

# We've got tons of SAKE 720mlIBTL

Including exclusive Sake selection only served in Himonoya here in Singapore!!

Price on menu are not inclusive of gst and service charge.

**1** **S** 鵜祭 純米大吟醸 50 720ml-\$69.9  
**D** Dassai Junmai Daiginjo 50 (Yamaguchi Pref)  
**I** Alcohol 15.5% Polish 50% SMV +3  
 Light, balanced, clean and easy drinking, this sake is a star. It's wonderful for beginners to get into sake and fantastic for others to simply enjoy. There are wonderful fruits on the palate without coming off too sweet. Pours with a clear body with strong legs. Aroma is very nice.

**2** **S** 鵜祭 純米大吟醸 39 (Yamaguchi Pref) 720ml-\$149.9  
**D** Dassai Junmai Daiginjo 39  
**I** Alcohol 15.5% Polish 39% SMV +6  
 The top notes are much similar to Dassai Junmai Ginjo 45% but as it strikes the tongue and the palate, layered of fragrances open up. Soft, sweet scents of Cotton Candy, hints of Banana, Japanese pears. The mid palate gives a crisp, clean, dry taste. Very smooth, clear and refined sake. Excellent harmony of flavor and scent. Short, clean finish. Excellent overall well balance.

**3** **S** 鵜祭 純米大吟醸 23 (Yamaguchi Pref) 720ml-\$199.9  
**D** Dassai Junmai Daiginjo 23  
**I** Alcohol 15.5% Polish 23% SMV +4  
 One of the top ranking sake in Japan. The fruity bouquet offers apple, peach and nashi pear. It's both vivid and sensuous. The initial impression is that of the clean flavor with an aftertaste that combines the sweetness of fruit with a soft mellowness. Dassai "Ni-wari San-bun" junmai daiginjo is the sake that defines Dassai. It is made with rice that has been milled so that only 23% of the original size of the grains remains, this is the highest degree of milling of any sake in the world. Going to this extreme allows the brewers to create a sake like no other, a sake that is the pinnacle of refined elegance, subtlety, and delicate flavors and aromas.

**4** **S** 貴 特別純米 720ml-\$79.9  
**D** Taka Tokubetsu Junmai (Yamaguchi Pref)  
**I** Alc 15.5% Polish 60% SMV +6  
 Aromas of green melon and leafy lime leaves. Creamy, luscious mid palate with a spearmint-dill/herbal finish. Perfect pairing for seafood dishes.

**5** **S** 東洋美人 純米吟醸 大辛口 720ml-\$79.9  
**D** Toyobijin Junmai Ginjo Extra Dry (Yamaguchi Pref)  
**I** Alc 16.0% Polish 55% SMV +15  
 Although this is an extremely dry sake, at +15, the mellow notes of yamadanishiki emerge on the finish with just a pleasant hint of sweetness which makes this a very balanced & enjoyable sake.

**6** **S** 東洋美人 アジアンビューティー 純米大吟醸 720ml-\$79.9  
**D** Toyobijin Junmidaiginjo Asian Beauty (Yamaguchi Pref) 750ml-\$79.9  
**I** Alc: 15.0% Polish :50% SMV : unpublished  
 This Sake was made using Yamaguchi prefecture's sake rice Yamadanishiki. It has been polished to 50%. The fragrance evokes the strawberry with refreshing taste. Even Sake beginners can enjoy the taste. The good price \$79.9 even though it's a Junmidaiginjo!

**7** **S** 奥吉川 生酛 純米大吟醸 Okuyokawa Kimoto Junmidaiginjo (Hyogo Pref) 720ml-\$249.9  
**I** Alcohol 17.0% Polish 35% SMV +4  
 This is the sake said to be very best that's still exists. Some of the customer says the taste of this particular sake is as precious as one of the very best white wine "Domäne de Romanech-Cornil Montchaux". It is brewed with King of Sake Rice Yamada Nishiki grown in Yoshikawa town in MWI city well known as the area where they produce one of the greatest quality of rice called Grand Cru. Within the area of the Grand Cru, they have certain rice field called "Yonki" and "Okuzari" known for the rice field produces all the minerals required to be good field for producing good rice proven by recent scientific research. By using such a high grade rice, careful polishing 13% remaining, this Sake brewed in traditional Kimoto style with one of the significant yeast called Kumamoto Yeast originally found Kouro from Kumamoto prefecture. Possessing delicate floral aroma and sophisticated flavor. There would be not many chance to encounter this type of rare Sake. We have only limited quantity of serving.

**8** **S** 庭の鶯 純米大吟醸 50 720ml-\$89.9  
**D** Niwa no Uguisu Junmai Daiginjo 50 (Fukuoka Pref)  
**I** Alcohol 15.0% Polish 50% SMV +5  
 Delicate, elegant fragrance and a very gentle texture. Fruity notes comes out in the palate than the good amount of umami and refreshing dryness follows. Excellent to serve chilled right before the start of a meal or dinner as an aperitif.

**9** **S** 庭の鶯 純米吟醸 720ml-\$79.9  
**D** Niwa no Uguisu Junmai Ginjo (Fukuoka Pref)  
**I** Alcohol 15.0% Polish 60% SMV +4  
 Sharp and fresh/young to drink character of Junmai Ginjo shu. Dry exhilarating with a mild acidity in the palate. Has a very good presence of the character of the used a truly enjoyable sake that is excellent to pair with various types of dishes.

**10** **S** 鍋島 特別本醸造 720ml-\$69.9  
**D** Nabeshima Tokubetsu Honjozo (Saga pref)  
**I** Alcohol 15.0% Polish 60% SMV unpublished  
 With a soft mouthfeel and clean finish, this sake can be enjoyed both chilled and gently warmed to between 35 & 40 degrees Celsius. Excellent when paired with white & silver skin fish (Hikarimono).

**11** **S** 鍋島 特別純米 (佐賀県) 720ml-\$79.9  
**D** Nabeshima Tokubetsu Junmai (Saga Pref)  
**I** Alcohol 15.0% Polish 55% SMV unpublished  
 Abundant aromas of golden apple, passion fruit and mango are offset by the savour of rice paper notes and saline minerality, giving life and tension to the palate. Well balanced with moderate sweetness and high toned spirit notes for warmth and a plush mouthfeel. This sake boasts zesty acidity auguring well for ageing and further complexity.

**12** **S** 鍋島 純米吟醸 五百万石 720ml-\$99.9  
**D** Nabeshima Junmai Ginjo Gohyakumangoku (Saga pref)  
**I** Alcohol 16.0% Polish 50% SMV unpublished  
 This sake's inner complexity takes time to reveal itself, but as it unravels, a compelling aromatic profile suggests notes of clove spice, grilled chestnut and a litany of autumn fruits, drawn together by a lactic tanginess. The palate is full weighted, round and viscous, tamed along by tartaric acidity into a long, dry finish. A meeting confluence of Koji, rice and fizzy energy!

**13** **S** 鍋島 純米吟醸 山田錦 720ml-\$109.9  
**D** Nabeshima Junmai Ginjo Yamadanishiki (Saga Pref)  
**I** Alcohol 16.0% Polish 50% SMV unpublished  
 A litany of citrus notes meld seamlessly with sweeter fruit aromas including pineapple, wild strawberry and a hint of mango. The palate suggests a softer spectrum of steamed rice nuances and pungent floral tones, expanding to a sweet round finish that is nevertheless long, pliant and perked by a zippy spritz upon opening. Impeccably integrated, this sake is clearly born from the finest rice and purest of water.

