



JAPANESE DINING • IZAKAYA

日本料理と居酒屋

JUNMAI DAIGINJYO**純米大吟醸**

S/N	PRODUCT DESCRIPTION	ORIGIN	SMV	RPR	SIZE	PRICE
01	 MINOWAMON JUNMAI DAIGINJYO 箕輪門 純米大吟醸	福島 FUKUSHIMA	+2	50%	720ML	\$211.80
	"Super Flat Rice Polishing Technique" is used to achieve the total elimination of undesirable flavours. The clear taste has an underlying richness that creates a natural, elegant aroma and a gentle mellow texture of remarkable delicacy.					
02	 KUBOTA MANJU JUNMAI DAIGINJYO 久保田 万寿 純米大吟醸	新潟 NIIGATA	+2	35%	720ML	\$169.80
	Clean, Light, and Dry. Very prominent fragrance, mild acidity with complexity. Aged for an extended period until the peak of maturity before bottling					
03	 KAMOSHIBITO KUHEIJI JUNMAI DAIGINJYO YAMADANISHIKI EAU DU DÉSIR 醸し人九平次 純米大吟醸 山田錦 EAU DU DÉSIR (希望の水)	愛知 AICHI	+1	50%	1800ML	\$198.80
	An elegant, harmonious sake made with brewing techniques designed to impart flavors faithful to the ingredient rice, Eau du Desir is created with the palates of sake drinkers veteran and novice alike. Made with Yamadanishiki, this brew features the deep and profound flavors indicative of these varieties. These grains are also well suited for long-term aging, while gifting the sake brewed from them a velvety and pleasant mouthfeel.					
04	 HAKKAISAN YUKI MURO CHOZO 3yrs JUNMAI DAIGINJYO 八海山 雪室貯蔵 3年 純米大吟醸	新潟 NIIGATA	+1	50%	720ML	\$148.80
	The Hakkaisan Yuki-Muro Chozo is a true product of nature, having been naturally chilled and gently aged in a snow storage room for 3 years. This results in a smooth and well-rounded taste, coupled with an elegant aroma and a cleansing finish.					
05	 MASUMI SANKA JUNMAI DAIGINJYO 真澄 山花 純米大吟醸	長野 NAGANO	+2	45%	720ML	\$159.80
	Sanka (Mountain Flowers) is as fresh as an alpine meadow in the spring. Mild fruit aromas and savory flavors make it the perfect daiginjo to pair with food.					\$59.80

純米大吟釀

08

A clear glass bottle of sake with a gold-colored cap. The label is white with black text, including 'DAI NIPPON BREWERY CO. LIMITED TOKYO JAPAN' and 'DAI NIPPON BREWERY CO. LIMITED TOKYO JAPAN'. The bottle is partially filled with a light-colored liquid.

09



GINJYO
吟醸

10


A bottle of Japanese sake. The label is white with black calligraphy. The main characters are '久保田' (Kubota) and '千寿' (Chisus). There is a small red seal on the label. The bottle is dark brown glass.

JUNMAI GINJYO

純米吟醸

S/N	PRODUCT DESCRIPTION	ORIGIN	SMV	RPR	SIZE	PRICE
11	 NANBUBIJIN JUNMAI GINJYO 南部美人 純米吟醸	岩手 IWATE	+3	50%	720ML	\$113.80

An elegant and soft fragrance and a flavor that is reminiscent of pears and muscat grapes.

12	 MASUMI SHIRO JUNMAI GINJYO 真澄 白妙 純米吟醸	新潟 NIIGATA	+5	60%	720ML	\$62.80
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Hakkaisan Tokubetsu Junmai is produced only for export to markets outside Japan. The rice is polished down to 60% to produce a clean, junmai-style sake. Its well-balanced, mellow and elegant flavor.

13	 SUIGEI KOIKU GOJU YON GO JUNMAI GINJYO 酔鯨 高育54号 純米吟醸	高知 KOCHI	+7	50%	500ML	\$69.80
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The umami that brings out the goodness of the ingredients makes you feel a solid umami, with a single line in the taste while being light. In addition, the refreshing citrus acidity and the faint ginjo aroma create a light taste. The light taste of light and dry brings out the deliciousness of the dishes to be combined..

JUNMAI

特純米

S/N	PRODUCT DESCRIPTION	ORIGIN	SMV	RPR	SIZE	PRICE
14	 URAKASUMI JUNMAI 浦霞 純米	宮城 MIYAGI	+1	65%	720ML	\$80.80

Light and smooth type.

Gentleness is elegantly balanced with richness.
Round and savoury taste is harmonized with aroma.


15	 GOKYO JUNMAI 五橋 純米	山口 YAMAGUCHI	+3	60%	720ML	\$86.80
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Rich and smooth type. Fruity aroma of apple, banana and melon. Very clean taste of grain and fruit is wrapped with savoury flavour and spicy finish.

特別純米



HONJYOZO
本醸造

S/N	PRODUCT DESCRIPTION		ORIGIN	SMV	RPR	SIZE	PRICE
20		KUROMATSU HAKUSHIKA KIJURO	兵庫 HYOGO	+3	60%		
		TOKUBESTU HONJYOZO					
		黒松白鹿 特別本醸造 喜十郎					
	By blending 25% Ginjo-shu, this wonderful taste is materialized. Rich body, smooth on the tongue, rolls down the throat smoothly.						

21		新潟 NIIGATA	+8	70%		
	KIKUSUI NO KARAKUCHI HONJYOZO 菊水の辛口 本醸造				720ML	\$60.80
					300ML	\$26.80
	This Sake has a captivating smoothness and crisp dry finish. Due to its medium body, it can provide the perfect balance to any meal making it our most popular product in Niigata's restaurants. This Sake has the versatility and balance to be enjoyed at a wide range of temperatures from on the rocks to warm.					

OTHER
その他

S/N	PRODUCT DESCRIPTION	ORIGIN	SMV	RPR	SIZE	PRICE
22		兵庫 HYOGO	+4	70%		
	KUROMATSU HAKUSHIKA NADAJIKOMI DRY 黒松白鹿 灘仕込				1800ML	\$108.80
					300ML	\$19.80
	Brewed With Nishinomiya's famous cool and clear Water "Miyamizu" and both conceived and crafted in the famous sake brewing region of nada, this is a genuinely dry sake. This crisp and refreshing sake has a pleasant flavor and clean finish.					