

SAKE LIST

JUNMAI DAIGINJO

純米大吟醸

Brewed purely with rice grains that have been polished down to at least 50% of its mass. Fruity aromas, clean and smooth, suitable for pairing with most dishes, particularly sashimi.

NIIZAWA (HAKURAKUSEI) JUNMAI DAIGINJO HIKARI KURANOHANA 伯楽星 純米大吟醸 ひかり 蔵の華 Pleasant aroma with notes of bananas and balanced sweetness & acidity. This highest grade sake in the Hakurakusei series is brewed using Kura-no-Hana rice that has been polished down to 15%.	MIYAGI 宮城	KURA NO HANA 蔵の華	380 720ml
MASUMI NANAGO YAMAHAI JUNMAI DAIGINJO GENSU NAKADORI 真澄七號 山麩 純米大吟醸 中取り 原酒 Made with a traditional sake brewing method, and middle yield of sake during pressing ("nakadori")	NAGANO 長野	YAMADA NISHIKI 山田錦	280 720ml
JOKIGEN KISS OF LEGEND 常きげん KISS OF LEGEND Semi-dry, with elegant aromas and a gentle, long finish.	ISHIKAWA 石川	YAMADA NISHIKI 山田錦	250 750ml
KATSUYAMA DEN 勝山伝 Made with a traditional sake brewing method. Semi-dry with fruity aromas and distinct rich flavors. Crisp and clean umami stands out clearly and lingers as a distinctly mouthwatering aftertaste. Pairs well with otoro, chutoro and similar fatty fish.	MIYAGI 宮城	YAMADA NISHIKI 山田錦	228 720ml
NANBUBIJIN YUINOKA 赤武 結の香 Vegan & kosher certified, this sake yields aromas of coriander and baked goods. Fresh, soft, gentle texture, with ripe fruits and banana, pineapple, and brown sugar cane. Balanced finish of fruit and structured acidity.	IWATE 岩手	YUINOKA 結の香	190 720ml
BORN TOKUSEN JUNMAI DAIGINJO 特選純米大吟醸 Made with the highest quality of Yamada Nishiki rice from the Special Region "A" in Hyogo prefecture and aged for 2 years under 0°C. This produces a fruity sake with an aroma reminiscent of grapefruit, and a sophisticated yet mellow flavor. A versatile sake that can be served warmed or chilled.	FUKUI 福井	YAMADA NISHIKI 山田錦	190 720ml
SUIGEI JUNMAI DAIGINJO JO 酔鯨 純米大吟醸 丞 An easy-drinking, dry and crisp Junmai Daiginjo with aromas reminiscent of rice. A versatile sake that is designed for food pairing. Brewed with ingredients sourced entirely from Kochi, this proudly local sake yields a refined sharpness in texture, and a refreshing gingo fragrance that is characteristic of the local "A-14" yeast.	KOCHI 高知	GI NO YUME 銀の夢	160 720ml
BORN HOSHI JUNMAI DAIGINJO 梵・地球 純米大吟醸 This award-winning Double Gold medallist of SFIWC is made with the highest quality of Yamada Nishiki rice from the Special Region "A" in Hyogo prefecture and aged for 1 to 2 years under 0°C. It features a fruity aroma, velvety on the palate, and offers a deep, refreshing taste with a clean finish.	FUKUI 福井	YAMADA NISHIKI 山田錦	140 500ml
KUHEIJI "EAU DU DESIR" 醸し人九平次 Semi-sweet. Grassy and green with the notes of grapefruit, this sake is mellow like honey, with mineral notes and soft, tart aftertaste.	AICHI 愛知	YAMADA NISHIKI 山田錦	130 720ml

DAIGINJO

大吟醸

Brewed with rice grains that have been polished down to at least 50% of its mass and with addition of brewer's alcohol to achieve different taste profiles. Fruity aromas, clean and smooth, with a lighter body and more fragrant sake than its Junmai counterparts. Suitable for pairing with most dishes.

