



Sake 300ml



TAKASAGO JUNMAI GINJO TAISETSU

Soft and seductive with delicate richness in the background and a deep fruity fragrance

Origin: Hokkaido
Alc: 15%
Polishing: 45%
SMV: +3
Size: 300ml

\$40



BORN JUMSUI JUNMAI DAIGINJO NAMACHOZOSHU

This sake made of Yamadanishiki at special region A in Hyogo pref and matured for 12 months under -5 degree C. Silky smooth with crisp acidity and light texture create as balanced.

Origin: Fukui
Alc: 15%
Polishing: 50%
SMV: +1
Size: 300ml

\$48



SAKURA SPARKING

Sakura is the most famous flower in Japan. Tasting it is like you personally in Japan during Sakura Festival the air fill with Freshness and smell of Fruity with a sparkling sake

Brewery:
Takeuchi Brewery (Ishibe-city/Shiga)
Alc: 6%
Size: 300ml

\$35



DASSAI 39 MIGAKI SANWARI KYUBU JUNMAI DAIGINJO

Made with Yamada Nishiki genmai brown rice milled down to 39%, this particular Dassai pays particular attention to its rice milling process, creating a brew that's delicately sweet like honey with a lasting aftertaste. Best enjoyed chilled in a wine glass to better enjoy its elegant aroma.

Polishing: 39%
SMV: +6
Size: 300ml

\$78



Sake 300ml



HAKKAISAN HONJYOZO

Delicious and slightly rich honjozo.
On the dry side with plenty of body
to stand up to hearty food.

Alc: 15%
Polishing: 55%
SMV: +5
Size: 300ml

\$46



JUNGIN (NIIGATA)

Good for sake beginners such as
ladies. Elegant Blue designed bottle
also "eye-catching".
Taste: Fruity, Aromatic

Brewery: Kinshihai
Brewery (Gosen)
Polishing: 55%
SMV: +3
Size: 300ml

\$38



SHIGEMASU (FUKUOKA)

The best Junmai Daiginjo in Kyushu
(Fukuoka) has arrived! located at Yame
city in Fukuoka and established in 1717.
This is not normal Junmai Daiginjo.
Dry & smooth, very refillable with good dishes.

Brewery: Takahashi
Shoten (Yame)
Polishing: 50%
SMV: +2
Size: 300ml

\$48



Sake 720ml



DASSAI 39 MIGAKI SANWARI KYUBU JUNMAI DAIGINJO

Made with Yamada Nishiki genmai brown rice milled down to 39%, this particular Dassai pays particular attention to its rice milling process, creating a brew that's delicately sweet like honey with a lasting aftertaste. Best enjoyed chilled in a wine glass to better enjoy its elegant aroma.

Polishing: 39%
SMV: +6
Size: 720ml

\$180



SHINSEI DASSAI 45 JUNMAI DAIGINJO

A limited brew version of the Dassai series. Smoother, fruitier than the regular Dassai 45. It possesses a richer character. Try it and you will taste the difference!

Polishing: 45%
ABV: 15%
Size: 720ml
Taste profile: Sweet and aromatic

\$160



SETCHU MAIZO (NAGANO)

Using 100% Miyama Nishiki rice from Nagano. This sake aged 3 months into house for storing snow. No sounds and light is very good for sake. Sake taste is getting mild taste and rich deepness with freshness.

Brewery:
Usui Shoten (Oomachi)
SMV: -1
Polished rate: 55%
Size: 720ml

\$150



SAKEMIRAI (YAMAGATE)

Using same rice and process of brewing method as Jyu-yon dai. Polished rice as Junmai Daiginjo (50%), Full body, mellow taste with fry aroma

Brewery:
Otokoyama Brewery (Yamagata)
SMV: +4
Polished rate: 50%
Size: 720ml

\$150



Shochu 720ml



TARAGAWA BROWN -DRAGON-(Awamori)

Taragawa Brown Dragon has loved from people in Okinawa for a long time. It is matured about 1 year for making it more smooth and soft. You will find good aroma, stable taste, flavor of malted rice and clear dry after taste.

Brewery: Taragawa Co.Ltd
(Okinawa/Miyakojima city)

Size:720ml

\$98



SEKITOBA Purple(IMO)

Shipment only twice in Spring and Autumn. Using very rare potato "Eimurasaki" is famous with very fruity aroma and rich sweetness. This Sekitoba purple is matured and storage for making more fruity and mild taste

Brewery: Hamada distillery
(Kagoshima/Ichikikusikino)

Size:720ml

\$160

Sake 720ml



BORN JUNMAI GINJO TOKISHIRAZU

Brown sugar, mature and complex. Gorgeous flavours and balance of stored fruits, sugar and mushroom. Low, fruity nose with some ripe pineapple. Plump sweet approach with dry fruits. Clean and lingering finish. Clean taste and finish when served cold, rich and deep flavor when served warm.

