



Morimoto
Las Vegas



●2018年5月、LA・シアトルの出張に合わせて、ラスベガスの有名ジャパニーズレストラン2軒を覗いた。●合わせてLAとシアトルでも各1軒、ジャパニーズレストランで食事をしたのでその記録。4軒とも日本人ブランドの店である。

「MORIMOTO (モリモト)」ラスベガス店

●日本人客集中度<5% ●日本人スタッフ集中度≒5% ●サケオーダー比率≒25%

- 鉄人シェフ森本(森本正治さん)のお店。ラスベガスの有名ホテル「MGMグランド」にある。予約なしでは入れない、入店後しばらくしてすぐに満席。お客は多数の白人と若干の黒人。アジア人(多分、日本人)のテーブルは当方以外に一つだった。
- 当方は「コエドビール」と「吉乃川」で、おいしい和食を堪能。数十ドル~百数十ドルのサケが多いが、高価なサケもある。「純米大吟醸」のページ(下の写真)で「\$1,000以上」を抜き書きすると、朝日酒造「継」\$1,988、大七「妙花蘭曲」\$1,223、獺祭「磨きその先へ」\$1,888、(以下銘柄のみ)磯自慢\$2,688、菊姫\$1,500、南部美人\$2,388、新澤\$2,888。
- 新澤\$2,888=約31万円!(出張時の為替レート、\$1=¥109で換算) こんな価格帯のサケをそろえる店は日本にあるだろうか!!
- MORIMOTOは、明らかにジャパニーズサケにとっても力を入れている。周りを見渡すと概ね4テーブルに1テーブルはサケがあるので、サケオーダー比率は25%。因みに、昨年、シェフ森本のNYのラーメン屋さん「モモサンラーメン&サケ」に行ったのだが、ラーメン屋にして「サケオーダー比率≒20%」だった。http://www.kitasangyo.com/pdf/archive/sake-watching/sake_NY2017.pdf

純米大吟醸 junmai daiginjo / daiginjo ultra-premium			
These fine and rare sake are some of the best produced in Japan. They represent a culmination of talents passed down for generations by some of the most respected kura in history. Most people will never even see some of the sake offered for you here today.			
5579 asahi shuzo "tsugu", niigata (720ml)	junmai daiginjo	1988	
Indigenous local rice, niigata koshitanrei, polished to 20% brewed with water naturally filtered by the land of koshiji			
5193 daishichi "myoka rangyoku", heavenly flower, fukushima (720ml)	junmai daiginjo kimoto shizuku	1223	
perfect grains of yamadanishiki brewing rice selected grain by grain - literally aged for the perfect matured flavor producing a complex sake with a profound deep richness and chewy characteristics			
4531 dassai "beyond dassai", yamaguchi (720ml)	junmai daiginjo	1388	
widely praised by critics as the perfect sake. soft and velvety beautifully balanced between fruit and floral with a delicate richness that caresses the palate			
4222 isojiman adagio, shizuoka (720ml)	junmai daiginjo koshu	2093	
smooth and supple, sweet on the nose, floral notes aged 3 years, brewed with rice polished to 35% seimaibuai			
2850 kikuhide "kukuri-hime" / princess god, ishikawa (720ml)	junmai daiginjo koshu	1500	
soft and elegant, aromas of ripe tropical fruit, aged 10 years, limited-release sake			
4225 maboroshi "kurobako" / black box, hyogo (720ml)	junmai daiginjo genshu	888	
beautiful, fruit-forward and full-bodied, subtle sweet finish brewed with unique yeast extracted from apple rind			
4654 momokawa nanbu toji championship, aomori (720ml)	daiginjo	688	
the sake has a seimaibuai of 35% delicate, yet mighty, anise, banana, and tropical fruit with oily mouthfeel			
4223 nanbu bijin / frozen beauty, iwate (720ml)	junmai daiginjo koshu	2388	
truly unique, clean with a silky texture, aromas of peach and apple aged 10 years in a tobin bottle under chilled temperature.			
4221 niizawa "zankyuu" / super seven, miyagi (720ml)	junmai daiginjo	2888	
light and delicate, aromas of lychee brewed with rice polished to 7% seimaibuai			





