

# SAKAMAI

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CHEF TAKANORI AKIYAMA

A service charge of 20% will be applied to parties of five or more.

# UNI

## EGG ON EGG ON EGG \*

sea urchin, sturgeon caviar, scrambled egg

19

## WAGYU & UNI ROLL \*

wagyu beef, sea urchin, smoked takuan pickles, wasabi

14

## UNI TOAST \*

anchovy butter, crème fraîche, bottarga, parmigiano-reggiano

16

## UNI MAZEMEN \*

temomi ramen noodles, sea urchin, roasted bone marrow, menma

24

+ = gluten-free

\* = raw or undercooked

## RAW / SUSHI

### IKURA ROLL+ \*

salmon roe, brie, wasabi

9

### SPICY TUNA ROLL \*

tuna, jalapeno, tempura flakes, wasabi

7

### UNAGI ROLL

fresh water eel, nagaimo yam, wasabi stem

7

### YAKISABA SUSHI

grilled mackerel, lardo iberico, spicy sesame soy

14

+ = gluten-free

\* = raw or undercooked

# VEGETABLES

## SHISHITO PEPPERS<sup>+</sup>

smoked maldon sea salt, lime

7

## CHARRED BROCCOLINI

parmesan crisp, charred soy sauce, shichimi

9

## GRILLED LITTLE GEM LETTUCE

miso-buttermilk dressing, blue cheese, walnuts

12

## TRUFFLED VEGETABLE SALAD<sup>+</sup>

zucchini, frisée, broccolini, snow pea, pea shoots,  
truffle-soy vinaigrette

16

## CHA SOBA SALAD

green tea soba noodle, sesame-soy dressing, tomato,  
avocado, cucumber, corn, walnuts, nori

15

<sup>+</sup> = can be prepared gluten-free

<sup>\*</sup> = raw or undercooked

# SEAFOOD

## FLUKE CEVICHE+ \*

pickled celery, grapefruit, onion, tomato, jalapeno, kabosu

14

## YAKI BURRATA \*

spicy cod roe, baby sardine, nagaimo yam, crispy gyoza wrapper

18

## TUNA SEAWEED SALAD \*

egg yolk, nagaimo yam, cucumber, tosazu gelée

15

## GRILLED OCTOPUS

gochujang pepper, watermelon radish,  
frisée, shio konbu

17

## PAPER-BAKED SALMON

asari clam, maitake mushroom, garlic butter,  
dashi soy, shiso rice

28

+ = can be prepared gluten-free

\* = raw or undercooked

# MEAT

## KAKUNI SLIDERS

braised muji fuji pork belly, karashi mustard, tomato, frisée, brioche bun

12

## BEEF TARTARE\*

roasted bone marrow, red miso, crispy maitake mushroom, horseradish

19

## KARA-AGE FRIED CHICKEN

harissa-soy vinaigrette, brûléed lemon

11

## BEEF CURRY

beef brisket, eighteen-spice curry sauce,  
charred garlic oil, yogurt

25

## DRY-AGED DUCK BREAST

kale sprout, pickled garlic purée

28

## BONE-IN STRIP LOIN STEAK+

35-days dry-aged, sweet onion sauce, oroshi ponzu, wasabi soy

58

+ = can be prepared gluten-free

\* = raw or undercooked

# COCKTAILS - 13

## SAKAMAI MILK PUNCH

rum, bourbon, apricot, vanilla, coconut, clarified whole milk,  
goose berry, orange & lemon

