



*Sake Selections*

By Makoto-Ya

# 純米大吟醸 Junmai Daiginjo

澤乃井

**SAWANOI** 720ml \$150

SMV: +2 Prefecture: Tokyo

The Sawanoi Junmai Daiginjo is fruity and with slight sweet notes that gives off a refreshing feeling when savour.



洗心

**SENSHIN** 720ml \$220

SMV: +2 Prefecture: Niigata

The Senshin Junmai Daiginjo sake is a premium sake with fragrant flavour. Its clean taste and mellow touch have resulted in a top favourite for everyone. This sake was matured at least for one year before bottling.



大信州 - 金紋錦

**DAISHINSHU**

**Kinmon-Nishiki** 720ml \$140

SMV: +5 Prefecture: Nagano

The fragrance of the sake captures you at the start while the sweetness of sake lingers in the mouth. A slightly drier sake when compared, to the Daishinshu Betsukakoi Junmai Daiginjo sake yet is much more refined and gives off a well-balanced finish.



越乃寒梅 - 無垢

**KOSHINO KANBAI Muku** 720ml \$125

SMV: +4 Prefecture: Niigata

The Koshino-Kanbai Muku Junmai Daiginjo sake is also known as 'Pure Realm', a name that encapsulates its clear taste derived from Yamada Nishiki rice. This harmonious sake is enjoyed best cold, and pairs well with meat and seafood dishes.



あさ開 - 旭扇

**ASABIRAKI Kyokusen** 720ml \$220

SMV: +1 Prefecture: Iwate

Brewed from the renowned Nambu Toji from Iwate Prefecture, Asabiraki kyokusen Dai Ginjyo sake is gentle on the palate and light on the tongue with lingering sensation when savour.



## 出羽桜 - 一路

**DEWAZAKURA Ichiro 720ml \$180**

SMV: +4 Prefecture: Yamagata

The Dewazakura Ichiro Junmai Daiginjo is highly evaluated in overseas markets, such as being awarded for the first prize in the International Wine Challenge (IWC) in London. The fruity aroma and smooth flavour are recommended for those who are not familiar with sake, as well as sake drinkers.



## 路上有花 - 黑牡丹

**KOTSUZUMI**

**Rojoh-Hana-Ari Kuro Botan 720ml \$180**

SMV: +3 Prefecture: Hyogo

The Kotsuzumi Rojoh-Hana-Ari Kuro Botan Junmai Daiginjo sake is brewed from sake rice 'Tajima Kyoryoku', which is difficult to grow and yields in low quantity. This sake produces strong 'umami' from the sake rice and yeast, and is well-rounded and powerful.



## 路上有花 - 桃花

**KOTSUZUMI**

**Rojoh-Hana-Ari Tohka 720ml \$140**

SMV: +0 Prefecture: Hyogo

The Kotsuzumi Rojoh-Hana-Ari Tohka Junmai Daiginjo sake is a gold-medal award-winning sake brewed using sake rice from Hyogo Kita-nishiki. Mellow on the palate and light on the nose, it has a comfortable sweetness derived from the umami flavours of the rice.



## 菊正宗 - 生酏

**KIKU-MASAMUNE Kimoto 720ml \$95**

SMV: +3.5 Prefecture: Hyogo

The Kimoto Junmai Daiginjo is the masterpiece of the Kiku-Masamune sake brewery. This sake is brewed only during the winter months under the careful supervision of a Tamba-toi master, featuring the exquisite harmony of a dry and crisp aftertaste.



## 八海山 - 雪室貯蔵3年

**HAKKIASAN**

**Yuki-Muro Chozo 3 years 720ml \$180**

SMV: -1 Prefecture: Niigata

Limited Seasonal Sake - The Hakkaisan Yuki-Muro Chozo 3 years is a true product of nature, having been naturally chilled and gently aged in a snow storage room for 3 years. This results in a smooth and well-rounded taste, coupled with an elegant aroma and a cleansing finish.



百黙

**HYAKUMOKU 720ml \$180**

SMV: +0.5 Prefecture: Hyogo

This Junmai Daiginjo super premium naturally fermented pure sake is the product of over a century's bond between this region's farmers and brewers. Large-grain Yamada Nishiki, grown in Yokawa Hyogo's "special A" Grand Cru terroir, is polished down 39% of its original size, and brewed without additives or accelerants. Brilliant in taste with an expansive fruity palette of elegant sweetness with lively acidity, it finishes refreshingly crisp.



百黙 Alt.3

**HYAKUMOKU Alt.3 720ml \$195**

Prefecture: Hyogo

Alt.3 is a blend of undiluted sakes brewed from Yamada Nishiki rice, from Hyogo "special A" Grand Cru terroir, a third offering from a brewery representing the finest in sake for some 350 years. Bright and present, it blossoms with sweetness, bitterness, freshness, and roundness forming a harmonious body. Its rich complex taste might be a perfect match to the savory flavors of white fish butter meuniere, or other light yet flavorful fresh ingredients.



