

SEVEN SEAS SUSHI

SAKE MENU



Welcome to Seven seas sushi Japanese Restaurant. We encourage our guests to experience our selection of sakes from Japan and California. Our sake selection is carefully chosen to complement the cuisine.

日本酒度/Sake Meter Value

-5	-4	-3	-2	-1	0	+1	+2	+3	+4	+5
Sweet		Slightly Sweet		Neutral		Slightly Dry		Dry		

OZEKI PLATINUM



JUNMAI DAIGINJO Sake Meter Value **+7**

A refreshingly dry sake with a fruity aroma. As an aperitif, enjoy with simple foods.

300ml Bottle

OZEKI HANA AWAKA



JUNMAI SPARKLING Sake Meter Value **-60**

Sweetness and acidity that are refreshing as the bubbles burst in your mouth. This unique sake is perfect for everyone...

250ml Bottle

OZEKI KARATANBA



HONJOZO Sake Meter Value **+7**

A light dry sake with a sharp taste. Brewed in Tanba, a famous sake-producing region in Japan. This sake goes well with Tempura and spicy food.

300ml Bottle

720ml Bottle

HAKUTSURU JUNMAI GINJO



JUNMAI GINJO Sake Meter Value **+3**

It is characterized by its refreshing taste and flowerlike aroma. Slightly dry and light sake.

300ml Bottle

HAKUTSURU SAYURI



NIGORI SAKE Sake Meter Value **-11**

This creamy Sake passes through a mesh and is coarsely filtered. This process gives SAYURI a refreshing aroma, natural sweetness and smooth aftertaste.

300ml Bottle

OZEKI SAKE DRY



JUNMAI Sake Meter Value **+8**

Brewed fragrant and dry to suit the discriminating taste of sake connoisseurs.

180ml Bottle

HAKUSHIKA HANA KOHAKU



PLUM SAKE Sake Meter Value **-57**

This unique sake is made with blend of junmai sake and Japanese plum extract. Mildly sweet with a pleasant citrus like acidity, this sake is refreshingly delicious.

300ml Bottle

KIKKOMAN PLUM WINE



PLUM SAKE Sake Meter Value **-**

This Plum wine has pure quality and fruity aroma with provocative taste. The aromatic bouquet and velvet finish lingers elegantly without a flaw.



HOUSE SAKE

SMALL

LARGE