

SAKE 日本酒

Name | Region | Category | food matching



Small
100ml



Medium
280ml



Bottle
720ml

SUPER PREMIUM 特別

[Hanaabi](#) | [Saitama](#) | Junmai Daiginjo

花陽浴 純米大吟醸 火入れ

--- --- \$240

This sake is hard to find in Japan. The most attractive of this sake is its fruity nature. As soon as you open the bottle, the fruity scent of pineapple and melon jumps out at you. The sweet and acidic taste, combined with an elegant umami flavour, makes it more than just a fruity sake.

[Dassai 23](#) | [Yamaguchi](#) | Junmai Daiginjo

瀬祭 磨き 2 割 3 分

--- --- \$300

Widely held as one of the best sake's around, Dassai "23" pushes the limits of rice polishing. Getting the rice grains to 23% of their original size takes time, but is well worth it. If you like having nothing but the best, you'll love drinking Dassai "23."

Sparkling sake 泡

[Mio](#) | [Kyoto](#) | Sparkling sake | [Good as a starter](#) Glass/100ml \$12 Bottle/300ml \$26

澤 スパークリング

Lively, fruity and sweet. MIO can be enjoyed on its own or as a celebratory toast on special occasions.

"ATSUKAN" warm sake 熱燗

[Tenzan](#) | [Saga](#) | Tokubetsu Junmai | [Shabu-Shabu](#)

天山 特別純米酒

\$21 \$54 ---

This sake with a good balance of umami and acidity, made from beautiful water and rice.

Elegant Daiginjo 大吟醸

[Dassai 45](#) | [Yamaguchi](#) | Junmai Daiginjo | [Wagyu nigiri sushi](#)

瀬祭 4 割 5 分 純米大吟醸

\$26 \$67 \$176

This sake is made from rice that has been polished to 45%. It has fruity aroma and delicate sweetness.

[Saki](#) | [Saga](#) | Junmai Daiginjo | [Wagyu mini yakiniku donburi](#)

古伊万里 前 純米大吟醸

\$30 \$76 \$200

This sake was used in the first class of Japan Airlines. Gorgeous aroma, clarity, sweetness, beautiful aftertaste, all perfect.

[Shichida](#) | [Saga](#) | Junmai Daiginjo | [Sashimi and Sushi](#)

七田 純米大吟醸

\$34 \$88 \$232

Unfiltered and rich in flavour, it is the perfect accompaniment to a special occasion.

ZENKURO New Zealand sake 全黒

[Original](#) | [Queenstown](#) | Tokubetsu Junmai | [Karaage chicken](#)

全黒オリジナル 特別純米

\$21 \$54 \$138

A very gentle, easy to drink medium bodied sake.

[Wakatipu sleeping giant](#) | [Queenstown](#) | Junmai | [Teriyaki Salmon](#)

全黒ワカティブ湖の巨人 特別純米酒

\$24 \$60 \$158

Strong, flavoursome and full bodied, like Matau, the legendary sleeping giant of Lake Wakatipu.

 Small	 Medium	 Bottle
100ml	280ml	720ml

“Karakuchi” DRY 辛口

KID | **Wakayama** | Tokubetsu Junmai |

カラクチキッド 特別純米

\$22 \$57 \$146

Soft on the palate with a clean aftertaste, this sake goes well with all kinds of food.

Senchu Hassaku | **Kochi** | Junmai | **Tuna Tataki**

船中八策 超辛口 純米

\$25 \$64 \$162

This is a very dry sake with an extremely smooth, full-bodied flavour and a clean, crisp finish.

UNIQUE 個性的

Doburoku | **Wakayama** | Nigori | **Yu Tofu**

平和どぶろく 壱ノ濁

\$22 \$57 \$146

Cloudy sake, unfiltered. It has an aroma reminiscent of steamed rice and a subtle sweetness.

Ginnokurenai | **Saga** | Junmai | **Tempura prawn**

天吹 無ろ過 吟乃紅衣

\$24 \$60 \$158

A beautiful rosé coloured sake made from ancient black rice. The taste is subtly sweet and fruity.

CLEAN and PURE 透明感

Yuki | **Fukui** | Junmai Ginjo | **Sashimi**

伝心 雪

\$21 \$54 \$138

“Yuki” is the Japanese word for snow. As the name suggests, it has a clean taste.

Shichida | **Saga** | Junmai Ginjo | **Tempura**

七田 純米吟釀

\$26 \$67 \$176

Aroma and sweetness reminiscent of white peaches, with a finish of clean acidity.

UMAMI うま味

Kozaemon | **Gifu** | Junmai Ginjo | **Seafood teppan Yaki-udon**

小左衛門 備前雄町 純米吟釀

\$21 \$54 \$138

The soft flavour of Omachi rice and the natural water give it an exquisite balance of sweetness, acidity and umami.

Harukasumi | **Akita** | Junmai Ginjo | **Karaage chicken**

春霞 純米吟釀

\$22 \$57 \$146

Enjoy the rich flavour brewed with the thoroughbred rice called ‘Misato-nishiki’ and the juicy, crisp taste that spreads on the plate.

Tensugi Yamahai | **Akita** | Yamahai Junmai | **Yakiniku Lamb**

山本 天杉 山廃純米

\$25 \$64 \$162

Sake brewed in natural cedar barrels over 200 years old, with a sharp acidity on the first sip and a firm umami from the second, with a subtle hint of cedar.

FRUITY and JUICY フルーティ

Amabuki | **Saga** | Junmai Ginjo | **Yakiniku Lamb**

天吹 いちご酵母 純米吟釀

\$21 \$54 \$138

This sake is made with strawberry flower yeast, but it is not too sweet and has a clean finish.

Pure Black | **Akita** | Junmai Ginjo | **Tuna Tataki**

山本 ピュアブラック 純米吟釀

\$22 \$57 \$146

A modern, fresh, fruity and juicy sake. The brewer imagines it to have a ‘sharp taste as a Japanese sword’.