

Taste Three Local Sakes 1,000yen (Tax not included)

You can enjoy our recommended local sake in small portions. Choose three local sakes out of the eight listed.

Please be sure to choose three different sakes.

① Hiokizakura Junmai



Dry / Yamane Sake Brewery

This sake is brewed with a focus on drawing out the umami of rice. When the sake is served hot, the rich umami gives you an even more mild taste, not too dry, and creates perfect harmony with the sour undertones.

② Take (Junmai Daiginjo)



Dry / Nakai Brewery

This sake is made with Tamasakae, a strain of sake rice produced in Tottori Prefecture, and is undiluted and unfiltered in order to retain the great flavor of the rice. It has a mild fruitiness but no strong aroma, and features a dry and pronounced flavor.

③ Takaisami Junmai Daiginjo



Semi-dry / Otani Sake Brewery

This sake is made by putting the same moromi (fermentation mash) used for ginrei sake into cloth bags, and carefully pressing it with a traditional press for sake. This exquisite sake has a perfect harmony of flavors. Silver Medal Winner at the International Wine Challenge

④ Yashio Junmai Daiginjo Nama



Semi-dry / Nakai Brewery

This original nama (unpasteurized or "draft") daiginjo was brewed in our own special casks here at Hashizuya. Take the chance to try this rare sake.

⑤ San'in Togo Junmai



Dry / Fukura Syuzo

This junmai was made with 100% Yamada Nishiki rice produced by a partner farm in the town of Misasa, Tottori. The rice is polished down to 64% of the original grain, and carefully fermented and pressed. Enjoy this sharp, dry sake with the umami of rice.

⑥ Gohriki (Junmai Ginjo)



Dry / Otani Shuzo Co., Ltd.

This brewery has revived Gohriki, a legendary sake rice produced in Tottori Prefecture. An elaborate brewing process gives this junmai ginjo a deep flavor, and the Gohriki rice brings its characteristic light sourness.

⑦ Hakuyouchou Junmai Ginjo



Dry / Ebara Shuzo Honten

This junmai ginjo was brewed slowly, using traditional techniques. The gifts of nature and the skill and spirit of the brewers came together to create this exquisite sake. It has the umami of rice and a mild, rich flavor.

⑧ Zuisen Junmai



Dry / Takada Sake Brewery

This brewery and its expert brewers accept no compromises when it comes to producing excellent sake, which has earned it steady popularity and a rapidly increasing number of fans. This junmai is the type of sake that is dry, but still has a rich and savory taste.

If you find any of these sakes to your liking, you can purchase a bottle.

You can also order by the glass.

① Hiokizakura Junmai	Dry	720ml	5,500 yen	1,500 yen
② Take (Junmai Daiginjo)	Dry	720ml	3,500 yen	1,000 yen
③ Takaisami Junmai Daiginjo	Semi-dry	720ml	8,500 yen	2,200 yen
④ Yashio Junmai Daiginjo Nama	Semi-dry	300ml	1,500 yen	
⑤ San'in Togo Junmai	Dry	720ml	5,000 yen	1,400 yen
⑥ Gohriki (Junmai Ginjo)	Dry	720ml	5,000 yen	1,400 yen
⑦ Hakuyouchou Junmai Ginjo	Dry	720ml	3,500 yen	1,000 yen
⑧ Zuisen Junmai	Dry	720ml	3,500 yen	800 yen

You can take your leftovers home. Please feel free to ask us.

All prices are tax excluded.