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drink

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Futsu Saké Economy Sake

Rice milled down to 70% of the original kernel size. It is usually aged for less than 3 months. Typically served warm.

Ginjo Saké Premium Sake

Rice milled to less than 60% of its original kernel size. It obtains high quality koji and yeast, and is made with a longer refining process, producing a more complex flavour than economy saké, Aged in temperature-controlled stainless steel tanks for at least six months.

Daiginjo Saké Ultrapremium Sake

Rice milled to less than 50% of its original kernel size. Containing optimum koji and yeast with a higher refining process than ginjo saké, results in a rounded and complex palette of flavour. Aged in temperature-controlled stainless steel tanks for at least nine months.

Nigori Saké Roughly Filtered (Cloudy) Sake

Filtered through a rough weave filtration system (old-style, prior to modern technology), so one-third of the contents are microscopic particles of rice which settle on the bottom of the bottle. The bottle is shaken before pouring, creating a luscious milky white saké. Naturally sweet, this saké goes well with non-Japanese spicy foods and rich meats.

Genshu Saké Undiluted (Cask Strength) Sake

he strongest saké, genshu means “cask strength.” As little water is combined in the brewing process, this undiluted saké possesses 18%-21% alcohol.

bubble

take a sip as a starter



HANA AWAKA

*250ml / 40
appetitif, fresh, low alcohol, mildly sweet, and a twist of acid*



INDIGO WIND

*200ml / 45
appetitif, bubbly, notes of citrus/vanilla, and a slightly sweet finish*

refresh

enjoy casually as table saké



HAJKATSURU SAYURU

*300ml / 23
coarsely filtered, creamy thick sweetness and a smooth finish*



GEKKEIKAN TRADITIONAL

*small / 8 / large / 15
balanced and earthy, signature warm saké enjoyed with variety of dishes*



KUBOTA

*180ml / 35 / 720 ml / 120
mellow, light in flavour, exquisitely smooth, with a soft and silky feel*

clean

casual table saké



HAKKAISAN HONJOZO

*180ml / 40 / 720ml / 100
floral, tropical, fruit nose,
mildly dry, clean finish
with subtle tartness*



OKUNOMATSU KINMON

*300ml / 30
refreshingly rich, sweet,
well balanced acidity,
smooth and dry feel*



TARU SAKE

*300ml / 65
light bodied, dry, aroma
of warm cedar and earth,
refreshing finish*

junmai

pure rice saké



OTOKOYAMA TOKUBETSU

*180ml / 40 / 500ml / 90
light, smoothly rich, yeasty
aroma, dry and sharp with
a hints of fruity nose*



MURAI FAMILY TANERI

*300ml / 55
ideal sake for sushi/sashimi,
clean, dry/crisp with bal-
anced melon flavours*



IZUMI NAMA CHO

*300ml / 35
fresh, bold and fruity,
unfiltered, sweet, notes of
peach and melon*

ginjo

highly refined premium saké & slightly aged, 50% polished



NANBU BIJIN

*180ml / 45 / 720ml / 145
lively aroma, clean flavours
of melon and pear, elegant*



SHOJIKUBAI

*300ml / 35
smooth, silky, deliciously
rich texture, well bodied,
delicate and dry finish*



G JOY GENSHU

*180ml / 30 / 750ml / 90
lightly sweet, clean and
fruity, spicy nose, silky,
pleasantly gentle*

dai ginjo

complex saké, aged aromatics, smooth, 60% polished



**TAMANOHIKARI
OMACHI**

*300ml / 60
pleasantly dense body, with
aromas of peach, apple, and
pear, leaves a smooth finish*



**WAKATAKE
ONIKOROSHI**

*180ml / 50 / 720ml / 150
sweet aroma with notes of
plum, melon, and peach,
ends in a refreshing finish*

dai ginjo

complex saké, aged aromatics, smooth, 60% polished



KONTEKI PEARLS

*300ml / 75
made from pure japanese
mountain water, flavours
of honeydew and lemon,
wonderfully crisp*



IPPONGI DENSHIN

*180ml / 60 / 720ml / 180
rich aroma, elegant and re-
freshing tones of peach and
lychee, excellent smooth
texture*

sochu

japanese spirit, distilled from grain or potatoes



KOZURO KORO

*glass / 15 / 750ml / 150
fragrant earthy aroma,
rounded and smooth mouth
feel, rich roasted caramel
finish*

plum wine

beautifully paired with desserts, appetizers, and light meals



TAKURA PLUM

*glass / 12 / 750ml / 60
rich, decadently sweet,
suitable as an aperitif as it
possesses natural plum/cara-
mel flavour*



CHOYA UMESHU

*glass / 15 / 750ml / 110
balance of sweetness, acid-
ity, and exotic fragrance
extracted from the seed of
the ume fruit*

cocktails

original to yuzu no hana

YO-KI-HI

*The sweet and refresh-
ing taste of lychee and
pomegranate with a
splash of sake / 12*

YUZU-MONI

*A light and sparkling
beverage made with
sake, yuzu jam, grape-
fruit juice, and tonic
water / 12*

YUZU

*A vivid tart flavour
with of sake, a hint of
orange blossoms, fresh
grapefruit juice, and
fresh pear juice / 12*

beer	ASAHI SUPER DRY <i>bottle 330ml / 6 / 500ml / 10</i>		
	KIRIN ICHIBAN <i>small 335ml / 6 / large 500ml / 10</i>		
	SAPPORO DRAFT <i>on tap 600ml / 10</i>		
	SAPPORO PREMIUM <i>bottle 340ml / 6 / can 650ml / 12</i>	<i>half litre</i>	<i>bottle</i>
	HOUSE WHITE/RED <i>ruffino pinot grigio, yellowtail shiraz</i>	<i>10 / glass</i>	<i>35</i>
white	SAUVIGNON BLANC <i>astrolabe, marlborough NZ</i>	<i>50</i>	<i>70</i>
	RIESLING <i>tawase sketches of niagra, ON</i>	<i>40</i>	<i>60</i>
	PINOT GRIGIO <i>santa margarita, alto adagio, Italy</i>	<i>40</i>	<i>60</i>
	CHARDONNY <i>sonoma cutrer russian river, sono-</i>	<i>60</i>	<i>90</i>
red	PINOT NOIR <i>meiomi, California</i>	<i>50</i>	<i>80</i>
	CABERNET SAUVIGNON <i>liberty school, California</i>	<i>40</i>	<i>60</i>
dessert	PLUM WINE <i>takura plum wine, USA</i>	<i>12 / glass</i>	<i>60</i>
	ICE WINE <i>vidal ice wine, vqa Niagra</i>	<i>12 / glass</i>	<i>80</i>
other	PERRIER <i>250ml</i>	<i>3.5</i>	
	SAN PELLEGRINO <i>750ml</i>	<i>7.5</i>	
	CANADA DRY/ ICE TEA	<i>3</i>	
	COKE / DIET COKE	<i>3</i>	
	BOTTLED WATER	<i>3</i>	
	RAUME	<i>5</i>	
	CALPICO	<i>5</i>	

