



SAKE PACKAGE

PREMIUM SELECTION

PRICE/PERSON 285

1. NINKI-ICHI GOLD DAIGINJO

A super premium delicate and crisp sake perfect for sipping on its own or paired with cold side dishes. Dryish medium body. Alc. 15.5%

2. SHICHIKEN JUNMAI GINJO

An awarded premium buoyant, crispy flavourful sake with a pleasing creamy roundness and smooth after-taste. Alc. 15%

3. JOKIGEN YAMAHAI JUNMAI

Traditional Yamahai style sake with the rich umami flavour of natural rice. Light body and slightly sweet. Alc. 16%
Try it warm during the winter months!

SUSHI-OI SELECTION

PRICE/PERSON 470

1. SPARKLING SAKE

A flavourful mild and fruity sake recommended as a starter. Alc. 7%

2. AMABUKI GIN NO KURENAI

A light and fruity Rosé sake made from Black Rice. Alc. 15%

3. JOKIGEN YAMAHAI JUNMAI

Traditional Yamahai style sake with the rich umami flavour of natural rice. Light body and slightly sweet. Alc. 16%

4. AMABUKI TOKUBETSU JUNMAI

Very dry sake made from the yeast of Begonia flowers. Alc. 15%

5. MASUIZUMI KIJOSHU OAK

An oak barrel aged delicate sake from the Toyama prefecture in Japan. Brewed by adding sake instead of water in the final stages of fermentation resulting in a luscious-sweet, velvety brew. Alc.15%.

Accompanies well with the tasting menu

DRINKS MENU

SAKE

PRICE/GLAS

JUNMAI

AMABUKI TOKUBETSU JUNMAI AMABUKI BREWERY, SAGA 80

Very dry sake made from the yeast of Begonia flowers. Alc. 15%

AMABUKI YAMAHAI JUNMAI AMABUKI BREWERY, SAGA 85

Medium dry crisp sake made from the yeast of Marigold flowers. Alc. 15%.

JOKIGEN YAMAHAI JUNMAI KANO BREWERY, ISHIKAWA 90

Light body and semi sweet traditionally brewed sake in the rare Yamahai tradition.

GINJO

NINKI-ICHI BLACK JUNMAI GINJO NINKI BREWERY, FUKUSHIMA 90

Supple fruity and dry medium body sake. Alc. 14.5%.

SHICHIKEN JUNMAI GINJO SHICHIKEN BREWERY, YAMANASHI 95

Flavourful medium body sake initially light and bitter with a smooth after taste.

Alc. 15%

FUKUJU JUNMAI GINJO KOBE BREWERY, HYOGO 95

Medium body and semi dry with citrus notes and lasting finish. Alc. 15%

DAIGINJO

NINKI-ICHI GOLD JUNMAI DAIGINJO NINKI BREWERY, FUKUSHIMA 100

A super premium sake with vibrant fruity dryish medium body. Alc. 15.5%.

PRICE/GLAS

SPECIALS

AMABUKI GINNO KURENAI AMABUKI BREWERY, SAGA 85

A fruity sweet Rosé sake made from black rice. Alc. 15%.

MASUIZUMI KIJOSHU OAK MASUDA BREWERY, TOYAMA 120

Special sake aged in Oak barrels. Savoury yet dry with deep honey character.

Alc. 15%

SPARKLING SAKE NINKI-ICHI BREWERY, FUKUSHIMA 95

A delicate and natural sweet sake. Recommended as a starter. Alc. 7%

SHARING BOTTLES

PRICE/BOTTLE

SMALL SAKE JUNMAI SMALL SAKE BREWERY, NARA 125

Slightly dry and mild sake with hints of nutty flavours. Alc. 15%

NINKI-ICHI RED GINJO NINKI BREWERY, YAMANASHI 125

Supple fruity and medium body sake with a light finish. Alc. 14.5%

EXPLANATIONS

JUNMAI

The term "Junmai" literally translates into "pure rice". This is the older, more traditional method of brewing sake.

JUNMAI / DAIGINJO

Can only contain four ingredients: rice, water, yeast and koji. After polishing the rice kernel, at least 50% of the outer hull milled away. The more of the hull that's removed the higher the quality of the saké and generally the price of it as well. Daiginjo is the top premium grade of a sake.

YAMAHAI

A rare and traditional variation on the brewing method in which the yeast starter is made in a special way that allows more funky yeast and bacteria to be present, often lending the sake a gamier, wilder flavour that can be fascinating.

SHOCHU/SPIRITS

PRICE/GLAS

| | | |
|---|--------------------------|-----|
| NINKI-ICHI SOBA | NINKI BREWERY, FUKUSHIMA | 100 |
| <i>Japanese liquor made from Soba noodles. Alc. 25%</i> | | |
| AMABUKI GINJO KASUTORI | AMABUKI BREWERY, SAGA | 100 |
| <i>A fruity rice based drink best served with ice. Alc. 25%</i> | | |

AMAZAKE/LIQUEUR

PRICE/GLAS

| | | |
|---|--------------------------|-----|
| UMESHU | NINKI BREWERY, FUKUSHIMA | 115 |
| <i>Japanese Plum liqueur made with Barley Shochu. Alc. 18%</i> | | |
| YUZUSHU | NINKI BREWERY, FUKUSHIMA | 115 |
| <i>Yuzu is a citrus fruit with a close likeness to lime and lemon. Served on the rocks. Alc. 8%</i> | | |

BEER

PRICE/BOTTLE

| | | |
|--|-------------------------|----|
| HITACHINO | KIUCHI BREWERY, IBARAKI | 85 |
| <i>Japanese Classic Ale 7%, IPA 6%, White Ale 5.5%, Alcohol free</i> | | |
| ASAHI | | 72 |
| <i>A super dry classic Pale Lager. Alc. 5%</i> | | |
| SAPPORO | | 72 |
| <i>The oldest beer brand in Japan. Pale Lager Alc. 4.7%</i> | | |
| KIRIN | | 72 |
| <i>A flavourful slightly sweet Pale Lager. Alc. 5%</i> | | |

OTHER DRINKS

PRICE

| | |
|---|---------------------|
| WHITE WINE | 95 GLAS/ 360 BOTTLE |
| <i>Riesling, Alsace France</i> | |
| SOFT DRINKS | 25 |
| RAMUNE, SODA, FIZZY WATER | |
| JAPANESE GREEN TEA | 45 |
| <i>Served in teapot. Amount for two people.</i> | |

Please note all **beverage** are subject to change **due to availability**.
Ask staff for temporary and/or seasonal sake!

TASTING MENU

PRICE/PERSON 495

Dinner consists of a seven course menu decided by our highly skilled chefs. Please notify staff in advance of any allergies or dietary preferences.