



Experience the art of Japan with our  
exquisite sake in **180ml** carafe for an  
unforgettable journey of taste with sushi.

Product Description	Origin	SMV	180ml	720ml
			Carafe	Per Bottle
 <b>MIRAKU 味楽</b> JUNMAI DAIGINJO 純米大吟醸 Aromas of peaches, pear, spice, and straw mingle with pristine, sharp flavors, a tight structure, savory depth, and a complex, gently astringent finish.			+2 \$38	\$138
 <b>SUIGEI GINREI 醉鯨 吟麗</b> JUNMAI GINJO 純米吟醸 A sharp Junmai Ginjo Sake with subdued Ginjo aroma, complements a variety of dishes by enhancing umami and sourness.			+6 \$38	\$138





720ml

Product Description	Origin	SMV	Per Bottle
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<b>VEUVE CLIQUOT 凱歌香檳</b> CHAMPAGNE
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Reims France 法国
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\$168
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Veuve Clicquot Ponsardin is a Champagne house founded in 1772 and based in Reims. It is one of the largest Champagne houses. Madame Clicquot is credited with major breakthroughs, creating the first known vintage champagne in 1810.



<b>HOMARE JUNMAI DAIGINJO KIWAMI</b> JUNMAI DAIGINJO 純米大吟釀
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+1
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\$128
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Exquisite sake made for everyday enjoyment. With an astonishingly full-bodied, fragrant palate despite its refreshingly gentle and crisp mouthfeel, the complex, pear and apple notes offered by this classic sake are a delight to savour at almost every occasion.



<b>HOMARE JUNMAI GINJO KARAHASHI BLACK LABEL</b> JUNMAI GINJO 純米吟釀
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-
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+1
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\$138
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A gorgeous scent that reminds us of apples and tropical fruits. This drink is fresh, balanced with sourness and sweetness, and rich with the refreshing aftertaste which comes from Yamadanishiki rice.





720ml

Product Description	Origin	SMV	Per Bottle
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**NITO JUNMAI YAMADANISHIKI 65**  
JUNMAI 純米

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+2

\$138

Round with full of juicy malic acidity, this sake has notes of muscat grape, honeydew, pink lady apples, and a refreshing finish like fresh cream with a touch of earthiness and yellow cake.



**TENGUMAI JUNMAI DAIGINJO 50**  
JUNMAI DAIGINJO 純米大吟醸

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+3

\$148

This Daiginjo expresses a new type of flavour profile, as it is brewed with slightly less aging, which makes it rather light. The light body and its gentle acidity allow it to have a smooth texture. As it has a gentle aroma, it is great paired with food.



**IMAYOTSUKASA JUNMAI DAIGINJO**  
JUNMAI DAIGINJO 純米大吟醸

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+5

\$150

A gentle aroma of peaches, rose with hints of rainfall. Supremely elegant and pure in its flavours, with a light mouthfeel, and detailed structure throughout.





720ml

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**ISHIZUCHI JUNMAI DAIGINJO**  
JUNMAI DAIGINJYO 純米大吟醸

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+1.5

\$150

Well integrated aromas and flavours of fresh lemon, apples & nettles. Light but flavourful, complex but elegant. It has a soft and comforting finish.



**HOURAI IRO OTOKO 蓬莱色おとこ**  
JUNMAI DAIGINJYO 純米大吟醸

GIFU  
岐阜

+3

\$158

Light melon aromas laced with cream cheese and rainwater. Complex and structured on the palate with a great depth of flavour that lingers. Elegant, well-textured yet light, with a slight crisp, mineral finish.



**IMANISHIKI JUNMAI DAIGINJO**  
JUNMAI DAIGINJYO 純米大吟醸

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-1.5

\$188

Made from the highest quality local sake rice. Fresh ginjo-ka floral aromas of jasmine, white peach, white grape and lychee aromas. Smooth texture, very well integrated with a mouth-watering finish.





720ml

Product Description

Origin

SMV

Per Bottle



**BORN CHOGIN 梵超吟**  
**JUNMAI DAIGINJO 純米大吟醸**

FUKUI  
福井

+2




\$568

Aged for a full five years at -8 degrees C / 23 degrees F - the ultimate Junmai Daiginjo sake. The fruity aroma of ripe melon, banana, pineapple, and papaya fills your palate. It is moderately sweet, yet the finish is crisp and clear. The flavor is diverse with a note of honey and caramel that develops from long-term aging.

\* Please check with our staff for seasonal sake not in the menu.





	Product Description	Origin	Per Bottle
	<b>KURO KIRISHIMA 黒霧島</b> <b>IMO SHOCHU (SWEET POTATO) 芋焼酎</b> Aromatic, smooth and viscous, savory flavor with hint of sweetness. clean and dry finish.	MIYAZAKI 宮崎	\$108
	<b>TAIGA NO ITTEKI 大河の一滴</b> <b>MUGI SHOCHU (BARLEY) 麦焼酎</b> It has been carefully stored and aged in the barrel of the tunnel storage for a long time using the raw sake of barley shochu carefully prepared. The rich and very soft barrel aroma, and the long-term aging makes the texture very soft and mellow.	MIYAZAKI 宮崎	\$118
	<b>ORION オリオン</b> <b>THE DRAFT BEER 生ビール</b> Light and crispy. Less fruity with more emphasis on its smoothness.	OKINAWA 沖縄	\$10

UMESHU SODA	\$15
UMESHU (on the rock)	\$12
HIGHBALL	\$12
COKE (can)	\$3
PERRIER SPARKLING WATER	\$6