

SAKE

	ORIGIN	ABV	POLISH	SMV	100ML	300ML	BTL
KIKU-MASAMUNE, JUNMAI KOUJYO <i>A fantastic value for money sake that's refreshing with a strong peach and pineapple tropical fruit flavour. With an emphasis on high quality and the use of traditional methods</i>	HYOGO	15%	70%	-2	10	28	65
KONISHI HIYASHIBORI, DAIGINJYO <i>Nama Chozo Sake from Hyogo prefecture is medium-bodied with a unique fruity aroma.</i>	HYOGO	15.5%	50%	+3	19	55	130
BIJOUFU, HINA, JUNMAI DAIGINJYO <i>A well-rounded sake with an excellent balance of sweetness, acidity and hints of chestnut.</i>	KOUCHI	15.5%	45%	+5	25	73	174
TAKANAMI, JUNMAI DAIGINJYO <i>Brewed using slow fermentation methods, an elegant choice with fruity notes.</i>	NAGANO	15%	49%	0	27	79	188
RUMIKO NO SAKE, JUNMAI DAIGINJYO <i>The sourness of the raw material and the rich sweetness are exquisitely intertwined. Perfect for desserts or after meals. Can use as an aperitif with soda or accompaniment with warm sake.</i>	MIE	16%	60%	0	19	55	97
MASUMI, JUNMAI GINJYO <i>Subtle aroma of dairy. When combined with rich flavors and well-seasoned food, the synergies effect of sake and the dish enhance each flavor. It has a deep flavor.</i>	NAGANO	15%	55%	0	14	40	98
NANBUBIJIN, JUNMAI DAIGINJYO <i>It has a very good balance between gorgeous Ginjo aroma flavor and soft taste of Yamada Nishiki sake rice.</i>	IWATE	16.5%	50%	0	17	49	125
GEORGE BLACK, JUNMAI DAI GINJYO <i>This sake produced by the nineteenth head samurai, Jyouji Yusa. It taste extremely delicate and provides an overpowering aftertaste.</i>	FUKUSHIMA	16%	50%	-1	18	52	128
HINOHIKARI, JUNMAI GINJYO <i>Light, fruity aroma paired with sweetness, light umami and acidity to finish. Best chilled.</i>	OITA	15%	50%	-1	19	55	140
YAMADA NIKISHI, JUNMAI GINJYO <i>Fruity and gentle aroma, paired with gentle sweetness and rice umami to finish. Best chilled</i>	OITA	16%	50%	-1	19	55	140
YONETSURU, JUNMAI DAIGINJYO <i>"kamenoo" is a rice variety native to Yamagata Prefecture. It has a plump aroma and honest softness.</i>	YAMAGATA	16%	50%	0	20	58	148

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OHMINE 3 GRAIN, NATSU-JUN KASUMI	YAMAGUCHI	14.5%	50%	0	20	58	148
<i>A gorgeous scent like pear and white peach. Muscat derived from moromi. Refined sourness like grapefruit and a bitter aftertaste. Goes well with sashimi and tempura.</i>							
HAKKAISAN JUNMAI DAIGINJYO	NIGITA	16%	45%	-4	22	64	158
<i>Hand made all Koji, spring water from melted snow. It reflects Hakkaisan's classic crisp and clean style, leaves your palate engaged and refreshed. Enhance flavours of any cuisine.</i>							
HYAKU MOKU, ALT 3	HYOGO	16%	-	-0.5	27	79	197
<i>Bright and present, it blossoms sweetness, freshness and roundness forming a harmonious body.</i>							
YUKINOBOUSHA, JUNMAI GINJYO	AKITA	16.5%	50%	+5	-	-	200
<i>Silky and light on the palate, with fruity tones of strawberries and mangos.</i>							
ATAGONOMATSU, JUNMAI GINJYO, SASARA	MIYAGI	15%	60%	+4	-	-	138
<i>Crisp and medium-bodied, well-balanced with a delicate palette of banana and cantaloupe melon.</i>							
GAZANRYUU, DAIGINJYO KISARAGI	YAMAGATA	15%	50%	+3	-	-	168
<i>Medium-dry with delicate aromas of melon, pear and peach.</i>							
SECCHU CHOZO, JUNMAI DAIGINJYO	NIIGATA	17%	70%	+2	-	-	228
<i>Aged under snow for four months, full-bodied with fresh mellow notes.</i>							
SAWANOTSURU, MINUME KIMOTO, JUNMAI DAIGINJYO	HYOGO	16.5%	45%	+1	-	-	258
<i>Brewed using traditional Kimoto methods and made with Yamadanishiki rice, naturally full-bodied with a refreshing aftertaste</i>							
DASSAI 23, JUNMAI DAIGINJYO	YAMAGUCHI	15.5%	23%	+4	-	-	258
<i>Full-bodied punctuated with light fresh tones.</i>							
DAIMON 35, JUNMAI DAIGINJYO	HYOGO YAMADA NISHIKI	18%	35%	-7	-	128	-
<i>Umami in both the bouquet and its refined taste. Very compatible with Japanese, French and Italian cuisine as well as "KamiGata" Kansai cuisine. A very refined sake that signifies the elegance of the Kansai region.-</i>							
DAIMON 45, JUNMAI DAIGINJYO	YAMADA NISHIKI	18%	45%	+3	-	88	-
<i>A very refreshing but dry sake that shows strength of character on the palate. Elegant sweetness with a sour finish - this award winner is our driest Sake. Very compatible with stews, meats and spicy dishes.</i>							