## THE SILK MERCHANT

gin, calpico, fresh grapefruit, cardamom, shiso, rose

## ONCE UPON A TIME IN THE EAST

mezcal, amaro, cynar, chipotle honey, blood orange, shichimi pepper

## SQUARE ROOT HIGHBALL

mizu shochu, chocolate, house-made ginger rootbeer

## CHRYSANTHEMUM SOUR

aged plum liqueur, cognac, honeydew, vanilla, lemon, egg white

## SMOKE #2

rye, aged sake, islay scotch, sweet vermouth, cacao



# NON-ALCOHOLIC BEVERAGES

## TEA

### HOJICHA

roasted japanese green tea, savory with a roasted taste

3 / 6

### SOBACHA

caffeine-free buckwheat tea, nutty, rich, comforting

3 / 6

### SENCHA

delicate, flowery green tea

7

\*

### HOUSE-MADE GINGER BEER

fresh ginger syrup, lime, soda

6

### VIRGIN YUZU-HI

yuzu juice, simple syrup, soda  
beverage made with fresh fruit

6

### COCA COLA, DIET COKE, SPRITE

3

# BEER

## ASAHI DRAFT

classic Japanese lager

7

## ECHIGO “KOSHIHIKARI” RICE LAGER

lager lightened with premium table rice

8

## ECHIGO STOUT

smooth & mild dark beer

8

## GINGA KOGEN HEFEWEIZEN

crisp, unfiltered, wheat ale

10

## OZE NO YUKIDOKE IPA

balanced & smooth India Pale Ale

12

## KAGUA BLANC / KAGUA ROUGE

Belgian-style pale ale / amber ale with yuzu & sansho

12

## HOPPY CLASSIC / HOPPY BLACK

traditional Japanese beverage served with shochu

7

# WINE

RED	WHITE	SPARKLING
<p>PRIMATERRA 2014 PINOT NERO Veneto, Italy 10 / 41</p> <p>LUBERRI ORLEGI 2015 RIOJA Rioja, Spain 12 / 46</p> <p>LA GRANGE DE LASCAUX 2012 SYRAH, GRENACHE Langedouc, France 13 / 51 *</p> <p>CALABRETTA CALA CALA ("GULP, GULP") ROSSO NV 95% NERELLO MASCALESE Sicily, Italy <i>red cherry fruit &amp; smoky tobacco</i> 45</p> <p>FOXEN VINEYARD &amp; WINERY 2013 PINOT NOIR Santa Maria Valley, California <i>ripe cherry pie, black cardamom, sage</i> 96</p> <p>ÀN 2012 CALLET, MANTONEGRE-FOGONEU Mallorca, Spain <i>damson fruit, crushed blackberries, leather</i> 112</p>	<p>BOURCIER-MARTINOT SAINT VERAN 2014 CHARDONNAY Burgundy, France 12 / 48</p> <p>EMPIRE ESTATE 2014 RIESLING Finger Lakes, New York 12 / 50</p> <p>AMEZTOI - TXACOLÌ DE GETARIA 2015 TXAKOLINA Basque Country, Spain 13 / 53 *</p> <p>WHITE ROCK 2012 CHARDONNAY Napa Valley, California <i>ripe pear, apple, subtle oak, vanilla</i> 74</p> <p>PETER JAKOB KUHN-LANDGEFLECHT 2009 RIESLING TROCKEN Rheingau, Germany <i>lively acidity, smooth minerality, mouth-watering</i> 86</p> <p>LA RONCAIA - ECLISSE 2014 SAUVIGNON BLANC, PICOLIT Friuli-Venezia Giulia, Italy <i>bright blossom, peach, tropical fruit</i> 89</p>	<p>FANTINEL PROSECCO NV GLERA Friuli-Venezia, Italy 12 / 48</p> <p>SZIGETI BRUT ROSÉ 2011 PINOT NOIR Burgenland, Austria 15 / 59 *</p> <p>RAVENTOS I BLANC-DEL LA FINCA 2012 MACABEU, XAREL-LO, PARELLADA <i>honey, ginger, jasmine, lemon</i> Conca Del Riu Anoia, Spain 83</p> <p>PHILIPPE GONET NV GRANDE RESERVE BRUT Champagne, France <i>fresh-cut flowers, lemon &amp; pastry</i> 161</p>

# SAKE

by the glass / carafe

**CLEAN**  
crisp, light-bodied, dry

**FRESH**  
bold, rich & dynamic

**FRUIT**  
aromatic & juicy, dry finish

**ENTER. SAKE**

SHUHARI  
Junmai  
*citrus peel, alpine flowers,  
light effervescence*  
10/33

**HAKKAISAN**

EIGHT PEAKS  
Junmai Ginjo  
*crisp, clean & classic; soft rice flavor*  
11/35

**DAISHICHI MINOWAMON**

THE GATE  
Junmai Daiginjo  
*lush velvet, solid acidity; notes of  
ripe pear, banana, and mango.*  
26/ 85

**TAMAGAWA**

RED LABEL  
Heirloom Yamahai Genshu  
*wildly robust, bottled right from the  
press without filtration or dilution*  
12/39

**KURO KABUTO MUROKA**

SAMURAI ARMOR HELMET  
Junmai Daiginjo  
*bold & vividly floral, honey,  
sweet rice, apple*  
14/45

