

SAKE BY THE GLASS グラスで日本酒

Sparkling

60ml

4.1 **Awashizuku**, *Junmai Shusake Sparkling*

£12

A delightful sweet sparkling sake from the Kuichi Brewery, with a nice acidity that balances out the sake's natural sweetness, perfect for dessert. The colour comes from adding hops which brings notes of pine and rose petals.

Cold

4.5 **Choya Sake**

£8.5

A smooth yet dry sake made by the famous Japanese producer Choya. Very easy-drinking, versatile rice wine notes of fresh fruit and citrus. An excellent accompaniment to most foods.

4.9 **Sakari No 13**, *Junmai Ginjo*

£9.5

A Junmai Ginjo sake by Nihonsakari brewery, known for being light, dry and fruit with floral aromas, Light mineral notes and hints of mango, melon and citrus, made with high-quality rice and Mount Rokko water.

4.6 **Larmes Levant**, *Junmai Yamadanishiki, 2018*

£15

A fruity Sake with a nutty edge from Larmes Du Levent, Made with Yamadanishinki rice and offers aromas of candied peaches, dates and almonds on the nose. The palate offers notes of white peaches and hints of lemon that pair well with white fish, creamy desserts.

Room Temperature

4.8 **Bunraku**, *Karakuchi Oniwaka Honjozo*

£9.5

Bunraki Oniwaka is a dry sake that is rich and crisp, yet full-bodied with a slight umami flavour that makes it an excellent pairing to many food dishes.

4.7 **Imayo**, *Tsukasa Junmai Ginjo*

£10.5

A smooth sake in which the typical aroma of the ginjo style is more gentle, but that unveils rich flavours and a distinct rice umami. Pairs well with soy, spinach, sesame and hummous.

Dessert

5.1 **Akashi-Tai**, *Shiraume Ginjo Umeshu*

£9

Japanese plum liqueur macerated in Ginjo sake for 6 months and aged for 2 years. Notes of cherries and plums is followed by a sweetness in the mouth, with fresh, lingering finish.

5.2 **Ume No Yado**, *Yuzu*

£9.50

Bright and pronounced citrus aromas. It has a tangy acidity typical of rich lemon and yuzu flavours, with grapefruits skin on the finish. Enjoy as a palate cleanser, with fried calamari or karaage (fried chicken).

SAKE BY THE BOTTLE ボトル日本酒

Sparkling

720ml

4.1 **Awashizuku**, *Junmai Shusake Sparkling* (300ml)

£60

A delightful sweet sparkling sake from the Kuichi Brewery, with a nice acidity that balances out the sake's natural sweetness, perfect for dessert. The colour comes from adding hops which brings notes of pine and rose petals.

771. **Ichido**, *Junmai Ginjo Dry Sparkling Rose* (720ml bottle)

£130

An incredibly smooth and refreshing sparkling rosé, with a delicate sweetness and a rich aroma of strawberry. The pink colour is 100% natural and given by the black rice, which is full of anthocyanins (a plant-based pigment). The bubbles are natural coming from a second fermentation, like Champagne.

661. **Ichido**, *Junmai Ginjo Dry Sparkling* (720ml bottle)

£160

The perfect bottle for wine drinkers. The tickling bubbles are natural and come from a second bottle fermentation (like that of Champagne). This sake greatly combines a silky texture with depth of flavour and a crisp dryness. Delicate aroma of green pear and honeysuckle with hints of rice flour.

Cold

720ml

4.6 **Larmes Levant**, *Junmai Yamadanishiki, 2018*

£150

A fruity Sake with a nutty edge from Larmes Du Levent, Made with Yamadanishinki rice and offers aromas of candied peaches, dates and almonds on the nose. The palate offers notes of white peaches and hints of lemon that pair well with white fish, creamy desserts.

551. **Sohomare**, *Junmai Ginjo 'Indigo'*

£145

Robustly clean with rich, elegant flavour hues. Indigo dyers strive for vivid, deep colour. Delicate nose with notes of green banana, wildflowers and a hint of pear drops. The palate is silky and elegant with a cool vibrant finish and a gentle minerality.

4.5 **Choya Sake**

£70

A smooth yet dry sake made by the famous Japanese producer Choya. Very easy-drinking, versatile rice wine notes of fresh fruit and citrus. An excellent accompaniment to most foods.

4.9 **Sakari No 13**, *Junmai Ginjo*

£85

A Junmai Ginjo sake by Nihonsakari brewery, known for being light, dry and fruit with floral aromas, Light mineral notes and hints of mango, melon and citrus, made with high-quality rice and Mount Rokko water.

Room Temperature

720ml

4.8 **Bunraku**, *Karakuchi Oniwaka Honjozo*

£105

Bunraki Oniwaka is a dry sake that is rich and crisp, yet full-bodied with a slight umami flavour that makes it an excellent pairing to many food dishes.

4.7 **Imayo**, *Tsukasa Junmai Ginjo*

£115

A smooth sake in which the typical aroma of the ginjo style is more gentle, but that unveils rich flavours and a distinct rice umami. Pairs well with soy, spinach, sesame and hummus.