

## Drinks Menu

---

### Table of Contents

<b>Soft Drinks / Juice / Tea / Mocktails .....</b>	<b>p2</b>
<b>Water / Cocktails .....</b>	<b>p3</b>
<b>Spirits.....</b>	<b>p5</b>
<b>Dessert &amp; Port Wine.....</b>	<b>p6</b>
<b>Japanese Whisky / Classic Japanese Highball .....</b>	<b>p7</b>
<b>Beer / Cider.....</b>	<b>p9</b>
<b>Sparkling Wine / Champagne .....</b>	<b>p9</b>
<b>White Wine / Rosé Wine .....</b>	<b>p10</b>
<b>Red Wine .....</b>	<b>p11</b>
<b>Umeshu.....</b>	<b>p12</b>
<b>Shochu / Shochu Cocktails .....</b>	<b>p14</b>
<b>Japanese Sake - Glass / Carafe / Bottle.....</b>	<b>p16</b>

## Drinks Menu

### Soft Drinks / Juice / Mocktails

<b>Coke</b>	<b>Glass 4.00</b>	<b>Lemon lime bitter "ROYAL"</b>	<b>4.80</b>
<b>Diet Coke</b>	<b>Glass 4.00</b>	<b>Yuzu (Yuzu citron sour)</b>	<b>4.80</b>
<b>Lemonade</b>	<b>Glass 4.00</b>		
<b>Lipton Ice Tea (Lemon / Peach / Mango)</b>	<b>4.50</b>		
<b>Orange Juice</b>	<b>Glass 4.50</b>		
<b>Apple Juice</b>	<b>Glass 4.50</b>		
<b>Grapefruit Juice</b>	<b>Glass 4.50</b>		
<b>Himeji Mojito</b>	<b>7.80</b>		



Himeji Mojito



Lemon Lime Bitter



Yuzu (Yuzu Citron Sour)

### Japanese Tea

<b>Cold Green Tea (Refill)</b>	<b>3.00</b>	<b>Hot Japanese Organic Genmai Tea Pot (No Refill)</b>	<b>4.80</b>
<b>Hot Japanese Green Tea (Refill)</b>	<b>3.00</b>		
<b>Hot Japanese Organic Houji Tea Pot (No Refill)</b>	<b>4.80</b>		



### Organic Tea Selection

**All 4.00**

- Chamomile Citron Organic**
- Earl Grey Organic**
- English Breakfast Organic**
- Jasmine Green Organic**



## Drinks Menu

### Water

San Pellegrino Sparkling

250ml 4.60

1000ml 10.00

### Cocktails

## Happy Hour Friday & Saturday!

1/2 Price Cocktails if you order before 6:20pm (Chuhai Cocktails not included)

**Muku 無垢**

12.00

Shironotakumi / Cointreau / fresh lemon juice

**Ruby 紅玉**

13.00

Choya plum wine / ruby grapefruit juice / lychee paraiso

**Sakurajima Mojito 桜島**

15.00

Kaido Imo Shochu / Kirin draught / mint leaves / sugar syrup

**Ryukyu Blue Sky 琉球の青い空**

17.80

Seifuku Awamori / pineapple juice / Calpico / Blue / lemon juice / cherry



Espresso Saketini



Muku



Ruby



Sakurajima Mojito

## Drinks Menu

<b>Kisaragi Umetini</b> 如月	<b>12.00</b>	<b>Himeji Slipper</b> 姫路	<b>13.50</b>
Umeshu (with plum) / rice Shochu / slice lemon		Choya plum wine / Midori / Cointreau / fresh lemon / cherry	
<b>Revenge of the Last Summer</b> 最後の夏	<b>15.80</b>	<b>Choya Punch (serves 4)</b>	<b>29.80</b>
Choya plum wine / dry gin / Cointreau / nolly part (Cinzano white) / lime & lemon wedge		Choya plum wine /soda/ ring cut fresh lime & lemon / chopped strawberry / mint leaves	



