



CHACO BAR

SAKE LISTS

 **@chaco_bar**

www.chacobar.com.au

Glass Carafe Bottle
80ml / 360ml / 720ml

1. Asahi Shuzo 'Asahiyama' | Niigata

12 / 36 / -

A clear and refreshing Junmai Ginjo with subtle aromas and flavours.

Junmai • Ginjo

2. Kikumasamune 'Kimoto' | Hyogo

13 / 39 / -

An authentic dry-style Japanese sake.

Junmai • Kimoto

3. Niizawa 'Hakurakusei' | Miyagi

16 / 48 / -

A great example of a modern Junmai style which merges some bright fruit character of peach and apricot with some fresh banana.

Junmai • Tokubetsu

4. Gunmaizumi 'Usumidori' | Gunma

18 / 54 / -

Layers of umami and flavours reminiscent of Crisp apple, green pear and mask melon with a clean finish.

Junmai • Ginjo • Yamahai

5. Suminoe Shuzo 'Suminoe' | Miyagi

17 / 51 / 88

Gentle aroma and the Umami, subtle dryness offer a perfect pairing with yakitori.

Junmai • Tokubetsu

DRY

Glass Carafe Bottle
80ml / 360ml / 720ml

6. Azumatsuru 'Ao-Ao' | Saga

18 / 54 / -

Refreshingly creamy with a hint of pears and fizz.

Junmai • Kimoto • Nama

7. Azumatsuru 'The Origin' | Saga

16 / 48 / 90

Balanced bitterness, fresh acidity and rice sweetness with floral aromas.

Junmai • Kimoto • Nama

8. Juhachi Zakari 'Kotonowa' | Okayama

16 / 48 / -

*Mild and fruity with a gentle sweetness.
Cleansing acidity to finish.*

Junmai • Tokubetsu

9. Asahi Shuzo 'Kubota' | Niigata

18 / 54 / -

A sake with subtle notes of pear and melon.

Junmai • Daiginjo

10. Shisora 'Hatsushibori' | Iwate

17 / 51 / -

*"Hatsushibori" means first squeeze of the year.
It has a refreshing flavor with yoghurt note.*

Junmai • Ginjo • Muroka • Nama • Genshu

11. Shirataki Shuzo 'Kuransho' | Niigata

16 / 48 / 88

*A hint of fizz with a crisp edge, followed
by a fresh, savory umami finish.*

Junmai • Daiginjo • Nama • Genshu

FRUITY

Glass Carafe Bottle
80ml / 175ml / 360ml

12. Shirataki 'Noujun Uonuma' | Niigata

14 / 28 / 42

*Pomegranate tartness and sweet cherry notes.
A wonderfully complex and unique sake
culminating in a savoury-sweet umami flavour.
Junmai • Genshu*

13. Uzenshiraume 'Ourajo' | Yamagata

15 / 30 / 45

*It has a good balance between aroma and
the flavours of rice. Sake that is comfortable
and relaxing.
Junmai*

14. Asahikiku 'Daichi' | Fukuoka

17 / 34 / 51

*'Daichi' means the Earth in Japanese.
Organically grown Yamadanishiki rice makes
this Sake very earthy and full of Umami.
This Sake acts like the earth supporting and
lifting up the dish's potential.
Very authentic style Junmai Sake.
Tokubetsu Junmai*

15. Gunmaizumi 'Yamahai' | Gunma

16 / 32 / 48

*An expression of the value of age. A full
flavoured yet feathery, elegant mouthfeel and
lifted acidity. Aged for two years resulting in a
satisfyingly piquant finish.
Junmai • Yamahai*

***NOTE : WE OFFER A WARM SAKE OPTION IN
175ml SERVINGS**

UMAMI

Glass Carafe Bottle
80ml / 360ml / 720ml

16.Kikumasamune 'Taruzake' | Hyogo

A traditional Japanese sake aged in handmade barrels made of 'Yoshino' Cedar. Rich aromas compliment the crisp texture, working to cleanse and refresh your palate.
Junmai • Kimoto

14 / 42 / 73

17.Asahi Shuzo 'Kubota Nigori' | Niigata

A smooth and velvety sake with a sharp sweetness and a refreshing finish. Hints of strawberries and subtle spices add a delicate depth.
Junmai • Ginjo • Nigori

16 / 48 / 84

18.Mukai 'Ine Mankai' | Kyoto

Pomegranate tartness and sweet cherry notes. A wonderfully complex and unique sake culminating in a savoury-sweet umami flavour.
Junmai • Genshu

16 / 48 / -

720ml

Kamoshibito Kuheji 'Eau du Desir' | Nagoya

150

Flagship sake of the Kuheiji brewery, an elegant sake that captures the flavours of acidity, umami, sweetness and bitterness in harmony.

Junmai • Daiginjo

Hatsumomidi 'Harada' | Yamaguchi

190

Harada Junmai Daiginjo shows aroma which are musk lolly, bubble gum and babana dominant. This full-bodied, rich, juicy fruit style of sake is medium-sweet with tart green apple acidity and a medium length finish.

Junmai • Daiginjo • Muroka • Nama

Katsuyama 'KEN' | Miyagi

225

"Champion Sake" at the 2019 IWC awards, Katsuyama Ken was the world's best sake in all categories out of 432 participating breweries worldwide and 1,500 entries.

This elegant sake features a gentle, clean nose with red apple and floral elements. It has a smooth and silky drinkability, with a fresh and juicy flavour that expands into a soft and supple fullness.

Junmai • Ginjo

Kamoshibito Kuheji 'Human' | Hyogo

240

It is made with Yamadanishiki rice, grown by the brewery, in the Kurodasho region of Hyogo Prefecture.

On the palate pear, apple and stone fruit create a medium-sweet marriage characterised by a smooth texture which evolves to a creamy, velvety mouth feel with a delicate acidity bringing brightness to the finish.

Junmai • Daiginjo