

# JAPANESE SAKE MENU



## Dassai 23 Junmai Daiginjo

Pref: Yamaguchi    *Aroma of grapes, flowers, strawberries and mineral water with flavours as luscious as the aroma. Hints of brown sugar, fleshy plums and minerals on the palate.*  
SMV: +4.0  
Alc: 16.5%

**300ml: \$108 • 720ml: \$218 • 1.8L: \$458**



## Kitaya Kansansui Junmai Daiginjo

Pref: Fukuoka    *Delicate fruity aromas give way to gently honeyed flavours of lychee, summer pear and melon on the palate.*  
SMV: +2.5  
Alc: 14.5%

**720ml: \$128 • 1.8L: \$308**



## Dassai 39 Junmai Daiginjo

Pref: Yamaguchi    *Koji rice, apple, honeydew, and strawberry aromas with fruit basket flavours and long finish. Chewy, round, and soft, but bright!*  
SMV: +3.0  
Alc: 16-17%

**300ml: \$72 • 720ml: \$168**



## Dassai 45 Junmai Daiginjo

Pref: Yamaguchi    *Sweet aromas of grape juice, cotton candy, and a hint of lemonade. Full-figured flavour with hint of anise and mild veggie aftertaste.*  
SMV: +3.0  
Alc: 16%

**300ml: \$48 • 720ml: \$108**



## Yoshikubo Ippin Junmai Daiginjo

Pref: Ibaraki    *Great fragrance of fruity flavor and rich sweetness. Good acidity thrown in for balance. With aromas of ripe grapes and apples.*  
SMV: +1.0  
Alc: 16%

**300ml: \$48 • 720ml: \$112**



## Shichiken Yama no Kasumi Cloudy Sparkling

Pref: Yamanashi    *Residues within the bottle dances like a thin layer of mist. This carbonation is all-natural and gentle to the mouth with aroma pleasantly fruity like a Ginjyo Sake.*  
SMV: -  
Alc: 11%

**720ml: \$128**

強くお勧めします **HIGHLY RECOMMENDED**



**Kan Nihon Kai UZU Junmai Ginjo • 720ml: \$118**

Pref: Shimane  
SMV: +2.0  
Alc: 16%

*Light-weight, medium aroma yet full-bodied complex taste when savoured. Complements well with raw food and cold dishes like sashimi, jelly fish and tofu.*



**Shichiken Biroadoaji Junmai Ginjo • 720ml: \$118**

Pref: Yamanashi  
SMV: -  
Alc: 15%

*Fermented for a long time in low temperature. A very well-balanced sake with light acidity. Aromas of pear followed by black pepper and mint.*



**Nanbu Bijin Junmai Daiginjo • 720ml: \$148**

Pref: Iwate  
SMV: +1.0  
Alc: 16%

*Uses sake rice "Sake Mirai", which has become a hot topic among Japanese sake lovers. It features clean Ginjo aroma and a clear acidity.*



**Gasanryu Gokugetsu Junmai Daiginjo • 720ml: \$188**

Pref: Yamagata  
SMV: +1  
Alc: 15.5%

*Very smart Daiginjo with ripe melon and berry elements that flashes across the palate in a bright fluid that zings flavor and fun!*



**Itteki Nyuukon Junmai Ginjo • 720ml: \$118**

Pref: Hiroshima  
SMV: +3  
Alc: 15%

*Mild aromatics, full-to-medium body and slightly dry. Easy and enjoyable to drink. Best served chilled.*



**Umenoyado 'Undersong' Junmai • 720ml: \$118**

Pref: Nara  
SMV: +6.5  
Alc: 16%

*A soft ginjo incense with a rounded sweetness. A deep taste that confines the umami of rice. The perfect sake for a relaxing evening drink.*



**Bijofu Junmai Daiginjo Mai • 720ml: \$123**

Pref: Ehime  
SMV: +5.0  
Alc: 15%

*Excellent balance of sweetness, acidity and savouriness. It gives intense umami taste which is best paired with fresh and delicate taste of food.*



**Umakara Mansaku Junmai • 720ml: \$108**

Pref: Akita  
SMV: +6.0  
Alc: 16%

*Well-balanced sake that is not only dry, but clean and light. It also gives an umami taste. Served well as both chilled and warm.*



