

# ROKETTO IZAKAYA

These days I find myself eating & drinking at casual restaurants more often than not. Drinking alone is fun (don't judge me) but nothing beats drinking & eating with friends in a relaxed setting, adding to this equation we wanted to bring in our mod sin DNA, my love for Japanese & Thai flavours. The result is Roketto Mod-Sin Izakaya.

So let your hair down, kick your shoes off (ok maybe keep the shoes on) order a sake and chill at our eclectic oasis. Or as we say it in Roketto Niseko, Irashaimase! いらしやいませ!

- Willin Low

## SOURS

our most popular cocktails are these sours.

	REG
YUZU	15
GRAPEFRUIT	15
SNG MUAY	15

## SAKE

We take pride in our sake selections as Chef loves sake. These are mainly artisanal sake breweries from different regions in Japan.

### PREMIUM SAKE 高級酒 720ml

七本槍 135

#### SHICHI HON YARI JUNMAI GINJO

Region: Shiga Prefecture  
Rice type: Tamasakae  
Polished: 50%

瀧澤 100

#### TAKIZAWA JUNMAI GINJO

Region: Nagano Prefecture  
Rice type: Hitogokoli  
Polished rate: 55%

吟酒 90

#### KIKUZAKARI GINSYU GINJO

Region: Nagano Prefecture  
Rice type: Miyama Nishik  
Polished rate: 55%

### HOUSE SAKE 酒 280ML 720ML 1800ML

獺祭 40 92 220

#### DASSAI 45 JUNMAI DAIGINJO

Region: Yamaguchi Prefecture  
Rice type: Yamadanishiki  
Polished rate: 45%

This clean sake has hints of orange and clove taste with delicate sweetness and moderate umami and has fruity aromas with floral notes.

日本盛 25 60 160

#### NIHONSAKARI NIGAWAI FUTSU SHU

Region: Hyogo Prefecture  
Rice type: Hyogo local rice  
Polished rate: 75%

A simple, light, clean and enjoyable sake that can pair with lighter foods, with the option to warm up to pair with richer and oilier foods.

水芭蕉 32 78 185

#### MIZUBASHO JUNMAI GINJO

Region: Gunma Prefecture  
Rice type: Yamadanshiki  
Polished rate: 60%

A fruity but elegant sake with soft notes and hints of acidity. It has delicate sweet entry with dry crisp finish. Because of its condensed umami it enhances the flavours of various dishes. Can be enjoyed cold and at room temperature.

加茂錦 37 85 200

#### KAMONISHIKI JUNMAI DAIGINJO

#### NAMAZUME GENSU

Region: Nigata Prefecture  
Rice type: Gohyakumangoku  
Polished rate: 50%

The clean flavours and short finish in this sake has fresh elegant aromatics. It has layers of exquisite textures with full body and burst of umami that are reminiscent of fruit which is great when paired with food.

### Special Edition Sake 限定版酒 500ml

玉川 120

#### TAMAGAWA ICE BREAKER JUNMAI GINJO

Region: Shiga Prefecture  
Polished rate: 60%

ABE REGULUS 115

Region: Nigata Prefecture  
Rice type: koshitanrei & gohyakumangoku