Ryuku Blue Sky



Kisaragi Umetini



Revenge of Last Summer



Himeji Slipper

## Chuhai Cocktails (shochu or vodka, your flavour & Soda)

<b>Lemon Chuhai</b>	<b>9.80</b>	<b>Yuzumitsu Chuhai</b>	<b>9.80</b>
<b>Grape Chuhai</b>	<b>9.80</b>	<b>Peach Chuhai</b>	<b>9.80</b>
<b>Green Tea Chuhai</b>	<b>9.80</b>	<b>Grapefruit Chuhai</b>	<b>9.80</b>
<b>Lychee Chuhai</b>	<b>9.80</b>	<b>Mango Chuhai</b>	<b>9.80</b>
<b>Cassis Chuhai</b>	<b>9.80</b>	<b>Calpico Chuhai</b>	<b>9.80</b>



Grape Chuhai



Green Tea Chuhai



Lychee Chuhai



Grapefruit Chuhai



Mango Chuhai

## Drinks Menu

---

### Spirits

---

<b>Mixer (soda)</b>	<b>1.00</b>	<b>Mixer</b> (tonic water / coke / ginger ale / grapefruit juice / orange juice/milk/etc)	<b>1.50</b>
---------------------	-------------	--	-------------

### Vodka

---

<b>Absolut</b>	<b>7.50</b>	<b>Ciroc</b>	<b>10.00</b>
<b>Gray Goose</b>	<b>9.00</b>	<b>Keel One</b>	<b>8.50</b>
<b>Belvedere</b>	<b>8.50</b>		

### Gin

---

<b>Bombay Sapphire</b>	<b>7.50</b>	<b>Tanqueray</b>	<b>7.50</b>
<b>The London No1</b>	<b>10.00</b>	<b>Tanqueray No10</b>	<b>9.00</b>
<b>Hendricks</b>	<b>9.50</b>	<b>Gin Mare</b>	<b>9.50</b>

### Tequila

---

<b>Patrón Silver</b>	<b>11.50</b>	<b>1800 Select Silver</b>	<b>9.50</b>
<b>Don Julio Blanco</b>	<b>11.00</b>	<b>Jose Cuervo Especial Reposado</b>	<b>8.00</b>

### Rum

---

<b>Bacardi 8 (Cuba)</b>			<b>8.50</b>
-------------------------	--	--	-------------

### Bourbon

---

<b>Maker's Mark</b>	<b>8.00</b>	<b>Bookers</b>	<b>13.00</b>
<b>Jim Bean Black Label</b>	<b>7.50</b>	<b>Basil Hayden's 8 Year Old</b>	<b>10.00</b>

## Drinks Menu

---

### Liqueurs

---

Cointreau / Frangelico / Tia Maria

30ml 6.50

### Port

---

Grant Burge Aged Tawny 60ml 5.00  
38.00

Galway Pipe 60ml 8.00  
12 Year Old Tawny 75.00

### Brandy

---

Hennessy VSOP Cognac. 9.00

Martell Cordon Bleu. 19.00

Remy Martin VSOP Cognac. 9.00

### Blended Whiskey

---

Chivas Regal 12 Year Old (Scotland) 7.00

Johnnie Walker Blue (Scotland) 19.00

Johnnie Walker Black (Scotland) 7.00

Canadian Club (Canada) 6.50

## Drinks Menu

### Japanese Whisky

**Hibiki Suntory Harmony** 響 30ml 20.00  
- Limited Only -

Soft taste to spread gorgeously. Beautifully balanced harmony only by the Japanese whisky.