TOSATSURU DAIGINJO GENSHU TENPYO

土佐鶴 大吟醸 原酒 天平

An undiluted ("genshu") Daiginjo with an elegant floral scent with a subtle fruitiness, well-balanced dryness, and a smooth after-taste. Tosatsuru Brewery is renowned for its pursuit of quality and is a frequent Gold medalist at the Annual Japan Sake Awards - 46 times specifically, the most a brewery has been awarded in Japan.

KOCHI
高知

YAMADA NISHIKI
山田錦

180
720ml

JUNMAI GINJO

純米吟醸

Brewed purely with rice grains that have been polished down to at least 60% of its mass. Semi fruit aromas, smooth and well-balanced character, suitable for pairing with most sushi and cooked dishes.

KATSUYAMA KEN

勝山 献

Dry. 50% polishing ratio. 2019 IWC Champion Sake. Gentle, clean nose, light, fruity fragrance, and smooth drinkability, with a flavor that expands into a soft and supple fullness. Superb balance of slightly, dry and mild acidity and a well-rounded aftertaste.

MIYAGI
宮城

YAMADA NISHIKI
山田錦

130
720ml

MIYASAKA CORE NAMA GENSHU

勝山 献

CORE, an ancient filtering technique that protects the sake from oxidation and preserves its natural effervescence, results in a vibrantly fresh and aromatic sake that retains the fizziness naturally produced during fermentation. This unpasteurised ("nama") and undiluted ("genshu") is refreshing and aromatic with a touch of effervescence on the palate.

NAGANO
長野

YAMADA NISHIKI
山田錦

130
720ml

OHMINE 3 GRAIN YAMADANISHIKI

大嶺 3 GRAIN 火入れ 山田錦

Semi-sweet and medium-bodied. Soft aromas of juicy ripe peaches, grapes, white blossom and marshmallow. Distinctive sweet/sour profile that ends with a punctuated off dry finish.

YAMAGUCHI
山口

YAMADA NISHIKI
山田錦

35 120
180ml 720ml

SUIGEI JUNMAI GINJO KOIKU NO. 54

酔鯨 純米吟醸 高育54号

Umami-rich and savory, with a refreshing citrus notes, light acidity and faint ginjo aroma. This dry sake pairs well with most food, especially white fish sashimi and carpaccio.

KOCHI
高知

GI NO YUME
銀の夢

100
500ml

JUNMAI

純米

Brewed purely with rice grains.
Savory and rich flavours.
Pairs well with sushi.

NANBUBIJIN TOKUBETSU JUNMAI

南部美人 特別純米

Rich, but refreshing. Quality rice notes with some floral characters and marshmallow. Velvety texture, subtle. Savoury umami on the mid palate.

HIROSHIMA
広島県

SENBON NISHIKI
千本錦

128
720ml

TEMPOICHI JUNMAI SUPER DRY

SENBON-NISHIKI

天寶一 超辛純米 千本錦

The most popular sake in Tenpo, which stands out for its spiciness. After the unique taste of Senbon Nishiki, it is a sake that leaves a strong presence with its sharp spiciness. You can enjoy it not only cold but also hot.

HIROSHIMA
広島県

SENBON NISHIKI
千本錦

120
720ml

KITA AKITA TOKUBETSU JUNMAI

KIMOTO

北秋田 特別純米 生酛

Semi-dry. Clean, rich and savoury taste of rice. Made using the ancient Kimoto method for creating "moto (shubo)", the yeast starter mash, a painstaking 4-week technique that developed during the Edo period and constitutes the origin of sake-brewing.

AKITA
秋田

AKITA RICE
秋田県産米

30 100
180ml 720ml

SHOCHU

焼酎

HUAKUNEN NO KODOKU MUGI SHOCHU

百年の孤独 麦焼酎

A rare and complex shochu, comprising of a blend of undiluted shochu distilled from 100% estate-grown organic barley and aged for 3 to 5 years. Fragrant notes of wheat with an elegant and woody aroma derived from oak barrels.

MIYAZAKI 320
宮崎 720ml

MAOH IMO SHOCHU

魔王 芋焼酎

Refreshing and clear, easy to drink with a very fruity taste and slightly sweet flavor unlike typical imo (sweet potato) shochu.

