



SAKE MENU

(Please order at the bar)

Welcome to the Sake Brewery

Brewing sake is our passion and was born out of a love for Japanese culture and history. The world of sake is a beautiful mix of flavors and aromas, the seasons and rice fields, science and fermentation, celebration and good times with great friends. We built this place to bring the joys of fresh sake to you and hope you fall in love with this ancient beverage.

Sake (酒) is a brew made from rice and perfected by the Japanese over thousands of years. Sometimes referred to as rice wine, it is actually brewed in a process most similar to beer but with many unique methods and techniques. Flavor ranges from sweet to dry, light to rich, and subdued to highly fragrant. Sake is naturally gluten free, sulfite free, low in calories, and low in sugar. Sake is made for sharing with good friends and family. Typically you would get a bottle for your table and it is tradition to make sure your friends glass is always full by pouring for them. "*Kanpai*" [kahn-pahy] is cheers in Japanese!

There are four main ingredients in sake: Rice, Water, Yeast and an enzyme rich powerhouse called Koji. If you love soy sauce or miso, you have experienced the umami magic of koji before. It is a special fungus like yeast that is grown on rice and creates enzymes that "malt" the rice, converting the starch that is in rice into sugar. We propagate koji in-house in a special cedar lined room that we put steamed rice into and keep hot and humid for 2 days.

Sake is smooth, easy to drink, and deceptively strong. Be sure to pace yourself.

BIG BABY

BREWERS STYLE SAKE

Brewer's style sake is cloudy and unfiltered meaning there are still rice particles and active ingredients suspended in the sake. This sake has a young, vibrant, and bold flavor that is alcohol forward with notes of banana, coming in at 16% ABV. As separation is natural, make sure you "shake the baby!"
Pour \$8 / Carafe (300ml) \$12.50 / Bottle \$24.99

REAL MAGIC

SINGLE MILLED CRAFT SAKE

American craft is a filtered sake that is similar to a traditional Japanese junmai grade sake. Clear, mellow, and smooth, this is our baseline, having notes of strawberry, melon, and vanilla. This is the next great American sake, coming in at 15% ABV.
Pour \$8 / Carafe (300ml) \$12.50 / Bottle \$24.99

QUIET GIANT

DRY & DELICIOUS

Quiet Giant is our dry sake, with a long finish and delicious notes of melon and umami. We let this single milled sake ferment slow & cold, allowing the sugars to completely render.
18.5% ABV.
Pour \$8 /Carafe (300ml) \$12.50

SPECIAL: Pumpkin Spice Dessert Sake - Our Pumpkin Spice Sake is perfectly reminiscent of the Fall harvest flavors, which includes clove, nutmeg, ginger, and of course, pumpkin! \$3.5

TASTING FLIGHTS
PICK FIVE SAKES FOR \$10!

SOCKY

SAKE INFUSED WITH FRUIT PUNCH

The one with the fruit PUNCH! A straight-ahead flavor made from the finest organic ingredients. This drink receives the most "I could drink this all day" mentions, and you can taste why with this decidedly drinkable infusion. 11% abv.
Pour \$6 / Carafe (300ml) \$10 / Bottle \$19.99

SWEET AGONY

SAKE INFUSED WITH TART LEMON AND SWEET MINT

This powerfully tangy lemon is kicked off with a sweet touch of mint for your new favorite summer drink. If this doesn't shock your palette into submission, you just might want to check your pulse. 11% abv.
Pour \$6 / Carafe (300ml) \$10 / Bottle \$19.99

SPICY VACAY

SAKE INFUSED WITH MANGO, LIME LEAF, & JALAPENO

This trip south of the border is surprisingly smoky and refreshing. Many people are reminded of their favorite mezcal when sipping on this sake treat. The jalapeno hits the nose more than to the lips, leaving the fresh squeezed mango juice to finish long after the sun goes down. 11% abv.
Pour \$6 /Carafe (300ml) \$10 / Bottle \$19.99

NAS MERCH

Hats \$24 · T-Shirts \$18
Pour Glass \$5 · Flight Glass \$4
Bottles Available To-Go!

How Sake is Made:

- 1) Steamed rice is made into koji
- 2) Water, koji, additional steamed rice, and yeast are added into cold fermentation tanks
- 3) Koji breaks down rice starch to make sugar while yeast ferments that sugar into alcohol over 30 days
- 4) The mash is pressed and can be further filtered for clarity



HAPPY HOUR

Tuesday - Friday 4pm-6pm

BREWERY TOURS

Every Tuesday

Beer

Asahi	12oz	5.
Bud Light	12oz	5.
Bold Rock Cider IPA	12 oz	6.
Kirkin Light	12 oz	6.
Sapporo	22oz	8.50
Ballast Point Grapefruit Sculpin	12oz	7.

Wine

	Glass	Bottle
Senda Verde, Albarino	9.	27.
Zenato Pinot Grigio	8.	24.
Mont Gravet Rose	6.	18.
Mas Fi Cava Brut	7.	21.
Altano Vinho Tinto	8.	24.
Honoro Vera Garnacha	8.	24.
Catena Cabernet Franc	14.	42.
Lanson Black Label Brut NV		80.

Sodas & Such

Bottled Water	1.5
Mexican Coke	2.
Soda	2.
Izze Sparkling Juices	2.5
<i>Ask your server for today's flavors</i>	
Coconut Water	2.5
Pellegrino 750ml	4.

Craft Sake Cocktails

(クラフトカクテル)

Sake is one of the most versatile drinks on the planet and can be used as the base for a number of light and refreshing cocktails.

GENTLE GIANT

This delicious creation is equal parts Mango Nectar and our QUIET GIANT dry sake topped off with Ginger Beer. 10.

ARNOLD'S AGONY

Arnold Palmer gets an adult twist! Ice tea mixes delightfully with our Lemon and Mint infused Sake. 10.

MAGIC MULE

SAKE to make a refreshing treat. A sake spin on a moscow mule, our magic mule is made from Ginger Beer and our QUIET GIANT with mint to top it off! 10.

Sake Bombs Available Upon Request