**Color:** amber

**Nose:** lychee, rose, faint rosemary, fragrance

**Palate:** orange peel chocolate, transparent sweetness of the honey

**Finish:** lingering sound continuing calmly easily, faint Quersus crispula

**ALC / VOL:** 43%

**Yamasaki Suntory** 30ml 20.00  
**The Distiller's Reserve** 山崎  
- Limited Only -

**Ingredient:** The finest malted barley, water special yeast strains and nobles oak

**ALC / VOL:** :43%

**Hakushu Distiller's** 30ml 19.00  
**Reserve** 白州

Fresh green aroma with lively flavour

**Kakubin** 角瓶 30ml 10.00  
700ml bottle 150.00

Sweet fragrance with thick, smooth and rich in flavour

**Toki** 季 30ml 11.00

**SUNTORY JAPANESE WHISKY TASTING SET** 28.00

15ml each of YAMASAKI Distiller's Reserve, HIBIKI Harmony, and HAKUSHU 12yo



Suntory Japanese Whisky Tasting Set



## Drinks Menu

### Classic Japanese Highball (Suntory Toki & Soda)

We have Yamasaki Highball +6.00 extra

Double Shot +10.00 extra

<b>Green Tea Highball</b>	12.00	<b>Peach Highball</b>	11.00
Toki & Green Tea	double shot 18.00		double shot 12.00
<b>Lemon Highball</b>	11.00	<b>Lychee Highball</b>	11.00
	double shot 12.00		double shot 12.00
<b>Grape Highball</b>	11.00	<b>Yuzumiitsu Highball</b>	11.00
	double shot 12.00		double shot 12.00
<b>Grapefruit Highball</b>	11.00	<b>Calpico Highball</b>	11.00
	double shot 12.00		double shot 12.00
<b>Cassis Highball</b>	11.00		
	double shot 12.00		



Lemon Highball



Green Tea Highball



Mango Highball



Grape Highball



Cassis Highball



Grapefruit Highball



## Drinks Menu

### Beer

On Tap Kirin "Megumi"	285ml 9.00	Macha Beer (Green Tea Beer) 270ml	9.00
	430ml 12.00		
Kirin Ichiban	9.00	Corona Extra	8.00
Yebisu Premium All Malt	500ml 16.00	Chintao	7.80
Sapporo Premium	9.00	Coopers Pale Ale	6.80
Asahi Lager	9.00	Hahn Super Dry	6.80
Suntory Premium Malts	500ml 16.00	Hahn Premium Light	6.00
Koshihikari Rice Lager	500ml 15.00	Yuzu Beer - Kirin Tab + Yuzo Sake Yuzu Honey	270ml 11.00

### Cider

Kirin Cider Fuji Apple	330ml 9.00
------------------------	------------

### Sparkling Wine

Redbank Emily Brut Cuve'e Piccolo (King Valley)	250ml 8.70
Pol Roger Brut Reserve NV (Epernay, France)	375ml 77.00 140.00
Chandon Vintage Brut (Yarra Valley, VIC)	75.00
2014 Bisol Valdobbiadene Prosecco DOCG Salis Dry (Italy)	72.00

## Drinks Menu

---

### White Wine

---

<b>Heggies Vineyard Riesling</b> (Eden Valley)	glass 9.20 39.00	<b>Bernhardt OTT Am Berg</b> <b>Gruner Vetliner</b> (Austria)	40.00
<b>Leeuwin Estate Art Series</b> <b>Riesling</b> (Margaret River, WA)	34.00	<b>William Fevre Petit Chablis</b> (Chablis, France)	48.00
<b>Hugel Gentil (Gewurtztraminer</b> <b>Pinot Gris Riesling)</b> (Alsace, France)	37.00	<b>Hill-Smith Estate Chardonnay</b> (Adelaide Hills)	45.00
<b>Deviation Road</b> <b>Sauvignon Blanc</b> (Adelaide Hills)	glass 8.00 33.00	<b>Wirra Wirra Mrs Wigley</b> <b>Moscato 500ml</b> (McLaren Vale)	27.00
<b>Greywacke Sauvignon Blanc</b> (Marborough, NZ)	42.00	<b>Primo Estate Grigio</b> (Adelaide Hills)	35.00
<b>Shaw and Smith Sauvignon</b> <b>Blanc</b> (Adelaide Hills)	43.00	<b>Vasse Felx Fillius Chardonnay</b> glass 9.20 (Margaret River)	39.00
<b>Redbank Sunday Morning</b> <b>Pinot Gris</b> (King Valley)	33.00	<b>Shaw &amp; Smith Chardonnay</b>	58.00
<b>The Other Wine Co Pinot Gris</b> (McLaren Vale, SA)	38.00		

### Rosé

---

<b>Roger &amp; Rufus Grenache Rosé</b> (Barossa Valley)	34.00
<b>TarraWarra Pinot Voir Rosé</b> (Yarra Valley)	35.00