**14** **S** 鍋島 純米吟醸 雄町 720ml-\$119.9  
**D** Nabeshima Junmai Ginjo Omachi (Saga Pref)  
**I** Alcohol 16.0% Polish 50% SMV unpublished  
 Full Bodied, Powerful & Taste of Omachi is the highlight Like all Nabeshima, it is very fresh & aroma is fruity. Powerful but elegant!

**15** **S** 梵 "ゴールド" 純米大吟醸 720ml-\$89.9  
**D** Born "Gold" Junmai Daiginjo (Fukui Pref)  
**I** Alcohol 15.0% Polish 50% SMV +1  
 It's made of highest quality YAMADANISHIKI in Special Region "A" in Hyogo pref. It's aged with NAMAZAKI (unpasteurized Sake) under -100mm degree C. It's pasteurized before shipping who filtering. Please enjoy deep taste and fresh aroma. Chill well before drinking.

**16** **S** 梵 日本の翼 純米大吟醸 Born Wing of Japan Junmai Daiginjo (Fukui pref) 720ml-\$189.9  
**I** Alcohol 15.5% Polish 35% SMV +3  
 This expressive Daiginjo has been aged for over two years and has a nose filled with cherries, red grapes, yellow peppers and iceberg lettuce. Simple complexity! This is one of those brews that everybody should try at least once. The flavor is so unique and the fluid itself is even more baffling. It's as if the sake expands in your mouth, almost a springing back into shape feeling after being muted by the two years of aging. It is so calm and yet so dynamic. There is layer of fruit - strawberry - on a clean and "bouncy" fluid wing. The expansion of feeling and flavor factor is so impressive!

**17** **S** 黒龍 大吟醸 "龍" 720ml-\$229.9  
**D** Kokuryu Daiginjo "RYU" (Fukui Pref)  
**I** Alcohol 15.0% Polish 40% SMV +4  
 A breakthrough daiginjo, Ryu was the first to bring French wine maturation techniques to sake-brewing and the first daiginjo released nationwide. Well-rounded, gently aromatic and surprisingly incisive.

**18** **S** 黒龍 大吟醸 720ml-\$179.9  
**D** Kokuryu Daiginjo (Fukui Pref)  
**I** Alcohol 15.0% Polish 50% SMV +4  
 One-year-old daiginjo has a round flavor and clean, crisp taste. Made with Fukui's famously soft water, the finest sake rice and the brewer's utmost attention to detail.

**19** **S** 黒龍 純米吟醸 720ml-\$99.9  
**D** Kokuryu Junmai Ginjo (Fukui Pref)  
**I** Alcohol 15.0% Polish 50% SMV +3  
 A sake that expresses the natural flavor of select Gohyakumangoku rice from Fukui. The harmony of taste and fragrance creates a depth of flavor—rich, dynamic and mysterious.

**20** **S** 羽根屋 純米大吟醸 翼 720ml-\$99.9  
**D** Haneya Junmai Daiginjo Tsubasa (Toyama Pref)  
**I** Alcohol 15.0% Polish 50% SMV unpublished  
 Rippe pineapple, apricot, melon, banana, peach and sweet pear aromas and well integrated lactic notes of yogurt, cream and fresh cheese curd. This is a well rounded Sake with smooth texture and medium body, a long elegant finish with hints of saline and umami.

**21** **S** 羽根屋 純米吟醸 煌火 720ml-\$79.9  
**D** Haneya Junmai Ginjo Kirabi (Toyama Pref)  
**I** Alcohol 16.5% Polish 50% SMV unpublished  
 Palate is very pleasant, good balance and rich in Umami. Very clean and fresh aromas. A complex confluence of flavors bursting with umami notes which lovingly assaults your entire palate.

**22** **S** 而今 特別純米 720ml-\$89.9  
**D** Jikon Tokubetsu Junmai (Mie Pref)  
**I** Alcohol 16.0% Polish 60% SMV +2  
 Floral and aromatic on the nose. Round and a subtle melon-like sweetness on the palate. Well balanced with umami notes which lovingly assaults your entire palate.

**23** **S** 而今 純米吟醸 雄町 720ml-\$129.9  
**D** Jikon Junmai Ginjo Omachi (Mie Pref)  
**I** Alcohol 16.5% Polish 50% SMV ±0  
 One of the rarest sakes in Japan, this sake is made from the noble rice variety, "Omachi". Gentle notes of melon, with brighter notes of grapefruit on the palate. Omachi rice brings softness, body and weight. An elegant sake with medium body and volume, but with a clean and crisp finish.

**24** **S** 而今 純米大吟醸 山田錦 720ml-\$199.9  
**D** Jikon Junmai Daiginjo Yamadanishiki (Mie Pref)  
**I** Alcohol 16.0% Polish 40% SMV ±0  
 Banana, vanilla and melon on the nose. Voluptuous yet well restrained, with razor sharp acidity. Pasteurized only once and carefully pressed to retain freshness and flavour. An impressive sake, with a long finish, while maintaining integrity and finesse.

**25** **S** 加賀 山麓純米辛口 720ml-\$59.9  
**D** Kagatobi Yamahai Junmai Super Dry (Ishikawa Pref)  
**I** Alcohol 16.0% Polish 65% SMV +12  
 Brewed in a time honored traditional skill called "Yamahai". Full-flavored with a perfect acidity, very sharp finish. Can be served cold to warm.

**26** **S** 紀土 純米 辛口 Kid Junmai Karakuchi (Wakayama pref) 720ml-\$69.9  
**I** Alcohol 15.5% Polish 55% SMV +3  
 This Junmai Sake has high cost performance. Very smooth, Clean and dry finish. It can be enjoy either hot or cold. It goes well with wide variety Japanese food.

**27** **S** 紀土 純米吟醸 山田錦 720ml-\$79.9  
**D** Kid Junmai Ginjo Yamadanishiki (Wakayama pref)  
**I** Alcohol 15% Polish:50% SMV +4  
 Sake with beautiful hints of spring blossom and a well integrated taste of melon and almond. A flavor of green apple in the end. A brewer known producing a various fruity sake.

**28** **S** 釀し人九平次 純米大吟醸 黒田庄に生まれて 720ml-\$119.9  
**D** Kamoshibito Kuheiji Junmai Daiginjo Kurodasho ni Umarete (Aichi Pref)  
**I** Alcohol 16.0% Polish 50% SMV unpublished  
 A seasonal sake produced during spring. A wine-like citrusy nose -very easy to drink. Very prominent fragrance, mild acidity with complexity. Aged for an extend period until the peak of maturity before bottling. Its palatable acidity comes out towards the end, which makes this sake.

**29** **S** 釀し人九平次 純米大吟醸 彼の地 720ml-\$149.9  
**D** Kamoshibito Kuheiji Junmai Daiginjo Kanochi (Aichi Pref)  
**I** Alcohol 16.0% Polish 40% SMV unpublished  
 Lovely charming grapefruit, wild strawberry perfume with fluffy sweet floral bouquet of acidity. Mellow and intense exotic fruit flavor lingering on the smooth-textured finish. Great aging potential.

**30** **S** 釀し人九平次 純米大吟醸 別談 Kamoshibito Kuheiji Junmai Daiginjo Betsuatsurae (Aichi Pref)  
**I** Alcohol 16.0% Polish 35% SMV unpublished  
 720ml-\$169.9  
 The signature sake of "YUHEI". Beautiful & elegant sake impressed by high density and energy. Melon, pear, apple bouquet with a hint of itchi, wood leaf, Japanese cypress. Pleasant balance between white chocolate sweetness and Mandarin orange peel bitterness. Pure but creamy and rich with an amazing mouthfeel. Excellent to pair with any sauce of cream.

