

## SAKE FLIGHTS



3 SAKES - 1 OZ EACH

### TAMPOPO FLIGHT 14

A little bit of everything! Explore the world of sake by tasting three sakes of three different grades from three different prefectures.

BREW MASTERS CHOICE HONJOZO, NIIGATA

KOZAEMON OMACHI JUNMAI GINJO, GIFU

GOLD OMACHI JUNMAI DAIGINJO, KYOTO

### KARAKUCHI FLIGHT 16

Take a flight to mountainous snowy Niigata where the sake is clean, crisp, and dry.

YOSHI NO GAWA 'KOME DAKE NO SAKE' JUNMAI, NIIGATA

HAKKAISAN '8 PEAKS' HONJOZO, NIIGATA

YOSHI NO GAWA 'GOKUJO' GINJO, NIIGATA

### COACH FLIGHT 14

Junmai and Honjozo sakes taste amazing with our ramen! All sakes on this flight have been milled to at least 70% of their original size.

AIZUHOMARE HONJOZO, FUKUSHIMA

KOZAEMON HOUSE JUNMAI, GIFU

HOURAISEN TOKUBESTU JUNMAI, ISHIKAWA

### FIRST CLASS FLIGHT 18

The pinnacle of the brewer's art. Every sake on this flight has been milled to at least 50% of its original size. Fragrant, delicate, complex, delicious.

TENGUMAI '50' JUNMAI DAIGINJO, ISHIKAWA

GOLD OMACHI JUNMAI DAIGINJO, KYOTO

DASSAI '50' JUNMAI DAIGINJO, YAMAGUCHI

### KUDAMONO FLIGHT 16

A delicious combination of pear, peach and mandarin sake

PEAR SAKE FRUIT INFUSED SAKE, AICHI

PEACH SAKE FRUIT INFUSED SAKE, AICHI

MANDARIN SAKE FRUIT INFUSED SAKE, AICHI

JAPANESE  
**GORO+GUN**  
NOODLEBAR

SAKE

悟郎と群

# SAKE 101



Sake is brewed from rice, and is Japan's national beverage! In the hands of sake brewers (toji), rice is milled to varying degrees, then washed and steamed using water from underground rivers, mountains, and wells. Mold spores (koji) convert the rice starch into sugar, and then a rice-based yeast converts the sugar into alcohol, producing a beverage with an alcohol content around 15.5%. Not sure what sake to order? Ask your server for advice on sake pairings with Goro + Gun dishes. Kampai!

## GRADES

### HONJOZO

Brewed with rice that has been milled to at least 70% of its original size. A small amount of brewer's alcohol is added to the sake at the final stages of production to amplify aroma and flavour. Light, fragrant, easy to drink.

### JUNMAI

Pure rice sake that has usually been milled to 70%, however can be milled down to any rate as long as it is listed on the label. Junmai sake is usually fuller than other types with good acidity. Pairs great with ramen!

### GINJO

Brewed with rice that has been milled down to at least 60%. Light and delicate, often with floral and fruity aromas and flavours. Brewed with labour intensive steps and fermented at colder temperatures for a longer period of time.

### DAIGINJO

The pinnacle of the sake brewer's art. Milled down to at least 50% of its original size, incorporating even more labour intensive steps. Daiginjo sake is fragrant, delicate and complex.

## TERMS

**TOKUTEI MEISHOUSHU:** Special Designation Sake. Generally, the more the rice has been milled, the cleaner, lighter, and more delicate the flavour. G+G only serves premium sake, milled to 70% or more.

**SHINPAKU:** Sake rice is called Sakamai, and is typically larger than table rice. The shinpaku is the starch heart center located in the middle of the grain, ideal for polishing.

