

SAKE

HOUSEPOUR

MOMOKAWA, JUNMAI

Its complex, expressive aromas carry a rich taste and fruity tones that become more apparent when served warm.

MASUMI, JUNMAI GINJO

Subtle aroma of dairy. When combined with rich flavors and well-seasoned food, the synergies effect of sake and the dish enhance each flavor. It has a deep flavor

YAMATAN-MASUMUNE MINAMOTO

Made from local ehime rice and ancient sake method "Mizumoto" Aromas of White Peaches, Cream and Melon. On the palette, harmony between sweetness and acidity, paired with a touch of Umami to finish. Well-balanced sake.

HASSEN PINK LABEL, GINJO

Fruity aromas like banana, melon, and lychee. Light on the palate, with lingering fresh flavours.

KUBOTA SPARKLING

It has a sweet and sour taste and is voluminous, but the crisp, sharp acidity that is unique to Kubota gives it a refreshing taste.

ORIGIN	ABV	POLISH	SMV	100ml	300ml	BTL
AOMORI	15%	70%	+2	12	32	69
NAGANO	15%	55%	0	17	45	101
EHIME	15%	60%	+5	18	50	113
AOMORI	16%	60%	0	22	61	133
NIIGATA	12%	65%	0	19	52	65

CARAFE/BOTTLE

KOROMAI JIKOMI CARO, JUNMAI

KARO is a beautiful pink sake made from black rice. This sake is firm, dry and light. It has a soft black rice flavour with a hint of blackcurrant and fig. The yeast is made from peony flower yeast (a strain isolated from Tokyo University of Agriculture), which is also the prefectural flower of Shimane Prefecture.

NANBUBIJIN, JUNMAI DAIGINJO

It has a very good balance between gorgeous Ginjo aroma flavor and soft taste of Yamada Nishiki sake rice.

TAISETSU NO KURA, JUNMAI DAIGINJO GINPU 50

Made from 100% Hokkaido-grown rice suitable for sake brewing, Ginpu, polished to a 50% polished rice ratio, with a smooth, full-bodied flavour. It is characterized by its elegant, mellow aroma and deep flavour.

IBUKI, JUNMAI GENSHU

Mild texture and aromas like apple or banana. Smooth umami, citrus-like acidity. Warm enhances the characters, but still soft mouthfeel and easy-to-drink style.

HASSEN RED LABEL, TOKUBETSU JUNMAI

Fresh and fruity flavours like tropical fruits. Rich umami, acidity and sweetness with juicy texture.

HINOHIKARI, JUNMAI GINJO

Light, fruity aroma paired with sweetness, light umami and acidity to finish. Best chilled.

YAMADA NIKISHI, JUNMAI GINJO

"kamenoo" is a rice variety native to Yamagata Prefecture. It has a plump aroma and honest softness.

ORIGIN	ABV	POLISH	SMV	100ml	300ml	BTL
SHIMANE	15%	58%	+1	-	53	118
IWATE	17%	50%	0	-	58	129
HOKKAIDO	15%	50%	+2	-	59	132
FUKUSHIMA	14%	40%	-	-	61	137
AOMORI	16%	60%	-1	-	61	133
OITA	15%	50%	-1	-	64	144
OITA	16%	50%	-1	-	64	144