**31** **S** 釀し人九平次 純米大吟醸 彼の岸 Kamoshibito Kuheiji Junmai Daiginjo Hinokishi (Aichi Pref) 720ml-\$249.9  
**I** Alcohol 16.0% Polish 30% SMV unpublished  
 This sake has the fragrance of pear and exquisite jamrnie, and the characteristic of fennel. A taste of freshness can be felt on first sip. This sake brings out the power of its prefecture through its unique identity.

**32** **S** 磯自慢 純米大吟醸 エメラルド 720ml-\$169.9  
**D** Isojiman Junmai Daiginjo Emerald (Shizuoka Pref)  
**I** Alcohol 16.0% Polish 50% SMV +4  
 Enjoy the changing fragrance of this sake after opening it. Enjoy the freshness immediately after opening, the changing aroma after being poured into a glass, and then as it warms your tongue.

**33** **S** 磯自慢 大吟醸 一滴入魂 720ml-\$159.9  
**D** Isojiman Daiginjo Itteki Nyukon (Shizuoka Pref)  
**I** Alcohol 16.0% Polish 45% SMV +5  
 Using top grade Yamadanishiki rice and its own house Yeast, it has a deep mysterious taste. Not to be missed International Wine Challenge 2015 - Gold medal awarded

**34** **S** 八海山 特別純米 720ml-\$69.9  
**D** Hakkaisan Tokubetsu Junmai (Nigata Pref)  
**I** Alcohol 15.5% Polish 60% SMV +5  
 The signature ingredient of this sake is the fine local water, coming from melting snow and filtered by Mount Hakkai. As our Tokubetsu Junmai has a very clean and dry body, it pairs well with not only sushi and sashimi but also lightly oily dishes such as tempura.

**35** **S** 八海山 純米大吟醸 金剛心 800ml-\$249.9  
**D** Hakkaisan Kongoshin Junmidaiginjo (Nigata Pref)  
**I** Alc 18% Polish 40% SMV +1  
 The taste is quite rich and full with tremendous depth of flavor. It goes down extremely smooth - this is accounted for by it's fantastic milling rate of 40%. Balanced and deep.

**36** **S** 久保田 千寿 特別本醸造 720ml-\$59.9  
**D** Kubota Senju Tokubetsu Honjozo (Nigata Pref)  
**I** Alcohol 15.0% Polish 55% SMV +6  
 Original standard sake from KUBOTA. A clean and crisp flavor which is easy to drink. The sake goes well with main dishes.

**37** **S** 久保田 萬寿 純米大吟醸 720ml-\$149.9  
**D** Kubota Manju Junmai Daiginjo (Nigata Pref)  
**I** Alcohol 15.0% Polish 35% SMV +2  
 Clean, light, and dry where the taste disappears quickly from the mouth. -very easy to drink. Very prominent fragrance, mild acidity with complexity. Aged for an extend period until the peak of maturity before bottling.

**38** **S** ザ 鶴岡 純米吟醸 純 720ml-\$79.9  
**D** Shimeharitsuru Junmai Ginjo "Jun" (Nigata Pref)  
**I** Alcohol 15.0% Polish:50% SMV +4  
 Gohyakumangoku rice is polished to 50%, and fermented very slowly at low temperatures, which enhances the natural umami of the rice, and produces a subtle aroma, and a round clean flavor. The most popular Junmai Ginjo sake amongst professionals in Japan for the past 2 decades.

**39** **S** 上善如水 純米吟醸 720ml-\$79.9  
**D** Jozenmizuonogotoshi Junmai Ginjo (Nigata Pref)  
**I** Alcohol 15.0% Polish 60% SMV +5  
 Medium dry sake. Refreshing aroma of apple, grape and peach. Expensive savory flavor with soft texture and tart finish.

**40** **S** 山間 純米 無濾過 生原酒 720ml-\$99.9  
**D** Yanma Junmaiginjo (Nigata Pref)  
**I** Alcohol 15% Polish 60% SMV +4  
 Full of Umami with dry taste and good acidity. Mellow, comfortable sweetness and slight bitterness peculiar to Gohyakumangoku which is used rice tightens the expanse of the taste. It is quite thick sake, but taste without getting tired really.

**41** **S** 山間 純米吟醸 無濾過 生原酒 720ml-\$109.9  
**D** Yanma Junmaiginjo (Nigata Pref)  
**I** Alcohol 15% Polish 55% SMV +4  
 Unfiltered, unpasteurized and undiluted Junmai Ginjo sake. It's a juicy and fruity, smooth and round, and drinks with a brightness found in "raw" sake. Well-balanced, full of umami.

**42** **S** 真澄 純米 720ml-\$69.9  
**D** Masumi Junmai (Nagano Pref)  
**I** Alcohol 15.0% Polish 60% SMV +3  
 Mibi-managed in all aspects, this is a quiet sake that exhibits perfect balance. Masumi's ideal Junmai sake.

**43** **S** 初亀 特別大吟醸 極 35 720ml-\$159.9  
**D** Hatsukame Tokubetsu Daiginjo Kiwami (Shizuoka Pref) Alcohol 17% Polish 35% SMV +2  
 Made to surpass regular Daiginjo in quality, only a particular strain of rice has been used in the brewing of this sake. "Yamada Nishiki" rice of the first grade from the fields of Hyogo Prefecture, polished to a sheen of 35%. Beneath delicate notes of fruit lie a velvety zest and umami, rounding out in distinctly crisp and clear finish. Pleasantly free of bitterness, we hope you will enjoy the flavours presented by rice thoroughly milled to the 35th degree.

**44** **S** 初亀 純米大吟醸 滝上 720ml-\$199.9  
**D** Hatsukame Junmai Daiginjo Takigami (Shizuoka Pref) Alcohol 17% Polish 35% SMV +2  
 Of the new brews that are produced every year, Takigami is the only Junmai Daiginjo limited edition sake that is allowed the label of "a sake produced with stringent quality control that best draws out the goodness of a new brew". Brewed from Hyogo prefecture's "Yamada Nishiki" rice that is polished to 35%, its trademark a wonderful balance of sweetness and acidity, and a silky smoothness when going down one's throat. This is a Hatsukame sake that is overflowing with lushness! Because it is a rare brew that is only released twice a year (in spring and in autumn), we highly recommend it.

**45** **S** 龍神 純米大吟醸 生詰 720ml-\$99.9  
**D** Ryujin Junmai Daiginjo Namazume Dragon God (Gunma Pref)  
**I** Alcohol 15% Polish 50% SMV +1  
 This special Nama zume sake has a bright citrus aroma with an elegant sweetness. Enjoy its smooth texture and a clean, sharp after taste. Very limited availability even in Japan.

**46** **S** ほまれ 異蔵 純米吟醸 720ml-\$69.9  
**D** Homare Tatsumikura Junmaiginjo (Fukushima Pref)  
**I** Alcohol 15% Polish 50% SMV +3  
 The nose is a faint of fruitness and crispness of apple or pear, but not overpowering. The flavor itself is dry, clean and gentle like natural spring water. It is dense forest. This is a wonderful sake goes well with almost all Japanese dishes. It is better when served chilled, but slightly heated is also recommended.

**47** **S** 飛露喜 純米大吟醸 720ml-\$159.9  
**D** Hiroki Junmai Daiginjo (Fukushima Pref)  
**I** Alcohol 16.0% Polish 40% SMV +3  
 Voluptuous and round on the palate, with a gorgeous mouth feel. Refreshing gyo notes of Asian pear on the nose with amazing structure and concentration. A cult-status sake amongst sake connoisseurs.

**48** **S** 新政 生成 生酛 純米 720ml-\$89.9  
**D** Aramasa Ecu Junmai (Akita Pref)  
**I** Alcohol 15.0% Polish 60% SMV +1  
 This Sake has juicy sour-sweetness. The refreshing acidity such as lemon and the grapefruit, it is the taste that is not sweetness, and is natural.