**SEIMAIBUAI:** How much a grain of brewing rice has been polished. The seimaibuai will classify the sake grade.

**JUNMAI:** Pure rice sake. Made with 4 main ingredients including rice, water, koji and yeast.

**HEIKOU FUKUHAKKOU:** "Multiple Parallel Fermentation" is a unique method only used for brewing sake! As the koji transforms the rice starch to sugar, the yeast turns the sugar into alcohol simultaneously in the same tank.

# SAKE

## HONJOZO

AIZUHOMARE HOUSE BREW, HONJOZO, FUKUSHIMA 5 oz 9.5 / 10 oz 18

HAKKAISAN '8 PEAKS' HONJOZO, NIIGATA 3 oz 10 / 10 oz 28 / 720 ML 65

BREW MASTERS CHOICE HONJOZO, NIIGATA 3 oz 10 / 10 oz 28 / 720 ML 65

KAIUN IWAIZAKE TOKUBETSU HONJOZO, SHIZUOKA 3 oz 10 / 300 ML 32

## JUNMAI

SHICHIDA JUNMAI, SAGA 3 oz 12 / 10 oz 34 / 720 ML 86

KOZAEMON HOUSE JUNMAI, GIFU 3 oz 9 / 10 oz 26 / 720 ML 58

TENGUMAI YAMAHAI JUNMAI, ISHIKAWA 3 oz 11 / 10 oz 30 / 720 ML 70

HOURAISEN TOKUBETSU, JUNMAI, ISHIKAWA 3 oz 12 / 300 ML 34

YOSHI NO GAWA 'KOME DAKE NO SAKE' JUNMAI, NIIGATA 300 ML 34

## GINJO

YOSHI NO GAWA 'GOKUJO' GINJO, NIIGATA 3 oz 12 / 300 ML 34 / 720 ML 75

KOZAEMON OMACHI JUNMAI GINJO, GIFU 3 oz 12 / 10 oz 34 / 720 ML 86

MOMOKAWA DIMOND JUNMAI GINJO, OREGON 3 oz 14 / 10 oz 40 / 720 ML 90

## DAIGINJO

DASSAI '50' JUNMAI DAIGINJO, YAMAGUCHI 3 oz 14 / 300 ML 40 / 720 ML 90

GOLD OMACHI JUNMAI DAIGINJO, KYOTO 3 oz 15 / 300 ML 42 / 720 ML 98

TENGUMAI '50' JUNMAI DAIGINJO, ISHIKAWA 3 oz 13 / 10 oz 37 / 720 ML 85

FUKUCHO JUNMAI DAIGINJO, HIROSHIMA 3 oz 15 / 300 ML 42 / 720 ML 98

HAKUTSURU SHO-UNE JUNMAI DAIGINJO, HYOGO 3 oz 11 / 10 oz 40

HAKURAKUSEI 'ZANKYO SUPER 8' JUNMAI DAIGINJO, MIYAGI 720 ML 600

## NIGORI + SPARKLING SAKE

DASSAI '50' JUNMAI DAIGINJO NIGORI, YAMAGUCHI 3 oz 13 / 10 oz 42

HAKKAISAN SPARKLING NIGORI, NIIGATA 720 ML 88

## SWEET SAKE

PEAR SAKE FRUIT INFUSED SAKE, AICHI 3 oz 14 / 5 oz 21 / 300 ML 42

PEACH SAKE FRUIT INFUSED SAKE, AICHI 3 oz 14 / 5 oz 21 / 300 ML 42

MANDARIN SAKE FRUIT INFUSED SAKE, AICHI 3 oz 14 / 5 oz 21 / 300 ML 42

UMESHU PLUM SAKE 3 oz 8 / 5 oz 11.5 / 10 oz 21

FUKUCHO YUZU LEMON SAKE, HIROSHIMA 3 oz 9 / 5 oz 13.5 / 10 oz 25

## SHOCHU

TAN TAKA TAN SHOCHU, SHISO VODKA, HOKKAIDO 1 oz 10

HAKKAISAN SHOCHU, RICE VODKA, NIIGATA 25% 1 oz 9