- フロアサービス係に日本人は見当たらないが、寿司カウンターにいる6人ほどの料理人は全員が日本人（風）に見えた。雰囲気づくりのためには必要だろう。
- MORIMOTOのサケメニューは20ページくらいあって、膨大な銘柄から選べる。すべては紹介できないが、「獺祭」と「八海山」の2銘柄だけは独立したページだったので、ここに収載。写真が不鮮明だが、価格帯は「獺祭」が\$88～\$1,888、「八海山」が\$88～\$428（いずれも720mlびんの価格）。
- 女性のサケソムリエ（日本人ではない）がいたので色々聞いていると、『スクリュューキャップは好きではない』『獺祭や八海山のキャップ（注：「サケびん口」のキャップ）が高級感がある』『真澄のキャップ（注：当社のAZK）が開けやすいし、格好も好き』と話していた。ラスベガスで我が意を得たり、の感でした。

Age	carafe (10oz)	bottle (720ml)	bottle (1800ml)
68		219	315
38		116	173
28		87	131
	glass (2oz)	bottle (300ml)	

6585 Jûrmai Daigyo "Kowagura"
 Our daigyo has a flavor that is very clean and elegant, just like the snow covered Hakkaïsa mountain. Selected high quality sake rice is polished down to 40% remaining and only brewed during the coldest mid-winter season. This sake is crafted using the love and superior skills of our brewery workers. The cold and slow fermentation process creates a truly high quality Daigyo.
 Alcohol: 15.5%

420
 Rice: Yamadonohori, Miyamatsuri
 Rice-polishing ratio: 40%

	2 Oz glass / bottle
sudachi / citrus 40 proof	17 / 93
imo / sweet potato 50 proof	7 / 100
imo / sweet potato 50 proof	9 / 93
soba / buckwheat 42 proof	12 / 102
mugi / barley 50 proof	13 / 150
mugi / barley 80 proof	40 / 480
mugi / barley 50 proof	21 / 170
mugi / barley 40 proof	12 / 101
kome / rice 50 proof	8 / 118

proudly featuring



DASSAI

The origin of the name " DASSAI "

There comes a time when, faced, perhaps, with choice, one must choose between two or three things. Part of the reason behind much of what we know about the origins of many things is that someone decided to do something different. In such cases, people are looking for a way to distinguish their product from others. This is why, for example, many companies have trademarks. The story of the origin of the name " DASSAI " is no exception. It is a story of a man who wanted to make a difference.

In the early days of the company, the owner, Shuzo Dassai, was looking for a way to distinguish his sake from others. He decided to use the character " DASSAI " which means " to be different ". This was a bold move at the time, but it paid off. Today, the name " DASSAI " is well known and respected.



asahi shuzo DASSAI yamaguchi prefecture, Japan

4551 Jurnal Daig'njo Byond 72cm 1988

widely praised by critics as a "perfect" sake and driven by the passion of DASSAI's founder, Shuzo Sakurai, he and his small group of the finest sake artisans began their quest to improve upon perfection at DASSAI's tiny, countryside brewery in Yamaguchi prefecture.

To this day, the superlative standards for DASSAI Byond were produced extremely limited and each bottle is a rarity. This opportunity handed down process for producing it remains in a close held secret. And the work of the sake artisans is reverently trusted, as they continue a quest to take DASSAI Byond even further past the limits of perfection.

4552 Jurnal Daig'njo Niwa+sanba 22 Jzcm 244

Possibly one of the most polished sakes in Japan, this sake has been milled to 93% and it is in a class by itself. With a nose of grapes, flowers, strawberries and a mineral water the flavor is as luscious as its beauty. Dasso is a clean and plump Daig'njo with layers of flavors wrapped in a sleek and layered structure. Look for hints of brown sugar, heavy plums and elegant long fruit.

4553 Jurnal Daig'njo Sanjuku 19 72cm 198

This Daig'njo fits in between DASSAI "J" and "23" in terms of milling rates and is both similar and different to its sister brews. The nose is lively with koji rice, apple, honeydew, and strawberry aromas. A very plush sake that is loaded with that saucer flavor and has a nice wine like acidity presence with a long finish. Chewy, round, and soft, yet tight. Hints of pear, apple, blueberry and honeydew.

