

# Sake

300ML / 720ML / 750ML

**MOMOKAWA PEARL** . . . . . 21 / - / 48

**Junmai Ginjo Nigori Genshu / Portland, Oregon** / Tropical fruit notes of banana, coconut, vanilla and anise. **RPR: 60%**

**MOMOKAWA DIAMOND** . . . . . 21 / - / 48

**Junmai Ginjo / Portland, Oregon** / Slightly dry with juicy flavours of melon and a touch of spice. **RPR: 60%**

**MOMOKAWA ASIAN PEAR** . . . . . 21 / - / 48

**Infused Junmai Ginjo / Portland, Oregon** / Lush pear and apple on the palate, mild sweetness and a crisp finish. **RPR: 60%**

**MIKOTSURU MAJESTIC CRANE KURO** . . . . . 35 / - / -

**Junmai Ginjo / Nagano, Japan** / A beautifully rich mouth feel with a slight sweetness, ripe citrus flavour, and crisp acidity. **RPR: 55%**

**YOSHI NO GAWA UMI BLU** . . . . . 36 / - / -

**Ginjo / Niigata, Japan** / Light and refreshing, off-dry with pleasing aromas of ripe tropical fruits. **RPR: 60%**

**YOSHI NO GAWA GOKU JO** . . . . . 38 / 86 / -

**Ginjo / Niigata, Japan** / Bright finish of tropical fruits and orange magnolia flower. **RPR: 58%**

**KAIUN IWAIZAKE JUNMAI GINJO** . . . . . 38 / - / -

**Junmai Ginjo / Shizuoka, Japan** / With strong aromas of honeydew, this sake balances intense fruit flavour with a drier, crisp finish. **RPR: 50%**

**ASAHI SHUZO DASSAI 50 NIGORI** . . . . . 40 / - / -

**Nigori Junmai Dai Ginjo / Yamaguchi, Japan** / A cloudy, coarse-filtered version of the Dassai "50," light, pleasantly sweet, super clean finish. **RPR: 50%**

**ASAHI SHUZO DASSAI 50** . . . . . 44 / - / -

**Junmai Dai Ginjo / Yamaguchi, Japan** / Wonderfully balanced, fantastic acidity and a touch of sweetness. **RPR: 50%**

**TAMA NO HIKARI GOLD OMACHI** . . . . . 48 / 115 / -

**Junmai Ginjo / Kyoto, Japan** / Rich and dry with an extremely clean finish and hints of pineapple. **RPR: 48%**

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**Rice Polish Ratio (RPR):** Sake rice is milled, or polished, in order to remove the fats, proteins, and amino acids in the outer layers of the rice grain. The rice polish ratio reflects how much of the rice grain is left after polishing; a lower RPR typically results in a more refined, elegant, and distinctive sake.

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# House Sake

❄️ 250ML / ❄️ 500ML / ❄️ 750ML / 🔥 300ML

Our featured chilled sake is served in Hapa's signature Takezake (frozen bamboo flask)

**FUKUMASAMUNE 'TRADITION' JUNMAI** . . . . ❄️ 13 / ❄️ 25 / ❄️ 37 / 🔥 16  
Junmai / Ishikawa, Japan

**YOSHI NO GAWA KOME DRY** . . . . . ❄️ 13 / ❄️ 25 / ❄️ 37 / 🔥 16  
Honjouro / Niigata, Japan

# Reserve Sake

300ML / 720ML / 750ML

**KOZAEMON SHINANO MIYAMANISHIKI** . . . . . - / 90 / -

**Tokubetsu Junma / Gifu, Japan** / "Tokubetsu" refers to a sake that the brewer considered special; something a little off the beaten path. Very aromatic, notes of green apples and fresh acidity. Light and elegant with a rich palate, it takes on a light smokiness when warmed. **RPR: 55%**

**HAKKAISAN JUNMAI GINJO** . . . . . - / 100 / -

**Junmai Ginjo / Niigata, Japan** / Typical of the region as well as the internationally renowned brewery, comes across with an exceptional clarity of flavour and a quiet elegance on the palate. Crisp and clean with notes of melon, it finishes dry, and is a very food-friendly sake. **RPR: 50%**

**TENGUMAI YAMAHAI DAI GINJO** . . . . . - / 110 / -

**Yamahai Junmai Dai Ginjo / Ishikawa, Japan** / Gold medal winner at the London International Wine Challenge in 2011, yamahai (short for "yama-oroshi haishi moto") is an older style of brewing in which wild bacteria convert the starch in rice to sugar, a longer process than modern sake production. The result is a wilder, gamier, earthier style of sake backed with refreshing acidity and a touch of tropical fruit. Warmed, it shows a fuller, sweeter finish. **RPR: 45%**

**KUHEIJI HUMAN 2011** . . . . . - / 130 / -

**Vintage Junmai Dai Ginjo / Aichi, Japan** / A vintage sake from the pioneers of the new generation of sake brewers. Pasteurized only once to preserve freshness and flavour, a rich, full-bodied texture with a divine harmony of pears, pink grapefruit, and anise. Dry finish with a crisp acidity and gentle effervescence. **RPR: 45%**

**YOSHI NO GAWA DAI GINJO** . . . . . - / 150 / -

**Dai Ginjo / Niigata, Japan** / Aging in sub-zero temperatures for 3 years brings out a remarkable complexity and structure. With flavours of fresh melon and lush ripe fruit leading to a slightly spicy, but incredibly long finish, this is a true representation of premium sake. **RPR: 40%**

**HOUOUBIDEN PHOENIX 2012** . . . . . - / - / 220

**Vintage Junmai Dai Ginjo Genshu / Tochigi, Japan** / A full undiluted sake, made with "Aiyama," also known as the "legendary rice." Powerful impact with gorgeous tropical fruit flavours (think pineapple) as well as stone fruit, deep and long finish. **RPR: 45%**

**ASAHI SHUZO DASSAI 23** . . . . . 100 / - / -

**Junmai Dai Ginjo / Yamaguchi, Japan** / The highest polish ratio of any sake on our list, this ultra-premium sake is reminiscent of petrichor (look it up!) on the nose, with delicate cucumber and melon on the palate, finishing with a touch of lychee. **RPR: 23%**