

# SAKE 日本酒

Name | Region | Category | food matching

|   |   |   |
|---|---|---|
|  |  |  |
| <b>Small</b>  | <b>Medium</b>   | <b>Bottle</b>   |
| 100ml   | 280ml   | 720ml   |

## SUPER PREMIUM 極上

### 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."

## for a SPECIAL occasion 特別

### Mio | Kyoto | Sparkling sake | starter

Glass/100ml \$12 Bottle/300ml \$26

澁 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.

### Koimari, Saki | Saga | Junmai Daiginjo | Wagyu Steak

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.

## "ATSUKAN" warm sake 熱燗

### Tenzan | Saga | Tokubetsu Junmai | Sashimi

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.

## ZENKURO New Zealand sake 全黒

### Original | Queenstown | Tokubetsu Junmai | Tempura

全黒オリジナル 特別純米

\$21 \$54 \$140

A very gentle, easy to drink medium bodied sake.

### Wakatipu sleeping giant | Queenstown | Junmai | Karaage chicken

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.

## "Karakuchi" DRY 辛口

### Tsukasabotan, Senchu Hassaku | Kochi | Junmai | Yu Tofu

船中八策 超辛口 純米酒

\$24 \$60 \$158

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



**Small**  
100ml



**Medium**  
280ml



**Bottle**  
720ml

## UNIQUE 異色

### Heiwa Doburoku | Wakayama | Nigoro | Wagyu sukiyaki

平和どぶろく壺ノ濁

\$22      \$57      \$146

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

### Amabuki, 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

### Denshin, Yuki | Fukui | Junmai Ginjo | Sashimi

伝心 雪

\$20      \$52      \$130

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

### Koimari, Saki | Saga | Junmai Ginjo | Tempura cauliflower

古伊万里 前 純米吟醸

\$22      \$57      \$146

Fresh, floral aroma and a beautiful, clear taste. Refreshing sweetness and acidity flow through.

### Dassai 45 | Yamaguchi | Junmai Daiginjo | Wagyu nigiri sushi

獺祭 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.

## UMAMI 旨味

### Kozaemon, Bizen Omachi | Gifu | Junmai Ginjo | Wagyu sukiyaki

小左衛門 備前雄町 純米吟醸

\$20      \$52      \$130

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

### Harukasumi, green label | Akita | Junmai Ginjo | Karaage chicken

春霞 純米吟醸

\$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.

### Imanishiki, sakafunashibori | Nagano | Junmai Ginjo | Shabu Shabu

今錦 酒槽しぼり 純米吟醸

\$25      \$64      \$168

A Kiwi brewers make this sake. The sake has a typical Junmai ginjo umami body with a balanced acidity.

## FRUITY and JUICY 果実

### Amabuki, Ichigo-kobo | Saga | Junmai Ginjo | Yakiniku Lamb

天吹 いちご酵母 純米吟醸

\$20      \$52      \$130

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

### Yamamoto, Pure Black | Akita | Junmai Ginjo | Tempura

山本 ピュアブラック 純米吟醸

\$22      \$57      \$146

A modern, fresh style of Junmai ginjo by one of the popular breweries in Japan. Short, clean finish with food friendly acidity.

### Shichida | Saga | Junmai Ginjo | Beef Tataki

七田 純米吟醸

\$26      \$67      \$176

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