**49** **S** 新政 瑠璃 生酛 純米吟醸 720ml-\$99.9  
**D** Aramasa Lapis Junmai Ginjo (Akita Pref)  
**I** Alcohol 15.0% Polish 50% SMV ±0  
 A fresh mouthfeel reminiscent of the foamy first sip of undiluted sake. The gently clear umami taste, characteristic of Miyama Nishiki rice, is comfortably balanced out by the yeast's acidity that makes one think of citrus fruits; both elements come together to form an elegantly transparent taste.

**50** **S** 新政 天鵞 生酛 純米大吟醸 720ml-\$129.9 (Akita Pref)  
**D** Aramasa Viridian Junmai Daiginjo  
**I** Alcohol 15.0% Polish 40% SMV Unpublished  
 The rice used in brewing this sake, Misato Nishiki, is a variety of rice born from the marriage of Miyama Nishiki rice and Yamada Nishiki rice. Miyama Nishiki rice is known for its transparent quality, while Yamada Nishiki is characterized by its strong umami flavour. Inheriting these seemingly opposite traits, Misato Nishiki possesses a unique taste that is clear with a solid center. This is one sake that fully showcases Misato Nishiki's potential.

**51** **S** 新政 秋櫻 生酛 純米大吟醸 720ml-\$149.9 (Akita Pref)  
**D** Aramasa Cosmos Junmai Daiginjo  
**I** Alcohol 15.0% Polish 40% SMV Unpublished  
 Kazyou Shinkou, a rice variety ideal for sake brewing, was first produced in Akita in the year 1930. Its flavor is gentle, and comfortably light in impression. Now it has been polished to 40% and fermented in wooden vats, to brew this Junmai Daiginjo sake. The familiar woody fragrance born from the wooden brewing vat makes this sake truly exquisite. Overflowing with clarity, and equipped with a smooth mouthfeel in addition to a splendid modulation of sweetness and sourness, this is truly a precious sake.

**52** **S** 一白水成 純米大吟醸 Premium 720ml-\$129.9  
**D** Ippakususei Junmai Daiginjo (Akita Pref)  
**I** Alcohol 16.0% Polish 45% SMV +2  
 Hailing from the Fukurokuju Shuzo brewery, the unfiltered Ippakususei boasts a rich, fruity aroma and retains a strong umami flavour of Akita sake rice. The brewery is considered part of the NEXTS breweries - a group of five young sake brewers that we teamed up to produce quality sake in the Akita prefecture. Try it chilled with sushi or sashimi for a refreshing experience.

**53** **S** くどき上手 純米吟醸 720ml-\$69.9  
**D** Kudokijozu Junmai Ginjo (Yamagata Pref)  
**I** Alcohol 16.0% Polish 50% SMV +1  
 A terrific feeling sake that fills the mouth with fat and gooey flavors but stays super smooth. The brilliant acidity-balancing act takes the sweetness out of the gambit of fruit flavors including pineapple and mango. Plump and complex that is overflowing with lushness and attitude and swagger.

**54** **S** 出羽鶴 "羽ばたき" 純米吟醸 720ml-\$69.9  
**D** Dewatsuru Habataki Junmai Ginjo (Akita Pref)  
**I** Alcohol 14.0% Polish 55% SMV +4  
 Water full of minerals acquired from the cleanest spring and unique rice from Akita Sakakomachi gave birth to this traditional sake. Straight very smooth and round taste with faint notes of vanilla. Slightly dry with crisp minerality and wonderful clean finish.

**55** **S** はちふる 純米吟醸 生原酒 新聞紙巻 720ml-\$99.9  
**D** Hachitsuru Junmaiginjo Namasake (Aomori Pref)  
**I** Alcohol 17.5% Polish 50% SMV +2  
 Brewed using Aomori's sake brewing rice "Hanoabuki", this sake is bottled unfiltered. To avoid light, its bottle is wrapped securely with newspaper. Has strong touch with refreshing smoothness.

**56** **S** 人気ゴールド 純米大吟醸 720ml-\$89.9  
**D** Ninki Gold Junmai Daiginjo (Fukushima Pref)  
**I** Alcohol 15.0% Polish 50% SMV +2  
 It has a light flavor, and the aftertaste is very distinct and refined. This Sake was served at the Nobel Prize Cup 2012 - an esteemed after party of the Nobel Prize.

**57** **S** 南部美人 本醸造 720ml-\$65.9  
**D** Nanbubijin Honjozo (Iwate Pref)  
**I** Alcohol 15.0% Polish 60% Medium taste! +5  
 The brewery has selected the best ingredient rice, and polished this to polishing ratio of 60%, then brewed this in the same way as when brewing Ginjo, carefully with low temperature fermentation. This Sake has been brewed with great deal of care.

**58** **S** 南部美人 特別純米 720ml-\$69.9  
**D** Nanbubijin Tokubetsu Junmai (Iwate Pref)  
**I** Alcohol 15.0% Polish 55% SMV +5  
 Our signature sake Tokubetsu. Using Local rice, water, and craft man. It has message from our President Koukei Kaji that good sake in good price. Our brand sign board, great table sake for everyday refreshment.

**59** **S** 南部美人 純米吟醸 720ml-\$89.9  
**D** Nanbubijin Junmai Ginjo (Iwate Pref)  
**I** Alcohol 15.5% Polish 50% SMV +5  
 By using Miyama-Nishiki, our Junmai Ginjo possesses more strong characterized flavor of dry edgy crispy taste compare to other sake. This one get along with oily/rich flavor food.

**60** **S** 南部美人 純米大吟醸 "仕込み" 720ml-\$129.9  
**D** Nanbubijin Junmai Daiginjo (Iwate Pref)  
**I** Alcohol 16.0% Polish 40% SMV +3  
 Significance of this sake is strong rice flavor. Usual Daiginjo tend to be less flavorful than other, however, since we don't use so much of activated carbon filtration, you can taste more flavor of rice.





