
SAKE LIST

SAKE IS A JAPANESE ALCOHOLIC BEVERAGE MADE FROM FERMENTED RICE. IT CONSISTS OF FOUR INGREDIENTS: RICE, YEAST AND A MOLD CALLED KOJI. KOJI IS THE MOLD THAT IS CAREFULLY DISTRIBUTED OVER THE RICE TO CONVERT THE STARCHES TO SUGAR. THIS PROCESS, ALONG WITH THE DIFFERENT YEASTS, THE VARYING QUALITY AND MINERALITY OF WATER AROUND JAPAN SHAPES THE FLAVOR PROFILE OF SAKE.

COLD

Natsu No Omide 14 %

Deep & refreshing, evolving from a sweet start to an intense acidity, reminiscent of sweet grapefruit.

Cup: 90,- Carafe: 350,-

Shinzenmei 14 %

Sparkling sake. Fresh and dry, slightly bitter, some candy notes, a touch of dry and warm finish.

Cup: 95,- Carafe: 360,-

Ishi No Kanbase 17 %

Unique sweet & sour fruity sake. Unpasteurised, unfiltered and undiluted.

Cup: 100,- Carafe: 380,-

Ine Mankai 14 %

Fine acidity, good concentration, a very long and sweet aftertaste with preserved plums.

Cup: 110,- Carafe: 400,-

Soma No Tengu 17 %

Full-bodied and concentrated, great acidity, fresh & long, touch of sweetness. But integrated aftertaste.

Cup: 110,- Carafe: 400,-

WARM

Ryorizake 14 %

Fruity, full-bodied, umami-infused. It has deep yet straightforward character with earthy & aged notes.

Cup: 85,- Carafe: 310,-

Kokoro 17 %

Is minimally polished & acquires a dry, fresh, fruity citrus touch. It's versatile, with long aftertaste.

Cup: 90,- Carafe: 350,-

Biden 1999 16 %

Distinctive soft & full-bodied aroma, with caramel & almond tones. Typical to aged sake.

Cup: 95,- Carafe: 360,-

Katori 90 Namagen 20 %

Full-bodied & concentrated with significant intensity, robust. With excellent depth and noticeable alcohol.

Cup: 95,- Carafe: 360,-

飲心

