>Burgundy, France</i>	
GOUTORBE-BOUILLOT "LE RU DES CHARMES BRUT ROSE"	130
<i>Champagne, France</i>	
CHAMPAGNE DELAMOTTE BLANC DE BLANC	165
<i>Champagne, France</i>	
RUINART BLANC DE BLANCS	210
<i>Champagne, France</i>	
ROSE	
CHATEAU BEAULIEU ROSE	15 60
<i>Provence, France</i>	
TEUTONIC ROSE	18 72
<i>Willamette Valley, Oregon</i>	
SYMPHONIE MAISON SAINTE MARGUERITE ROSE	70
<i>Provence, France</i>	
CHATEAU LEOUBE LE SECRET ROSE	100
<i>Provence, France</i>	

LIGHT BODIED WHITES

ABADIA DE SAN ALBARINO	13 52
<i>Riaz Biaxas, Spain</i>	
TERLAN PINOT GRIGIO	14 56
<i>Alto Adige, Italy</i>	
THE FURST RIESLING	17 68
<i>Alsace, France</i>	
DUCHMAN VERMENTINO	50
<i>Driftwood, Texas</i>	
LABERINTO ' ARCILLAS DE LABERINTO' RIESLING	52
<i>Maule Valley, Chile</i>	
SOKOL BLOSSER PINOT GRIS	52
<i>Dundee Hills, Oregon</i>	
GUNTHER STEINMETZ PIESPORTER TREPPCHEN "VdT" RIESLING	110
<i>Mosel, Germany</i>	

MEDIUM BODIED WHITES

KIVELSTADT CELLARS SAUVIGNON BLANC	15 60
<i>Sonoma, California</i>	
SANTO WINERY ASSYRTIKO	20 80
<i>Santorini, Greece</i>	
DOMAINE AUCHERE SANCERRE	22 88
<i>Loire, France</i>	
SATTLEHOF SUDSTEIERMARK SAUVIGNON BLANC	50
<i>Styria, Austria</i>	
TERLAN "WINKL" SAUVIGNON BLANC	75
<i>Alto Adige, Italy</i>	
DOMAINE PICHOT L'ÉLECTRON LIBRE VOUVRAY	80
<i>Loire, France</i>	
SINEGAL ESTATE SAUVIGNON BLANC	88
<i>Napa Valley, California</i>	



FULL BODIED WHITES

HARTFORD COURT CHARDONNAY 18 | 72
Russian River Valley, California

DOMAINE SERVIN VV 'SELECTION 22 | 88

MASSALE' CHABLIS

Chablis, France

CHÂTEAU DE LA CRÉE MONTAGNY 24 | 96

1ER CRU "KNIGHTS TEMPLAR CUVEE"

Burgundy, France

MACANITA BRANCO WHITE BLEND 60

Douro, Portugal

HANZELL ESTATE "SEBELLA" 70

CHARDONNAY

Sonoma County, California

MASSICAN "ANNIA" WHITE BLEND 74

Napa Valley, California

FORMAN VINEYARD CHARDONNAY 90

Napa Valley, California

FRANCOIS CARILLON BOURGOGNE 105

CHARDONNAY

Burgundy, France

DANIEL-ETIENNE DEFAIX 'VIEILLES 115

VIGNES' CHABLIS

Chablis, France

VINCENT GIRARDIN 215

PULIGNY-MONTRACHET VIEILLES

VIGNES

Burgundy, France

LIGHT BODIED REDS

DOMAINE DE LA CHAPELLE DE 16 | 64

BOIS "LES RONTAY" GAMAY

Beaujolais, France

AVERAEN PINOT NOIR 16 | 64

Willamette Valley, Oregon

WESTSIDE CROSSING PINOT NOIR 17 | 68

Russian River Valley, California

THIBAUT LIGER-BELAIR 66

MOULIN-À-VENT GAMA

Beaujolais, France

LULA PINOT NOIR 83

Anderson Valley, California

VINCENT GIRARDIN SANTENAY 115

"TERRE D'ENFANCE"

Bourgogne, France

WHITCRAFT WINERY GRENACHE 120

STOLPMAN VINEYARD

Ballard Canyon, California

DOMAINE SERENE "EVENSTAD " 175

PINOT NOIR

Willamette Valley, Oregon

PIERRE MEURGEY 189

SAVIGNY-LES-BEAUNE

Bourgogne, France

MEDIUM BODIED REDS

ALTOCEDRO AÑO CERO MALBEC 15 | 60

Mendoza, Argentina

ALPACION MALBEC 53

Mendoza, Argentina

BODEGAS LA HORRA CORIMBO 83

TEMPRANILLO

Ribera Del Duero, Spain

BRUNO GIACOSA DOLCETTO D'ALBA 83

Piedmont, Italy

CLOS DE MEZ MORGON CHATEAU 88

GAILLARD

Beaujolais, France

CHATEAU HAUT-SEGOTTES ST. 90

EMILION GRAND CRU MERLOT BLEND

Bordeaux, France

DOMAINE DU PERE CABOCHE 98

CHATEAUNEUF DU PAPE

Rhone, France



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
HENDRY ZINFANDEL <i>Napa Valley, California</i>	87
TORRES SECRET DEL PRIORAT <i>Priorat, Spain</i>	90
MARTHA STOUMEN SYRAH <i>Sonoma, California</i>	93
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
KAESLER "THE BOGAN" SHIRAZ <i>Barossa Valley, Australia</i>	118
TAPIZ "BLACK TEARS" MALBEC <i>Mendoza, Argentina</i>	125
MONTICELLO ESTATE CABERNET SAUVIGNON <i>Napa Valley, California</i>	135
CHATEAU MONTELENA CABERNET SAUVIGNON <i>Napa Valley, California</i>	140
CAKEBREAD CABERNET SAUVIGNON <i>Napa Valley, California</i>	188