玉乃光 - 有機美山錦

**TAMANOHIKARI**

**Miyamanishiki 720ml \$195**

Prefecture: Kyoto

Using Miyamanishiki rice made in Shiga prefecture, innovative farmer cultivates with organic fertilizer. Fine scent and sourness.



大吟醸 Daiginjo

八海山

**HAKKAISAN 720ml \$140**

SMV: +5 Prefecture: Niigata

The Hakkaisan Dai Ginjo Sake embodied the spirit of the clean, cold air in the Niigata region. It has an alluring aroma and is gentle on the palate.



# 純米吟醸 Junmai Ginjo

酔心 - 稲穂

**SUISHIN Inaho** 720ml \$125  
SMV: +2.5 Prefecture: Hiroshima

The Suishin Inaho Junmai Ginjo Sake has a mild aroma that blooms with a richness of fruity hints once savoured. It has a fine and smooth flavour, providing a clean, elegant aftertaste – achieved through the use of soft water in its brewing process.



銀嶺月山 雪中熟成

**GINREI GASSAN**  
**Setchu Jyukusei** 720ml \$95  
SMV: +2 Prefecture: Yamagata

If you miss being in the throes of winter, then a glass of the award-winning Ginrei Gassan Junmai Ginjo Secchu-Jyukusei is all you need to recreate that feeling. Each sip of this pure, light sake and each whiff of its calming aroma brings forth an image of fresh snow.



# 吟醸 Ginjo

奥の松 - あだたら

**OKUNOMATSU Adatara** 720ml \$85  
SMV: +4 Prefecture: Fukushima

The Okunomatsu Adatara Ginjo won the International Wine Challenge (IWC) Gold Award as the overall Champion Sake 2018. A full and lively aroma with a smooth finish. Selected by 59 experts from 15 countries, it topped a world-class line-up of 1,639 labels across all varieties of sake.



## 吉乃川 - 極上

**YOSHINO-GAWA Gokujo** 720ml \$85

SMV: +7 Prefecture: Niigata

The Yoshino-Gawa Gokujo Ginjo is full-bodied and mild sake has a depth of flavor and a refined quality that lingers nicely. Very smooth and silky sake.



## 久保田 - 千寿

**KUBOTA Senju** 720ml \$95

SMV: +6 Prefecture: Niigata

The Kubota Senju Ginjo sake has flavours of caramel and cocoa in a dry and clean package. Its nose contains hints of dried fruit, minerals, nutmeg and plum, and is best enjoyed at room temperature.



## 千歳鶴 - 氷を浮かべて

**CHITOSETSURU**

**Koori-wo-Ukabete** 720ml \$85

SMV: +4 Prefecture: Hokkaido

The Chitosetsuru Ginjo Koori-wo-Ukabete sake uses sub-soil water of Toyohira River. The water quality is higher than surface water. Hence this sake produce a smooth balance when savour with slightly sharp acidity yet fruity lingering sensation.



## 特別純米

# Tokubetsu Junmai

## 大信州 - 辛口

**DAISHINSHU**

**Karakuchi** 720ml \$95

SMV: +8 Prefecture: Nagano

The Daishinshu Karakuchi Tokubetsu Junmai Sake has a clean and dry flavour that makes it light and very drinkable. It has a slightly rich taste, and enjoyable when gently warmed.



# 1.8 Litre Selections

越乃寒梅 - 吟醸 [別撰]

**KOSHINO-KANBAI**

**Bessen Ginjo**

**1.8ltr**

**\$210**

SMV: +7 Prefecture: Niigata

The Koshino-Kanbai Bessen Ginjo is known for its pleasant, refreshing taste and is made from specialty sake-brewing rice and a yeast variety that produces a light-bodied, fragrant sake.



玉乃光 - 純米大吟醸 [備前雄町]

**TAMANO-HIKARI BizeneOmachi**

**Junmai Daiginjo**

**1.8ltr**

**\$230**

SMV: +3.5 Prefecture: Kyoto

The Tamano-Hikari Bizen Omachi Junmai Daiginjo sake is made with Omachi rice, a rare variety of rice regarded as the best for making sake. It has a slightly dry and clear taste, with a fruity aroma and a deep flavour.



八海山 - 純米大吟醸

**HAKKAISAN**

**Junmai Daiginjo**

**1.8ltr**

**\$260**

SMV: +4 Prefecture: Niigata

The Hakkaisan Junmai Dai Ginjo Sake is smooth and mild-tasting, and has a clean and crisp finish. The taste evokes the gentle flavour of rice, and has a consistency that makes it easy to drink.