**Mini Sake BTL** HimonoYA selected Mini Sake Bottle.

- S ①** うつくしま夢酵母 純米酒 300ml-\$29.9  
Junmai Araddin Bottle (Fukushima Pref)  
Alcohol 15.0% Polish 58% SMV +5  
This Junmai-shu has a nice rice essence throughout and a clean smooth finish. Overall, it has gentle and dry taste goes well Sashimi and Yakitori.
- S ②** 四段仕込み にごり酒 300ml-\$29.9  
Nigori Araddin Bottle (Fukushima Pref)  
Alcohol 15.0% Polish 70% SMV -26  
Nigori is roughly pressed or filtered sake. It is almost like Momiji (sake mushi). Expressing the diversity of sake, this bottle has vivid aromas unfolding with layers of banana and pear flavor.
- S ③** 作り酒屋の ゆず酒 300ml-\$29.9  
Yuzu Araddin Bottle (Fukushima Pref)  
Alcohol 10.0% Polish 70% SMV -70  
Yuzu is a Japanese citrus fruit and commonly used as a seasoning in Japanese cuisine. A smooth blend of the finest Japanese Sake fused with the zesty citrus flavor of Yuzu creates this new bite of flavor to your sake experience.
- S ④** 瀬祭 純米大吟醸 50 300ml-\$39.9  
Dassai Junmai Daiginjo 50 (Yamaguchi Pref)  
Alcohol 15.5% Polish 50% SMV +3  
Light, balanced, clean and easy drinking, this sake is a star. It's wonderful for beginners to get into sake and fantastic for others to simply enjoy.
- S ⑤** 瀬祭 純米大吟醸 39 300ml-\$69.9  
Dassai Junmai Daiginjo 39 (Yamaguchi Pref)  
Alcohol 15.5% Polish 39% SMV +6  
Soft, sweet scents of Cotton Candy, hints of Banana, Japanese pears. The mild palate gives a crisp, clean, dry taste. Very smooth, clear and refined sake. Excellent harmony of flavor and scent. Short, clean finish. Excellent overall well balance.
- S ⑥** 瀬祭 純米大吟醸 23 300ml-\$89.9  
Dassai Junmai Daiginjo 23 (Yamaguchi Pref)  
Alcohol 15.5% Polish 23% SMV +6  
It is made with rice that has been milled so that only 23% of the original size of the grains remains, this is highest degree of milling of any sake in the world. Going to this extreme allows the brewers to create a sake like no other, a sake that is the pinnacle of refined elegance, subtlety, and delicate flavors and aromas.
- S ⑦** 瀬祭 発泡にごり 360ml-\$49.9  
Dassai Sparkling (Yamaguchi Pref)  
Alcohol 15.0% Polish 50% SMV unpublished  
Went into second fermentation process after bottling resulting to this dry Junmai Ginjo base sparkling "Nigori" sake. Very similar to Sparkling Wine, has a rich flavor of sake in mid-palate, followed by the delicate, crisp taste and fruity scents of Junmai Ginjo.
- S ⑧** 白鹿 超辛口 300ml-\$29.9  
Hakushika Extra Dry (Hyogo Pref)  
Alcohol 15.0% Polish 70% SMV +8  
Dry taste (less sweetness) with rich full body, sharp finish and smooth on the palate.
- S ⑨** 加賀鹿 山鹿純米辛口 300ml-\$39.9  
Kagatobi Yamahai Junmai Super Dry (Ishikawa Pref)  
Alcohol 16.0% Polish 65% SMV +12  
Brewed in a time honored traditional skill called "Yamahai" Full-flavored with a perfect acidity. Very sharp finish. Can be served cold to warm.
- S ⑩** くどき上手 純米吟醸 300ml-\$39.9  
Kudokijozu Junmai Ginjo (Yamagata Pref)  
Alcohol 16.0% Polish 50% SMV +1  
A terrific feeling sake that fills the mouth with fat and gooey flavors but stays super smooth. The brilliant acidity-balancing act takes the sweetness out of the gambit of fruit flavors including pineapple and mango. Plump and complex this "swee beast" is layered and luxurious with attitude and swagger.
- S ⑪** ほまれ 異蔵 純米吟醸 300ml-\$39.9  
Homare Tatsumikura Junmaiginjo (Fukushima Pref)  
Alcohol 15% Polish 50% SMV +3  
The nose is a feat of fruitiness and crispness of apple or pear, but not overpowering. The flavor itself is dry, clean and gentle like natural spring water in a dense forest. This is a wonderful sake goes well with almost all Japanese dishes. It is better when served chilled, but slightly heated is also recommended.
- S ⑫** 吉久保 一品 純米大吟醸 300ml-\$39.9  
Yoshikubo Ippin Junmai Daiginjo (Ibaraki Pref)  
Alcohol 16.0% Polish 50% SMV +1  
Great fragrance of fruity flavor and rich sweetness. Good acidity thrown in for balance. With aromas of ripe grapes and apples. Enjoy it on its own, after dinner, or pair with cured ham, winter stews, and anything sky-high in umami. The Silver Prize of London Sake Challenge 2012. The Double Gold Prize of SFWC 2014. The Double Gold Prize of SFWC 2015.
- S ⑬** 上善如水 純米吟醸 300ml-\$39.9  
Jozenmizunogotoshi Junmai Ginjo (Nigata Pref)  
Alcohol 15.0% Polish 60% SMV +5  
Medium dry sake. Refreshing aroma of apple/grape and peach. Expensive savory flavor with soft texture and tart finish.
- S ⑭** 八海山 特別純米 300ml-\$39.9  
Hakkaisan Tokubetsu Junmai (Nigata Pref)  
Alcohol 15.5% Polish 60% SMV +5  
The signature ingredient of this sake is the fine local water, coming from melting snow and filtered by Mount Hakkai. As our Tokubetsu Junmai has a very clean and dry body, it pairs well with not only sushi and sashimi but also lightly oily dishes such as tempura.
- S ⑮** 四季の純米吟醸 240ml-\$39.9  
Shiki no Junmai Ginjo (Kyoto Pref)  
Alcohol 12.0% Polish 60% SMV +3  
It has a well balanced taste of sweetness and sourness. It matches with various types of dishes very well.
- S ⑯** 賀茂鶴 純米 300ml-\$39.9  
Kamotsuru Junmai (Hiroshima Pref)  
Alcohol 14.0% Polish 65% SMV +4  
It was made to ripe slowly to the cold season in process of low-temperature long-duration fermentation method. It is slightly dry with good mouth feel.
- S ⑰** 南部美人 特別純米 300ml-\$39.9  
Nanbubijin Tokubetsu Junmai (Iwate Pref)  
Alcohol 15.0% Polish 55% SMV +5  
Our signature sake Tokubetsu. Using Local rice, water, and craft man. It has message from our President Kosuke Kujii that good sake in good price. Our brand sign board, great table sake for everyday refreshment.
- S ⑱** 真澄 純米吟醸 300ml-\$39.9  
Masumi Junmai Ginjo (Nagano Pref)  
Alcohol 15.0% Polish 55% SMV +5  
This sake's complex fragrance and flavorful tail earn it our "black label" of quality. One of the central pillars of the Masumi brand.
- S ⑳** 人気ゴールド 純米大吟醸 300ml-\$39.9  
Ninki Gold Junmai Daiginjo (Fukushima Pref)  
Alcohol 15.0% Polish 50% SMV +2  
It has a light flavor, and the aftertaste is very distinct and refined. This Sake was served at the Nobel Night Cup 2012- an esteemed after party of the Nobel Prize.
- S ㉑** 人気スパークリング純米吟醸 300ml-\$39.9  
Ninki Sparkling Junmai Ginjo (Fukushima Pref)  
Alcohol 7.0% Polish 60% SMV unpublished  
Rice and rice koji sorbetwens secondarily and spontaneously fermented in this bottle. Carbon dioxide, which is produced in conjunction with alcohol in the process of fermentation, is sealed in this bottle and this is the natural sparkling sake. This is spontaneously fermented sake, so it has mild and refreshing taste.

Price on menu are not inclusive of gst and service charge.

**130ml / 230ml Glass** グラスで楽しめるお酒

- G ①** 松竹梅 てん「天」 180ml (cold or hot) \$9.9  
Shochikubai Ten  
Aic: 13.0% Polish unpublished SMV +3
- G ②** 上善如水 純米吟醸 130ml \$13.9 230ml \$22.9  
Jozenmizunogotoshi (Nigata) Junmaiginjo  
Aic: 15.0% Polish 60% SMV +5 (Smooth taste)
- G ③** 南部美人 特別純米 130ml \$13.9 230ml \$22.9  
Nanbubijin (Iwate) Tokubetsujunmai  
Aic: 15.0% Polish 55% SMV +5 (Medium taste)
- G ④** 久保田 千寿 特別本醸造 130ml \$13.9 230ml \$22.9  
Kubota Senju (Nigata) Honjozo  
Aic: 15.0% Polish 55% SMV +6 (Dry taste)
- G ⑤** 八海山 特別純米 130ml \$14.9 230ml \$24.9  
Hakkaisan (Nigata) Tokubetsujunmai  
Aic: 15.5% Polish 60% SMV +5 (Dry taste)
- G ⑥** 黒龍 いっちょらい 吟醸 130ml \$15.9 230ml \$25.9  
Kokuryu (Fukui) Ginjo  
Aic: 15.0% Polish 55% SMV +4 (Dry taste)
- G ⑦** 鍋島 特別純米 130ml \$15.9 230ml \$25.9  
Nabeshima (Saga) Tokubetsujunmai  
Aic: 15.0% Polish 55% SMV unpublished (Medium taste)
- G ⑧** 磯自慢 本醸造 130ml \$15.9 230ml \$25.9  
Isojiman (Shizuoka) Honjozo  
Aic: 15.0% Polish 55% SMV +5 (Dry taste)
- G ⑨** 飛露喜 特別純米 130ml \$17.9 230ml \$29.9  
Hiroki (Fukushima) Tokubetsujunmai  
Aic: 16.5% Polish 55% SMV +3 (Semi Dry taste)
- G ⑩** 而今 特別純米 130ml \$18.9 230ml \$30.9  
Jikon (Mie) Tokubetsujunmai  
Aic: 16.0% Polish 60% SMV ±0 (Semi Sweet taste)
- G ⑪** 瀬祭 50 純米大吟醸 130ml \$19.9 230ml \$32.9  
Dassai50 (Yamaguchi) Junmaidaiginjo  
Aic: 15.5% Polish 50% SMV +3 (Light taste)

