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飲み物  
**BEVERAGES**



# 日本酒 SAKE



## 大関 銀冠 Ozeki Ginkan Silver Futsu-shu

Alc 15% | Rice Polishing Ratio: - | SMV: +1

The Ozeki Silver Sake is well-balanced and smooth, with slightly lower alcohol content and acidity. It can be enjoyed in a variety of ways – chilled, warmed or room temperature.

**10** (125ml)  
**130** (1800ml)



## やまとしずく純米吟醸 Yamato Shizuku Junmai

Alc 15% | Rice Polishing Ratio: 65% | SMV: +5

Vibrant rice aroma of rice, soft nutty fragrance like almond and hazelnuts. Soft acidity, savory taste dense that ends crisp, dry and sharp. With its good acidity and prominent umami, it goes perfectly well with various types of dishes.

**98** (720ml)



## 桃川 純米酒 Momokawa Junmai

Alc 15% | Rice Polishing Ratio: 70% | SMV: +2

The Momokawa Junmai Sake is made for Autumn food flavours and has a splendid nose filled with hints of berry, melon, peach and ripe fruit. Its complex, expressive aromas carry a rich taste and fruity tones that become more apparent when served warm.

**35** (300ml)  
**78** (720ml)



## 伯楽星 純米吟醸 Hakurakusei Junmai Ginjo

Alc 15% | Rice Polishing Ratio: 55% | SMV: +4

The perfect representation of the “ultimate food sake”. The subtle fruitiness that fills one’s mouth is juxtaposed with a sharp refreshing acidity reminiscent of fresh citrus. When paired with a meal, the sake’s low sugar content, freshness, and subtle bitterness are highlighted. The flat polished rice brings out an outstanding sharpness which helps cleanse one’s palate.

**98** (720ml)



## 瑞鷹 芳醇 純米酒 Zuiyo Honjun Junmai

Alc 15% | Rice Polishing Ratio: 65% | SMV: +6

The Zuiyo Honjun Junmai Sake is brewed with quality rice from the Kumamoto prefecture and Ah Sou’s spring water. This results in its full body, very smooth texture and sweet, fruity flavours.

**38** (300ml)  
**88** (720ml)



## 奥の松二本松限定 純米酒 新聞巻 Okunomatsu Junmai Shinbun Maki

Alc 15% | Rice Polishing Ratio: 60% | SMV: -7

Okunomatsu Nihon-Matsu Gentei Junmai Sake (Shinbun-Maki) is a sake from Nihon-Matsu, Fukushima Prefecture. Wrapped in shinbun (newspaper), it has a pleasant fruity aroma reminiscent of banana, pear and white flowers, with flavours of melon, yoghurt, strawberry and a touch of acidity reminiscent of lemon peel.

**98** (720ml)



## 宮の雪 純米吟醸 Miyanoyuki Junmai Ginjo

Alc 16% | Rice Polishing Ratio: 50% | SMV: -3.5

Excellent Junmai fresh like pear and brewed using the 50% polished Yamadanishiki. Perfumed, floral and bold with jasmine and melon aromas. A juicy sake, with a pleasant panna cotta cream finish. Slowly fermented at low temperature, this Junmai is mildly dry with a hint of sweetness and rich in the flavors of rice.

**48** (300ml)



## 環日本海.純米原酒.超辛口 Kan Nihonkai Junmai Genshu Cho- Karakuchi

Alc 17.5% | Rice Polishing Ratio: 65% | SMV: +15

The Kan Nihon Kai Junmai Genshu Cho- Karakuchi is a very dry sake with a crisp aftertaste. For this sake, you can enjoy the full-bodied flavour of raw sake and the rich umami of rice, brewed at low temperatures using rice sourced from Shimane and Mitsumi groundwater.

**98** (720ml)



## 奥の松 あだたら吟醸 Okunomatsu Adatara Ginjo

Alc 15% | Rice Polishing Ratio: 60% | SMV: +4

This sake won the International Wine Challenge (IWC) Gold Award 2018 as the overall Champion Sake 2018. A full and lively aroma with a smooth finish, selected by 59 experts from 15 countries. A perfect ginjo sake that is wonderful for an evening sip, and goes well with grilled food and skewers.

**88** (720ml)



## 大関 純米大吟醸酒 Ozeki Junmai Dai Ginjo

Alc 15% | Rice Polishing Ratio: 50% | SMV: ±0

A sophisticated flavour by combining ingredients and technique to create an easy to sip full-bodied sake. Fruity yet floral in aroma with subtle sweetness makes it rich flavourful experience.

**98** (720ml)



## 日本酒 SAKE



### 大信州 GI 長野 hitogochi Daishinshu GI Hitogokochi

Alc 15% | Rice Polishing Ratio: 60% | SMV: ±0

Made with 100% Hitogokochi rice, a new type of sake rice specifically made for Nagano, with light aromas of green apple and strawberry, with a creamy airy finish.