DESSERT WINES

TAYLOR FLADGATE 20YR TAWNY PORT <i>Portugal 2 oz</i>	13
BASTIOLO BOSC DIA REI MOSCATO D'ASTI <i>Italy 6 oz</i>	14 56
FERNANDO DE CASTILLA ANTIQUE PEDRO XIMENEZ SHERRY <i>Spain 2oz</i>	16
2017 ROYAL TOKAJI RED LABEL <i>Hungary 2oz</i>	15



SPARKLING

UKA SPARKLING ORGANIC JUNMAI 45
DAIGINJO
silky, citrus, delicate effervescence, SMV -28
— 300 mL

NIGORI

TOZAI "SNOW MAIDEN" JUNMAI 25
NIGORI
bright, fruity, SMV +6.5
— 300 mL

JOTO "THE BLUE ONE" JUNMAI 35
NIGORI
dry, earthy balance to the milky, coconutty fruit notes, SMV -3
— 300 mL

MURAI FAMILY NIGORI GENSHU 68
sweet, boozy, complex, SMV -22
— 720 mL

300 ML

SUIGEI TOKUBETSU JUNMAI 36
"DRUNKEN WHALE"
Clean, crisp, bright and dry, SMV +7
— 300 mL

KUBOTA JUNMAI DAIGINJO 38
smooth, clean, crisp, pear, melon, SMV 0
— 300mL

MANOTSURU "DEMON SLAYER" 42
TOKUBETSU HONJOZO
floral, fruity, ultra-dry, SMV 0
— 300 mL

YUKI NO BOSHA "CABIN IN THE SNOW" JUNMAI GINJO 44
tropical fruit notes, strawberries, white pepper finish, SMV +1.5

DASSAI "39" JUNMAI DAIGINJO 56
bright, fruity, long finish, SMV +3
— 300 mL

TATSURIKI KOMENO SASAYAKI 68
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

Smooth, clean, slight fruit, SMV -1
— 720

HAKUTSURU "SHO-UNE" JUNMAI 75

DAIGINJO
Dry, full body, SMV +2
— 720 mL

IMAYO TSUKASA "BLACK" JUNMAI 88

Enjoy hot or cold. Bright acidity, rich savoriness, hint of ripe banana, SMV +15
— 720 mL

TAKUMI DAIGINJO 93

Toasted coconut, tropical fruit, big and rich, SMV +2
— 720

HARADA GENGETSU MUROKA 96

"HALF-MOON" JUNMAI GINJO GENSU
Apple, mango, peach, lychee, SMV 0
— 720 mL

WAKATAKE ONIKOROSHI "DEMON 99

SLAYER" JUNMAI DAIGINJO
Dry, bright, semi-fruity, SMV 0
— 720 mL

RYUJIN "DRAGON GOD" JUNMAI 101

DAIGINJO NAMAZUME
Zesty, acidic, medium-bodied, SMV +1
— 720 mL

HAMAFUKUTSURU "LUCKY CRANE" 103

BIZEN OMACHI DAIGINJO
Ripe green melon and apples, SMV +3
— 720 mL

DASSAI "39" JUNMAI DAIGINJO 106

Bright, fruity, long finish, SMV +3
— 720 mL

UKA "BLACK LABEL" ORGANIC 110

JUNMAI DAIGINJO
Smooth, dry, light, honeysuckle, SMV +7
— 720 mL

KINMON AKITA X3 AMAIRO GENSU 120

Aged 3 years. sherry, rich umami and nutty, SMV -24
— 720mL

NAMI JUNMAI DAIGINJO 143

Semi-dry, fresh and delicate floral & fruity, SMV +4
— -720

KATSUYAMA "KEN" JUNMAI GINJO 147

Slightly dry, soft rounded fullness, balanced, SMV +3
— 720 mL

GINGA SHIZUKU "DIVINE 150

DROPLETS" JUNMAI DAIGINJO
Fragrant, fresh, stone fruit, SMV +3
— 720 mL

NANBU BIJIN "SOUTHERN BEAUTY" 156

DAIGINJO
floral, muscat grapes and pears, full bodied, SMV +3
— 720 mL

HAKKAISAN "YUKIMURO" SNOW 160

AGED 3 YEARS JUNMAI DAIGINJO
Smooth, round, creamy, pear, SMV -1
— 720 mL

BORN "TOKUSEN" JUNMAI DAIGINJO 164

Green apple, pear, silky smooth, SMV +5
— 720 mL

KUBOTA "MANJYU" JUNMAI 175

DAIGINJO
Soft, round, elegant, creamy, SMV+2
— 720 mL

HIRO GOLD JUNMAI DAIGINJO 185

Gentle, fruity, elegant and smooth, SMV 0
— 720

DASSAI "23" JUNMAI DAIGINJO 190

Layered, velvety, melon, peach, SMV+4
— 720 mL

Sake Meter Value (SMV)

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