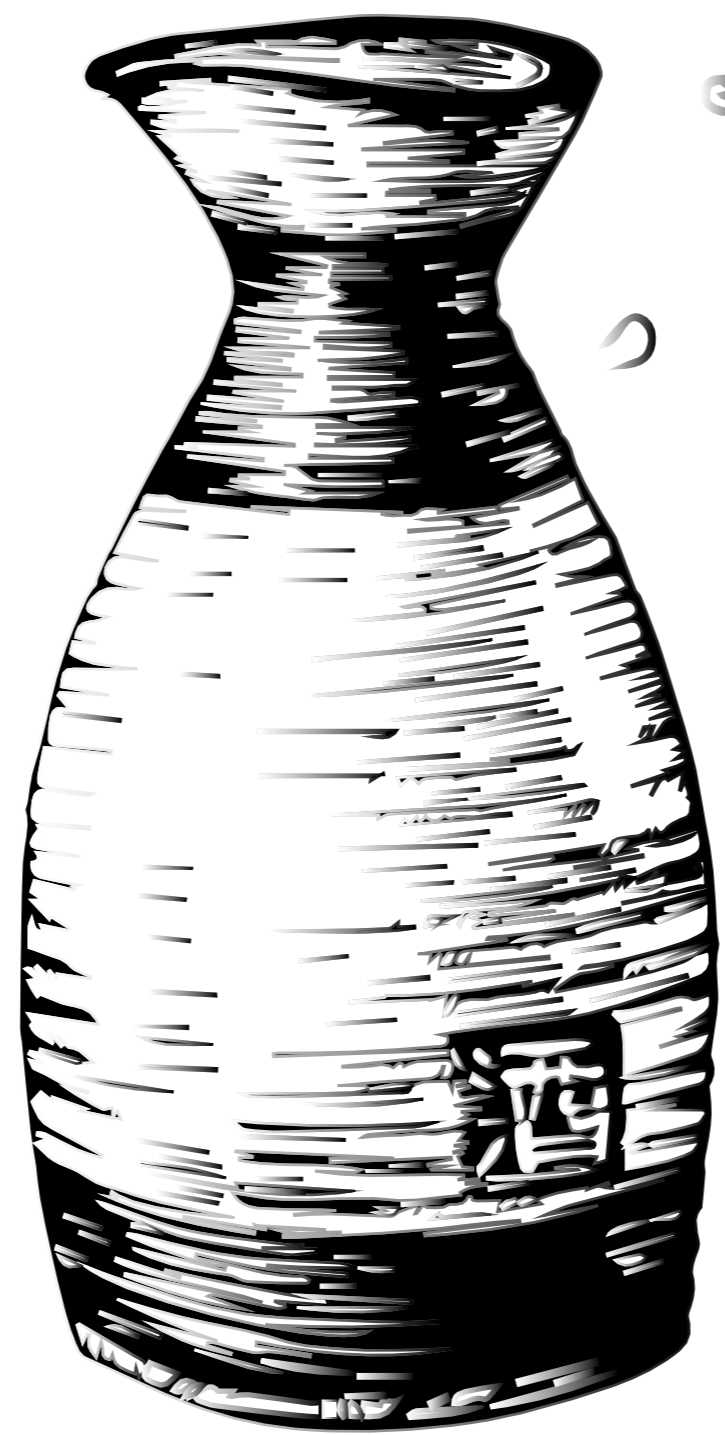


日本酒

飲み物



梅酒



UMESHU

CHOYA CLASSIC UMESHU

チョーヤクラシック梅酒

\$15.90

Original Choya with the traditional home make style. This all natural and non-preservative drink is refreshing with well balanced of sweetness and acidity.

Origin 大阪 Osaka, 15%, 160ml

焼酎



SHOCHU

HAMADA SHUZO DAIYAME (IMO)

濱田酒造 だいやめ

\$138

Daiyame is the company's newest product which marks Hamada Distillery's 150th anniversary. Made from "Koujuku-imo" sweet potato with a rich aroma brought out by our original aging method. With a sweet aroma like that of fresh lychee you find in no other imo shochu. Daiyame has won the top prize in the shochu distilled spirits category at the 2019 International Wine & Spirit Competition (IWSC) in London.

