

SAKÉ INFORMATION



Saké goes with a wide range of food – at about ½ the acidity of wine, saké won't compete with the flavor of food – but rather enhance it.

Saké is gluten free and sulfite free.

Most good saké should be enjoyed slightly chilled. Saké that is served warm should be just that 'warm', never hot.

SADA'S BEER

By the Bottle	sm	lg	Beer On Tap	\$5.50
Sapporo	\$4	\$6.75	Sapporo	
Kirin	\$4	\$6.75	Kirin	
Asahi	\$4	\$6.75	Seasonal	
Kaliber - Non Alcohol	\$4			
Orion - Premium beer from Okinawa		\$8		
Rogue - Morimoto Soba Ale		\$8		

SADA'S WINE SELECTIONS

	GLASS	BOTTLE
Hakutsuru Plum Wine – Japan <i>Characterized by refreshing semi-sweet, sour taste and well-matured aroma from plum fruit.</i>	\$6.5	\$22
House White – Trinity Oaks Chardonnay – CA <i>Buy a Bottle and We'll Plant a Tree</i> <i>It's just that simple...we will plant one tree for each bottle of Trinity Oaks sold. There's no limit to the number of trees we will plant, so buy a bottle of Trinity Oaks today and take one small step toward a greener tomorrow.</i>	\$6.5	\$20
House Red – 14 Hands Cabernet – WA <i>Spicy cinnamon and vibrant black currant aromas accompany warm notes of vanilla and toasty oak.</i>	\$6	

WHITE

Erath Pinot Gris – OR <i>Mandarin orange, ripe pear, subtle talc and lavender notes with a silky texture</i>	\$7	\$24
Ponzi Pinot Gris – OR <i>Vanilla, mango and papaya notes are offset by strong green pear and floral aromatics.</i>	\$9	\$32
Stoller Family Estate Chardonnay – OR <i>Vibrant and racy with lively aromatics of preserved lemon, passion fruit and kaffir lime. The palate is seamless as flavors of lemon curd and citrus fruits are carried effortlessly across the palate by a bright acidity.</i>	\$8	\$26

RED

Charles Smith Velvet Devil Merlot – WA <i>A delightful and approachable Merlot.</i>		\$24
Willakenzie Gisèle Pinot Noir – OR <i>Displays a lovely garnet, ruby color with a nice smokiness in the nose that gives way to aromas of blackberry and red cherry. This Pinot Noir has juicy acidity and flavors of raspberry, plum and a hint of white pepper. Elegant and polished with a long, velvety finish.</i>		\$38
Cooper Mountain Terroir Pinot Noir – OR <i>Certified biodynamic. Blackberry, blueberry and raspberry, precise tannin and balanced structure.</i>		\$48



SADA SUSHI AND IZAKAYA

HOT (OR COLD) SAKÉ

Hot Saké \$4.5 small \$8.5 large

Joto **Junmai** \$7 small \$13 large



SAKÉ FLIGHTS

Sada's Special Flight \$12
Kurosawa • Banryu • Yurimasamune

Saké Lover's Flight \$15
Kanbara • Yuki no Boshu • Mu

NIGORI – CLOUDY SAKÉ

Yaegaki \$8 \$28
Mild, sweet melon – refreshing, with a savory finish.



Momokawa **Organic** Nigori 300ml \$14
Rich and silky layers of coconut and cream with a burst of pineapple and fresh banana.



Tyku **Coconut** Nigori 330ml \$16



SPARKLING SAKÉ

Ozeki Hana Awaka 250ml \$14
Pleasant bubbly sake has a mild sweetness and acidity.



JUNMAI / HONJOZO – EXPERTLY CRAFTED EXPRESSIVE SAKÉ

Momokawa **G Joy** – OR CARAFE 6OZ BOTTLE
\$7.5 \$24
Bold, rich, full fruit and earthy flavor tones with hints of ripe melon, pear, plum, cinnamon and cardamom.



“10,000 Ways” – Eiko Fuji Ban Ryu \$8
Soft, round sake with blackberry current and cherry flavors.



“The Brewer's Sake” – Yuri Masamune \$8
This is the sake the brewer's enjoy at home – earthy & smooth.



“Mt Fuji Really Dry” – Eiko Fuji Honkara \$8
Starts off mild with big flavor then builds into an intense dry saké.



Kurosawa \$8 \$28
Smooth and dry



“Water God” – Suijin \$8 \$28
Dry sake, full of taste. Powerful rice flavor.



GINJO – PREMIUM SAKÉ EXPRESSIVE, SMOOTH AND ELEGANT

Momokawa **Organic** Ginjo \$8 \$28
Certified Organic by the USDA and Oregon Tilth – balanced fruitiness with a gentle finish.



“Pristine” – Yoshinogawa Gokujo \$9 \$32
Crisp fennel and herb aroma that linger on the finish. Full-bodied, smooth.



“Wondering Poet” – Rihaku \$10 \$35
Notes of banana and very-ripe honeydew aroma has clean, crisp acidity that highlights its light-to-medium body.



“Bride of the Fox” – Kanbara \$10 \$35
Intense aroma of grilled nuts, pistachio and white chocolate. Nutty flavor with a crisp honeydew finish.



“Cabin in the Snow” – Yuki no Boshu \$11 \$40
Notes of peaches and strawberries fading into a white pepper finish.



“Moon on the Water” – Fukucho \$11 \$40
Ripe flavor of cantaloupe and rich plum...the flavor is expansive, finishing slightly dry.



“The 55” – Watari Bune 55 \$12 \$44
Rich, lively with deep notes of honeydew and pineapple, offset by earthy flavors.



“Black Bull” – Kuroushi Omachi \$12 \$44
Aroma of white muscat grapes and citrus fruits. Very smooth with an elegant, long finish.



“Lightness” – Chikurin Karoyaka \$12 \$44
Light and well-balanced with hints of flower and cherries, and a subtle pancake sweetness.



DAIGINJO – THE ULTIMATE EXPRESSION OF A BREW MASTER'S SKILL

Mu GLASS BOTTLE
\$12.5 \$46
Smooth, well balanced texture



“Tears of Dawn” – Konteki \$12.5 \$46
Amazingly rich, honeydew, bright honeyed pear, pineapple and floral qualities, balanced yeasty essence and smooth finish.



“Good Fortune” – Gekkeikan Horin \$13.5 \$52
Horin has smooth, dark plum flavor with a quiet finish.



“Divine Droplets” – Ginga Shizuku \$22 \$78
Big fragrance, clean and tight. Gravity drip method in an igloo.



“Winter Beauty” – Yuki No Boshu \$25 \$90
At once earthy, rustic, elegant and fruity. This daiginjo shows notes of overripe peach and roasted sage in the finish.