菊水 - 菊水の辛口 本醸造

**KIKUSUINO**

**Karakuchi Honjyozo**

**720ml**

**\$120**

**1.8ltr**

**\$165**

SMV: +8 Prefecture: Niigata

The Kikusui No Karakuchi Honjyozo sake has a captivating smoothness and crisp dry finish. Its medium body provides the perfect balance to any cuisine or meal, and makes it one of the most popular products in Niigata.



# 焼酎 Shochu

いいちこシルエット - 麦焼酎

**IICHIKO Silhouette Mugi Shochu 720ml \$80**

The iichiko Mugi (Barley) Shochu has an outstanding aroma combined with an excellent body. It can be enjoyed in a variety of ways – on the rocks, or with cold or hot water – each bringing out its sophisticated flavour in a different manner.



明るい農村 - 茅焼酎

**AKARUI-MUSON Imo Shochu 720ml \$90**

The Akarui Nouseon Imo (Potato) Shochu is prepared in inherited traditional, hand-made clay pots using the locally harvested Koganeseigan sweet potatoes, rice and spring water from Mount Kirishima. Enjoy the well-rounded, plump aroma and flavor of sweet potatoes.





*Sake Specials*

# 純米大吟醸 Junmai Daiginjo

若竹 - 女彦かせ

**Wakatake Onna Nakase**      **720ml**      **\$110**  
    **1.8ltr**      **\$185**

Flavourful type. Beautifully round and alluring sake with silky texture. Deep taste and slight sweetness stemming from elegant, fruity aroma and superb acidity.



白瀧 - 上善如水

**Shirataki Jozen**  
**Mizuno Gotoshi**      **720ml**      **\$145**  
    **1.8ltr**      **\$268**

Fruity and flavourful sake. Moderate refreshing aroma of banana and melon with a hint of aromatic tree. Smooth and fine texture with condensed fruity and savoury flavours.



太平山 - 天功

**Taiheizan Tenko**      **720ml**      **\$198**  
    **1.8ltr**      **\$398**

Flavourful type. Moderate aroma of cantaloup, watermelon, apple and grapes. Very fruity taste all the way through. Well-balanced sake with full and gorgeous flavours.



一ノ蔵 - 蔵の華

**Ichinokura Kura No Hana**      **720ml**      **\$145**

Made with Kuranoohana sake rice, a special crop grown in Miyagi prefecture. Fruity aroma and uncomplicated clear taste with elegant sweetness.



男山 - 純米大吟醸

**Otokoyama**      **720ml**      **\$268**

Flavourful type. Purely elegant, harmonious aromas with a long finish. Finely balanced, velvety smooth texture. Very refreshing, subtle and delicate flavours.



# 純米吟醸 Junmai Ginjo

白瀧 - 熟成の上善

**Shirataki Jukusei No Jozen 720ml \$95**

Low-temperature aging Medium dry sake. Moderate aroma of peach and dried fruits, combined with nutty aroma. Round and soft taste with long savory finish.



浦霞 - 禅

**Urakasumi Zen 720ml \$130**

Flavourful type. Gorgeous aroma of ripe melon, apple, and honey. Deep and rich flavors of fruit are nicely balanced. Very complexed sake with viscous texture.



太平山 - 澄月

**Taiheizan Chogetsu 1.8ltr \$180**

Made from 100% Akita komachi rice. Gorgeous fruity aroma with freshness and savoury flavours are nicely harmonised.



長良川

**Nagara-gawa 720ml \$110**

Elegant gorgeous aroma. Sharp palate with satisfying rich taste. Mild aftertaste.



# 純米酒 Junmai

大山 - 十水 特別純米

**Ohyama Tomizu Tokubetsu 720ml \$85**

The old-time sake making method is revived with modern technology. Using 20% more rice than ordinary sake making, this sake has a rich, juicy and surprising taste that you have never experienced.



## 浦霞 - 純米

**Urakasumi**

**720ml**

**\$95**

Light and smooth type. Gentleness is elegantly balanced with richness. Round and savoury taste is harmonized with aroma.



## 男山 - 生酏 特別純米

**Otokoyama Kimoto**

**Tokubetsu**

**720ml**

**\$85**

**1.8ltr**

**\$180**

Rich type. Round aroma of rice and a hint of fruits. Full-bodied, dry sake with deep taste.



## 焼酎 Shochu

### さつまいも五代 - 薩摩おごじよ

#### 茅焼酎

**Satsuma Godai**

**Satsuma Ogojo**

**720ml**

**\$90**

Sweet potato spirits with expansive taste and deep flavours. Fermented in a traditional big pot. Kuro (black) koji mold is used.



