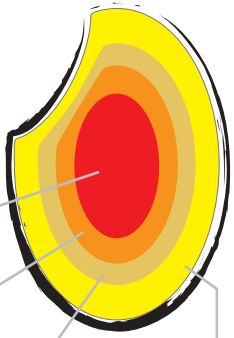


# Rice Milling Ratio



**Umami** is known as the elusive "fifth taste," an indescribable flavor that stimulates a final, fulfilling taste. In sake, **Umami** denotes a savory flavor with acidic undertones.

IZAKAYA **TEN**  
居酒屋 **天**  
日本酒めしゅー

## HAPPY HOUR!

Weekdays 5-7pm

Today's Sake	5
Today's Cocktail	6
Draft Beer	3
Fresh Chu-Hai	6
Hot Sake	1/2 Price

# Sake

Umami

BODY

Glass 4oz Carafe 12oz Bottles 10oz 17oz 24oz

### Aperitif, Sparkling

花泡番	Hana Awaka		8.5		15 (8oz)		
かれん	Karen "Coy"					36	
チヨ一や梅酒	Choya Plum Wine w/ Soda		7				
鶴齢梅酒	Kakurei Plum Sake on the Rocks		16				68

### Light and Smooth

八海山	Hakkaisan	●●	11	27.5			
入魂	Nyukon "Into Your Soul"	●●	12	28			48
緑川	Midorikawa "Green River"	●●●	14	33			54

### Full and Dry

李白	Rihaku	●●	12.5	32			46
酔心	Suishin "Drunken Mind"	●●●	9	23			
春鹿	Harushika "Spring Deer"	●●●●	9.5				
銀住吉樽酒	Gin Sumiyoshi "Taru"	●●●	10	25			
鬼羅	Kira	●●●●●	8.5	24			

### Mild and Complex

浦霞	Urakasumi	●●●	12	30			
菊水	Kikusui "Chrysanthemum Mist"	●	8.5	22			
朱泉	Shusen "Three Dots"	●●	10	25			

### Clean & Crisp

雪影	Yukikage "Snow Shadow"	●			24		46
菊正宗菊	Kiku Masamune "Kiku"	●●	7				
美少年	Bishonen "Beautiful Boy"	●	12	30			
大七	Daishichi "Kimoto"	●●	9	22.5			
文楽	Bunraku "Yamahai"	●●			19		

### Refined and Distinctive Aroma

獺祭 50	Dassai "Otto 50"	●●	10.5	28			44
菊水	Kikusui	●			17		37
夜半の月	Yowano Tsuki "Midnight Moon"	●●●				38	
出羽楼 桜花	Dewazakura "Oka"	●●●●	13	31			49
玉乃光 特別純米吟醸	Tamano Hikari	●●●	8.5	22			
君の井 蔵秘伝	Kiminoi "Emperor's Well" "Yamaha"	●	14	35			56
真澄	Masumi "Yamahai"	●	13	32.5			
玉乃光 山麩	Tamano Hikari "Yamahai"	●	9	22.5			34

### Smooth and Fragrant (Balanced)

若竹	Wakatake	●●	14	35			
出羽楼	Dewazakura "Mini Daiginjo"	●	15		27		
醸し人 九平次	Kamoshibito Kuheiji	●	21	52.5			84
きりんざん	Kirinzan	●●					107

### Nama

松竹梅 オーガニック	ShoChikuBai "Organic Nama"	●●			13.5		
菊水 ふなぐち	Funaguchi "Canned Sake"	●●●			12.5 (7oz)		
梵	Born	●					65
賀茂鶴	Kamotsuru	●●	8		19.5		

### Nigori

獺祭	Dassai	●●●●	13				42
賀茂泉	Kamoizumi "Summer Snow"	●●●●	12	30			55 (30oz)
松竹梅 にぎり	ShoChikuBai "Cream de Sake"	●●●●●			11		
濁	Daku	●●●●	11			37	

### Dessert

チヨ一や梅酒	Choya Plum Wine		6				
鶴齢梅酒	Kakurei Plum Sake		15				

## 本醸造 Honjozo

30% or More Milling Ratio (Alcohol added)

Very small amount of pure distilled alcohol added to help extract flavor and aroma.

## 純米 Junmai

Any Milling Ratio Pure rice sake. Junmai tends to be smooth with a solid flavor.

## House sake Hot Sake

7oz \$13

## 吟醸 Ginjo

40% or More Milling Ratio

The second highest grade of sake. Ginjo offers refined and distinctive aromas.

## 大吟醸 Daiginjo

50% or More Milling Ratio

The highest grade of sake due to the technique and time put into the bottle. Daiginjo tends to be light and complex, and can be quite fragrant.

## 生 Nama

Fresh Unpasteurized.

## にごり Nigori

Unfiltered sake Rice is filtered through a rough cloth.