

SAKE 日本酒 ALL OUR NIHONSHU (SAKE) ARE SERVED CHILLED IN WINE GLASS

INFUSED SAKE	GLASS CARAFE		BTL
	90ML	200ML	
HEIWA SHUZO YUZUSHU 7.5% ABV 720ml (WAKAYAMA, JAPAN) This Yuzushu is made with a one-year-old Junmai Sake and Yuzu juice, at a 1:1 ratio. The yuzu fruit is grown in Wakayama and is juiced with its peel, giving all the qualities of the fruit, sweet, sour and bitter.	17	34	110
HEIWA SHUZO 'UMESHU NIGORI' 10% ABV 720ml (WAKAYAMA, JAPAN) Ume is in the plum family, this tart yet sweet dried fruit is infused into Junmai sake, try this fabulous Japanese sake on the rocks or mixed with soda.	14	28	100
HEIWA SHUZO 'FURU-TSURU-UME 10-YEAR-OLD UMESHU' 17% ABV 720ml (WAKAYAMA, JAPAN) Premium umeshu. The plums are steeped in sake for 4 months, and then aged in a tank for 2 years. It is then placed in used oak barrels for further aging of at least 8 years.	22	40	160
NIGORI (CLOUDY)			
2022 MIYOSHINO JOZO 'HANATOMOE SPLASH' JUNMAI DAIGINJO NIGORI 17% ABV 720ml (NARA, JAPAN) Polished:50%, no charcoal filtration, unpasteurised, undiluted, cloudy. This sake is made with a blend of rice polished to 50% and fermented utilising naturally occurring yeast in the brewery. This Nigori sake has a zesty gentle spritz with a fresh, round and vibrant palate.	19	38	141
DRY & SAVOURY			
2022 MIOYA SHUZO 'YUHO YAMAOROSHI' JUNMAI GINJO 17% ABV 720ml (ISHIKAWA, JAPAN) No charcoal filtration, unpasteurised, undiluted. It is made with two rice types, sake rice and table rice. This well-balanced sake is full of flavour and umami with a dry and spicy finish.	17	34	122
2023 SHATA SHUZO 'TENGUMAI' JUNMAI 16% ABV 1800ml (ISHIKAWA, JAPAN) Polished:60%. This sake has a strong acidity wrapped in rich flavour. The texture is creamy and warms your palate, an elegant style with a nice citrus crispness on the finish.	12	22	165

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BALANCED & FRAGRANT

GLASS CARAFE BTL
90ML 200ML

2023 MIYOSHINO JOZO 'HANATOMOE JUN DAI DAI' 18 36 133

JUNMAI DAIGINJO 17% ABV 720ml (NARA, JAPAN)

Polished:50%, no charcoal filtration, unpasteurised, undiluted.

This sake is made with a blend of rice and fermented utilising naturally occurring yeast in the brewery. It shows a vibrant fruit-driven aroma with a smooth textural palate and fine acid-driven finish.

MEDIUM & FRUITY

2023 CHIYO SHUZO 'SHINOMINE YAMAHAI' 16 32 119

JUNMAI 17% ABV 720ml (NARA, JAPAN)

Polished:77%, no charcoal filtration, unpasteurised, undiluted.

This sake is made with Omachi sake rice, through a traditional style of fermentation starter 'Yamahai'. Nice texture with a hint of fruitiness and a round soft mouthfeel.

2022 MIYOSHINO JOZO 'HANATOMOE YON-DAN' 16 32 119

JUNMAI 17% ABV 720ml (NARA, JAPAN)

Polished:70%. 4-stage ferment, no charcoal filtration, unpasteurised, undiluted.

YON-DAN is rare in sake production, it gives the sake more body and intensity, brings out a fruity aroma, and a perfect balance of sweetness and acidity with a creamy mouthfeel.

COMPLEX

2021 MORIKI SHUZO 'RIE STYLE' 16 32 119

JUNMAI 18% ABV 720ML (MIE, JAPAN)

Polished:60%, no charcoal filtration, unpasteurised, undiluted.

Toji Rie designs a full-bodied yet delicatated sake from Ise Nishiki rice. It has a powerful and deep aroma, but it is layered and long with a vibrantly fresh backbone of acidity.

INTENSE

2016 MARUO HONTEN 'YOROKOBI GAUJIN' 13 26 232

JUNMAI 18.5% ABV 1800ml (KAGAWA, JAPAN)

Polished:60%, no charcoal filtration, unpasteurised, undiluted.

A unique and complex sake that has been aged for 6 years with hints of mushroom and nuts. Creamy texture, elegant and rich.