**We have secret sake menu !! Please ask staff !!**

Attention : Requests to pour more than 130ml/230ml of sake will incur additional charge.

**1.8L BIG BOTTLE SAKE** みんなでワイワイ! 一升瓶!

- B ①** 松竹梅 京都伏水仕立 1.8L \$129.9  
Shochikubai Kyotofushimizu  
Aic: 13.5% Polish unpublished SMV +4 (Light Dry taste)
- B ②** 久保田 千寿 特別本醸造 1.8L \$149.9  
Kubota Senju (Nigata) Honjozo  
Aic: 15.0% Polish 55% SMV +6 (Dry taste)
- B ③** 上善如水 純米吟醸 1.8L \$149.9  
Jozenmizunogotoshi (Nigata) Junmaiginjo  
Aic: 15.0% Polish 60% SMV +5 (Smooth taste)
- B ④** 南部美人 特別純米 1.8L \$149.9  
Nanbubijin (Iwate) Tokubetsujunmai  
Aic: 15.0% Polish 55% SMV +5 (Medium taste)
- B ⑤** 八海山 特別純米 1.8L \$159.9  
Hakkaisan (Nigata) Tokubetsujunmai  
Aic: 15.5% Polish 60% SMV +5 (Dry taste)
- B ⑥** 黒龍 いっちょらい 吟醸 1.8L \$169.9  
Kokuryu (Fukui) Ginjo  
Aic: 15.0% Polish 55% SMV +4 (Dry taste)
- B ⑦** 鍋島 特別純米 1.8L \$169.9  
Nabeshima (Saga) Tokubetsujunmai  
Aic: 15.0% Polish 55% SMV unpublished (Medium taste)
- B ⑧** 磯自慢 本醸造 1.8L \$169.9  
Isojiman (Shizuoka) Honjozo  
Aic: 15.0% Polish 55% SMV +5 (Semi Dry taste)
- B ⑨** 飛露喜 特別純米 1.8L \$189.9  
Hiroki (Fukushima) Tokubetsujunmai  
Aic: 16.5% Polish 55% SMV +3 (Semi Dry taste)
- B ⑩** 而今 特別純米 1.8L \$199.9  
Jikon (Mie) Tokubetsujunmai  
Aic: 16.0% Polish 60% SMV ±0 (Semi Sweet taste)
- B ⑪** 瀬祭 純米大吟醸 1.8L \$199.9  
Dassai50 (Yamaguchi) Junmaidaiginjo  
Aic: 15.5% Polish 50% SMV +3 (Light taste)

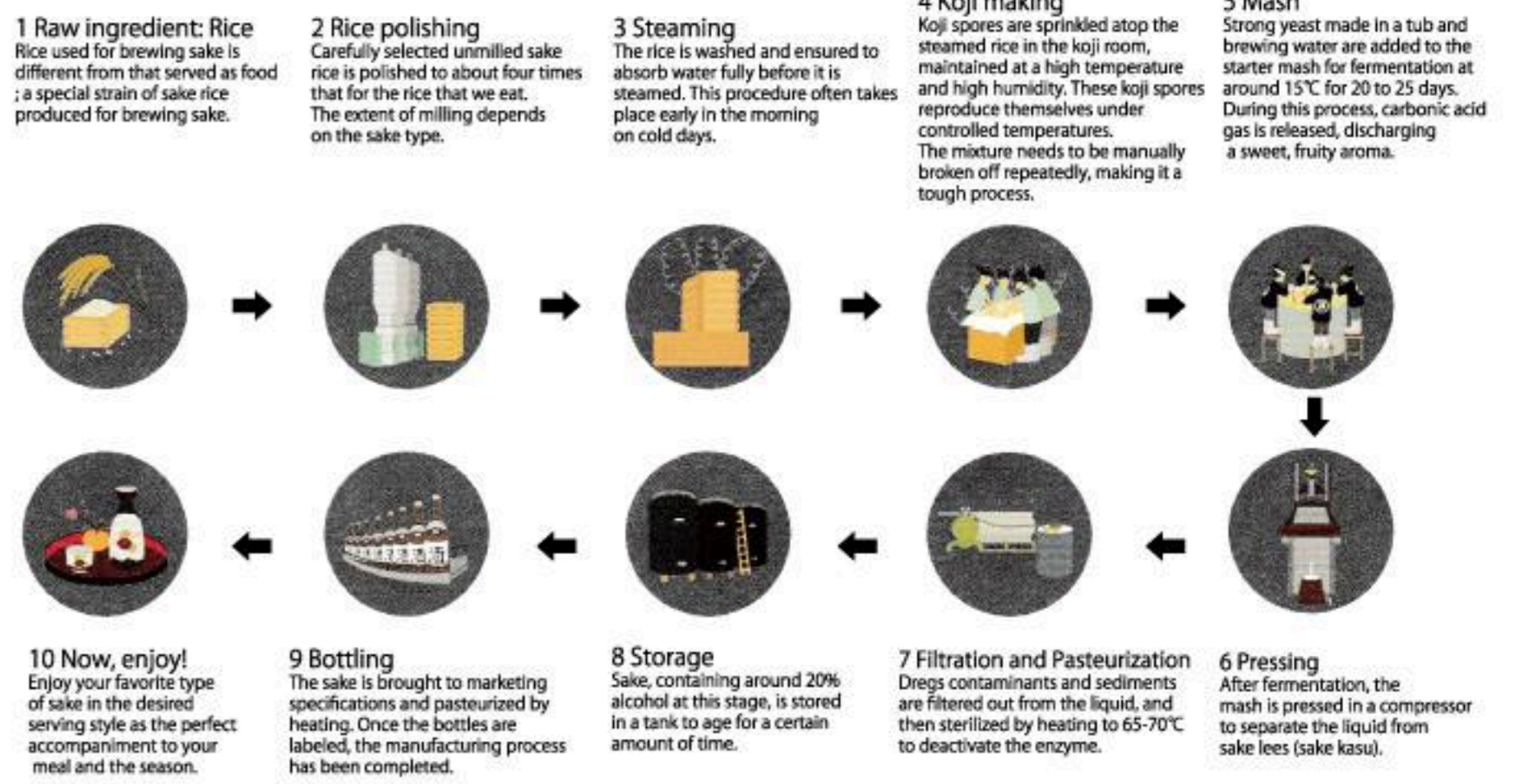
**We have secret sake menu !! Please ask staff !!**

Price on menu are not inclusive of gst and service charge.

**Trivia of SAKE**

お酒がもっとおいしくなる、ちょっと日本酒の豆知識  
If you know this knowledge, You can enjoy SAKE more!!

