

Sake

LARGE BOTTLE SAKE (720ml)

Takijiman Junmai Daiginjo (Balance)

It was awarded a GOLD medal in International Wine Challenge 2014. Brewed by the quality water which is one of the 100 best waters in Japan, it comes with a prominent fruity character.

MIE \$680



Funasaka Miyamagiku Daiginjo (Dry)

Brewed by the quality water and Japan's most famous sake-rice. It has a smooth texture and perfect aroma of rice.

GIFU \$620



Fuji Takasago Yamahai Junmai Ginjo (Sweet)

Use of Japan's most famous sake-rice "Yamada Nishiki" and traditional brewing techniques "Yamahai", it tastes sweet and mellow.

SHIZUOKA \$580

Chiyogiku Ginjo (Balance)

It carries an extremely smooth body with an uplifting fruitful aroma which makes it a very soothing and light refreshment.

GIFU \$520

Hokuan Tokubetsu Junmai Yasuragi (Sweet)

This delicate sake is brewed with chief sake-maker's genuine and enthusiastic attitude. It shows a natural sweetness and mellow flavor.

NAGANO \$460

Kuminoura Junmai Ginjo (Dry)

It is brewed with the most famous Kumihamacho's Koshihikari and Gohyakumangoku rice. The subtle sweetness truly makes a perfect harmony.

KYOTO \$420



SMALL BOTTLE SAKE (300ml)

Kuminoura Junmai Daiginjo (Dry)

Using Yamadanishiki rice from Hyogo and handcrafted through the coldest winter, this dry sake has magnificent aroma and crisp aftertaste.

KYOTO \$300

Benten Daiginjo Dewasansan (Balance)

Mildly aromatic, well balanced and has a clean aftertaste.

YAMAGATA \$260

Azakura Junmai Ginjo (Sweet)

This sake is brewed by the precious Akita grown sake-rice "Fukuhibiki". It is characterized with gorgeous aroma, explosive and strong flavor, and a refreshing aftertaste.

AKITA \$220

Fuji Takasago Tokubetsu Junmai Karakuchi (Dry)

It has a very smooth and dry body with a sweet aftertaste, and awarded the gold medal from the "Wine Glass Oishi" challenge in 2012, it is recommended to enjoy this sake in wine glasses.

SHIZUOKA \$220



FRUIT SAKE (500ml)

Funasaka Yuzu Bei (Fragrance)

It is a sake-based yuzu-flavored liqueur, using fragrant yuzu produced in Kaminoho Village, Gifu Prefecture. Enjoy the rich taste and refreshing bouquet of yuzu.

GIFU \$450

Benten Junmai Karinshu (Sweet)

It is brewed with Karinshu and dry sake, and exudes a natural sweetness.

YAMAGATA \$450

Benten Junmai Umeshu (Sweet)

It shows the balance between the sourness and sweetness of plum which becomes the uniqueness of this fruit sake.

YAMAGATA \$450

Fuji Takasago Sparkling Umeshu 375ml (Fresh)

This sparkling sake with distinctive fruity flavor is brewed using pellucid mountain Fuji groundwater.

SHIZUOKA \$280



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