

TASTING MENU

Best enjoyed in order...



WINTER BLOSSOM
**AKITABARE
DAIGINJO**

Subtlety & Finesse...

Daiginjo sakes take the rice polishing ratio down to 50% or less. They are made in smaller quantities, and rely more on traditional methods. Flavour and aroma profiles tend to be fuller than with ginjos, and exceptional labels display both complexity and finesse.



SPRING SNOW
**AKITABARE
SHUNSETSU**

Easy Drinking...

Honjozo sakes tend to be light-bodied and price-friendly. While not as aromatic as many ginjo labels, they offer easy drinking cup after cup. Brisk and clean served cold, but traditionally enjoyed warm.



HEART OF OAK
**TAMAGAWA
TOKUBETSU
JUNMAI**

Pure Rice Goodness...

Junmai sakes possess a robust rice flavour and can be enjoyed either warm or cold. They range from crisp and dry to soft and rounded, and much attention is paid to their balance and structure. Many people prefer junmai labels to more expensive sakes because of their easy drinkability. **SERVED WARM**

12.90 SET

日本酒

SAKE

— Japanese Rice Wines

100ml / 175ml
CARAFE

AKITABARE DAIGINJO 9.50 / 16.90

AKITA PREFECTURE

Light and fragrant with a clean even finish. Supple and smooth for easy drinkability. It's all here: fragrance, taste, balance and texture in perfect harmony. Goes especially well with eggs and white fish.

DEWAZAKURA OKA 8.90 / 15.90

YAMAGATA PREFECTURE

Soft feeling on the tongue, Oka's transparency of flavour matches the clarity of the colourless liquor. It is floral rather than fruity, though there is a touch of pear and melon. Perfect companion for clams, white fish sushi or sashimi. **SERVED CHILLED.**

DEWAZAKURA IZUMI JUDAN 8.90 / 15.90

YAMAGATA PREFECTURE

A martini-lover's sake: dry and clear with aromatics reminiscent of Tanqueray. Great with salmon roe and cuts through rich flavour of fish. **SERVED CHILLED.**

AKITABARE SHUNSETSU 7.50 / 12.90

AKITA PREFECTURE

This light sake is seamlessly put together. Just sweet enough for sipping chilled on a warm day, with rarefied flavour notes that impart a declassé elegance, and a finish that is pleasantly dry. Pairs nicely with light side dishes like edamame, tofu and seafood salad. **SERVED CHILLED.**

**MASUMI
OKUDEN KANTSUKURI** 8.90 / 15.90

SERVED WARM NAGANO PREFECTURE

Longtime sake-drinkers find this sake comfortingly familiar. It is smooth at first sip, and displays a range of subtle, organic flavours as well as a pleasant natural sweetness. Goes best with comfort foods like tempura, tofu and chicken or pork dishes.

warm

100ml / 175ml
CARAFE

**TAMAGAWA TOKUBETSU
JUNMAI** 8.90 / 15.90

SERVED WARM KYOTO PREFECTURE

Signature Junmai release from British toji Philip Harper. Nutty and toasty with a wild berry zing, this full-throated expression of Junmai delight is richly flavourful, yet crisp-drinking and always balanced. Deep umami flavour complements a wide range of dishes, including robust stews and roasts.

Specialty
UME NO YADO YUZUHU 6.90 / 11.90

8% NARA PREFECTURE

This is fruit infused sake is a refreshing blend combining the piquant acidity of yuzu (Japanese citrus) with natural Junmai sake. Elegantly sweet and perkily tart.

Specialty
**UME NO YADO
ARAGOSHI UMESHU** 6.90 / 11.90

12% NARA PREFECTURE

Fruit infused sake based plum wine with rich fruity flavour from its blended pulp. This promises you a refreshing taste and texture. Ideal for dessert sake.

small / large

OZEKI SAKE (dry) 7.50 / 13.90

**OZEKI
KANJYUKU UMESHU** 7.50 / —
(plum flavoured)

SPARKLING SAKE (Mio) — / 9.90

Known as Japan's national beverage, Sake has over 10,000 variations produced all over the country. Highly versatile and pairs with all types of cuisines.

Sake is made from rice through fermentation and filtration. "Rice koji", a kind of fungi grown on rice, is used for fermentation.



カクテル COCKTAILS

TOKYO RED DREAM

Plum wine, red wine & lemonade.

7.80

HIGHBALL

Suntory toki whisky with ginger beer or tonic water.

7.80

JAPANESE SUNRISE

Sake, orange juice & cranberry juice.

7.80

JAPANESE PINK DREAM

Plum wine, white wine & lemonade.

8.20

JAPANESE SLIPPER

Midori liqueur, cointreau & lemon juice.

8.20

YUZU GIN TOPIC

Roku gin, yuzu citron & tonic water.

8.90

OKINAWA OCEAN

Roku gin, orange monin syrup & tonic water.

8.90

SAKURA SPITZ

Cherry blossom, lime juice, vodka & prosecco.

8.50

JAPAN SLING

Cherry liqueur, sake, kyu gin, fresh lemon juice, pineapple & cranberry on top.

8.50

PEACH SPITZ

Peach, rose wine, sake & lemonade on top.

8.90

LYCHEE SAKE MARTINI

Vodka, sake & lychee liqueur.

8.50

BAY BREEZE

Gin, elderflower cordial & apple juice.

8.20

RAINBOW MAGIC

Malibu, midori liqueur, pineapple juice & cranberry juice.

8.20

MOCKTAILS

CINDERELLA

Orange, pineapple & cranberry juice with fresh lemon juice on top.

6.90

SPARKLING PEACH SUNRISE

Orange, pineapple & cranberry juice with fresh lemon juice on top.

6.90

YUZU OCEAN

Yuzu, soda water & fresh lemon juice on top.

6.90

SAKURA LYCHEE

Cherry blossom syrup, lychee juice & lemonade on top.

6.90