**108** (720ml)



### 奥の松「醸侍」 George Black Junmai Dai Ginjo

Alc 16% | Rice Polishing Ratio: 50% | SMV: -1

This sake is produced by the nineteenth descendant of the samurai, and tastes extremely delicate with an slightly strong but smooth aftertaste.

**108** (720ml)



### 刈穂 翠鳥 純米吟醸 Kariho Junmai Ginjo Kawasemi

Alc 16% | Rice Polishing Ratio: 50% | SMV: +2

Brewed using Akita Komachi Jikomi and AK-1 (Akita Ryuuka Koubou). A very special type of yeast that produces a gorgeous aroma. Soft fruits scents, muscat grapes, hint of pear and banana notes followed by a crisp and clean taste with just the right amount of umami and acidity.

**108** (720ml)



### 楯野川 純米大吟醸 清流 Tatenokawa Junmai Daiginjo Seiryu

Alc 14% | Rice Polishing Ratio: 50% | SMV: -2

'Seiryu' in English means 'clear stream'. Rice originally grown in Yamagata Prefecture "Dewasansan". A light, moderate, clear character type of sake, easy and neat on the palate. Fresh fruits, citrusy with sweet candles on the notes. Very gentle, quiet ending.

**108** (720ml)



### 古伊万里 前 純米吟醸 Koimari Saki Junmai Ginjo

Alc 16% | Rice Polishing Ratio: 55% | SMV: 0

Gentle and gorgeous Ginjo aroma that is citrusy, hints of mint, peach, ripe mango and pear. Well balanced of sweetness and acidity with a slight bubbly sensation. Smooth and great to pair with pickled vegetables and seafood.

**108** (720ml)



### 澤乃井 純米大吟醸 Sawanoi Junmai Dai Ginjo

Alc 15% | Rice Polishing Ratio: 50% | SMV: ±0

One of the fruity sakes under Sawanoi sake label. This Junmai Daiginjo is has slight sweet notes that give off a refreshing feeling when savoured, and complements well with spicy food.

**168** (720ml)

## ビール BEER

### サッポロ プレミアム 生 ビール Sapporo Draft

**10** (330ml)

**14** (500ml)



## 梅酒 UMESHU

### 楽園梅酒 Kiyosu Zakura Rakuen Umeshu

Alc 8%

An easy drinking umeshu that can be paired easily with most dishes. It also contains 25% lower calories compared to other plum liqueurs, and is a healthier alternative to an already-healthy beverage option.

Choice of: On the rocks / water / soda

**8** (100ml)

## ハイボール HIGHBALL



### ハイボール Godo Shusei Highball

Alc 37%

This whisky is characterised by its deep taste and mellow aroma with a subtle smoky flavour.

**10** (glass)



焼酎ハイボール  
SHOCHU & CHU-HI



いーちこ 麦焼酎  
**Sanwa Iichiko Mugi Shochu**

Alc 25%  
The Iichiko Mugi (Barley) Shochu has an outstanding aroma combined with an excellent body. It can be enjoyed in a variety of ways – on the rocks, or with cold or hot water – each bringing out its sophisticated flavour in a different manner.

**10 (glass)**



酎ハイ  
**Lemon Sour**

Shochu | Lemon | Soda Water

**10 (glass)**



緑茶ハイ  
**Ryokucha-hi**

Shochu | Green Tea

**10 (glass)**



カルピス酎ハイ  
**Calpis Sour**

Shochu | Calpico | Soda

**10 (glass)**



柚子チューハイ  
**Yuzu Sour**

Shochu | Yuzu | Soda Water

**10 (glass)**

スパークリング酒  
SPARKLING SAKE & FRUIT LIQUEUR



大関 花泡香 ゆず  
**Hana Awaka Sparkling Yuzu**

Alc 5%

大関 花泡香 ピーチ  
**Hana Awaka Sparkling Peach**

Alc 7%

A low alcohol sake with a mouthful of fruitiness and bubbles that spread across your palate. Excellent as an aperitif and dessert sake.

**22 (250ml)**

ノンアルコールドリンク  
NON-ALCOHOLIC BEVERAGES

Tea

緑茶  
**Green Tea** (hot | cold) **2.5** (free flow)

ほうじ茶  
**Hojicha** (by the pot) **5.5**

アイスレモンティー  
**Homemade Iced Lemon Tea** **4.5**

Others

ハニーレモン  
**Honey Lemon** (hot | cold) **4.5**

コーラ  
**Coke Original** **3.5**

コーラ ゼロ  
**Coke Zero** **3.5**

スプライト  
**Sprite** **3.5**

ジンジャーエール  
**Ginger Ale** **3.5**

カルピス  
**Calpico** **4.5**