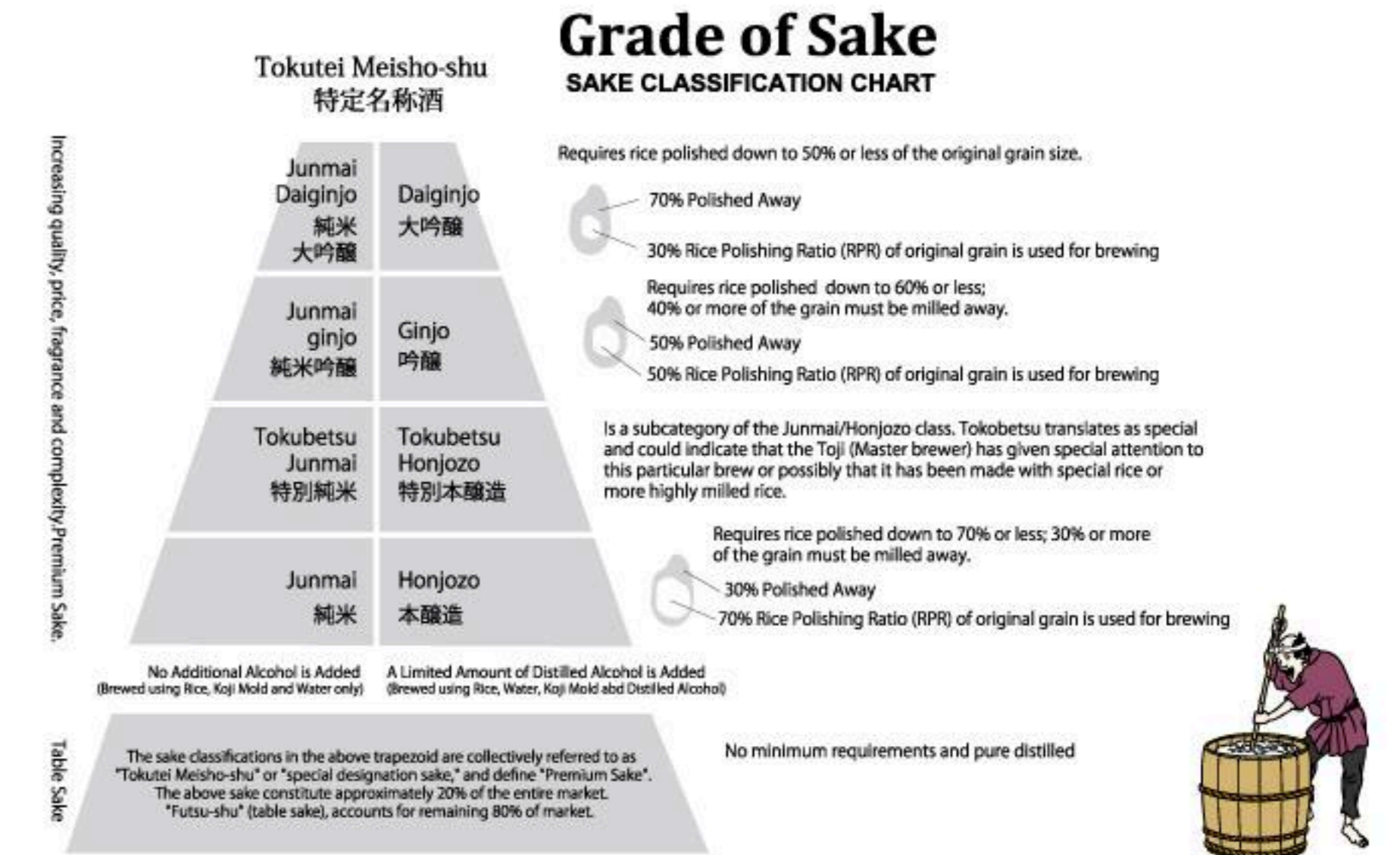
**How Sake Is Made??**  
The Process of Making Sake



Essentially Sake is made from rice, rice koji (a mold), yeast and water using fermentation and filtration processes. However, as Sake is made up of about 80% water, hence the purity & quality of the water affects the taste of the Sake. Region, land and the skills of craftsmen also result in different expressions of Japanese Sake.

Using rice different from table rice, the rice is first polished before undergoing milling to remove the unwanted outer layers of the rice which contain impurities that can adversely affect flavor and aroma. After milling, the rice kernels are washed, soaked and then steamed. Next, rice koji is added to the steamed rice (jomai) to start the fermentation process to convert starch to sugar then to alcohol. The mixture is allowed to sit for about 48 hours before additional water, jomai and rice koji are added over the next 2 days.

Depending on the grade of the sake sought, the fermenting mixture (moromi) is left to ferment from 18 days to 40 days. Following which, the resulting Sake is pressed either using machine or by traditional methods and filtered. Lastly, the Sake undergoes pasteurization at approximately 65°C to stabilize quality.







Sapporo Draft Mug 340ml \$8.9  
 Sapporo Draft Jug 1.8L \$39.9



**BOTTLE BEER**



Tiger Beer 633ml \$12.9  
 Tiger 633ml Bucket(3 BTL) \$34.9



**プレミアムモルツ**

Suntory Premium Malts \$10.9  
 Premium Malts Bucket 5 BTL \$49.9



**キリン一番搾り**

Kirin Beer Ichibanshibori 330ml \$8.9  
 Kirin Beer Bucket 5 BTL \$39.9



**アサヒスーパードライ**

Asahi Super Dry BTL 330ml \$8.9  
 Asahi Super Dry Bucket 5 BTL \$39.9



**アサヒブラック**

Asahi Black BTL Beer 330ml \$10.9  
 Asahi Black Bucket 5 BTL \$49.9



**High Ball**

Add \$3 required for whiskey double shot.

High Ball (Whiskey + Soda) ALL \$8.9

ハイボール

Ginger Ale High Ball (Whiskey + Ginger Ale)

ジンジャーハイボール

Coke High Ball (Whiskey + Coke)

コーラハイボール

Yuzu High Ball (Whiskey + Soda + Yuzu ade)

ゆずハイボール

**Premium High Ball**



Yamazaki High Ball (Whiskey + Soda) \$19.9

山崎プレミアムハイボール

Bottle \$249.9

Add \$9 required for Yamazaki whiskey double shot.

**Chu-hai, Sour**

Add \$3 required for Shochu double shot.

Oolong tea Hai (Oolong tea + Shochu) \$8.9

ウーロンハイ

Green tea Hai (Green tea + Shochu) \$8.9

緑茶ハイ

Yuzu Sour (Soda + Shochu + Yuzu ade) \$8.9

ゆずサワー

Lemon Sour (Soda + Shochu + Lemon 1pcs) \$8.9

レモンサワー

Calpis Sour (Soda + Shochu + Calpis) \$8.9

カルピスサワー

ボトルチャージ (お一人様)

Bottle Charge (Per person) \$3.0

Include Ice cube, water, soda



# ICEBERG PROMOTION!!!!

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勝  
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Play  
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If yo

**50% OFF**

10% OFF

申し訳ございません。  
いろいろ問題が多いので  
「じゃんけんプロモーション」は  
終了いたしました。

\$63.2

**\$39.5** \$71.1

ボトルキープの期間は2ヶ月となります。

Able to keep the bottle for 2 months.

Indicate your name and contact number.

ボトルチャージはお一人様3ドル頂いております。

An additional of \$3 per pax required for any bottle purchase.

(Including ice cube, water and soda)



**海外限定!!**

**芋いちこ 700ml**

lichiko made from sweet potato

**\$54.9**



**麦いちこ 720ml**

lichiko made from barley

**\$54.9**

## SHOCHU GLASS BOTTLE



**霧島 20%【芋】** Add \$4 required for Kirishima double shot.

Kirishima made from sweet potato.