SAKE

UMESHU

	ORIGIN	ABV	MADE	100ML	300ML	BTL
YATAGARASU SHISO	NARA	11%	PERILLA	22	64	123
<i>Made from "Akai Shiso" or Red Perilla Leaves and Nara Yoshino plums, naturally fragrant with a sweet and sour scent of ume plums..</i>						
STRAWBERRY MILK UMESHU	FUKUOKA	8%	STRAWBERRY	24	70	148
<i>Fresh Japanese strawberries, perfectly balanced with sweet and sour plum wine.</i>						
PINEAPPLE UMESHU (SEASONAL)	WAKAYAMA	12%	PINEAPPLE	24	70	148
<i>A luscious combination of pineapple grown from Okinawa and Nanko ume from Wakayama.</i>						
ROSE UMESHU	NANKI-SHIRAHAMA	13%	ROSE	24	70	148
<i>It is the world's first luxurious liquor that contains the scent of fresh flowers of Rosa Damascena, cultivated at a farm in Nanki Shirahama</i>						
LICHIKO	OITA	12%	YUZU	15	43	76
<i>Made from natural yuzu from Japan. A natural sweetness of barley distillate is extracted as the base spirit. Yuzu is distilled at low temperature to bring out the fresh aroma</i>						
NASHI PEAR	OITA	12%	PEAR	24	70	100
<i>This nashi pear liqueur is made from 100% Hita pears produced in Hita, Oita Prefecture. It is the best nashi pear liqueur in terms of taste and flavour, made using the best pears (Nitatake and Toyosui) grown in the Hita Basin's unique climate with its large temperature differences between summer and winter and between day and night. You will feel the elegant fragrance spreading through your mouth.</i>						
UMENOYADO LYCHEE	NARA	8%	LYCHEE	26	76	117
<i>It has a very good balance between gorgeous Ginjo aroma flavor and soft taste of Yamada Nishiki sake rice.</i>						

SHOCHU & AGED SAKE

	ORIGIN	ABV	MADE	80ML	300ML	BTL
MUGISHOCHU IKI SUPER GOLD	NAGASAKI	22%	BARLEY	23	67	200
<i>Aged for five years in Spanish white oak barrels, slightly sweet with a clean finish.</i>						
IMOSHOCHU TAIKAI SOSO	KAGOSHIMA	25%	POTATO	25	73	225
<i>Made from Beniotome and distilled at a low temperature, delicate on the palate with hints of sweet potato.</i>						
CHESTNUT SHOCHU DABADA	KOCHI	25%	CHESTNUT	25	73	225
<i>Freshly roasted chestnuts with a sweet mellow aftertaste, clean finish.</i>						
TAMAGAWA SAKUZO SAMURAI OAK SAKE	NIIGATA	23%	RICE	32	94	260
<i>Aged for a minimum of ten years in oak barrels, richly flavourful, crisp and balanced.</i>						