## Special Sake

### 岩 IWA 5

**IWA 5**

**Shiraiwa Kura**

**720ml**

**\$450**

Prefecture: Toyama

Through precise orchestration, five classes of elements sing in unison to create IWA 5. The rice class, for instance, comprises three varieties: Yamada Nishiki, Omachi, Gohyakumangoku. In the yeast class, five strains are brought together. Also brought into play are the origin of the rice, the yeast propagation method (moto) and the regimes of fermentation. The blend is the controlled interplay of these many instruments to define a world of possibilities and select the few ones worth pursuing and refining into euphony. It's all there. In its right place. At the right moment.



# 大吟醸 Daiginjo

黒龍

**Kokuryu**

**720ml**

**\$268**

One-year-old daiginjo has a round flavor and clean, crisp taste. Made with Fukui's famously soft water, the finest sake rice and the brewer's utmost attention to detail.



黒龍 - 龍

**Kokuryu Ryu**

**720ml**

**\$338**

A breakthrough daiginjo, Ryu was the first to bring French wine maturation techniques to sake-brewing and the first daiginjo released nationwide. Well-rounded, gently aromatic and surprisingly incisive.



黒龍 - 九頭龍

**Kuzuryu**

**720ml**

**\$268**

Sake in Japan is traditionally served warm, and Kuzuryu Daiginjo is best enjoyed warmed to 110 degrees Fahrenheit. Its elegant, mellow flavor spreads delicately across the palate.



黒龍

**Kokuryu Jungin**

**720ml**

**\$208**

A sake that expresses the natural flavour of select Gohyakumangoku rice from Fukui. The harmony of taste and fragrance creates a depth of flavour – rich, dynamic and mysterious.





Wine Selections

**Petit Le Brun Grand Cru Blanc  
de Blanc Champagne NV 720ml \$140**

This is a fresh, vibrant & classic expression of Blanc de Blanc Grand Cru Champagne.

It is made from 3 consecutive vintages from five select Grand Cru vineyards of the Côte des Blancs.

While Domaine Petit Le Brun dates back to 1964, its origin can be traced back even further as the patriarch Petit was once the vineyard manager of Champagne Perrier Jouet, purchasing part of the original facilities.

The Domaine is herbicide-free, with all vineyard & vinification treatments approved by the relevant authorities.



**Domaine Nadine Ferrand Eclat d'Ammonite  
Pouilly Fuisse 2018 720ml \$140**

"Smoky, citrus and pear skin nose with a touch of croissant almondine. Green, saline attack, slight oily mid-palate allied to good mineral structure but focussed and driven by fresh acids giving intensity and drive, with a taut, steely finish and mouth-watering crunchy acidity." Tom Harrow, Wine Guru

Nadine Ferrand has been perpetuating the family winegrowing tradition since 1984 for four generations. She has since radically transformed the 11.5 hectare Domaine, located in the heart of the Pouilly Fuissé appellation.

The Domaine is proudly managed with all key leadership roles held by women.



**Lieu Dit Sauvignon Blanc, St Ynez Valley,  
California USA 2017 720ml \$120**

"The 2017 Sauvignon Blanc is explosive, rich and full of flavor, with all of the energy and layers of nuance that make Sauvignons from Happy Canyon so distinctive. The 2017 was fermented in steel and aged in neutral oak..."

91 Pts, Vinous

Lieu Dit is a partnership of longtime friends Eric Railsback and Justin Willett from Tyler Winery, fostered when both were starting out. The two are part of a small group of young winemakers and restaurateurs in Santa Barbara unified by a common interest in the mysteries of wine.



**Fanny Sabre Beaune Rouge  
"Clos de Renardes" 2017 720ml \$160**

The Fanny Sabre Clos des Renardes is a signature wine, made from newly acquired vineyard parcels of excellent terroir of 100% Pinot Noir. It benefits from clay and limestone soils found in this vineyard.

The Fanny Sabre winery is located in the famous commune of Pomard. In 2005, Fanny took control of the 4.5 hectare family estate, under the mentorship of Philippe Pacalet for 3 years (formerly Domaine Prieure Roch). Today, Fanny is regarded as one of the most talented winemakers as a reference for precise, fresh wines, with a pure & elegant expression of the terroir rarely seen.



**Waits-Mast Mariah Vineyard,  
Mendocino Ridge, Pinot Noir,  
Anderson Valley, California,  
USA 2015**

**720ml**

**\$120**

Waits-Mast Family Cellars was founded by Brian Mast and Jennifer Waits in 2005. Before they started making wines they were geeky & passionate wine consumers. The wines are crafted in San Francisco with the expertise of our winemaker Shalini Sekhar, who was included in the San Francisco Chronicle's 2019 Winemakers to Watch.



Subject to 10% service charge and prevailing GST