

SAKE MENU

Sushi Damo's honored traditional Sake, has been selected to feature premier sake breweries, which has been producing for more than 200 years with proud tradition, commitment, and devotion to brew only the finest quality sake.

DRY SAKE: JUNMAI: RICE MILLED DOWN 30%, PAIRS WELL W/FRIED AND STRONG-FLAVORED FOODS

Genbei San No Oni Koroshi (Honjyzo)



Kyoto Prefecture, traditional sake with smooth & dry taste

\$14 (180ml)

Hakushika Chokara (Junmai)

Extra-dry (less sweetness), light, smooth, and crisp to the taste.

\$17 (300ml)



Hatsumago Kimoto Junmai



Aromas and flavors of nougat, radish, melon and cream with a silky, dry-yet-fruity medium body and a bamboo shoot, mineral and pepper accented finish. A clean and savory sake. \$28 (300 ml)

Kurosawa Kimito Junmai

Full-bodied and earthy, yet light. It is exquisitely balanced and masterfully brewed as the almighty sake. Served hot, cold or at room temperature.

\$27 (300 ml)



MEDIUM SAKE: JUNMAI GINJO: RICE MILLED DOWN 40%, BEST ALL-AROUND SAKE FOR VARIETY OF FOODS

Taitetsu Ice Dome (Junmai Ginjo)



Stored in igloo for ideal aging, this sake begins clear & crisp and ends w/ multidimensional notes of vanilla and spice. "Sake Sommelier's personal favorite."

\$34 (300 ml)

Hakkaisan (Junmai Ginjo)

Brewed from the spring waters of sacred MT. Hakkai, this sake offers dry but smooth taste. "The MVP of all sakes!" \$69 (720 ml)



CRISP & SMOOTH SAKE: JUNMAI DAIGINJO: RICE MILLED DOWN (LABOR-INTENSIVE) 50%, PAIRS BEST W/NIGIRI & SASHIMI

Mizabasho Junmai Daiginjo

A wonderful array of steamed sweet rice, cooked veggies, minerals, and wood tones. A smooth sake with a very clever dry and quick finish.



\$34 (300 ml)



Matsu No Midori (Junmai Daiginjo)

From Kyoto Prefecture, X-Special Junmai Daiginjo with pure favor of rice and refreshing aroma of citrus fruit with very clean, smooth finish.

\$95 (720ml)

UNIQUE SAKE: HAND-PICKED ORIGINALS FROM JAPAN

Hakushika Yamadanishiki

Refreshing clean taste of premium sake rice, gentle and elegant.

\$19 (300ml)



Japon (Light sparkling Junmai)

Brewed by Toji, a Female Sake Brew Master, naturally light sparkling sake has very neat and clean fragrance with Riesling-like apple and white grape favor.

\$37 (300ml)

Sakura Emaki Rose

With a beautiful and enticing pink hue derived from the color of the rice, this sake has elegant aromas of cherry and plum blossoms, underscored by notes of apples and berries.

\$39 (300 ml)



UNFILTERED SAKE: SWEET & MILKY—PAIRS WELL W/ SPICY



Hakushika Nigori Sake "Snow Beauty" (Un-Filtered Junmai)

Bold, and extra body taste with a full flavor of rice.

\$20 (300ml)

HOT SAKE:

Small 7

Large 10



Bar Lounge Patio 5-7pm

<i>Bottled Beer</i>	4
<i>Wine of the Night</i>	5
<i>Sake Bombs</i>	5
<i>Large Sapporo</i>	6
<i>Any Martini/Saketini</i>	7

*Tuesday Night - 1/2 price Sake
bottles*

*Wednesday Night - 1/2 price
Wine bottles*



Bar Lounge Patio 5-7pm

<i>Edamame</i>	3
<i>Japanese Chicken Fingers</i>	4
<i>Wine Lovers</i>	4
<i>Classic Rolls</i>	5
<i>(Spicy Tuna, Spicy Salmon, California, or Sweet Potato)</i>	
<i>Sushi Combo</i>	10
<i>(4 pc Chef choice nigiri w/ cucumber avocado roll)</i>	