

SAKE 日本酒

Name/ Region / Category / food matching



S 100ml M 280ml B 720ml

-Atsukan- WARM sake

Urakasumi / *Miyagi* / Junmai / **shabu shabu**

浦霞 純米酒

\$16 \$42 ---

Mellow and full of rice flavour.

Tenzan / *Saga* / Tokubetsu Junmai / **Teppan**

天山 特別純米酒

\$18 \$47 ---

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

ZENKURO New Zealand sake

Zenkuro, Original / *Queenstown* / Tokubetsu Junmai / **Yu-tofu**

全黒オリジナル 特別純米

\$18 \$47 \$118

A very gentle, easy to drink medium bodied sake.

Zenkuro, Wakatipu sleeping giant / *Queenstown* / Junmai / **Yakiniku Lamb**

全黒ワカティプ湖の巨人 特別純米酒

\$20 \$52 \$130

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

RICH and ELEGANT

Dassai 45 / *Yamaguchi* / Junmai Daiginjo/ **Sashimi, Sushi**

瀬祭 4割5分 純米大吟醸

\$22 \$57 \$146

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

Koimari, Saki / *Saga* / Junmai Daiginjo/ **Sashimi, Sushi**

古伊万里 前 純米大吟醸

\$27 \$69 \$184

Gorgeous and elegant aromas and flavours, try them with a wine glass.

Shichida / *Saga* / Junmai Daiginjo/ **Sashimi, Sushi**

七田 純米大吟醸

\$32 \$82 \$224

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

-karakuchi- DRY

Masumi, Karakuchi kiippon / *Nagano* / Junmai Ginjo / **Grilled fish**

真澄 純米吟醸 辛口生一本

\$16 \$41 \$104

Dry, but with a pleasant sweetness, this is a well-balanced sake.

Tsukasabotan, Senchu Hassaku / *Kochi* / Junmai / **Beef Tataki**

船中八策 超辛口 純米酒

\$18 \$47 \$118

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

Crisp Acidity

Yukino bijin, Omachi / *Akita* / Junmai Ginjo / **Beef steak**

ゆきの美人 雄町 純米吟醸

\$20 \$52 \$130

A refreshing acidity complements the umami and juiciness of the Omachi rice.

Kozaemon, Minomizunami / *Gifu* / Junmai Ginjo/ **Wagyu Teppan**

小左衛門 美濃瑞浪 純米吟醸

\$22 \$57 \$146

The sake is matured in the brewery for over a year at ice temperature to perfect its taste before being shipped.

LIGHT and PURE

S 100ml M 280ml B 720ml

[Denshin, Yuki / Fukui / Junmai Ginjo / Agedashi Tofu](#)

伝心 雪 \$17 \$45 \$112

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

HARMONIOUS

[Kozaemon, Bizen Omachi / Gifu / Junmai Ginjo / Beef steak](#)

小左衛門 備前雄町 純米吟醸 \$17 \$45 \$112

The Umami of Omachi rice spreads in the mouth with a good balance of sweetness, spiciness and acidity.

[Harukasumi, green label/ Akita / Junmai Ginjo / Teriyaki salmon](#)

春霞 純米吟醸 \$19 \$49 \$124

Gorgeous aroma and sweetness, followed by umami and acidity.

[Shichida/ Saga / Junmai Ginjo/ Tempura](#)

七田 純米吟醸 \$21 \$54 \$142

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

FRUITY and JUICY

[Koimari, Saki / Saga / Junmai Ginjo/ Karaage chicken](#)

古伊万里 前 純米吟醸 \$18 \$47 \$118

This sake has many awards at international competitions. For those who like it sweet.

[Imanishiki, sakafunashibori/ Nagano / Junmai Ginjo/ Sushi](#)

今錦 酒槽しぼり 純米吟醸 \$20 \$52 \$130

It has a gorgeous ginjo aroma and a mellow taste.

[Yamamoto, Pure Black/ Akita / Junmai Ginjo/ Ebi Mayo](#)

山本 ピュアブラック 純米吟醸 \$19 \$49 \$124

Juicy, citrusy and fruity. The finish is sharp and crisp.

Something UNIQUE

[Amabuki, Ichigo-kobo / Saga / Junmai Ginjo/ Yakiniku Lamb](#)

天吹 いちご酵母 純米吟醸 \$17 \$45 \$112

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

[Amabuki, Ginnokurenai / Saga / Junmai/ Karaage chicken](#)

天吹 無ろ過 吟乃紅衣 \$17 \$45 \$112

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

PREMIUM sake

[Aramasa, colors Viridian 2018 / Akita / Junmai](#)

新政 天鷲絨 -ヴェイリジアン- 2018 --- --- \$240

Aramasa is one of the most promising sake breweries in Japan. This sake is made using “Misato-Nishiki” a premium sake rice from Akita Prefecture. Good balance and powerful taste.

[Aramasa, colors Cosmos 2019 / Akita / Junmai](#)

新政 秋桜 -コスモス- 2019 --- --- \$240

A limited edition made with rare sake rice. This sake has a sweet taste, a smooth mouthfeel and a fascinating acidity.

SPARKLING sake

[Mio / Kyoto /](#)

Glass/100ml \$10 Bottle/300ml \$24

霽 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.