

# SAKE LIST

Departure will uncork bottles not represented on our sake list  
to celebrate your special evening.  
Corkage fee is \$25 per 750 ml.

## DAIGINJO

- WATARI BUNE JUNMAI "LIQUID GOLD", IBARAKI** 135  
100% hand crafted. Watari bune is a rare sake rice, which was out of use for over 50 years. Deep luscious flavors, characterized by honeydew, melon, peaches and pineapple. This is rated as one of the best daiginjo sakes in the world.
- YUME "DREAM", NIIGATA** 100  
Delicate aromas, earthy and full bodied. The elegant taste of this sake is created by using the best rice and by crafting the sake by hand. Currently well known for its sake museum that is open to the public and its employment of female sake brewers working the kura.
- MANABITO, AKITA** 75  
Try this Departure exclusive. Manabito has bright, fruity flavors with floral aroma. Beautifully balanced and clean smooth finish.
- GINGA SHIZUKU "DIVINE DROPLETS", HOKKAIDO** 8  
This sake is not pressed, the moromi hangs in bags over a tank allowing gravity to pull out the "divine droplets." This delicate sake has hints of melon, herbs, vanilla and a concentration of mineral flavors.
- PURE NIGHT, AKITA** 135  
The pinnacle of sake. Local artisanal rice grown in Akita, that is handwashed in freezing cold water. Delicate tropical aromas of melon, lychee, and pineapple with floral hints of honeysuckle. Long, delicate, dry finish that lingers gently on the palate.
- YUKI NO BOSHA "BEAUTY OF AKITA", AKITA** 9  
A truly beautiful sake. This sake presents itself with a bold white pepper beginning and then fades into soft palate of dried apricot and hints of melon.
- MURAI FAMILY, AOMORI** 95  
A multiple award winner, with a smooth and unusually dry finish. This sake appeals to all five senses.
- GEKKEIKAN HORIN "GOOD FORTUNE", FUKUSHIMI** 8  
Brewed by one of the most respected breweries, this sake is "the sake of the Imperial Household of Japan." The flavors are earthy and with hints of plum.

## DAIGINJO

- BORN HYOZAN "ICE BERG", FUKUI 300ML 9  
Exclusive to Departure and limited production.  
Clean, crisp and dry. A great sake for any seafood dishes  
such as oysters and dungeness crab.
- CHOKAISAN, AKITA 75  
A multi-award winning sake brewed with a "unique flower  
yeast", which gives it a rich aroma of pears and fresh flowers.
- HYOUSHO "DIAMOND DUST", 300ML 25  
Clean, crisp and off dry. Great flavors of white peaches and asian pears.

## GINJO

- WATARI BUNE "THE 55", IBARAKI 65  
Portland's favorite and top selling sake. A deep layered and  
luscious flavor that offers up pineapple, honeydew, which is  
offset by an earthy nutty flavors.
- CHIKURIN KAROYAKA "LIGHTNESS", OKAYAMA 8  
This brewery grows all of its own rice in the summer and  
harvests in the fall and winter. The taste is fresh, light  
with hints of cherry, and champagne in the background.
- PURE DUSK, AKITA 55  
Bright pear and green apple, with underlying minerality.  
Delicate structure fresh orange peel and cantaloupe.
- TYKU, FOREST GROVE, OR 48  
Specially brewed in a craft style with no additives or  
preservatives. For the first time outside Japan, Tyku sake  
offers a truly super premium product. Refined, smooth  
flavor profile with peach on the nose and subtle spice  
underneath. Soft and creamy with deep viscosity that  
coats the palate, resulting in a long finish which ends  
delightfully. Delicate enough to pair up with  
any Asian cuisine.
- PURE DAWN, AKITA 50  
Fresh and well structured, with notes of pear  
and Fuji apple. Creamy and finishes soft-sweet to dry.

