

BROOKLYN KURA

C R A F T	DRAFT JUNMAI GINJO - NAMA	G / SM / LG
	#14 (15% abv) balanced, floral, and light-bodied	9 / 22 / 34
	Blend (16% abv) dry and complex with light aromatics	11 / 26 / 36
S A K E	TAP ROOM EXCLUSIVE	G / SM / LG
	Orizake - served warm (17% abv) cloudy rich and textured	-- / 22 / --
	Shiboritate (15% abv) fresh from the press	14 / 32 / --
E T C	Moromi (13% abv) active fermentation from middle tank	5 / -- / --
	FOR SAKE TO GO - ASK YOUR BARTENDER	
	SPARKLING WATER	4

S N A C K S	FRIED FAVA	4
	TOASTED NORI	4
	CHARCUTERIE PLATE	22
	Coppa, by Smoking Goose (IN) Saucisson Sec, by Ends Meats (NY) Lomo, by Ends Meats (NY)	
	CHEESE PLATE	17
	Aged Cheddar Blue, cow, by Red Rock (WI) Emmi, cow, by Grand Cru (WI) Aleamar, cow, by Bent River (MN)	

