

# MIKUNI SAKE OF THE MONTH



## Momokawa Junmai

Dryness: +2

Carafe: 44      720ml: 129

The Momokawa Junmai sake has excellent flavours and a splendid nose filled with hints of berry, melon, peach and ripe fruit. Its complex, expressive aromas carry a rich taste and fruity tones that become more apparent when served warm. Equally delicious served chilled.



## Momokawa Daiginjo Hana-Omoi

Dryness: +3

Carafe: 59      720ml: 205

Brewed from Aomori prefecture using Mahoroba Ginseng yeast – a unique type of yeast usually reserved for the best sake – this masterpiece features rich flavours, interwoven with refined taste and scent.



## Yuki Ringo Cocktail

Yuki Ringo Apple Liqueur,  
Midori, Fresh Lemon Juice  
Glass: 25

A moderate sweetness and a nutritious mineral component of Moromi, this apple liqueur is refreshing and light with balanced level of acidity and sweetness. Aomori prefecture is known for its apples and Yuki Ringo is made from specially-harvested apples to create the perfect liqueur.

*Prices are subject to prevailing taxes and service charge.*