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**ALL  
GLASS  
SAKE**

**ONLY \$17**

Light

8.Dassai 45

7.Kubota

9.Azuma

10.Nigori

1.Asahiyama

2.Hakurakusei 5.Tetsu

3.Shuho

Fruity

6.Stars

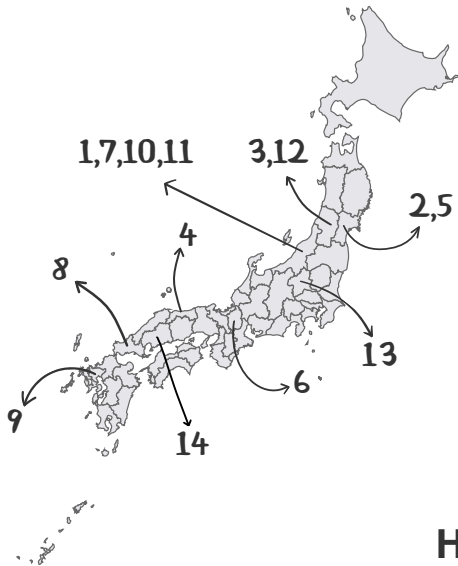
12.Ourajo

Dry

11.Uonuma 4.Sakura

13.Yamahai

14.Tsuru



Heavy

★ Chef's pick

All sake selections (No.1 - No.14) are offered at a fixed price  
**Small** 90ml \$17 / **Medium** 180ml \$34 / **Large** 360ml \$60



1. **'Asahiyama'** Asahi Shuzo | Niigata

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

*Junmai • Ginjo*



2. **'Hakurakusei'** Niizawa | Miyagi

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

*Junmai • Tokubetsu*



3. **'Shuho'** Shuho Shuzo | Yamagata

*A clean and dry with a balanced profile. Subtle aroma with gentle rice sweetness and light umami. Light to medium body with a crisp finish.*

*Junmai • Tokubetsu*



4. **'Sakura'** Hiokizakura | Tottori

*It offers a deep, earthy aroma with notes of dried rice, nuts, and forest floor. It is medium to full bodied with a strong umami core, firm acidity, and a dry, structured finish. The texture is slightly rustic.*

*Junmai • Nama • Genshu*



5. **'Tetsu'** Kanbai Shuzo | Miyagi

*Suntetsu Extra Dry delivers a clean, sharply dry profile with subtle notes of steamed rice and a hint of white pepper.*

*Junmai • Cho-karakuchi*

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**DRY**

All sake selections (No.1–No.14) are offered at a fixed price

**Small** 90ml \$17 / **Medium** 180ml \$34 / **Large** 360ml \$60



6. **'Stars'** Mifuku Shuzo | Shiga

*Fresh and lively with a crisp, dry profile.*

*Bright acidity with subtle fruit notes and light rice sweetness.*

*Junmai • Muroka • Nama • Genshu*



7. **'Kubota'** Asahi Shuzo | Niigata

*A refined, restrained profile with subtle notes of*

*pear and melon. Clean and dry on the palate,*

*with a smooth texture and a crisp mineral finish.*

*Junmai • Daiginjo*



8. **'Dassai 45'** Asahi Shuzo | Yamaguchi

*Light, polished, and expressive. Fragrant aromas of*

*ripe pear, apple, and melon lead into a silky texture*

*with gentle sweetness and a clean, elegant finish.*

*Junmai • Daiginjo*



9. **'Azuma'** Azumatsuru | Saga

*It shows fresh aromas of green apple and pear with subtle*

*rice sweetness. Lightly cloudy in appearance, it has a soft,*

*slightly creamy texture balanced by crisp acidity.*

*Junmai • Ginjo • Nama*



10. **'Nigori'** Asahi Shuzo | 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*

All sake selections (No.1–No.14) are offered at a fixed price  
**Small** 90ml \$17 / **Medium** 180ml \$34 / **Large** 360ml \$60



11. **'Uonuma'** Shirataki | Niigata

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

*Junmai • Genshu*



12. **'Ourajo'** Uzenshiraume | Yamagata

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

*Junmai*



13. **'Yamahai'** Gunmaizumi | Gunma

*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*



14. **'Tsuru'** Taketsuru | Hiroshima

*It presents a rich and savoury profile with notes of  
roasted nuts, dried mushroom, and earthy rice.*

*Junmai*

**\*NOTE : We only offer warm sake from our Umami selection,  
in 180ml or 360ml servings.**

**Premium sake selections** available by the glass

**UNTIL SOLD OUT!!**

**Small 90ml \$17 / Medium 180ml \$34 / Large 360ml \$60**



**‘Midori’** Gunmaizumi | Gunma

*A traditional yamahai sake with distinct ripe banana notes layered over steamed rice, nuts, and gentle earthiness.*

*Junmai • Ginjo • Yamahai*



**‘Alt 3’** Hyakumoku | Hyogo

*A modern and polished sake with elegant notes of muscat, pear, and white peach, alongside subtle florals. Silky texture with a clean, refined finish.*

*Junmai • Genshu*



**‘Origin’** Azumatsuru | Saga

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

*Junmai • Kimoto • Nama*



**‘AoAo’** Azumatsuru | Saga

*Fresh and vibrant with aromas of green apple, pear, and a touch of herbs. Light-bodied with crisp acidity and a refreshing finish.*

*Junmai • Kimoto • Nama*



**‘Kibou’** Koueigiku | Saga

*Bright and expressive, showing juicy citrus, green apple, and a hint of tropical fruit. Lively acidity with a fresh, slightly sweet profile.*

*Muroka • Nama • Genshu*

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**PREMIUM BY THE GLASS**



**‘Sparkling’** Dassai | Yamaguchi

*Bright and refreshing with fine, lively bubbles.  
Aromas of melon, pear and subtle floral notes.*

*Junmai • Daiginjo • Sparkling*

360ml

53



**‘Origin’** Azumatsuru | Saga

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

*Junmai • Kimoto • Nama*

720ml

130



**‘Desire’** Kamoshibito Kuheji | Nagoya

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

*Junmai • Daiginjo*

165



**‘KEN’** Katsuyama | Miyagi

*“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.*

*Junmai • Ginjo*

220



**‘Human’** Kamoshibito Kuheji | Hyogo

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

*Pear, apple, and stone fruit with a smooth, medium sweet finish.*

*Junmai • Daiginjo*

240

720ml



**‘Yamadanishiki’** NichiNichi | Kyoto

240

*A refined entry to the Nichi Nichi range, showcasing natural brewing, premium rice, and soft Fushimi water. Smooth and almost velvety, with notes of steamed rice, apple, grape, and a crisp, peppery dry finish.*

*Junmai • Kimoto*



**‘Tamasakae’** NichiNichi | Kyoto

295

*A supple, wine-like sake with notes of peach, rock sugar, osmanthus tea, and chrysanthemum leaf. Medium-bodied and well balanced, with gentle acidity and a pleasant, slightly bitter tangerine peel finish.*

*Junmai • Kimoto*



**‘Library’** NichiNichi | Kyoto

420

*A limited Akitsu Yamadanishiki release from Nichi Nichi’s second brewing season. Selected for ageing and matured an extra year at low temperature, resulting in greater integration and depth.*

*Junmai • Kimoto*