## Drinks Menu

---

### Red Wine

---

<b>Giant Steps Yarra Valley Pinot Noir</b> (Yarra Valley)	<b>48.00</b>
<b>Georges Duboeuf Fleurie</b> (Beaujolais, France)	<b>45.00</b>
<b>Hay Shed Hill Cabernet Merlot</b> (Margaret River, WA)	glass <b>8.20</b> <b>31.00</b>
<b>Leeuwin Estate Prelude Vineyard Cabernet Merlot</b> (Margaret River, WA)	<b>43.00</b>
<b>Smith &amp; Hooper Merlot</b> (Wrattonbully)	<b>34.00</b>
<b>Yalumba The Cigar Cabernet Sauvignon</b> (Coonawarra)	<b>42.00</b>
<b>Langmell Blacksmith Cabernet Sauvignon</b> (Barossa Valley)	<b>44.00</b>
<b>Mitchell Sevenhill Vineyard Cabernet Sauvignon</b> (Clare Valley)	<b>45.00</b>
<b>Wirra Wirra Original Blend Grenache Shiraz</b> (McLaren Vale)	<b>38.00</b>
<b>Jim Barry The Lodge Hill Shiraz</b> (Clare Valley, S.A.)	<b>39.00</b>
<b>John Duval Plexus Shiraz Grenache Mourvedre</b> (Barossa Valley)	<b>49.00</b>
<b>Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot</b>	glass <b>9.00</b> <b>38.00</b>
<b>Yangarra Estate Old Vine Grenache</b> (McLaren Vale, SA)	<b>48.00</b>
<b>Shaw &amp; Smith Shiraz</b>	<b>58.00</b>

## Drinks Menu

### Umeshu

Umeshu is Japanese traditional liquor made from Aoume (green plum), sugar and clear liquor like Shochu (or Sake). Umeshu has a sweet, mild and little bit sour taste and contains only 10-15% of alcohol. Because Umeshu can attract people by its mild flavour and aroma, even who normally dislike alcohol could accept it as a special exception. Umeshu also has a sterilizing power and relaxing aroma. Japanese people have consumed it as healthy Sake from the old times. Umeshu is a perfect option as an aperitif or dessert wine.

#### Soda (mixer) 1.00

**Choya Mutenka Umeshu** 60ml **6.00**  
 チョーヤ無添加梅酒

No added flavor, colouring or preservatives. Real umeshu (Plum liquor) made under the Japanese traditional method.

Osaka / ALC: 10%

**Choya Kokuto Umeshu** 60ml **9.50**  
 チョーヤ黒糖梅酒 720ml bottle (keep) **85.00**

This time, CHOYA blend Japanese plum with brown sugar, rum & black vinegar. To make its taste rich, sweet & even a bit smoky. You could enjoy drinking this on the rock as dessert or even top it on vanilla ice cream for the extra sweet & rich flavour.

Osaka / ALC: 14%/ Brown Sugar

**Choya Uji Green Tea Umeshu**  
 チョーヤ宇治緑茶梅酒 60ml **8.50**  
 720ml bottle (keep) **78.00**

With it's refreshing fragrance, light soft touch on your palate & smooth long semi dry finish, you would enjoy this unique umeshu with most of Japanese dishes. Drink straight in chilled glass or mix with ice.

Osaka / ALC: 7%

**Dancing Rabbit Ume** 60ml **6.50**  
 うさぎのダンス 梅 300ml **38.00**

Very unique unfiltered Plum wine. Just 5% alcohol content. So smooth and softy flavor.

Ibaragi / ALC: 5%

**Nakano BC Yuzu Umeshu** 60ml **8.50**  
 中野柚子梅酒 720ml bottle (keep) **77.00**

YUZU is a Japanese citrus cross between Mandarin & Lime. Nakano BC Umeshu is a unique blend of Yuzu juice which is extracted from Yuzu grown in the most famous region called Shikoku Island.

Wakayama / ALC: 12%

**Gold Plum Fruit Liquor** 60ml **8.00**  
 ゴールド梅酒 720ml bottle (keep) **65.00**

"GOLD PLUM" is a premium Japanese plum fruit liquor from Wakayama, Japan.

"GOLD PLUM" is made from 100% Wakayama grown premium plum for its beautiful exotic aroma & extra richness in flavor.

