

DRINKS MENU

SAKE BY THE GLASS & CARAFE

Classic

\$9 - 90ml
\$27 - 300ml
\$178 - 1800ml

Premium

\$12 - 90ml
\$36 - 300ml
\$198 - 1800ml

Artisanal

\$16 - 90ml
\$49 - 300ml
\$248 - 1800ml

Kikuisami

Eikan
Yamagata
Off-dry. Clean.
Rice notes, Umami

Shinomine

Karakuchi Junmai
Takeyama
Nara
Dry. Clean. Light. Mineral

Atagonomatsu

Sasara Junmai Ginjo
Miyagi
Med sweet. Winter Fruit.
Crisp. Complex

Reisen

Honjozo
Gifu
Medium sweet. Complex.
Structured. Mineral

Bijofu

Junmai Ginjo
Kochi
Med sweet. Fruity. Clean.
Crisp

Sharaku

Tokubetsu Junmai
Fukushima
Med sweet. Bold. Umami.
Complex. Rich

Yatsushika

Ginjo
Oita
Gently sweet. Aromatic.
Fruity. Soft. Elegant

Toyo Bijin

Junmai Daiginjo Ippo
Yamaguchi
Gently sweet. Intense
Aromatics. Fruity. Juicy

Sake Flight

ARAGOTO \$24

Dry. Medium. Sweet
Set of 3 x 50ml

Reisen

Honjozo

Yatsushika

Ginjo

Toyo Bijin

Junmai Daiginjo

SOMMELIER'S CHOICE \$28

Limited. Seasonal. Cult
Set of 3 x 50ml

Limited

Small batch

Seasonal

Four Seasons

Cult

For those who know

SAKE BY THE BOTTLE

HONJOZO & JUNMAI

Zaku Impressions Tokubetsu Junmai \$128

Mie Prefecture. Slightly sweet. Bold fruitiness with refreshing acidity. Deep flavors, soft, silky texture

Asamayama O-Karakuchi Junmai \$88

Gunma Prefecture. Dry. Crisp. Uplifting notes of citrus zest, fresh grape-fruit like acidity. Lightly-textured

Shinomine Junmai Yamada Nishiki Cho-kara Muroka \$88

Nara Prefecture. Dry. Crisp yet with bold flavors. Light citrus notes, with some rice and fragrant spice. Rich flavor, crisp finish

Kaze no Mori Akitsuho Junmai Nama Genshu \$118

Nara Prefecture. Sweet & concentrated. Big flavors of fruit & acidity. Luscious texture, with a light effervescence that offers a crisp finish

Bo Tokubetsu Junmai Tamazakae \$115

Tochigi Prefecture. Off-dry. Bright notes of citrus peel. Complex flavors of mild fruits, uplifting acidity with mineral tones

Katsuyama En Tokubetsu Junmai \$115

Miyagi Prefecture. Lively aroma of peach. Decent acidity with smooth umami. Complex with a good crisp mineral finish

Atagonomatsu Tokubetsu Junmai \$98

Miyagi Prefecture. Off-dry Light stone fruit. Sweet rice. Complex mineral note. Light airy texture

Miyaizumi Junmai \$98

Fukushima Prefecture. Mild stone fruit. Refreshing acidity. Gentle & soft texture. Medium sweetness

Kuzuryu Honjozo, by Kokuryu \$88

Fukui Prefecture. Light & dry. Autumnal. Classic honjozo notes of light spice, dried fruit. Crisp and airy texture. Good cold or warm

SAKE BY THE BOTTLE

GINJO & JUNMAI GINJO

Shinomine Nama Junmai Ginjo Nakadori \$118

Nara Prefecture. Sweet. Aromatic. Deep flavors, good acidity. Silky smooth with hints of minerality

Hatsukame Tojo Yamada Nishiki Junmai Ginjo \$108

Shizuoka Prefecture. Off-dry. Elegant, clear melon & winter fruit flavors. Light and airy texture. Crisp finish

