

JAPANESE SAKE

Alc % Glass Bottle
度数 グラス ボトル

Full bodied and Fragrant / 芳醇酒類

Amabuki, Junmai-Daiginjo Omachi, 180ml 天吹 雄町、純米大吟醸、天吹、佐賀 Moderately body and rich flavor / grilled tuna-toro, Sushi, Miso flavor	16.5%		€ 27.50
Jozen Pink EN label , Junmai-Ginjo, 300ml 上善如水 熟成、純米吟醸、白瀧、新潟 Midium dry, moderate aroma of lychee and dried fruits / Sashimi (fatty fish), Sushi	15.5%	€ 12.00	€ 35.00
Minatoya Tosuke, Junmai-Daiginjo, 630ml 湊屋藤助、純米大吟醸、白瀧、新潟 A nose full green apple, mandarins and slight smoky quality. The palate is soft and lush	15.5%	€ 12.00	€ 69.50
Kuromatsu Senjo, Junmai-daiginjo, 720ml 黒松仙醸、純米大吟醸、仙醸、長野 Transparent sweetness, very rich flavor / grilled tuna-toro, Sushi, Miso flavor	16.8%	€ 12.00	€ 70.00
Shirakabegura, Daiginjo Muroka-genshu, 640ml 松竹梅「白壁蔵」無濾過原酒, 大吟醸, 宝, 兵庫 Annis aroma, mellow but enough power / all meat, Tempura, simmered meals	17.0%	€ 12.00	€ 70.00
Malola, Malo-Latic fermentation Sake, 720ml まろら マロラティック発酵生詰酒、山形正宗、山形 Tasty acidity and sweetness / Salad, Tempura, Agedashi, Gan En Toro	15.0%	€ 15.00	€ 87.50
Kawatsuru, Junmai-Daiginjo, 720ml 川鶴、純米大吟醸、川鶴、香川 Nice dryness and sharpness, fruity aroma / Sashimi, grilled meat, Tempura	16.0%	€ 16.50	€ 90.00
Dassai 23, Junmai-Daiginjo, 720ml 獺 祭 磨き 2 割 3 分, 純米大吟醸, 旭, 山口 With the rice milling of 23% which is one of the highest milling of all commercial Sake has been received very well around the world. Gorgeous aroma of melons and peaches, and elegant long finish / all food	16.0%		€ 130.00
Zaku Naguwashi, Junmai-daiginjo, 750ml 作 なぐわし, 純米大吟醸, 清水三郎, 三重 Delicate aroma and taste, rich and glossy, sexy / any meals	15.0%		€ 225.00

Light and subdued Fragrance / 爽酒類・淡麗辛口

Tu no Honiozo 180ml 通の本醸造, 黄桜, 京都 Powerful, earthy tones, blended Sake / Uzaku, salad, Tempura, grilled fish	16.0%		€ 15.50
Yonetsuru Chokara. Junmai. 720ml 米鶴 超辛、純米、米鶴、山形 Nice dryness. Good harmony with all meals / Sashimi, Tempura, grilled fish	15.0%	€ 11.00	€ 65.00