

純米大吟醸 Junmai-Daiginjo

Within the 'Ginjo' group, those made from rice polished to less than 50% of its original size are called 'Daiginjo'

醸し人九平次 雄町(愛知) Kamoshibito Kuheiji Omachi / Aichi	雄町 Omachi	Carafe ¥1,980 Bottle ¥7,700
紀土(和歌山) Kid / Wakayama	山田錦 Yamadanishiki	Carafe ¥2,530 Bottle ¥9,680
瀬祭 磨き 三割九分(山口) Dassai 39 / Yamaguchi	山田錦 Yamadanishiki	Carafe ¥3,080 Bottle ¥12,100
久保田 萬寿(新潟) Kubota Manju / Niigata	五百万石ほか Gohyakumangoku	Carafe ¥4,180 Bottle ¥16,500
嘉泉 純米大吟醸(東京) Kasen Jyunmai daiginjyou / Tokyo	山田錦 Yamadanishiki	Bottle ¥17,600
醸し人九平次 別誂(愛知) Kamoshibito Kuheiji Betsu Atsurae/ Aichi	山田錦 Yamadanishiki	Bottle ¥19,800
瀬祭 磨き 二割三分(山口) Dassai 29 / Yamaguchi	山田錦 Yamadanishiki	Bottle ¥20,900

純米吟醸 Junmai-Ginjo

'Ginjo-shu' is sake made from white rice at a rice polishing ratio below 60%, by the low temperature fermentation.

太平山 澄月(秋田) Taiheizan Chogetsu / Akita	秋田酒こまち Akita-sakekomach	Carafe ¥1,870
羽根屋 煌火 生原酒(富山) Haneya Kirabi / Toyama	五百万石 Gohyakumangoku	Carafe ¥2,310 Bottle ¥8,800
浦霞 No.12(宮城) Uragasumi No.12 / Miyagi	蔵の華 Kuranohana	Carafe ¥2,310 Bottle ¥8,800
南部美人 心白(岩手) Nanbubijin / Iwate	山田錦 Yamadanishiki	Bottle ¥9,900

※料金は税込みとなります。別途、サービス料13%を頂戴いたします。

* All prices are tax included. The price is subject to 13% service charge.

純米 Junmai

Junmai' is made without addition alcohol.

It tends to have more rice-based umami flavour than alcohol-added sake.

酔鯨 中取り(高知) Suigei / Kochi	高知県産米 Local rice	Carafe Bottle	¥1,870 ¥7,150
澤屋まつもと 守破離 山田錦(京都) Sawaya matsumoto SHUHARI / Kyoto	山田錦 Yamadanishiki	Carafe Bottle	¥2,310 ¥8,800
天寿(秋田) Tenju / Akita	国産米 Local rice	Carafe Bottle	¥1,760 ¥7,260
九頭龍(福井) Kuzuryu / Fukui	五百万石 Gohyakumangoku	Carafe Bottle	¥1,870 ¥7,150

特別純米 Special Junmai

嘉泉 東京和譲 (東京) Kasen TOKYO wajyou / Tokyo	国産米 Local rice	Carafe Bottle	¥2,420 ¥8,800
--	-------------------	------------------	------------------

大吟醸 Daiginjo

'Daiginjo' is a type of sake with 50 % or less remaining (over 50 % polished) with distilled alcohol added.

鍋島 大吟醸 (佐賀) The Nabeshima / Saga	山田錦 Yamadanishiki	Carafe Bottle	¥3,960 ¥15,400
黒龍 龍(福井) Kokuryu / Fukui	五百万石 Gohyakumangoku	Bottle	¥19,800

生酏 山麩 Kimoto, Yamahai

'Kimoto' is a traditional method of sake brewing that uses the power of natural lactic acid bacteria,flavorful, savory and pairs really well with the sort of rich, oily dishes.

末廣 伝承山麩純米(福島) Suehiro/ Yamahaijunmai /Fukushima	国産米 Local rice	Bottle	¥7,700
--	-------------------	--------	--------

本醸造 Honjozo

Honjozo' is fortified with a small amount of distilled alcohol.
It tends to be lighter and drier sake.

澤乃井 大辛口(東京) Sawanoi / Tokyo	国産米 Local rice	Carafe	¥1,430
--------------------------------	-------------------	--------	--------

※料金は税込みとなります。別途、サービス料13%を頂戴いたします。

* All prices are tax included. The price is subject to 13% service charge.

日本酒スパークリング Sparkling japanese Sake

一ノ蔵 すず音 (宮城) Bottle ¥2,200

日本酒ペアリング Sake Pairing

3種セット ¥3,300
3Glasses of Sake Pairing

4種セット ¥3,960
4 Glasses of Sake Pairing

※コース料理にあわせて1種類90mlをご用意致します。
※ We will prepare one kind 90 mm according to the course meal.