



#### TAKASAGO JUNMAI GINJYO 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 DAIGINJYO NAMACHOZOSHU

This sake made of Yamadanishiki at special region A in Hyogo pref and matured for 12 monts under -5 degree C. Silky smooth with crispacidity 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 personnelly in Japan during Sakura Festival the air fill with Freshess and smell of Fruity with a sparking sake

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

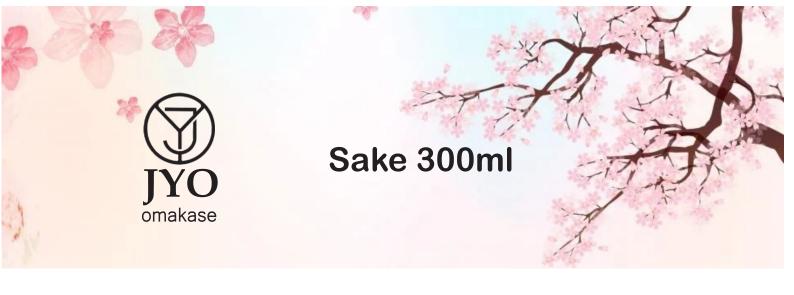
\$35



#### DASSAI 39 MIGAKI SANWARI KYUBU JUNMAI DAIGINJO

Made with Yamada Nishiki genmai brown 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: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

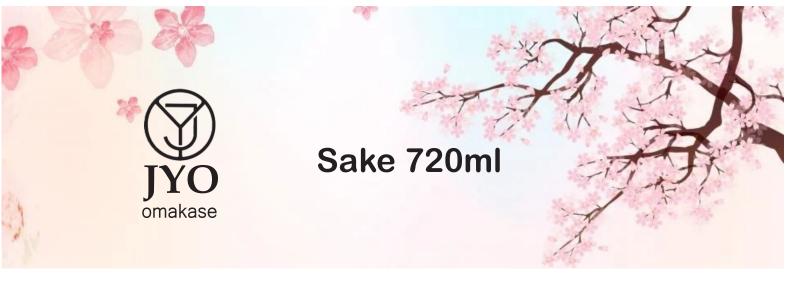
\$38



# 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 Daiginyo.
Dry & smooth, very refillable with good dishes.

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





#### DASSAI 39 MIGAKI SANWARI KYUBU JUNMAI DAIGINJO

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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 3months 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 frity aroma

Brewery:

Otokoyama Brewery(Yamagate)

SMV: +4

Polished rate:50%

Size:720ml





### 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 Sektoba purple is matured and storage for
making more fruity and mild taste

Brewery: Hamada distillery (Kagoshima/Ichikikusikino) Size:720ml

\$160

## Sake 720ml



#### BORN JUNMAI GINJYO 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)

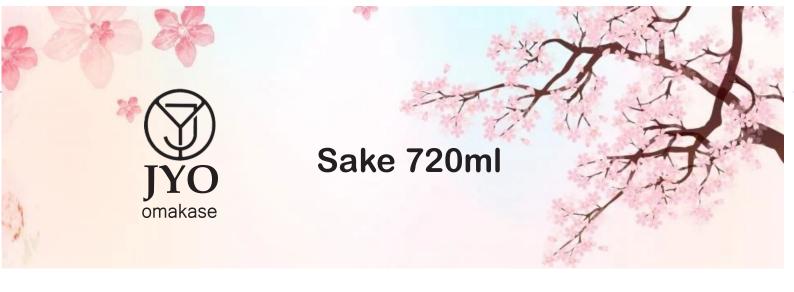
This is a special Junmai-Shu which has the good quality of both Yamada-Nishiki rice and Ginn no sato rice polished down to 60%. This sake is extremely soft and smooth. It has an exquiste mellow taste and fruity aroma. It is the best sake to pair with japanese foods.

ORIGN: FUKUOKA Alc: 15.5%

Semaibuai: 19%

SMV: +4 Size:720ml

**RPR:60%** 





#### SAWAHIME DAIGINJIO, SHIN JIZAKE SENGEN

Head brewer & 7th genration owener Inoue-san's philosophy is to showcase the product of Tochigi. Using only local rice & yeast cultivated in Tochigi, this Daiginjyo 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% Ginzui

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

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.

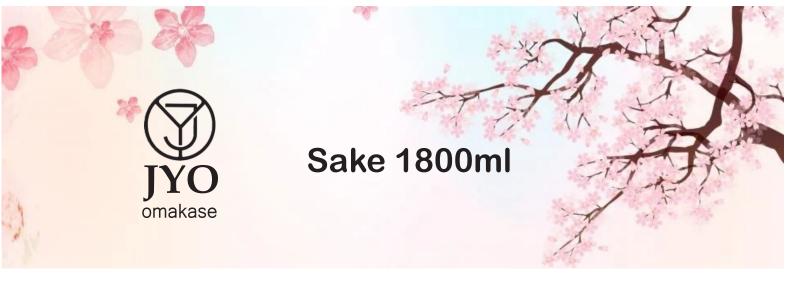
Brewery: Inoue Seikichi Shoten.Tochigi (RobertParker/Wine Advocate-93 points/Grand

Gold Medal-Fine Sake Award 2017))

Alc: 15%

Semaibuai: 40%

SMV: +2 Acidity: 1.5 Size:720ml





#### KITAYA KANSANSUI JUNMAI DAI GINJYO

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

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

\$350

#### SAWAHIME DAIGINJIO, SHIN JIZAKE SENGEN



Head brewer & 7th genration owener Inoue-san's philosophy is to showcase the product of Tochigi. Using only local rice & yeast cultivated in Tochigi, this Daiginjyo 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 & cremy uni.

Brewery: Kanbai Shuzo, Miyagi

Alc: 16%

Semaibuai: 40%

SMV: +4 Acidity: 1.5 Size:1800ml

(Served onboard Singapore Airlines

Suites & First Class)