4555 Jurnal Daig'njo Goju 50 72cm 98

Talk about a sake with body! Dasso 50 has collection of sweet aromas including grape juice, cotton candy, and a hint of lemonade. Talk about a sake with body! Dasso 50 has collection of sweet aromas including grape juice, cotton candy, and a hint of lemonade. Talk about a sake with body!

This uber daig'njo has a full-figured flavor that nudes chewy but tastes like a mouthful. The subtle sweetness including grape and berries becomes more pronounced as the sake warms up to room temperature.

2221 Jurnal Daig'njo GoJu Ninomi 72cm 98

What a tasty nigori that is so flavorful and feels so good on the palate! The nose is made up of rose water, cream, apple, and melon aromas. Fruity, light, buoyant, bouncy, and soft but unclouded sake craves like it is floating. This is a sweet lush cup of flavor where the other nigos, rather it is soft, airy, and feels like it swooshes through the palate. Low key hints of hot tones like cherries, pears, apples, grapes, and a touch of light whipping cream. This is what a Daig'njo nigori should taste like elegant, special, regal-and delicious

46	Junmai Ginja Genshu "Yukimuro" 720ml	198
Is Junmai Ginja Genshu sake matured alongside and chilled by a massive amount of snow stored in the same insulated room, as our "Yukimuro". This method of storing food at low temperatures, which the abundant snow provided by nature, has been used traditionally in our snowy region of Tohoku, Japan for centuries. From the cold of the snow alone, <i>amamori</i> is naturally kept able at a 3 days Celsius under the use of electricity. After three years, the sake becomes round and very smooth.		
	Rice: Gohyakumangoku, Yakimuro	Rice-polishing ratio: 50%
49	Tokubetsu Honjozo 1800ml	124
Is <i>Hakakasu's</i> classic sake and it has a smooth and mellow taste that you will always find refreshing. You can enjoy it either warm or chilled. When gently heated, the delicate aroma is enhanced.		
	Rice: Gohyakumangoku, Todorikawase	Rice-polishing ratio: 55%
54	Junmai Ginja 720ml	119
Is <i>sakid</i> is clean and crisp with a slightly spicy nose of apple and roasted nut. The rice is polished down to 50% to produce a well-balanced and mellow overall sensation.		
	Rice: Yamadenishiki, Gohyakumangoku	Rice-polishing ratio: 50%
75	Tokubetsu Junmai 720ml	88
Is <i>sake</i> is produced only for export to markets outside Japan. The rice is polished down to 60% to produce a clean, junmai-style <i>sake</i>. Its well-balanced, mellow and elegant flavor is tailored to match not only <i>okazaki Japanese cuisine</i> but also a wide range of <i>fossa</i> in other cultures.		
	Rice: Gohyakumangoku, Koshibiki	Rice-polishing ratio: 60%
77	Kijoshu (Sweet) 900ml	58
Is <i>sake</i> is an elegant and luxurious <i>sake</i> that is created by replacing some of the water used during the fermentation period with <i>shio</i> in an elegant and luxurious <i>sake</i> that is created by replacing some of the water used during the fermentation period with <i>shio</i> in an elegant and luxurious <i>sake</i>. This lends a rich and light sweet taste to the <i>sake</i>. After you purchase our <i>Kijoshu</i>, you can enjoy the change in taste as it ages.		
	Rice: Yukimuro	Rice-polishing ratio: 60%