**TEDORIGAWA “KINKA”**

GOLDEN BLOSSOM  
Daiginjo Nama  
*grapes, blueberries, honey tea,  
unpasteurized*  
16/51

**MASUMI HIYAOROSHI**

SLEEPING BEAUTY  
Nama Junmai Ginjo  
*fresh, fragrant tropical notes,  
youthful & clean*  
16/53

**MIZBASHO**

WHITE FLOWERS  
Ginjo  
*tropical fruit, honeyed apple, baked  
banana finish*  
11/35

**DASSAI 50**

OTTER FESTIVAL  
Junmai Daiginjo  
*chewy & expansive, fruit-forward sake*  
10/34

**DEWAZAKURA DEWASANSAN**

GREEN RIDGE  
Junmai Ginjo  
*tart green apple & peach, excellent  
choice for white wine-lovers*  
13 / 42

# SAKE

by the glass / carafe

<b>SPICE</b> spicy, herbal, full-bodied	<b>EARTH</b> earthy, nutty & round; great warm	<b>CLOUDY</b> lightly filtered, lush, sweet
<p data-bbox="172 413 400 572"><b>DAISHICHI</b> Kimoto Honjozo <i>creamy marshmallow, Japanese cypress aroma</i> 8/27</p> <p data-bbox="162 612 413 814"><b>OZE NO YUKIDOKE</b> SUPER DRY Junmai <i>bone-dry, clean &amp; smooth, white pepper finish</i> 10/32</p> <p data-bbox="126 881 447 1083"><b>TENRYO KOSHU</b> Junmai Daiginjo Koshu <i>aging for two years mellows acidity, silky &amp; aromatic, notes of anise, plum, and raisin</i> 14/47</p>	<p data-bbox="552 366 790 514"><b>KUROSAWA</b> BLACK RIVER Yamahai Junmai <i>toasted rice, medium body</i> 9/30</p> <p data-bbox="505 541 837 729"><b>TENGUMAI</b> DANCE OF THE DEMON Yamahai Junmai <i>chewy and rich, notes of butterscotch, walnuts, and earth</i> 10/32</p> <p data-bbox="518 756 823 931"><b>KAMOIZUMI “SHUSEN”</b> THREE DOTS Junmai Ginjo <i>shiitake mushroom, smoked wood, honey-like aftertaste when served warm</i> 12/37</p> <p data-bbox="491 1012 850 1200"><b>YUHO</b> RHYTHM OF THE CENTURIES Junmai Kimoto <i>liquid walnuts with a zesty citrus finish, great served warm or slightly chilled</i> 18 / 57 / 93</p>	<p data-bbox="884 413 1227 595"><b>RIHAKU</b> DREAMY CLOUDS Junmai Ginjo <i>toffee, nuts, steamed rice; pronounced acidity with a dry finish</i> 13/41</p> <p data-bbox="881 662 1227 844"><b>DAKU</b> Junmai <i>bright and spritzy, notes of strawberry, melon, and citrus</i> 14/45</p> <p data-bbox="935 904 1173 1106"><b>KAMOIZUMI</b> SUMMER SNOW Ginjo <i>surprisingly elegant, lemon citrus finish</i> 15/48</p>