Origin 鹿児島 Kagoshima, 25%, 900ml

HAMADA SHUZO DAIYAME (IMO)

濱田酒造 だいやめ

\$12.90

PER GLASS

(Additional \$1 with soda)



iichiko SPECIAL MUGI SHOCHU

いいちこ スペシャル 焼酎

\$138

The award-winning iichiko Special Shochu is a mature shochu produced using raw spirits aged in barrels, producing a rich aroma and a mellow taste. It can be enjoyed on the rocks for its excellent aroma, with cold water for a lingering flavour, or straight up for its unique taste. Best to pair with premium sashimi like Hotate, Tsubugai, Otoro.

Origin 大分 Oita, 30%, 720ml



2018 San Francisco World Spirits Competition - Category Best Award
2016 International Wine & Spirits Competition (IWSC) - Shochu Award
2016 International Wine & Spirits Competition (IWSC) - Outstanding Award

日本酒

SAKE



KUBOTA JUNMAI DAIGINJYO

久保田 純米大吟醸酒

\$128

The floral aroma reminiscent of pear and melon and the delicate balance of sweetness and sourness spread across your tongue each sip, and the aftertaste rolls in pleasantly like an echo. A special edition from the usual Kubota Manjyu & Senjyu.

Origin 新潟 Niigata, 720ml, SMV- 0 久保田, RPR 50%

KUBOTA JUNMAI DAIGINJYO

久保田 純米大吟醸酒

\$58

Origin 新潟 Niigata, 300ml, SMV- 0 久保田, RPR 50%



TOSATSURU DAIGINJO GENSHU TENPYO

土佐鶴 大吟醸 原酒 天平

\$188

The highest point of the sake master's art. Enjoy the full aroma & rich taste of Daiginjo to your hearts content. The sake is made with utmost care under the close attention of our sake master (Toji), and the rice grains are polished down to less than 40% of their original size, all to create this delightfully refined & involving sake.

Origin 高知 Kochi, 720ml, SMV +5, RPR 40%



JYOKIGEN JUNMAI DAIGINJYO KISS OF FIRE

常きげん 純米大吟醸酒

\$238

"KISS of FIRE" is "hot" sake that causes a rave in Shimbashi restaurant in Tokyo "gold Tanaka", "Culinary Arts in Akasaka" in Morikawa during the New Year party. Polished to 50% using Yamadanishiki rice and slow aging for 3years at low temperature. This refined sake has a well balanced sharpness with firm body and clean aftertaste. You can enjoy this sake from chilled to warm.

Origin 石川 Ishikawa, 720ml, SMV +3, RPR 50%

日本酒



SAKE

NIIZAWARA
HAKURAKUSEI JUNMAI DAIGINJO HIKARI
伯楽星 純米大吟醸 ひかり

\$388

"Characteristics of taste" As the highest peak of the Hakurakusei series, the essence of "ultimate meal sake" that shines brightly. It is one that gracefully fills your precious time. A pleasant flavor reminiscent of a banana spreads softly, blending into the beautiful acidity and gentle sweetness that follows, and disappears, leaving an elegant finish. We will deliver it as the pride of "ultimate in-meal sake" that brings out the best in ingredients.

Goes well with fish and shellfish in general, Oysters, Milts, Seri-nabe.

Origin 宮城 Miyagi, 720ml, SMV +1, RPR 15%

ビール



BEER

KIRIN ICHIBAN
一番搾り

\$9

Kirin Ichiban is the only beer in the world made from First Press Process and 100% malt. The combination of First Press and All Malt provides Kirin Ichiban not only rich but also clear and refreshing taste.

Origin 横浜 Yokohama, 5%, 330ml

NON-ALCOHOLIC DRINKS

ノンアルコール

ICE TEA/HOT TEA

\$3

SOFT DRINKS

\$3

SPARKLING WATER

\$6