Wakayama / ALC: 8%

## Drinks Menu

### Umeshu continued...

**Ippin Awase Yuzu** 60ml 8.50  
 一品 合わせ柚子 720ml bottle 82.00  
 Ibaragi / ALC: 8%

**Japanese Yamamomoshu & Yuzushu Tasting Set** 13.80  
 30ml each of Choya Green Tea Umeshu / Ippin Awase Yuzu/ Yamamomo Hime

**Yamamomo Hime** 60ml 8.00  
 山桃姫 500ml bottle (keep) 55.00

Using Yamamomo fruit from Tokushima Prefecture. This is mountain peach sake full of fragrance and tast of Yamamomo. Recommend for over ice.

Tokushima / ALC: 8%

**Okinawa Pine** 60ml 8.50  
 沖縄パイ 720ml bottle (keep) 72.00

Using Pineapple and Awamori Spirits from Okinawa. Sweetened with Honey. Refreshing and full, it's recommended to shake slightly before serving fresh.

Okinawa / ALC: 12%



## Drinks Menu

### Shochu

Shochu is Japanese traditional clear distilled spirit that has been made since the 16th century in Japan. The main difference between Sake and Shochu is simply the process of making.

This unique Japanese distilled spirit can be made from numerous ingredients, including barley, sugar cane, buckwheat, sweet potato and rice. It generally has 25% alcohol by volume sometimes rising to 45%, depending on what it has been made from. Shochu can be enjoyed in a variety of ways – on the rocks, with tea, hot or cold water, or your favourite mixer.

**Hot water / Cold water on the rocks**

**FREE**

**Cold Green Tea / Soda**

**mixer 1.00**

**Lemonade / Orange Juice / Calpico Soda / Yuzu Lemonade**

**mixer 1.50**

**Fresh Lemon & Soda / Fresh Lime & Soda / Grape Syrup & Soda**

**Plum & Soda / Fresh Lemon & Soda / Fresh Lime & Soda**

**Grape Syrup & Soda / Plum & Soda**

**Kaido Red Shochu** 60ml **9.20**  
海童 (赤) 720ml bottle (keep) **85.00**

Sweet potato and Kuro Koji from pure Japanese rice are used as the main ingredients. Koshiki Kaiyoushinsousui (deep ocean water) which is pure clean extra mineral water, is also used 100% for this production.

**Kagoshima / ALC: 25% / Sweet Potato**

**Shiro No Takumi** 60ml **9.20**  
白の匠 720ml bottle (keep) **85.00**

Shiro No Takumi has a beautiful fruity fragrance, clean & smooth touch on the palate with dry crisp finish. Good matching with Sushi, Sashimi & Seafood dishes. Drinking on the rocks is the best way.

**Kagoshima / ALC: 25% / Rice**

**Kikaijima Kokuto Shochu** 60ml **8.20**  
喜界島 900ml bottle (keep) **92.00**

Kokuto Shochu Kikaijima has a nice sweet fragrance of brown sugar as well as a slight richness and sweetness in a flavour but also it has a dry crisp finish. It has a slight hint of rum flavoring but due to Rice Koji used to ferment brown sugar, it's flavour is definitely different from Rum.

**Kagoshima / ALC: 25% / Kokuto Shochu**  
(brown sugar)

## Drinks Menu

### Shochu continued...

**Kuroshiranami** 60ml 8.20  
**黒白波** 900ml bottle 95.00

Kuroshiranami has prepared with black Koji so it has mild sweetness and excellent aroma with smooth finish. Kuroshiranami won the highest award in the 2012 Kagoshima Honkaku Shochu contest.

**Kagoshima / ALC: 25% / Sweet Potato**

**Kurokirishima** 60ml 8.20  
**黒霧島** 720ml bottle 75.00

Kurokirishima has thick sweetness and refreshing after taste because it was made from black mould.

**Kagoshima / ALC: 20% / Sweet Potato**

**Tantakatan** 60ml 7.80  
**鍛高譚** 720ml bottle 63.00

Very fresh fruity aroma taste. Tantakatan is No. 1 seller in blended Shochu selections in Japan in 2012 (w/o potato and wheat Shochu).

**Hokkaido / ALC: 25% / Shiso**

**Kicchomu** 60ml 11.00  
**吉四六** 720ml bottle 105.00

Kitchomu is shochu made from carefully selected barley. It is aged for a long period to enhance mellow flavour and fragrance.

