

楽楽

酒

焼酎



酒



SAKE 720 ml

SAKARI JUNMAI DAIGINJYO 盛純米大吟醸

\$138

Thanks to the right balance of JDG, non-pasteurization (Nama) and original yeast, this sake contains rich flavor of rice and fresh fruity aroma (Ginjo-ka). This fresh fruity aroma is generated by Nihonsakari's original yeast.
Fine Sake Award Gold 2020

Origin 兵庫 Hyogo Local Rice, SMV 0, RPR 50%



NIHONSAKARI JUNMAI DAIGINJYO SOHANA 日本盛 純米大吟醸 超特撰惣花

\$168

This is an upgrade to the beloved Souhana Junmai Ginjo who have been loved for more than 100 years. Rice driven aromas, with hints of apple and white grape. Creamy mouthfeel, rich body while being clean and structured. This sake matches well with Tempura, Unagi, Beijing Duck and Sweet and Sour pork.

Origin 山田錦 Yamadanishiki, SMV -6, RPR 38%



JANPAN SPARKLING SAKE じゃんぱん 発泡酒

\$158

Balance of sweetness and acidity. It is a refreshing sake that goes well with appetizers like ham, carpaccio and salad. To be drunk chilled like Champagne. Served on first class of ANA.

LSC Silver Medal 2018.

Japan Spring National Competition 1st Prize. Kaba Shuzo [Gifu] Est. 1704

Origin ひだほまれ Hidahomare, SMV -20, RPR 60%



BORN CHOGIN JUNMAI DAIGINJYO 梵 超吟 純米大吟醸

\$488

Aged for a full five years at -8 C / 23°F - the ultimate Junmai Daiginjo sake. The fruity aroma of ripe melon, banana, pineapple, and papaya fills your palate. It is moderately sweet, yet the finish is crisp and clear. The flavor is diverse with a note of honey and caramel that develops from long-term aging.

Origin 福井 Fukui, SMV +2, RPR 20%





**KATSUYAMA SENSHOMASAMUNE
JUNMAI DAI GINJYO**
勝山 戦勝政宗 純米大吟醸

\$138

The pure rice simmered with the finest Yamada brocade made by Sendai, the scent of raw wine with some sweet and mellow sweetness, It is simple to mix some white peach aroma, the full body sake with fruity aroma and end with dry and clean.

Origin 宮城 Miyagi, SMV +2, RPR 45%



BORN GOLD JUNMAI DAIGINJYO
梵 ゴールド 純米大吟醸

\$138

It's made of highest quality YAMADANISHIKI in Special Region "A" in HYOGO pref. 1 years aged with NAMAZAKE (unpasteurized Sake) under -10 (ten)°C. It's pasteurized before shipping without filtering. Please enjoy deep taste and fresh aroma. Chill well before drinking.

Origin 福井 Fukui, SMV +1, RPR 50%

SAKE 300 ml



**BORN JUNSUI NAMACHOZOSHU
JUNMAI DAIGINJYO**
梵・純粹 純米大吟醸

\$50

This Sake is made of Yamadanishiki at Special region A in Hyogo pref., and matured for 12 months under -5°C. Enjoy GINJYO aroma and gentle taste.

Origin 福井 Fukui, SMV +1, RPR 50%



MANOTSURU JUNMAI GINJYO
真野鶴 純米吟醸

\$45

Sweet melon, straw, slight mineral notes, coupled with a gentle rice sweetness. Pleasant and well-textured on the palette, offering a structure and balance that only top breweries can achieve. Perfect balance between aroma and flavours.

Origin 五百萬石 Gohyaku mangoku, SMV +3, RPR 55%



MASUMI KARAKUCHI KI-IPPON
真澄 辛口生一本 純米吟醸

\$40

This sake's complex fragrance and flavorful tail earn it our "black label" of quality. One of the central pillars of the Masumi brand.

Origin 長野 Nagano, SMV +5, RPR 55%



焼酎



SHOCHU

KURO KIRISHIMA IMO SHOCHU \$108
(SWEET POTATO)
黒霧島 芋焼酎

Aromatic, smooth and viscous, savory flavor with hint of sweetness. clean and dry finish.

Origin 宮崎 Miyazaki, 25%, 720ml



TAIGA NO ITTEKI MUGI SHOCHU (BARLEY) \$118
大河の一滴 麦焼酎

It has been carefully stored and aged in the barrel of the tunnel storage for a long time using the raw sake of barley shochu carefully prepared. The rich and very soft barrel aroma, and the long-term aging makes the texture very soft and mellow.

Origin 宮崎 Miyazaki, 25%, 720ml

ビール



BEER

\$10

ORION THE DRAFT BEER
オリオン 生ビール

Light and crispy. Less fruity with more emphasis on its smoothness.

沖縄 Okinawa, 5%, 334ml



DRINK ドリンク

SOFT DRINK (CAN) \$3

VITTEL MINERAL WATER \$3

PERRIER SPARKLING WATER \$6