Raifuku Junmai Ginjo Cho Karakuchi +18 \$98

Ibaraki Prefecture. Intensely dry. Light stone fruit. Sharp and masculine style

Katsuyama Ken Junmai Ginjo \$128

Miyagi Prefecture. Incredibly balanced. Good ginjo aromas of melon, nashi pear. Medium sweetness. Silky textured with good umami

Sharaku Junmai Ginjo Gohyamangoku \$108

Fukushima Prefecture. Medium sweetness. Juicy, Robust combination of ginjo fruit flavors, luscious texture and lively umami

Dewazakura Junmai Ginjo Tsuyahime \$115

Yamagata Prefecture. Sweet. Fruity with ripe winter fruit. Juicy, smooth & balanced. Good, silky texture

Isojiman Ginjo Namagenshu Shiboritate \$148

Shizuoka Prefecture. Off-dry, with an uplifting fresh green nama zest. Fragrant melon. Soft, a hint of mineral on the finish. Good structure

SAKE BY THE BOTTLE

DAIGINJO & JUNMAI DAIGINJO

Shinomine Blanc Junmai Daiginjo Muroka MNG \$128

Nara Prefecture. Crisp & dry with grapefruit like acidity. Tight & structured, good complexity throughout. Bright flavors

Asamayama Junmai Daiginjo \$154

Gunma Prefecture. Off-dry.. Fruity. Aromatic. Crowd pleasing. Elegant, clean & soft. Crisp finish

Senkin Urara 17% Shizuku Junmai Daiginjo \$215

Tochigi Prefecture. Sweet. Highly aromatic with winter fruits. Peach. Pear. Melon. Deep flavor, elegant. Juicy texture

Toyo Bijin Ichibanmatoi Junmai Daiginjo \$148

Yamaguchi Prefecture. Sweet. Intense aromatics of Juicy Yubari Melon, Muscat Grapes. Creamy, silky, gentle, delicate.

Katsuyama Akatsuki Junmai Daiginjo \$358

Miyagi Prefecture. Medium Sweet. Incredible aromas of melon, peach & pear. Deep, elegant flavors with umami. Very clean

Minogiku Nakadori Shizuku Junmai Daiginjo \$178

Gifu Prefecture. Off-dry. Gentle fruit flavor mixed with light spice and earth tones. Structured, steely, complex, and with great depth

Isojiman Junmai Daiginjo \$198

Shizuoka Prefecture. Intense perfumes of pristine melon. Elegance without equal. Smoothness with structured finish. Mineral hints

Yuki no Bijin Junmai Daiginjo \$128

Akita Prefecture. Sweet, full-bodied and luscious. Fruity, with a bright acidity. Perfumey with good aromas of winter fruit

Born Muroka Nama Genshu Junmai Daiginjo \$158

Fukui Prefecture. Medium-sweetness. Powerful unpasteurized fresh notes, luscious texture, tropical fruit. Ultra-soft and punchy

SAKE BY THE BOTTLE

1800ML SELECTION

Katsuyama Den Junmai Daiginjo \$448

Miyagi Prefecture. Balanced. Very fruity with melon & good umami. Silky texture, elegant & clean. Deep flavor

Katsuyama Ken Junmai Ginjo \$258

Miyagi Prefecture. Incredibly balanced. Good ginjo aromas of melon, nashi pear. Medium sweetness. Silky textured with good umami

Asamayama Junmai Shiboritate \$208

Gunma Prefecture. Off-dry, uplifting with fresh unpasteurized notes. Gently complex with light savory notes. Lightly textured

Raifuku Junmai Ginjo Aiyama \$198

Ibaraki Prefecture. Medium sweetness. Lovely ginjo nose of winter fruit and stone fruit. Silky smooth texture. Soft and well-balanced

Seasonal Sake

Spring, Autumn, New Years etc....

