

Special Selection from “Sake Omakase”

The following sake are selected by Sake Sommelier: Yuichi Kanamaru and used to be loved by “Sake Omakase” Course customers. These are a great match with Japanese cuisine. Please enjoy the new menu from our chefs.

	Glass	Bottle
<u>Junmai Daiginjo</u> (純米大吟醸)	150ml	750ml
Kubota Manju (久保田 萬壽, SMV: +2, P.R: 50 / 33%) Asahi Shuzo, Niigata, Manju is the top end sake of this brewery and also very famous all over the world. Very elegant and smooth. This is THE ONE!!	\$62	\$280
Taiheizan Tenko (大平山 天功, SMV: +2, P.R: 40%) Kodama Shuzo, Akita Very Soft, Water comes from World Heritage “Sirakami Sanchi” very elegant with a smooth taste.	\$52	\$205
Morishima Fujitaikan (森嶋 富士大観, SMV: +2, P.R: 50%) Morishima, Ibaragi Maturation in Low temperature makes an elegant fruity aroma with clean Umami taste.	\$42	NA
Kubota Manju (久保田 碧壽, SMV: +2, P.R: 50%) Asahi Shuzo, Niigata, Yamahai Jikomi creates full-bodied Umami with Clean and Sharp Acidity and good Finish.	\$42	\$173

Junmai Ginjo (純米吟醸)

Fukuchitose Toku Yamahai (福千歳 徳, SMV: +4, P.R: 55%) Tajima Shuzo, Fukui This Ginjo has good richness and acidity. Platinum award of “Kura Master 2020”.	\$41	\$163
Kameizumi Genshu (亀泉 原酒, SMV: +4, P.R: 55%) Kameizumi Shuzo, Kochi The rare sake rice yeast creates rich aromas and subtle flavours with fruity aroma like melon and banana.	\$36	\$139
Shunnouten Fugaku (春鶯囀 富嶽, SMV: +4, P.R: 60%) Kodama Shuzo, Akita Natural spring water of Mt Fuji with low temperature fermentation makes comfortable acidity and richness with certain texture.	\$33	\$127
Shirakawago Sasanigori (白川郷 ささにごり, SMV: 0, P.R: 60%) Miwa Shuzo, Gifu This Lightly Cloudy sake has strong bouquet and smooth flavour with smoothness of Junmai Ginjo.	\$25	\$95

Junmai (純米酒)

Kawanakajima Cloudy (川中島 にごり, SMV: -27, P.R: 65%) Shusenkurano, Nagano Female Sake Maker. Thick and Rich taste but NOT just Sweet Cloudy Sake, it has Umami.	\$25	\$96
Hakkaisan Special (八海山 特別, SMV: -1, P.R: 60%) Hakkai Jozo, Niigata Its well-balanced, mellow, and elegant flavour is tailored to match not only Japanese but wide range of foods from other cultures.	\$24	\$94
Kuroobi Yu-Yu (黒帯 悠々, SMV: +6, P.R: 68%) Fukumitsuya, Ishikawa 100 Years Old Hard Spring water from Mt. Haku and 2 years in barrel for maturation makes Full-bodied, Rich and Dry sake. Best for Sake Lovers!	\$22	\$85

Umeshu (梅酒)

Sugar Free Plum (糖類無添加 梅酒, SMV: NA, P.R: NA) Nanbu Bijin, Iwate New type of plum liqueur made from sake and plum without sugar. Using Nanbu Bijin’s special technology of all-malt-brewed Koji to get the flavour, with tender & fine tastes with rich flavour, pairs well with any meal.	\$31	\$119
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Special Sake Flight Selection from “Sake Omakase”

You can enjoy the following special selection of sake flights carefully selected by Sake Sommelier: Yuichi Kanamaru. Enjoy the flight with our new dining menu from our special chefs.

Top 3 kinds of Junmai Daiginjo (純米大吟醸) 3 x 30ml \$23

Taiheizan Tenko (大平山 天功, SMV: +2, P.R: 40%) Kodama Shuzo, Akita
Very Soft, Water comes from World Heritage “Sirakami Sanchi” very elegant with a smooth taste.



Morishima Fujitaikan (森嶋 富士大観, SMV: +2, P.R: 50%) Morishima, Ibaragi
Maturation in Low temperature makes an elegant fruity aroma with clean Umami taste.



Kubota Manju (久保田 碧壽, SMV: +2, P.R: 50%) Asahi Shuzo, Niigata,
Yamahai Jikomi creates full-bodied Umami with Clean and Sharp Acidity and good Finish.



Very Rare Junmai Ginjo x 3 kinds (純米吟醸) 3 x 30ml \$18

Fukuchitose Toku Yamahai (福千歳 徳, SMV: +4, P.R: 55%) Tajima Shuzo, Fukui
This Ginjo has good richness and acidity. Platinum award of “Kura Master 2020”.



Kameizumi Genshu (亀泉 原酒, SMV: +4, P.R: 55%) Kameizumi Shuzo, Kochi
The rare sake rice yeast creates rich aromas and subtle flavours with fruity aroma like melon and banana.



Shunnouten Fugaku (春鶯囀 富嶽, SMV: +4, P.R: 60%) Kodama Shuzo, Akita
Natural spring water of Mt Fuji with low temperature fermentation makes comfortable acidity and richness with certain texture.



Unique Junmai x 3 kinds (純米酒) 3 x 30ml \$15

Kawanakajima Cloudy (川中島 にごり, SMV: -27, P.R: 65%) Shusenkurano, Nagano
Female Sake Maker. Thick and Rich taste but NOT just Sweet Cloudy Sake, it has Umami.



Hakkaisan Special (八海山 特別, SMV: -1, P.R: 60%) Hakkai Jozo, Niigata
Its well-balanced, mellow, and elegant flavour is tailored to match not only Japanese but wide range of foods from other cultures.



Kuroobi Yu-Yu (黒帯 悠々, SMV: +6, P.R: 68%) Fukumitsuya, Ishikawa

100 Years Old Hard Spring water from Mt. Haku and 2 years in barrel for maturation makes Full-bodied, Rich and Dry sake. Best for Sake Lovers!

Gold Class Daruma Sake pairing \$50 60ml x 4



Ima nishiki Junmai Daiginjo

Nagano, Japan Alc.16%,SMV-1 , Light × Sweet 120ml \$39 720ml \$218

It is fermented at a low temperature over a prolonged period, then pressed gently for an extended time. It has a well-balanced flavour with a soft aroma.



Oku no kami Junmai

Tokyo, Japan Alc.16%,SMV-, Light × Dry 120ml \$26 \$720ml \$135

A soft scent of sweet fruits, followed by a deep and slightly savoury flavour and the richness of rice.

It has a crisp finish when served cold.



Ima nishiki Junmai Ginjo

Nagano, Japan Alc16%,SMV-1,Rich × Dry 120ml \$27 \$720ml \$145

It is brewed with native Nagano yeast, giving it a fruity fragrance with a rich and full flavour profile.



Dassai 39 Junmai Daiginjo

Yamaguchi, Japan Alc15-16%,SMV+3,Aromatic 120ml \$28 720ml \$165

Dassai focus on highly quality, supremely modern Junmai Daiginjo sake using only Yamada Nishiki rice.