SAKE

	ORIGIN	ABV	POLISH	SMV	300ml	BTL
OHMINE 3 GRAIN, NATSU-JUN KASUMI <i>A gorgeous scent like pear and white peach. Muscat derived from moromi. Refined sourness like grapefruit and a bitter aftertaste. Goes well with sashimi and tempura.</i>	YAMAGUCHI	15%	50%	0	67	150
YONETSURU, JUNMAI DAIGINJO <i>"kamenoo" is a rice variety native to Yamagata Prefecture. It has a plump aroma and honest softness.</i>	YAMAGATA	16%	50%	0	68	153
	ORIGIN	ABV	POLISH	SMV	300ml	BTL
BY THE BOTTLE						
DAIMON 45, JUNMAI DAIGINJO <i>A very refreshing but dry sake that shows strength of character on the palate. Elegant sweetness with a sour finish - this award winner is our driest Sake. Very compatible with stews, meats and spicy dishes.</i>	YAMADA NISHIKI	18%	45%	+3	97	-
DAIMON 35, JUNMAI DAIGINJO <i>Umami in both the bouquet and its refined taste. Very compatible with Japanese, French and Italian cuisine as well as "KamiGata" Kansai cuisine. A very refined sake that signifies the elegance of the Kansai region.</i>	HYOGO YAMADA NISHIKI	18%	35%	-7	140	-
OKUNOMATSU, JUNMAI SHINBUN MAKI <i>Okunomatsu Nihon-Matsu Gentei Junmai is a sake that is only sold in Nihon-Matsu, Fukushima Prefecture. Wrapped in Shinbun (Newspaper), it has a pleasant fruity aroma reminiscent of Banana, Pear and White flowers, with flavours of Melon, Yoghurt, Strawberry and a touch of acidity reminiscent of Lemon Peel.</i>	FUKUSHIMA	16%	60%	-7	-	100
SAWANOI TOKYO KURABITO, JUNMAI GINJO <i>Painstakingly brewed during winter and using the ancient sake making method "Kimoto". It has a creamy aroma paired with higher acidity than usual sake to pair well with a variety of foods.</i>	TOKYO	15%	55%	+1	-	113
GEORGE BLACK, JUNMAI DAI GINJO <i>This sake produced by the nineteenth head samurai, Jyouji Yusa. It taste extremely delicate and provides an overpowering aftertaste.</i>	FUKUSHIMA	16%	50%	-1	-	132
S. TOKYO, JUNMAI GINJO <i>Aroma is like green apple and muscat. Elegant sweetness and acidity like white wine. The texture is smooth and velvety from its's genshu style(no water dilution), but lower alcohol percentage compared to standard sake.</i>	TOKYO	14%	55%	0	-	142
SAWA NO HANA SARAYUKI, JUNMAI DAIGINJO <i>Refreshing aromas like mascat, but it is restrained. Slight fizzy texture due to Nama(unpasteurized). Gentle umami and sweetness. Crisp finish.</i>	NAGANO	16%	50%	0	-	153
SAWA NO HANA HITOSUBUERI, JUNMAI DAIGINJO <i>The intensity is slightly lower and has more clean impression. Restrained fruitiness, more rice flavours.</i>	NAGANO	16%	40%	-1	-	189
DASSAI 23, JUNMAI DAIGINJO <i>Full-bodied punctuated with light fresh tones</i>	YAMAGUCHI	16%	23%	+4	-	258

UMESHU

	ORIGIN	ABV	POLISH	100ml	300ml	BTL
RUMIKO NO SAKE (500ML), KIMOKTO TOKUBETSU <i>The sourness of the raw material and the rich sweetness are exquisitely intertwined. Perfect for desserts or after meals. Can use as an aperitif with soda or accompaniment with warm sake</i>	MIE	16%	60%	16	72	109
LICHIKO (500ML) <i>Made from natural yuzu from Japan. A natural sweetness of barley distillate is extracted as the base spirit. Yuzu is distilled at low temperature to bring out the fresh aroma</i>	OTA	12%	YUZU	18	50	79
ROSE UMESHU (500ML) <i>It is the world's first luxurious liquor that contains the scent of fresh flowers of Rosa Damascena, cultivated at a farm in Nanki Shirahama</i>	NANKI- SHIRAHAMA	13%	ROSE	21	62	134
TAMAZAKURA PLUM <i>Made from Gohyakumangoku junmai sake. The sweetness is lower than standard umeshu, but the refreshing acidity and umami of green plum stand out instead.</i>	SHIMANE	0	PLUM	21	58	130
LYCHEE <i>It has a very good balance between gorgeous Ginjo aroma flavor and soft taste of Yamada Nishiki sake rice.</i>	NARA	8%	LYCHEE	23	64	110
JUNZO-SEN PEACH NIGORI (500ML) <i>It has the sweet aroma of a freshly hand peeled ripe peach. Fresh flavours of peach combined with the unique richness of nigori sake make this a full flavoured and juicy fruits liqueur. The sweet and melty mouthfeel of peach makes great pairing with cheese and dishes with cream sauce. Fresh cheese matches with the rich texture of nigori sake. Sweets like custard pudding or ice cream would be excellent too.</i>	NAGANO	8%	PEACH	28	76	119