Daishichi Yukishibori Honjozo Kimoto Genshu \$118

Fukushima Prefecture. Medium-Sweet. Complex, rich, unpasteurized. Velvety-textured, rounded creamy acidity

Ichinokura Honjozo Genshu Shiboritate \$108

Miyagi Prefecture. Medium-Sweet. Light, subtle fruit & rice notes. Fresh unpasteurized flavors. Uplifting, bright and clean

Hiraizumi Junmai Daiginjo Iyapu-3 Shiboritate \$118

Akita Prefecture. Medium-sweetness. Gently fruity. Smooth and velvety on the palate, clean and elegant with a fresh zest

DRINKS MENU

JAPANESE CRAFT GIN & TONIC

Served with Premium Franklin & Sons Tonic Water

Roku Gin \$16

Sakura Flower. Sakura Leaf, Yuzu Peel, Sansho

WA Gin \$17

Juniper Forward. Zesty, Citrusy. London-Dry Style

Nikka Coffey Gin \$16

Dry. Crisp. Good Citrus. Hints of Herb

Sakura Gin \$21

Sweet. Silky. Sakura. Juniper

Sakurao Gin Original \$17

Citrus. Grapefruit Peel. Lime Zest. Crisp. Junipery. Balanced

Komasa Gin Sakurajima Komikan \$19

Satsuma Orange. Light Pepper. Floral. Shochu base

Komasa Gin Houjicha \$19

Roasted Green Tea. Complex. Earthy. Cypress Wood

Kikka Gin by Yucho Shuzo, Navy Proof 59% \$27

Locally Foraged Juniper. Touki. Tachibana Mandarin

Keyaki, by Niizawa Shuzo \$19

Miyagi Yuzu Peel. Peach Tea Leaf. Merlot Peel

Kozue Gin \$17

Juniper. Pine. Sansho Pepper. Grass. Wild Berry

DRINKS MENU

KOCKTAILS

Premium Japanese Spirits. Classic Style

Nikka Gimlet \$21

Nikka Coffey Gin. Home-made Lime Cordial. Lime Wheel

Old Fashioned \$24

Nikka Coffey Grain Whisky. Demerara Syrup. Orange Bitters

Negroni \$25

Roku Gin. Campari. Mancino Sakura Vermouth

Kosmopolitan \$20

Suntory Haku Vodka. Cranberry & Raspberry Juice.
Homemade Lime Cordial. Fabbri Amarena Cherry

Yuzu-tini \$24

Roku Gin. Yuzu Sake Liqueur. Yuzu Peel. Stirred not Shaken

Whiskey Hi \$14

Nikka Pure Malt Whisky. Soda Water

Ume Sonic \$17

Tsuru Ume Umeshu. Tonic Water

DRINKS MENU

JAPANESE WHISKIES 45ml

Served On the Rocks, Neat, Or with Soda

Hakushu Distiller's Reserve \$31

Single Malt. Citrus. Green Apples. Pine Wood. Distinct Smokiness

Ichiro's Malt & Grain \$31

Blended Malt & Grain. Smooth & tasty. Toffee, barley malt, gingerbread. Tropical Fruits, black pepper.

Mars Iwai Japanese Whiskey \$25

Blended Malt & Corn. Pear. Vanilla. Grapefruit.

Mars Maltage "Cosmo" \$32

Blended Malt. Orange. Chocolate. Barley. Toasty Oak

Nikka Pure Malt \$20

Blended Malt. Smooth with a tinge of smokiness. Balanced

Nikka from the Barrel \$23

Blended Malt & Grain. Full-bodied & punchy. Spice. Toffee. Candied Orange Peel. Cinnamon. Clove

Nikka Coffey Grain \$24

Malt Whisky. Rich. Cinnamon. Clove. Citrus, Oak

Nikka Miyagikyo Single Malt \$28

Single Malt. Malted Barley. Liquorice. Cinnamon. Tobacco & Coconut

The Shin, Mizunara Cask Malt Whiskey 10 Years Old \$33

Dried Fruit. Raisin. Dates. Vanilla. Dark Cherry. Sandalwood

SHOCHU, UMESHU & BOTTLED BEER

Asahi Bottled Beer 330ml \$10

Tsuru Umeshu 50ml \$16

Nihonzakari Yuzu 50ml \$14

NON-ALCOHOLIC DRINKS

Green Tea (Hot/Cold) \$4

Acqua Panna, San Pellegrino 500ml \$8

Lime Soda, Ginger Ale, Tonic Water \$5
Coke, Soda Water