

## Japanese Sake (Hot)

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Seikyo	Tedukuri Jyozo	Takehara	¥990	¥550
Kamotsuru	Josen	Saijo	¥990	¥550
Hakubotan	Josen	Saijo	¥990	¥550
Kamoizumi	Shusen	Saijo	¥990	¥550
Senpuku	Josen	Kure	¥990	¥550
Kirei	Josen	Saijo	¥990	¥550

## Japanese Sake (Cold)

※The higher the positive number, the drier the taste.

Seikyo	Maboroshi	Takehara	300ml	+5	¥1,650
Kamotsuru	Gold Daiginjo	Saijo	180ml	+2	¥1,540
Kamoizumi	Lusso Junmai Daiginjo	Saijo	180ml	+5	¥1,870
Ugonotsuki	Tokubetsu Honjyozo	Kure	300ml	+6	¥1,540
Kirei	Namachozo Namacho	Saijo	300ml	+4	¥1,430
Shirakabegura	Namamoto Junmai	Hyogo	180ml	+4	¥1,100

**Seikyo** Maboroshi Akahako Takehara 720ml ±0 ¥9,350

Mellow and gorgeous aroma from apple yeast.

**Ugonotsuki** Ginjyo Junmai Kure 720ml +4 ¥4,400

Fruity aroma and a clean, gentle taste.

**Houju** Houjun Junmai Saijo 720ml +7 ¥4,950

A dry, delicious sake with a beautiful depth of flavor.

**Kirei Sou** Junmai Daiginjo Saijo 720ml +5 ¥6,600

Sake with a refreshing taste, but with a richness unique to sake.

**Kamotsuru Soukaku** Daiginjo Saijo 720ml +3 ¥13,200

This daiginjo-shu is brewed by hand in the cold, using Kamotsuru's secret techniques and polishing the rice to 32%.

※All prices are tax included.

## Shochu

### 【Barley】

**Suzan** Hiroshima ¥610

Authentic barley shochu made with famous water from Sandankyo and barley grown in Hiroshima Prefecture.

**Nakanaka** Miyazaki ¥750

Pure barley shochu made light on the palate.

**Kanehachi** Oita ¥950

You can enjoy its savory aroma and deep flavor.

**Ichibanfuda** Chiba ¥610

Fruity aroma and clean taste.

### 【Sweet Potato】

**Kurokame** Kagoshima ¥610

It features a deep flavor with sweetness and richness.

**Kawagoe** Miyazaki ¥830

The shochu is brewed by a husband and wife team using 83 processes of "Kogane Sengar" a fresh sweet potato dug up in the morning.

**Tominohozan** Kagoshima ¥950

Refreshing citrus aroma and crisp mouthfeel.

**Sato Black** Kagoshima ¥990

Powerful aroma and taste with a delicate and smooth texture due to careful aging.

### 【Rice】

**Tenchukijin** Hiroshima ¥750

It is a 12-year aged shochu that combines the fragrance and clean taste derived from oak barrels.

### 【Sake lees】

**Ginkoro** Fukuoka ¥700

Ginjo aroma and clean taste \*Rock is recommended.

※All prices are tax included.