Glass \$9.9 1.8L Pack \$139.9



**黒霧島 25%【芋】** Add \$4 required for Kurokirishima double shot.

Kurokirishima made from sweet potato.

Glass \$9.9 720ml \$69.9 1.8L \$159.9



**いちこ 20%【麦】** Add \$4 required for lichiko double shot.

lichiko made from barley.

Glass \$9.9 1.8L Pack \$139.9



**一刻者 25%【芋】** Add \$4 required for Ikkomon double shot.

Ikkomon made from sweet potato.

Glass \$9.9 720ml \$79.9 1.8L \$179.9



**富乃宝山 25%【芋】** Add \$4 required for Tomino Hozan double shot.

Tomino Hozan from sweet potato.

Glass \$12.9 720ml \$79.9 1.8L \$179.9

## BOTTLE SET

Bottle Charge (Per person) \$3.0

Include Ice cube, water, soda

オプションでレモン・梅干し・胡瓜は別途1ドル、

Cut Lemon 5 slices, Umeboshi Plum 2pcs and Shredded Cucumber add \$1.0

そのほかの割物はのデカンタは別途2ドルいただきます。

If other mixer for Shochu ( Oolong Tea, Green Tea etc). It will be \$2.0

## UMESHU (PLUM WINE)



**チョーヤ梅酒**

Add \$4 required for Choya Umeshu double shot.

CHOYA Umeshu

Glass \$8.9 650ml \$69.9

## WINE

Red Wine Glass \$12.9 Btl \$59.9/750ml

White Wine Glass \$12.9 Btl \$59.9/750ml

Sparkling Wine Btl \$59.9/750ml



## Soft Drinks

**当店は無料のお茶（あがり）はご用意しておりませんのでご了承ください。**

Coke	\$4.9	Ginger ale	\$4.9	Calpis Water	\$4.9	Oolong Tea (ICE&HOT)	\$3.9
Coke ZERO	\$4.9	Orange Juice	\$4.9	Calpis Soda	\$4.9	Green Tea (ICE&HOT)	\$3.9
Sparkling Water Perrie 330ml	\$4.9						

**All soft drinks are charged per cup and NON refillable.**

Prices on menu are subject to GST and service charge.



**WARNING**  **By ordering our drinks free flow, you shall be deemed to have agreed to the rules.**

**\$35++** / Per person  
**Last Order**  
**90 minutes**

**Free flow extension can only be ordered before your last order.**

**Extend 60 minutes Add \$20++** Per person

### Free Flow Drinks Rules in Himonoya

申し訳ございません。飲み放題のおねだり、融通は利けません。本当にお店が潰れてしまいます。

We are strict about the Free Flow Drinks Rules.

We hold the rights to deny free flow to any customers who do not follow the rules.

Please understand. We hope that you will follow the rules as stated and enjoy your time here.

#### 【オーダーに関して Regarding Drink Orders】

追加のオーダーは飲み終わってからお一人様 1 杯ずつお願いいたします。

Please order only after finishing your drink.

**Note: You can only order one drink at a time.**

オーダーの際はお客様が従業員へ声かけによる追加オーダーが必要です。  
お客様のお飲み物がなくなり次第、従業員が自ずとサーブすることはありません。

Free-flow drinks will not be served without ordering.

Upon finishing your drink, please inform our staff to get your next order.

#### 【不正行為に関して Regarding Misuse of Free Flow】

飲み放題をご注文していないお客様とのドリンクを 1 杯でもシェアした場合、  
発覚次第、いかなる理由があってもシェアし飲んだ全員分の代金をご請求させていただきます。

私どもの注意に対するお客様の虚偽言動に関しては店内に設置している

CCTV をもとに判断させていただきます。

**If customers with free flow drinks share with those who have not ordered free flow, we will charge free flow for all customers at the table without notice.**

Should there be any dispute, we will use the store's CCTV footage to make a decision.

#### 【過剰オーダーに関して Regarding Excessive Ordering】

飲める分だけご注文ください。

ひどい飲み残し（お一人様 1/2 杯以上）は迷惑料としてお一人様 \$50 追加料金をいただきます。

Please only order what you are able to finish.

**If there are excess leftover drinks (more than half a glass per person), there will be a charge of \$50 per person.**

#### 【迷惑行為に関して Regarding Disruptive Behaviour】

一気飲み、ものを叩く、騒ぐなどの行為は他のお客様の迷惑になるので  
お控えいただきますお願いいたします。

それでも騒ぎたい人は速やかにお会計を済まし、直ちにご退店ください。

Customers who binge drink, hit the table and are excessively noisy are a disturbance to customers so please refrain from such behavior. Customers who continue being disruptive will be asked to settle their bills and leave the restaurant as soon as possible.



【ラストオーダーに関して Regarding Last Oder】

後から合流されたお客様も先にご来店されているお客様の終了時間に合わせてラストオーダーとさせていただきます。ビールや焼酎などジャグはラストオーダーでのご注文はご遠慮願います。お一人様グラスで1杯ずつのみのご提供となります。

**Customer who arrive later will be subject to the same last order timing as first customer of the table.**

We don't serve Beer jugs and Shochu jugs for last order. Only Mug and Cups per person.

【泥酔されているお客様に関して Regarding Excessively Drunk Custome】

過去に急性アルコール中毒を招き、転倒によるケガや酔っ払いの喧嘩、傷害事件、器物破損があり以降警察の指示により泥酔されているお客様にはお酒の提供は一切止めさせていただきます。速やかにご退店お願いいたします。

Due to past cases of alcohol poisoning and injury arising from falls and fights, as well as damage of property due to drunken behaviour, following instructions from the police, we will stop serving alcohol to excessively drunk customers and request for them to leave the restaurant as soon as possible.



**If you don't want to clean your vomit, VOMIT PENALTY \$100 per pax**



【開始時間に関して Regarding Starting Times of Free Flow】

当店のラストオーダー時間に基づき、ドリンクフリーフローの10時以降のお時間からの開始で90分に満たない場合もラストオーダーは11時30分とさせていただきます。

Following the last order and closing timings of the store, for free flow drinks that are ordered after 10pm and have not reached 90 minutes, last orders will still be at 11:30pm.

**We only serve free flow drinks one at the time even soft drinks.**

### BEER

サッポロ生ビール

Sapporo Draft Beer 340ml

### CHU-HAI

ウーロンハイ・緑茶ハイ・レモンサワー・ゆずサワー  
Oolong Hai • Green Tea Hai • Lemon Sour • Yuzu Sour

### HIGH BALL

ハイボール・ジンジャーハイボール・コーラハイボール  
High Ball • Ginger High Ball • Coke High Ball

### SHO-CHU/PLUM WINE (ロック・水割り・ソーダ割り・お湯割り)

芋焼酎20度・麦焼酎20度・梅酒8度  
Imo Shochu • Mugi Shochu • Plum Wine  
(Choose from: rock, water, soda, hot water)

飲み放題の梅酒は8度なので薄いです。  
We serve low alcohol (8% only)  
Plum Wine for free flow.

### SAKE

飲み放題の日本酒は松竹梅「天」です。  
We serve Shochikubai TEN  
Sake for free flow.

日本酒(冷・燗)  
Cold Sake • Hot Sake

熱燗は提供に時間がかかります。  
Hot Sake will take time.  
(Around 5-10 mins)

### SOFTDRINK

ウーロン茶・緑茶・オレンジジュース・コーラ・コークゼロ・ジンジャーエール  
Oolong Tea • Green Tea • Orange Juice • Coke • Coke Zero • Ginger Ale