



# SAKÉ COLLECTION

	180ml	Bottle
<b>Kizakura Kinjirushi</b> This saké has an original rice taste on the palate with a mild aroma, and a light smooth taste. This traditional style saké can be enjoyed with a variety of dishes.	<b>4,500</b>	<b>18,000</b>
<b>Urakasumi Kiippon</b> This saké is made from locally harvested Sasanishiki rice, resulting in a balance of acid and savoury with a hint of perfume. Umami with a creamy palate on the finish.		<b>20,000</b>
<b>Ichinokura Mukansa Honjozo Amakuchi</b> Dried fruit with spices and savoury aroma notes. Medium bodied. Sweet fruit palate with good savoury hints. Clean, dry finish with earthy flavours.		<b>22,000</b>
		Bottle
<b>Minotaya Tosuke Junmai Diaginjo</b> The best rice is used in the most careful brewing techniques to create this refined sake. This very light sour tasting note has complex undertones.		<b>24,000</b>
<b>Fisherman Sokujo</b> Bringing out the signature refreshing taste and sweetness of Sokujo, the fruity and light sweetness of this saké would have you believe you are drinking a top-level white wine.		<b>24,000</b>
<b>Kanbara Tokubetsu Junmai</b> High-pitched, nuanced nose combines melon, lime, mint, nuts and dusty fresh herbs. Juicy and intense, with assertive flavours of citrus fruits, melon, herbs, spices and nuts. Not a heavy style, but boasts impressive palate presence and plenty of character.		<b>48,000</b>

	Bottle
<b>Time of Reflection Junmai Daiginjo</b> Lovely aromas of white pear and fresh citrus hits the palate with rich and viscous long finish. A great pairing for lightly spicy foods.	<b>80,000</b>
<b>Hawk in the Heavens Tokubetsu Junmai</b> High acid, umami-rich sake achieved through heavy application of koji-kin and extended maturation period of 18 months. A go-to sake for barbeque, this rustic, high acid sake is a great representation of traditional Junmai style that you would find in Izakayas throughout Japan. The brewery name, Tentaka, translates to “hawk in the heavens,” a prosperous Japanese symbol that is thought to bring good fortune to the brewery.	<b>80,000</b>

---

## LIQUEUR

	50ml	Bottle
Umeshu		24,000
Japone' Matcha - Green Tea Liqueur	2,900	32,000

## WHITE WINE

Japan Premium Koshu		14,000
Mahoroba No Kifujin White		25,000

## RED WINE

Japan Premium Muscat Bailey		14,000
Mahoroba No Kifujin Red		25,000

---

## GIN

Roku	3,000	69,000
------	-------	--------

## WHISKY

Single Malt	25ml	
The Yamazaki Single Malt Whisky	10,700	250,000
The Hakushu Single Malt Whisky	10,700	250,000
Hibiki Japanese Harmony	11,100	260,000

Blended Whisky		
Suntory Whisky White	1,800	41,000
Suntory Whisky Original	1,800	41,000
Suntory Whisky Royal	4,700	110,000

Grain Whisky		
Nikka Coffee Grain	3,200	75,000

Brandy		
Suntory Brandy V.O	1,900	40,000

---