Asian whiskey		Spirits		
akashi, white oak	80	proof	hyogo, japan	18
akashi, sherry cask	80	proof	hyogo, japan	30
akashi, single malt	92	proof	hyogo, japan	70
hakushu, single malt, 12 year	86	proof	yamanashi & osaka, japan	28
hibiki, 21 year	86	proof	yamanashi & osaka, japan	95
hibiki, 17 year	86	proof	yamanashi & osaka, japan	65
hibiki, 12 year	86	proof	yamanashi & osaka, japan	35
hibiki harmony	86	proof	yamanashi & osaka, japan	20
yamazaki 18 year	86	proof	kuota, japan	70
yamazaki, 12 year	86	proof	kuota, japan	27
chirho's, floor malted	117	proof	gunma, japan	55
chirho's, port pipe	123	proof	gunma, japan	85
chirho's, malt and grain	93	proof	gunma, japan	130
kikory, the woodman	82	proof	kunamata, japan	37
komagatake cask	104	proof	nagano, japan	41
komagatake single malt	104	proof	nagano, japan	58
komagatake single malt 2012 #1453	116	proof	nagano, japan	9
komagatake rindo	104	proof	nagano, japan	96
mars, lucky cat	78	proof	kagoshima, japan	47
nikka, coffey malt	90	proof	hokkaido, japan	30
nikka, single malt	90	proof	hokkaido & miyagi	95
nikka, taketsuru	86	proof	yamanashi & osaka, japan	10
senzel	86	proof	yamanashi	10
sunrory, tok	80	proof	taiwan	10
kavalan, king car	92	proof	taiwan	10
kavalan, sherry cask	86	proof	taiwan	10
kavalan, barrel select	114.2	proof		

- 右はウイスキーメニュー。銘柄、度数の次に、山梨や北海道など、所在県も書いてある。「響」は山梨&大阪、「竹鶴」は北海道&宮城なのだそうです。サントリー、ニッカ、イチローズモルト、駒ヶ岳（本坊）、明石（江井ヶ嶋）のほか、
- KIKORI（木こり）、SENSEI（先生）がある。聞き慣れないが、これらについては、下記サイトの13-15ページ参照。

<http://www.kitasangyo.com/pdf/archive/sake-watching/sake> LA SEA VC2018.pdf



「NOBU (ノブ)」ラスベガス店

●日本人客濃度≒0% ●日本人スタッフ濃度≒0% ●サケオーダー比率≒10~20%

- 日本人シェフ、ノブ・マツヒサこと、松久信幸さんのお店。ご存知の通りNOBUは、ロンドン、ミラノ、NY、ホテル、東京など世界の主要都市にたくさんの店舗を持つ、世界的に有名なジャパニーズレストラン。ラスベガスには2か所あるが、こちらは有名ホテル「シーザースパレス」にある旗艦店。
- 寿司カウンターに日本人(風)の料理人が6人ほど並ぶ点や、料理人のスタイルは、前掲のMORIMOTOと同じ演出。
- こちらも予約客でほぼ満席、この日は当方以外の日本人客はいなかった。

NOBU
Las Vegas



- サケはNOBUブランドで、北雪酒造、1社が供給する。したがって、サケメニューは、MORIMOTOでは20ページくらいあるのに対し、NOBUは2ページ。(もちろん、サケ以外にワインやスピリッツが数ページある。)
- サケを注文しているのは、概ね6~7テーブルに1テーブル。サケオーダー比率は、MORIMOTOよりやや低い感じ。
- まずは10oz (300ml) ボトルを頼む。裏ラベルにある通り、輸入者はJFC International。
- が、これでは足りないので、利き酒セットも頼む。料理もおいしくいただきました。
- 因みに、10ozボトルは、写真のように「スクリューキャップ (PPキャップ)」ではなく、サケびん口になっていて「KT+KT (冠頭と替栓)」がついている。前ページのサケソムリエールさんの話と符合する。

Sugar Fish Los Angeles



「Sugar Fish」ロサンゼルス店

●日本人客濃度≒5% ●日本人スタッフ濃度≒0% ●サケオーダー比率≒10%

- 日本人シェフ、野澤和徳（かずのり）さんのジャパニーズレストラン。「シュガーフィッシュ」はNYと、ここLAにある。野澤さんは、シュガーフィッシュだけでなく他の形態のジャパニーズレストランも経営している。
- 場所はサンタモニカの海岸近く。カジュアルな店で、客単価も前掲の2店とくらべるとずいぶん違う。実に日本的でおいしい料理。日本で言えば、料理のおいしい居酒屋、という感じ。
- 私が飲んだのは、「Ryo（涼）」180ml（千代むすび酒造）と、「八海山」300ml。輸入元は、Kuramoto US Inc.とMutual Trading。（Ryoの三角形のびんは当社製品です。ご愛顧ありがとうございます♪）
- 前ページNOBUのサケと同じく、八海山は「サケびん口」で、キャップはKT+KS（冠頭と替栓）。サケびん口の増加を実感します。（このKT+KSは当社製品です。ご愛顧ありがとうございます♪）



Chiyomusubi

Kuramoto US, Inc.