# GINJO

- EIKO FUJI NAMAZAKE "GLORIOUS MT. FUJI", YAMAGATA 5  
This is a rare true nama sake, which has not been pasteurized, leaving enzymes still active. It has a unique, fresh, elegant taste.
- MANOTSURO "FOUR DIAMONDS," SADO ISLAND 500ML 4  
Tropical nose of banana and plum juice. Very fine and quite pure. Beautifully balanced and great pairing with spicy food.
- KASUMI TSURU YAMAHAI "CRANE OF KASUMI", HYOGO 3  
Yamahai is an old way of brewing sake, it tends to be a bit gamey with rich earthy flavors. Rated by wine spectator as "highly recommended," This is a wine drinker's sake.
- KANBARA "BRIDE OF THE FOX", NIIGATA 4  
Owned by four different brewing families, named after a famous legend in the Niigata area. The flavors are nutty, sharp with a ripe melon crisp lingering sweetness.
- HOROYOI YAMAHAI "PLEASING", AKITA 6  
Brewed in a traditional method, this sake has a earthy background surrounded by banana and pineapple flavors.
- SETCHUKANBAI "PLUM TREE SNOW", GIFU 3  
This is a slightly sweeter enveloping sake with an incredibly smooth finish. The flavor profile is meant to pair with saltier foods.
- MURAI TOKUBETSU HONJOZO "SPECIAL BREW", AOMORI PREFECTURE 3  
A multi-award winner which illustrates a soft honeydew melon flavor
- CHIYONOSONO "SACRED POWER", KUNAMOTO 5  
This brewery is the only one in Japan using the rare sake rice "Shinriki," which means Sacred Power. Expansive flavors of mango, pear, and suggestions of crème brulee.
- SATO NO HOMARE "PRIDE OF THE VILLAGE", IBARAKI PREFECTURE 4  
Oldest family owned brewery. Wild strawberry and pear aromas.
- DEWATSURU HABATAKI, AKITA 45  
Dry, crisp with herbal flavors.

# JUNMAI AND FUTSU-SHU

SHIRAKABE GURA, KYOTO, 300ML 81  
A great beginner sake, easy to drink, light yet subtle flavors of red apples, kiwi.

FUKUCHO "MOON ON THE WATER", HIROSHIMA 4  
A unique brewery, because not only is the brewmaster a woman, she is also the brewery President. This sake has dancing flavors of cantaloupe and all spice.

NANBU BIJIN "SOUTHERN BEAUTY", IBARAKI 5  
A true southern beauty, this sake has a lively citrus and creamy mid-palate of ripe cantaloupe and honeydew.

YUHO JUNMAI "HAPPY RICE", NATO PENINSULA, ISHIKAWA 3  
This brewery went through a renovation after Miho Fujita became one of the few female brewery owners. A well balanced sake, which complements a variety of dishes.

BUNA NO TSUYU "DEW DROPS", NIIGATA 5  
The Gohyakumangoku rice that is used for this sake is grown in mountainous Maki village by five local farmers, where birds sing in the beech forest after the snow melts in the spring. Recently, Musashino Shuzo won the highest position in the Niigata competition among the region's more than 80 producers. Lychee and floral on the nose. Racy acidity. Melony fruit finish.

G JOY, FOREST GROVE, OR 30  
Locally brewed sake. Has a deep, richly aged dark plum flavor.

## NIGORI

MURAI GENSHU, AOMORI 33  
Thick, rich and very creamy, one of the best Nigori sake available in the U.S.

## NIGORI

- GEKKEIKAN, FUKUSHIMI, 300ML 21  
One of the thickest nigori available, with a slightly grainy mouth feel.
- HAKUTSURU, SAYURI, KOBE 28  
This Nigori taste resembles the pink bottle-soft, sweet and creamy.
- TOZAI "SNOW MAIDEN," KYOTO 33  
Fairly thick and chewy, yet slightly dry.
- MOMOKAWA PEARL GENSHU, FOREST GROVE, OR 28  
A local favorite, this is a thin, sweet and well balance nigori.
- DAKU, NIIGATA, 500ML 25  
Kenji Fujii is a skillful sake rice grower as well as a forty-year veteran of sake making. Mild and creamy. Matches well with spicy food, teriyaki and hot pots.

## SPARKLING SAKE

- HOU HOU SHU BLUE, OKAYAMA, 180ML 10  
Bursting with tons of tiny bubbles, this sake is sweet and refreshing.
- HANA HOU HOU SHU PINK, OKAYAMA, 300ML 8  
Infused with natural rose hip and hibiscus. This version of Hou Hou Shu is slightly more complex than it's blue counterpart.
- ICHISHIMA SILK DELUXE, NIIGATA, 500ML 6  
Beautiful blue bottle complement the mellow sweetness and puckering finish.

## HOUSE WARM SAKE

- GEIKKEKAN HOUSE SAKE, TOKKURI 7