KAGOSHIMA 290
鹿児島 720ml

TENSHI NO YUWAKU IMO SHOCHU

天使の誘惑 芋焼酎

Made with premium sweet potatoes and white koji. Thick and creamy in texture, with a sophisticated and elegant aroma. Shares brandy and sherry characteristics, while retaining all the richness of a sweet potato genshu.

KAGOSHIMA 200
鹿児島 720ml

UNKAI AYA SELECTION MUGI SHOCHU

Clean in the mouth with lively texture. Some barley notes in the mid-palate and a fine spirit-forward structure. Good balance and mellow finish.

MIYAZAKI 150
宮崎 720ml

KURO KIRISHIMA IMO SHOCHU

黒霧島 芋焼酎

Aromatic, smooth and viscous, savory flavor with hint of sweetness. This shochu recreates the flavor of the black koji-based shochu first produced in 1916 by Kirishima Shuzo's founder, which marked the start of the brewery's long history.

MIYAZAKI 110
宮崎 720ml

CELEBRATORY SECTION

A selection of monumental sakes to commemorate your special occasion.

JUYONDAI, SHICHIDARE NIJIKKAN

JUNMAI DAIGINJO

十四代 七垂二十貫 純米大吟醸

Using Aiyama rice with a polishing rate of 40%, the sake is obtained via the premium Shizuku method, where sake is dripped from the bags via gravity, yielding a soft and refined brew. This is one of the finest sake available from Takagi Shuzo and is a precious product brewed using the finest Aiyama rice.

YAMAGATA
山形県

AIYAMA
相山

1688
720ml

NIIZAWA ZANKYO SUPER 7

新澤 残響 SUPER 7

A Junmai Daiginjo brewed with rice that has been skillfully polished down to a mere 7%. Elegant aromas of muscat grapes and Claude Blanchet pears and crisp, clean flavors of pineapple that spread beautifully across one's palate. Medium-sweet, with a short, clean finish that showcases the clarity of the sake and the skill of the brewer. A sake that best celebrates excellence.

MIYAGI
宮城

KURA NO HANA
藏の華

1000
720ml

JUYONDAI, CHOTOKUSEN JUNMAI

DAIGINJO NV

十四代 超特選

Delicate and fruity aroma of melon, this sake is juicy and fruity without being cloying, and complex yet easy to drink. It has a refreshing umami taste, and pairs perfectly with sashimi and fresh seafood.

YAMAGATA
山形県

YAMADA NISHIKI
山田錦

777
720ml

BORN CHOGIN

梵超吟

Polished down to 20%, this Junmai Daiginjo is aged for five years at -8 degrees C. Moderately sweet with a crisp and clear finish. Fruity aromas of ripe melon, banana, pineapple, and papaya, with a note of honey and caramel that develops from long-term aging. The Japanese Imperial family's favorite sake.

FUKUI
福井

YAMADA NISHIKI
山田錦

500
720ml

BUBBLY

SHIRATAKI

A dry type sparkling sake. It features a transparent taste and a light and refreshing rear mouth. A refreshing flavor unique to dry

NIIGATA

新潟県

KOSHIBUKI,GOMANKOKU

こしいぶき

60

360ml

DOM PÉRIGNON

VINTAGE 2010

Intense tropical fruit notes of green mango, melon, pineapple, followed by mandarin orange and citrus zest. As the wine breathes, floral notes of peony, jasmine and lilac nose develop. Full, ample presence on the palate, with a sappy texture, it unfolds gradually to reveal spicy and peppery notes with a saline finish.

Enquire for price

720ml

ABELÉ 1757

Champagne, Brut, France

160

750ml

NICOLAS FEUILLATTE

Champagne, Brut, France

138

750ml

TORRESELLA

Prosecco, Italy

120

750ml

BEER

YEBISU WHITE DRAFT BEER

サッポロビール株式会社

SAPPORO BREWERIES

Made from 100% malt and hops without using any additional ingredients, a longer aging process is applied to bring out the flavors of the ingredients. This leads to a taste that is both rich and refreshing with a perfectly balanced body, neither too light nor too full.

16

TEA

MACCHA-GYOMU-YO

Japanese green tea

3.50