# SAKE

by the bottle

## JUNMAI

rice polished to 70%; nutty, earthy, full-bodied

### CHORYO OMACHI

Tokubetsu Junmai  
*brewed with omachi rice  
and cellar-aged*

52

### SUEHIRO

Yamahai Junmai  
*velvety and round, gentle flavors of  
bread, rice, and cocoa*

57

### KUBOTA SENJU

1000 BLESSINGS  
Tokubetsu Honjozo  
*clean & dry, notes of dried  
fruit, melon, and nutmeg,*

60

### HAKKAISAN

EIGHT PEAKS  
Tokubetsu Junmai  
*smooth, clean & dry*

56

### MIDORIKAWA

GREEN RIVER  
Junmai  
*grassy, dry, with hints of melon*

78

### TSUKASABOTAN

Tokubetsu Junmai  
*very dry but smooth with hints  
of cherry and marshmallow*

135

# SAKE

by the bottle

## GINJO

rice polished to 60%; solid structure and definition

### KOSHI NO KANCHUBAI

GOLD

Junmai Ginjo

*mild fruitiness, medium-bodied,  
lightly sweet*

47

### OZE NO YUKIDOKE

OMACHI

Junmai Ginjo

*light nuttiness, incredibly dry finish*

67

### KANBARA

BRIDE OF THE FOX

Junmai Ginjo

*juicy honeydew, grilled nuts, light  
but with plenty of character*

89

### JOKIGEN

JUBILATION

Junmai Ginjo

*adventurous, bright acidity, notes of  
grape, cherry, and mango*

70

### SEIDEN OMACHI

CLEAR RICE

Junmai Ginjo

*richly layered, silky sake, pasteurized  
only once*

71

### FUKUCHO

MOON ON THE WATER

Junmai Ginjo

*soft, light fruit, with bracing acid  
and wine-like structure*

98

### NARUTOTAI

RED SNAPPER

Junmai Ginjo Yamahai Genshu

*fruity and tropical, full-bodied*

116

# SAKE

by the bottle

## DAIGINJO

rice polished to 50%; light & fragrant

### NANBU BIJIN

SHINPAKU

#### Junmai Daiginjo

*soft & bright, notes of strawberry,  
apricot, peach, and pear. Great for white  
wine lovers.*

69

### NANBU BIJIN

SOUTHERN BEAUTY

#### Daiginjo

*elegant & soft, pears and muscat grapes*

123

### DAISHICHI MINOWAMON

HEAVENLY GATE

#### Junmai Daiginjo

*lush velvet, solid acidity; notes of  
ripe pear, banana, and mango*

165

### DASSAI 23

OTTER FESTIVAL

#### Junmai Daiginjo

*Milled to 23%, this is one of the most polished sakes in Japan. Clean  
and plump, with notes of fleshy plums and minerals.*

180

### KAGATOBI “AI”

INDIGO

#### Junmai Daiginjo

*smooth, mild fruit, clean, best  
served cold*

98

### ENTER. SAKE

ARAMASA

#### Kimoto Junmai Daiginjo

*gentle, soft, with refined notes of Asian  
pear, dried mango, and praline*

138

### KUBOTA MANJU

10,000 BLESSINGS

#### Junmai Daiginjo

*clean, round, honeysuckle, tuberose*

158



# SAKE

by the bottle

## LUXURY DAIGINJO

made with the highest quality rice, using the most intensive methods

### ENTER.SAKE

REVOLUTIONS

Junmai Daiginjo

*Tropical notes of pineapple,  
ginger, and green melon, with a completely dry finish.*

292

### KATSUYAMA “AKATSUKI”

NEW DAWN

Junmai Daiginjo

*ripe melon, elegant acidity, layered and complex,  
beautiful*

348

### MABOROSHI BLACK

Junmai Daiginjo Genshu

*Undiluted Junmai Daiginjo brewed with premium  
Yamadanishiki rice. Solid & elegant structure.*

377

### DAISHICHI MYOKA RANGYOKU

HEAVENLY ORCHID

Junmai Daiginjo Kimoto

*Made in the traditional method: by hand without  
modern machinery. Each grain of Yamadanishiki rice  
is painstakingly selected grain-by-grain and then aged to  
sophistication. Chewy and profoundly rich.*

*A red wine lover's sake.*

750

# SPECIALTY SAKE

glass pours 60ml

**AGED**  
earthy, nutty, rich

## HAKKAISAN KIJOSHU 2012

*rich, elegant, and lightly sweet*

8

## NANBU BIJIN “ALL KOJI”

*Brewed with 100% komekoji,  
nutty and rich with umami*

9

## TAMAGAWA

TIME MACHINE

*chewy & viscous, notes of honey & maple syrup*

11

## HANAHATO KIJOSHU 8YR

*rich and port-like, excellent with  
thicker desserts*

15

## KAMOIZUMI “SACHI” 17YR

*Kamoizumi started aging this sake in 1997 and it  
hit the perfect balance after 17 years. Complex  
flavor, beautifully balanced.*

19 (30ml) / 36 (60ml)

