



SAKE

WAKATAKE ONIKOROSHI "DEMON SLAYER" JUNMAI DAIGINJO 720ML / 105

This Dai Ginjo from the Shizuoka Prefecture expresses a nose of soft ripe fruits with a hint of citrus. This premium sake has a perfect blend of fruit tones such as lychee with soft acidity. Ripe cantaloupe and tropical fruit flavors and a semi-citrus tingle combine to create a smooth and creamy aftertaste. A perfect example of a "round" sake that shows amazingly well-built qualities from start to finish.

TAISETSU "ICE DOME" JUNMAI GINJO 300ML / 36

Tasakgo Brewery is located in the Hokkaido Prefecture. The rice here is Ginpu, which is milled to 45% of its original size. This sake is slow-aged in Japanese-style igloos called Yukihiro ice domes. Clear and colorless with lovely floral notes coupled with pears and plums. Medium-dry with a creamy texture and finish.

SUIGEI TOKU-JUN "DRUNKEN WHALE" TOKUBETSU JUNMAI 720ML / 68

Kochi faces the Pacific Ocean, a region where the powerful Black Current flows nearby. Suigei, or The Drunken Whale, plays homage to the magnificent king of the ocean, freely roaming in the vast oceans of the Pacific. Extremely clean and bold, with a crisp aftertaste. Suigei is for the serious Sake drinker.

HAKUSHIKA KIJURO TOKUBETSU HONJOZO 300ML / 30

By blending 25% ginjo sake with 75% honjozo sake and crafted with a brewing method passed down for generations, it is an elegantly balanced sake. Its refreshing yet rich flavor makes it an excellent table sake.

MIO SPARKLING SAKE 300ML / 29

Refreshing, fruity and unique sweet aroma. Crafted in the traditional brewing style, with rice, water and Koji, Mio appeals to a wide range of tastes - a new sake for a new age. Nice alternative to champagne.

KONTEKI "TEARS OF DAWN" 300ML / 47

The aromas of anise, banana and a hint of sweet rice are quite complex. These same flavors come rushing through the full-bodied palate followed by such a pleasantly long and clean finish.

NANBUSHI YAMAHAI JUNMAI 500ML / 65

Nanbushi is crafted using the traditional "Yamahai" slow-brewing technique. This yields a full-bodied sake with a slick, creamy texture and rich flavor.

NANBU BIJIN "SOUTHERN BEAUTY" / 46

Made with "Ginginga," an Iwate Prefecture rice that took eight years to develop. This is truly a local Iwate sake, since the rice, water, yeast and people are all from Iwate. An elegant and soft fragrance and a flavor that is reminiscent of pears and muscat grapes.

KIKU MASAMANE "PERFECT SNOW" NIGIORI NAMA GENSU / 34

Perfect Snow is white, cloudy sake reminiscent of pure snow, with a crisp, dynamic flavor despite its sweet, full-bodied palate.