**Ooita / ALC: 25% / Barley**

**Seifuku VINTAGE 5 Years** 60ml 18.50  
**請福** 720ml bottle 162.00

**Okinawa / ALC: 30% / Koshu (Awamori)**

**Japanese Shochu Tasting Set** 13.80  
 30ml each of Kaido Red / Kurokirishimma /  
 Tantakatan



## Drinks Menu

---

### Sake

---

#### **Daiginjo-shu 大吟醸酒**

The highest quality sake brewed from rice which has polished to over 50% of its weight, Koji (moulding rice) and water. It may contain all of these ingredients plus brewing alcohol. It has a pleasant fruity aroma, and it still retains its fragrant aroma in your mouth.

#### **Ginjo-shu 吟醸酒**

Higher quality sake brewed from rice which has polished to over 60% of its weight, Koji (moulding rice) and water. It may contain all of these ingredients plus brewing alcohol. It has aroma of fruits or flowers, is slightly rich and robust with smooth, light and fruity taste.

#### **Junmai-shu 純米酒**

100% pure rice sake without any additives such as ethyl alcohol [often known as Brewer's alcohol] sugars and starches. Junmai is sake made of rice, water, yeast and Koji mould only. Before the law change in April 2004, the rice had to be milled down to 70% at least but now Junmai no longer requires a specific milling rate.

#### **Honjozo 本醸造**

Honjozo is sake wherein a small amount of distilled pure alcohol is added to smoothen and lighten the flavor, and to make the Sake a bit more fragrant. Honjozo often makes a good candidate for warm Sake. Honjozo-shu, like Junmai-shu, must be made with rice with a Seimai Buai (degree of milling) of at least 70%. This is the number you will see on the label (if it is given at all), but what it means is that the rice has been polished so that no more than 70% of the original size of the grain remains. In other words, at least 30% of the outer portion of each rice grain has been ground away. Honjozo sake is often a bit lighter than other sake, due to the small amount of grain alcohol added at the end of the fermentation process. Remember that this is not a bad thing, in moderation, and brewers have been doing it for hundreds of years. It is NOT simply a cost cutting measure when used within the limits prescribed by Honjozo. The flavor is lighter, and magically the fragrance becomes much more prominent. Below is a typical honjozo sake.



## Drinks Menu

### Sake

## Happy Hour Friday & Saturday!

1/2 Price House Sake if you order before 6:20pm (Hakushika Junmai 180ml or 300ml)

**Hakushika Junmai 白鹿 純米** 180ml 8.50  
 Hot (House sake) 300ml 12.50  
 Hyogo / ALC: 14.5% / Junmai

**Hakushika Kuromatsu Dry 白鹿 超辛**  
 Cold or Warm 60ml 4.80  
 230ml 15.50  
 300ml 18.00  
 Hyogo / ALC: 14.5% / Junmai

**Otokoyama 男山** 60ml (cold) 6.20  
 Cold or Warm 230ml 18.20  
 300ml 23.00  
 720ml Bottle 50.00

Light and smooth type. Quiet grain-like aroma with a hint of fruity nose. Refreshing lightness with vivid acidity. Very dry Sake with sharp, rich and full-bodied taste.  
 Hokkaido / ALC: 15-15.9% / Junmai

**Kizakura Yamahai Jikomi**  
 黄桜山麴仕込み  
 Cold or Warm 720ml Bottle 36.00  
 Yamahai Jikomi is traditional slow fermentation technique process at low temperatures with extra time and care, which gives this sake width & depth in a flavour and semi dry taste with a good amount of acid.  
 Kyoto / ALC: 15% / Yamahai Shikomi

**Masumi 真澄** 60ml (cold) 6.50  
 Cold or Warm 230ml 19.50  
 300ml 24.00  
 720ml Bottle 57.00

This Sake is brewed with No.7 yeast that is originated in Masumi. Moderate gentle aroma and expansive taste with soft aftertaste. Typical Junmai-shu has smooth body and middle richness, that enhance the sweetness of rich dish, hot-pot and grilled fish.  
 Nagano / ALC: 15.9% / Junmai