Origin: FUKUI

Alc: 15%

RPR:55%

SMV:+3

Size:720ml

\$120



KITAYA TOKUBETSU JUNMAI PREMIUM(GB)

This is a special Junmai-Shu which has the good quality of both Yamada-Nishiki rice and Ginn no sato rice polished down to 60%. This sake is extremely soft and smooth. It has an exquisite mellow taste and fruity aroma. It is the best sake to pair with Japanese foods.

ORIGIN: FUKUOKA

Alc: 15.5%

RPR:60%

Semaibuai: 19%

SMV: +4

Size:720ml

\$120



Sake 720ml



SAWAHIME DAIGINJO, SHIN JIZAKE SENGEN

Head brewer & 7th generation owner Inoue-san's philosophy is to showcase the product of Tochigi. Using only local rice & yeast cultivated in Tochigi, this Daiginjo made from 100% hitogokochi yields an elegant mouthfeel with soft, clean acidity that embraces your palate, culminating with a finish of light spice and gentle sweetness.

Brewery: Inoue Seikichi Shoten, Tochigi
(IWC 2010 Trophy Champion, 2011 Gold Medal)

Alc: 17%

Semaibuai: 40%

SMV: +4

Acidity: 1.3

Size: 720ml

\$180



MIYAKANBAI JUNMAI DAIGINYO 19% Ginzu

Striving for a supremely elegant sake to be paired with a kaiseki meal. Head Toji-Iwasaki san extracted what he considers to be the purest expression of umami from rice. Hints of white lilies & Daffodil on the nose, opulent & silky mouthfeel.

Brewery: Kanbai Shuzo, Miyagi

Alc: 16%

Semaibuai: 19%

SMV: +5.5

Acidity: 1.2

Size: 720ml

\$290



SAWAHIME SHIMOTSUKE JUNMAI DAIGINJO

Having received a high rating of 93 points on the Robert Parker wine advocate evaluation, this high perfumed sake exhibits gorgeous aromatics. Given Inoue san's masterful brewing techniques, he has achieved amazing balance where the sweet fruit-driven notes are accompanied with perfectly pitched acidity and immense clarity on the finish. Best showcased from a wine glass.

Brewery: Inoue Seikichi Shoten, Tochigi

(Robert Parker/Wine Advocate-93 points/Grand Gold Medal-Fine Sake Award 2017)

Alc: 15%

Semaibuai: 40%

SMV: +2

Acidity: 1.5

Size: 720ml

\$180



Sake 1800ml



KITAYA KANSANSUI JUNMAI DAI GINJO

It is dedicate, elegant sake with fruity
aroma. It is truly a masterpiece

Origin: Fukuoka
Alc: 14%
Polishing: 45%
SMV: +2
Size: 1800ml

\$268



DASSAI 39 MIGAKI SANWARI KYUBU JUNMAI DAIGINJO

Made with Yamada Nishiki genmai brown nice milled
down to 39%, this particular Dassai pays particular
attention to its rice milling process, creating a brew
that's delicately sweet like honey with a lasting
aftertaste. Best enjoyed chilled in a wine glass to
better enjoy its elegant aroma.

Polishing: 39%
SMV: +6
Size: 1800ml

\$350

SAWAHIME DAIGINJO, SHIN JIZAKE SENGEN



Head brewer & 7th generation owner Inoue-san's
philosophy is to showcase the product of Tochigi.
Using only local rice & yeast cultivated in Tochigi,
this Daiginjo made from 100% hitogokochi yields an
elegant mouthfeel with soft, clean acidity that
embraces your palate, culminating with a finish of
light spice and gentle sweetness.

Brewery: Inoue Seikichi Shoten, Tochigi
(IWC 2010 Trophy Champion, 2011 Gold Medal)
Alc: 17%
Semaibuai: 40%
SMV: +4
Acidity: 1.3
Size: 1800ml

\$360

MIYAKANBAI JUNMAI DAIGINYO ZEISEN 40%



Kura no Hana is indigenous to Miyagi prefecture
& it's an amazingly gorgeous expression with
excellent structure & great depth. Elderflower,
lychee on the nose with golden kiwi & mangoes
on the palate.
Pairs well delicate shiromi, simmered dishes
& creamy uni.

Brewery: Kanbai Shuzo, Miyagi
Alc: 16%
Semaibuai: 40%
SMV: +4
Acidity: 1.5
Size: 1800ml
(Served onboard Singapore Airlines
Suites & First Class)

\$280