

JAPANESE SAKE

Alc % Glass Bottle
度数 グラス ボトル

Full bodied and Fragrant / 芳醇酒類

Jozen Pink **EN label**, Junmai-Ginjo, 300ml
上善如水 熟成、純米吟醸、白瀧、新潟
15.5% € 10.00 € 29.00
Midium dry, moderate aroma of lychee and dried fruits / **Sashimi (fatty fish), Sushi**

Kuromatsu Yondan, Honjozo, 670ml
白鹿 黒松 四段仕込み、本醸造、白鹿、兵庫
15.5% € 9.00 € 48.00
Complex, refined with a hint of flowers and exotic fruits, long after taste / **Sushi, eel**

Minatoya Tosuke, Junmai-Daiginjo, 630ml
湊屋藤助、純米大吟醸、白瀧、新潟
15.5% € 12.00 € 70.00
A nose full green apple, mandarins and slight smoky quality. The palate is soft and lush with more green apple and bright citrus very long and dry finish full of acidity / **Sashimi (fatty fish), Sushi, grilled fish with Teriyaki sauce**

Kuromatsu Senjo, Junmai-daiginjo, 720ml
黒松仙醸、純米大吟醸、仙醸、長野
16.8% € 13.00 € 75.00
Transparent sweetness, very rich flavor / **grilled tuna-toro, Sushi, Miso flavor**

Amabuki strawberry-yeast, Junmai-ginjo, 720ml
天吹 いちご酵母、純米吟醸、天吹、佐賀
16.0% € 14.00 € 80.00
Very rich and nice sourness, berries aroma / **Aburi Sushi, Tofu Kinoko, grilled meat**

Rihaku Caro, **Rose Sake**, 720ml
李白 華露、李白、島根
15.3% € 14.00 € 80.00
Rose color from "Ancient black rice", soft, feel sweet / **grilled tuna, duck, white meat**

Shirakabegura, Daiginjo Muroka-genshu, 640ml
松竹梅「白壁蔵」無濾過原酒、大吟醸、宝、京都
17.0% € 16.00 € 90.00
Annis aroma, mellow but enough power / **all meat, Tempura, simmered meals**

Light and subdued Fragrance / 爽酒類・淡麗辛口

Yonetsuru Chokara, Junmai, 720ml
米鶴 超辛、純米、米鶴、山形
15.0% € 9.50 € 54.00
Nice dryness. Good harmony with all meals / **Sashimi, Tempura, grilled fish**

Tangesazen, Junmai-Ginjo, 720ml
丹下左膳、純米吟醸、池亀、福岡
15.5% € 11.00 € 65.00
Dry and gorgeius aroma with sharpness / **Sashimi (white fish), grilled fish with sauce, Tempura**