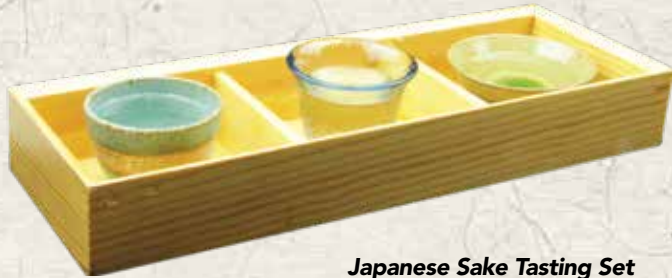
## Drinks Menu

### Sake continued...

#### Japanese Sake Tasting Set **13.00**

30ml each of Otokoyama / Masumi / Kizakura  
Yamahai

**Room Temperature**



Japanese Sake Tasting Set

#### Kizakura Tokkuri Kinpaku

黄桜とつくり金箔入

**Small Bottle**

**Cold or Room Temperature**

**180ml 12.00**

KIZAKURA Tokkuri Kinpaku has a rich, mellow & dry flavour and match well with different type of Japanese dishes. You can drink it with ice chilled or room temperature. This Sake will be a perfect gift idea to celebrate your special occasions.

Sweet and sour taste like drinking yogurt and it should be good to be taken chilled or with ice.

**Kyoto / ALC: 15.5% / Honjozo**

#### Jozen Junmai 上善如水

**Cold or Warm**

**Small Bottle 300ml 23.00**

A dependable and food friendly Junmai has lots of white flowers, apples and melon. The palate is rich and round full strong fruit such as honey dew, peach with slightly off dry finish.

**Niigata / ALC: 17-18% / Junmai**

#### Jukusei No Jozen Junmai Ginjo

熟成の上善如水

**Cold**

**Small Bottle 300ml 33.00**

This perfectly balanced Junmai Ginjo is full of bright stone fruits like peach, nectarine and juicy cherry and clean mineral finish that is reminiscent of melting snow.

**Niigata / ALC: 15-16% / Junmai Ginjo**

#### Hakkaisan Junmai Ginjo

八海山純米吟醸

**60ml 9.50**

**Cold**

**300ml Bottle 39.00**

**720ml Bottle 79.00**

**Niigata / ALC: 15.5% / Junmai Ginjo**

#### Premium Junmai Daiginjo Sake

瀬祭 45 純米大吟醸 Dassai 45

**Cold**

**60ml 11.00**

**230ml 32.00**

**300ml Bottle 40.00**

**720ml Bottle 90.00**

The balanced aromas and a mild sweetness envelop the senses making Dassai enjoyable on its own or with a meal of our fresh seafood.

**Yamaguchi / ALC: 16.5% / Daiginjo**

#### Dassai Migaki 3wari 9bu

瀬祭磨き3割9分

**Cold**

**Small Bottle 300ml 55.00**

With its rice milling of 39%, it has smooth and mellow taste with refreshing finish.

**Yamaguchi / ALC: 16% / Daiginjo**

## Drinks Menu

### Sake continued...

#### Dassai Migaki 2wari 3bu

瀬祭磨き2割3分

Cold **Small Bottle 300ml 85.00**

With its rice milling of 23%. This is very rare Sake to get even in Japan.

Yamaguchi / ALC: 16% / Daiginjo

#### Kubota Hekiju 久保田 碧寿

Cold **720ml 128.00**

A masterpiece. Clear and balanced Junmai Daiginjo. Soft and rich with creamy vanilla and yogurt flavours.

Niigata / ALC: 15% / Daiginjo

#### Tama no Hikari Bizen Omachi 玉の光

Cold **60ml 9.50**

**230ml 31.00**

**300ml 39.00**

**720ml Bottle 85.00**

Delicate and elegant sweetness and aroma touch your tongue to nose. Using Bizen Omachi rice which has more defined flavour elements, more earthiness.

Kyoto / ALC: 16-17% / Daiginjo

#### Ippin 一品

**60ml 7.80**

Cold

**230ml 25.00**

**300ml 32.00**

**720ml Bottle 65.00**

Great fragrance of fruity like pineapple and a nice balance of acid. Double Gold prize of SFIWC 2014, 2015 which is one of the well acknowledged international wine competition in USA. Best for any occasion. Serve chilled.

Ibaraki / ALC: 16% / Daiginjo

#### Japanese Premium Daiginjo Sake Tasting Set

**17.50**

30ml each of Dassai 50 / Tamano Hikari / Ippin

