

Matsuhisa Denver Premium Sake Selection

Sake Contains no Sulfites and is Gluten Free. All Sakes are Dry

Cold Sake

Hikari - Junmai Dai-Ginjo Centrifuged

Elegant floral flavors of orange blossom and elderflower

720ml Bottle/670

Nobu YK35 Dai-Ginjo Enshibunri

The best expression of YK35, Fragrance of melons and white flowers

720ml Bottle/395

Nobu YK35 Dai-Ginjo

Delicate aromas and sophisticated finish

Glass/31 10oz Bamboo/124 720ml Bottle/225 1.8 Lit. Bottle/595

Nobu TK40 Junmai Dai-Ginjo

Silky texture with a crisp after taste

Glass/21 10oz Bamboo/84 500ml Bottle/125 1.5 Lit. Bottle/350

Nobu Junmai Dai-Ginjo

Medium bodied, clean and complex with floral notes

Glass/16 10oz Bamboo/64 500ml Bottle/100 1.5 Lit. Bottle/285

Hokusetsu Dai-Ginjo

Subtle earthy notes and rustic characteristics

Glass/14 10oz Bamboo/56 1.8 Lit. Bottle/250

Junmai-Ginjo '71'

Medium bodied, fragrant, complex, fruity, bright finish

Glass/12 10oz Bamboo/48 720ml Bottle/100 1.8 Lit. Bottle/235

Music Aged Onigoroshi

Full bodied, rich, and earthy; Aged to Classical Music

Glass/11 10oz Bamboo/44 1.8 Lit. Bottle/225

Onigoroshi (Demon Slayer)

Crisp with extremely dry finish

Glass/8 10oz Bamboo/30 1.8 Lit. Bottle/150

Nigori-Unfiltered

Elegant with a lot of fruits aromas and clean taste

500ml Bottle/50

Warm Sake

Dai-Ginjo

Earthy notes with rustic characteristics

Lg Carafe/56

Junmai

Semi-dry and mellow

Lg Carafe/30

Hokusetsu Sake Facts

Hikari - Junmai Dai-Ginjo Centrifuged

*This Junmai Dai-Ginjo centrifuged sake is brewed using the koshitanrei rice, which originates in Sado Island and is milled to 40% after being grown using organic compost and few agrochemicals or chemical fertilizers.
Within the brilliant fragrance of this sake there are hints of melon and white flowers.
When you turn the glass, the umami of the rice comes out. This sake has a good balance between umami and sourness.*

Nobu YK35 Dai-Ginjo Enshibunri

Yamada nishiki rice is milled down to 35%, and fermented over a long period at low temperatures. We then extract the sake from the fermented Dai-Ginjo mash we have brewed using a centrifuge. This sake is instilled with the brilliance of Dai-Ginjo. The fragrance of melons, white flowers and a powerful flavors brings an attack of gentle sweetness that later brings a pleasant bitterness.

Nobu YK35 Dai-Ginjo

*Delicate aromas with silky smooth palate and sophisticated finish (If perfection had a name it would be YK35)
Awarded "Best Gold" in 2008 Sake awards, "The most prestige Japanese Sake Tasting".*

Nobu TK40 Junmai Dai-Ginjo

*Beautiful round sake with a delicate texture, hints of tropical fruits, and crisp after taste.
After 15 yrs of planning and testing, Koshitanrei was born from rice harvested by the Hokusetsu brewer himself.*

Nobu Junmai Dai-Ginjo

*Medium bodied, clean and complex with floral notes; perfectly balanced with a soft, dry finish.
This sake is made from Gohyakumangoku rice, polished 50% and fermented long term under low temperature.*

Hokusetsu Dai-Ginjo

*Delicate aromas of honey with slight earthy notes; soft in the palate with a lighter finish.
Made with Gohyakumangoku rice; a lighter taste than the Music Age sake and one of the most traditional brands.*

Junmai-Ginjo '71"

*From the 71st tank of the season, sake made with Gohyakumangoku Rice, milled to 55%
Aromas of melons, asian pear & yellow apple are accentuated with a pleasantly sour aftertaste.*

Music Aged Onigoroshi

*Mild taste with a dry finesse; rich and earthy mid-palate.
This sake is aged while "listening" to the classic collection of Kitaro, a famous Japanese musician.*

Onigoroshi

The driest of sake from Matsubisa; banana and vanilla aromas and an extremely dry finish.

Nigori-Unfiltered

Elegant and tasty with a lot of fruit aromas, gentle acidity, and clean finish.