**Nada Jikomi Karakuchi • 125ml: \$21.90 • 250ml: \$28.90**

Pref: Hyogo  
SMV: +4.0  
Alc: 14.5%

*House pour dry sake. Crisp and refreshing with a pleasant flavour and clean mouthfeel.*



**Kubota Senju Ginjo • 300ml: \$48**

Pref: Niigata  
SMV: +6.0  
Alc: 15%

*Moderate aroma with a delicate flavour. The finish is clean and crisp. A versatile sake which complements a variety of dishes.*



**Masumi Sanka Junmai Daiginjo • 300ml: \$49**

Pref: Nagano  
SMV: +1  
Alc: 16%

*Great depth and complexity of fruity and earthy notes with hints of ripe fruit, rose petals, and oregano.*



**Michisakari Junmai Daiginjo • 300ml: \$59**

Pref: Gifu  
SMV: +11  
Alc: 15%

*Slight fruity ginjo aroma. Extremely light on the palate and with the enjoyable taste of crisp rice. Easy-to-drink sake, best served warm.*



**Born Junsui Junmai Daiginjo • 300ml: \$36.80**

Pref: Hyogo  
SMV: +1  
Alc: 15%

*Light-bodied and refreshing mouthfeel followed by a jasmine-like floral flavour and dry finish.*



**Echigo Sekkobai Junmai Ginjo • 300ml: \$48**

Pref: Niigata  
SMV: -3  
Alc: 15%

*While the negative Sake Meter Value makes this a sweet ama-kuchi sake, the sweetness is subtle with a crisp taste. A great choice even for beginners of sake.*



**Kariho Yamahai J Chokarakuchi • 300ml: \$47**

Pref: Yamaguchi  
SMV: +12  
Alc: 16-17%

*It is an ultra-dry pure rice wine with a spiciness but also spreads into a fine quality umami that is finely condensed. Best served warm.*



**Asabiraki Kura Futo Color Junmai • 300ml: \$42**

Pref: Iwate  
SMV: +4  
Alc: 15%

*Pure rice sake with a smooth taste and good acidity, superbly balanced between fruity and savoury. Can be enjoyed in a wide range of temperatures from cold to hot sake.*



**Shirakawago Sasa Nigori Junmai Ginjo • 300ml: \$52**

Pref: Gifu  
SMV: +0  
Alc: 15-16%

*Lightly cloudy, full-bodied sake. A harmonised balance of freshness and restraint, and a sophisticated taste.*

# OTHERS



**Koshu Nigori Umeshu** • **20ml: \$12** • **720ml: \$158**

Pref: Kochi  
Alc: 20%

*The taste is slightly rich and luxurious. A rare combination of whisky and umeshu plum wine, it is worth drinking once for you will definitely have it again!*



**UMESKY - Plum Wine Whisky** • **20ml: \$15** • **720ml: \$168**

Pref: Toyama  
Alc: 24%

*Cornerstone of the Miyasaka series. Showcases a gentle all-round flavour and clean acidity that is mild and refreshing on the palate.*



**HIBIKI Harmony Blended Whisky** • **750ml: \$328**

Pref: varied  
Alc: 43%

*Cornerstone of the Miyasaka series. Showcases a gentle all-round flavour and clean acidity that is mild and refreshing on the palate.*



**Ume No Yado Yuzushu** • **40ml: \$10** • **720ml: \$88**

Pref: Nara  
Alc: 8%

*Sake infused with yuzu. Refreshingly light, bright citrus flavors combined with a soft texture. A hint of sweetness with floral, fruity aroma, and deliciously crisp palate.*



**CHOYA Umeshu** • **160ml: \$13.80**

Pref: Osaka  
Alc: 10%

*Beautifully balanced sweet & tart taste of the ume fruit with notes of almond from the ume pit.*



**Ozeki Sparkling Peach**

Pref: Hyogo  
Alc: 7%  
250ml: \$15



**Ozeki Sparkling Yuzu**

Pref: Hyogo  
Alc: 5%  
250ml: \$15



**Ozeki Sparkling Mix Berry**

Pref: Hyogo  
Alc: 5%  
250ml: \$15