

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 Midium dry, moderate aroma of lychee and dried fruits / Sashimi (fatty fish), Sushi	15.5%	€ 12.50	€ 37.50
Azumacho, Honjozo, 720ml 東長、本醸造、瀬頭、佐賀 Full flavour, mild aromas of rice on the nose / Agedashi-Tofu, Umaki Tamago	15.0%	€ 12.50	€ 70.00
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%	€ 13.00	€ 72.50
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%	€ 13.50	€ 75.00
Rokkon Sapphire, Muroka-Junmai-ginjo, 720ml 六根サファイア、無濾過純米吟醸、松録、青森 Light dry, pear, green apple aroma / grilled tuna-toro, Sushi, Miso flavor	16.0%	€ 14.50	€ 85.00
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%	€ 17.00	€ 95.00
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 lona finish / all food	16.0%		€ 130.00

Light and subdued Fragrance / 爽酒類・淡麗辛口

Tu no Honjozo 180ml 通の本醸造, 黄桜, 京都 Powerful, earthy tones, blended Sake / Uzaku, salad, Tempura, grilled fish	16.0%		€ 17.50
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%	€ 12.00	€ 70.00
Chiyogiku KIMONO LADY bottle, Daiginjo, 720ml 千代菊、大吟醸 和服美人 ボトル、千代菊、岐阜 Very clear ! Smooth, lightness / Sashimi, Tempura, any starters	15.0%	€ 14.00	€ 78.00