Mutual Trading



KT+KS
(Kanto & Kae-Sen)

Sushi Kashiba Seattle



「スシ・カシバ (Sushi Kashiba)」 (シアトル)

●日本人客集中度≒15% ●日本人スタッフ集中度≒50% ●サケオーダー比率≒15%

- 半世紀以上 (!) シアトルで寿司を握る有名な寿司職人、**加柴司郎さん**の店。『Shiro: Wit, Wisdom and Recipes from a Sushi Pioneer』という著作があり、全米にその名を知られる。
- 1960年代に渡米してシアトルで寿司を握りはじめ、1994年に自分の店「Shiro's」を開業。実は私は、1997年にクラフトビールのカンファレンスでシアトルに来たとき「Shiro's」に入ったことがある。20年以上前のことを覚えているのは、この店で生まれて初めてサーモンの寿司を食べたから。(当時、日本ではサーモンの寿司は一般的ではなかった。)
- 加柴さんは2014年にいったん引退したが、ファンからのカムバック要望が多く、2015年にこの店を開業。場所も、シアトル中心部のパイクプレイスで至便になった。加柴さんは前掲3人のようなチェーン展開はなし。シアトルのここだけ。貴重である。
- さすがに寿司はうまい。サケは「誠鏡」をおいしくいただいた。輸入者はNYのJoto Sake。
- サケは、グラスで頼めるものと、ボトルのものがある。一番高いのはDASSAI BEYOND。ラスベガスでは\$1,888だったが、この店では\$1,295。とても高いが、場所を考えると、どちらも妥当な価格だろう。



SAKE GLASS		MP
ROTATING SELECTION		10
TAKATENJIN Honjozo, Shizuoka		14
MABOROSHI Junmai Ginjo, Hokkaido		25
MURAI FAMILY Daiginjo, Aomori		12
DEWATSURU Kimoto Junmai, Akita		13
WAKATAKE Junmai Ginjo, Shizuoka		18
MIZUBASHO Junmai Daiginjo, Gunma		15
FUSHIMI Hot sake carafe		

SAKE BOTTLE		
HAKKAISAN Junmai Ginjo, Niigata		35 (300ML)
KONTEKI Junmai Daiginjo, Kyoto		45 (300ML)
KUBOTA MANJU Junmai Daiginjo, Niigata		65 (300ML)
DASSAI 23 Junmai Daiginjo, Yamaguchi		95 (300ML)
SEIKYO Junmai Ginjo, Hiroshima		73 (720ML)
OTOKOYAMA Tokubetsu Junmai, Hokkaido		77 (720ML)
HAKUTSURU NISHIKI Junmai Daiginjo, Hyogo		139 (720ML)
KAIKA Daiginjo, Tochigi		333 (720ML)
WATARI BUNE Junmai Daiginjo, Ibaraki		215 (720ML)
DASSAI BEYOND Junmai Daiginjo, Yamaguchi		1295 (720ML)

BLENDED BOTTLE SELECTIONS AVAILABLE UPON REQUEST			
	375ML	750ML	
INE			
SELECTIONS			
UT			125
ÉE "GRAND CELLIER"			99
CRU SECRET DE FAMILLE, 2006			160
ER CRU "GRAND CELLIER RUBIS", 2006			215
			275

NE GLASS		
Franck Besson, FRA		16
t-Oger 1er Cru, FRA, 2004		29
eguen, FRA		15
tte Chablis V.V., FRA, 2015		16
e, WA		19
		13
		9
Les Chênes, FRA		14

RED WINE GLASS		
SPARKLING BEAUJOLAIS ROSE, Franck Besson, FRA		16
ROSE, Kashiba Grenache Gård Vintners, WA		22
PINOT NOIR, Grochau Cellars Zenith Vineyard, OR		18
GAMAY NOIR, Yohan Lardy Cru Fleurie Le Vivier, FRA		17
BDX BLEND, Chateau Du Raux, FRA		15
CARIGNAN BLEND, Domaine de Fontaine, FRA		1
SYRAH, Two Vintners Some Days Are Stones, WA, 2015		2