**FRUIT-INFUSED**

## NANBU BIJIN “NO SUGAR ADDED”

UMESHU

*bright acidity, naturally sweet & refreshing*

10 / 78

## MUROMACHI UMESHU

*made with omachi rice & omachi mineral spring water,  
light & sweet*

11 / 43

## YUZU OMOI

*sweet & crisp as a bowl of citrus sorbet*

11 / 41

**SPARKLING**

## DASSAI SPARKLING

OTTER FESTIVAL

Junmai Daiginjo

*sparkling cloudy sake, creamy & effervescent*

40

# JAPANESE WHISKEY

## AKASHI WHITE OAK

*nutty & buttery with a hint of spicy rye grain*

12

## HIBIKI HARMONY

*orange peel & white chocolate*

18

## YAMAZAKI 12YR

*soft fruit, vanilla, cranberry  
butter; succulent*

28

## HAKUSHU 12YR

*basil, pine needle, sweet pear,  
green tea, subtle smoke*

19

## HAKUSHU 18YR

*silky, floral, ripe pear, jasmine,  
quince, pleasantly smoked*

60

## ICHIRO'S MALT

MALT & GRAIN

*butterscotch, date pudding,  
vanilla, custard, barley, oak*

45

## ICHIRO'S MALT

ON THE WAY

*fennel, anise, papaya, mango,  
guava, cut grass*

46

## ICHIRO'S MALT

THE PEATED

*smoky campfire, honey,  
vanilla custard*

54

## TAKETSURU PURE MALT 17YR

*fresh berries, vanilla, fragrant wood,  
honey, oak, cocoa*

50

# SHOCHU

by the glass / bottle

IMO (SWEET POTATO)

## AKAMAHOH

*clay, mint, maple syrup*

7 / 43

## KOZURO KURO

*earthy, maple syrup & molasses*

7 / 44

## SATSUMA SHIRANAMI

*roasted grains & black pepper*

6 / 41

## BENI IKKOMON

*red sweet potato koji, elegant*

9 / 61

## KURO NO SHIKON

*full-bodied, earthy, decadent*

8 / 53

## TENSHI NO YUWAKU

*aged in sherry casks, dessert-like*

19 / 125

## HEIHACHIROU

*black koji, rich minerality*

13 / 83

## KURO SHIRANAMI

*black koji, earthy, rich*

7 / 47

## TOMINO HOZAN

*yellow koji, floral, earthy*

11 / 72

## KAPPA NO SASOIMIZU

*smooth, mellow, light*

9 / 59

## KUROKAME

*spicy, notes of roasted wheat*

7 / 48

## YACHIYODEN BLACK

*black koji imo shochu*

6 / 39

## KICCHO HOZAN

*black koji, earthy, medium body*

11 / 72

## SATOH KURO

*rich umami, sweet, starchy*

12 / 81

## YACHIYODEN WHITE

*white koji imo shochu*

6 / 39

# SHOCHU

by the glass / carafe

## MUGI (BARLEY)

### GENKAI “IKI”

*ripe pear & cinnamon*

8 / 53

### KAKUSHIGURA

*oak, barrel-aged, woody*

9 / 55

### MIZU NO MAI

*clean, banana & canteloupe*

9 / 57

### GOKOO

*full-bodied, refreshing finish*

9 / 56

### KANNOKO

*warm, rich, bourbon-like*

7 / 43

### NADESHIKO

*cherry blossom-infused*

8 / 51

### HITOSUBU NO MUGI

*creamy, buttery, barley & wheat*

7 / 48

### KINTARO

*roasted barley and buttercream*

8 / 51

### TAISO

*robust & smoky, great with food*

8 / 54

# SHOCHU

by the glass / carafe

## KOME (RICE)

### GYOKURO GREEN TEA

*rich, like green tea ice cream*

8 / 50

### KAWABE

*buttery banana, honeydew*

8 / 51

### KINJO SHURO

*barrel-aged, award-winning*

8 / 54

### MUGON

*aged in evergreen oak,*

*amber color*

16 / 104

### TOYONAGA

*bright nose, melon, radish*

9 / 60

### NIHON NO KOKORO

*daiginjo shochu distilled from*

*sake lees*

10 / 61

### YAMASEMI

*soft, light and delicate*

12 / 79

## AWAMORI

(THAI LONG-GRAINED RICE)

### ZUISEN

*complex, intriguing, full-bodied*

7 / 46

### RYUKYU OCHO

*herbal & warm, licorice notes*

8 / 50

## OTHER GRAINS

### AMAMI

*black sugar & molasses*

8 / 51

### BENI OTOME

*toasted sesame & peanut butter*

7 / 46

### TOWARI

*rich, nutty, roasted buckwheat*

9 / 55

## DESSERTS - 8

### BLACK SESAME CRÈME BRÛLÉE

matcha-almond tuile

### GELATO / SORBET TRIO

CHOOSE THREE:

dark chocolate - fig - mascarpone-mango

strawberry basil - grapefruit & campari

### YOGURT MERINGUE MOUSSE

mixed berry sauce, kuromitsu black sugar sauce