

SAKE

Junmai 純米酒

Made with only rice, water and koji. The name means "pure rice". For this sake the rice used must milled to at least 70% its original size. Often a full and solid flavor profile, clean and well structured.

Honjozo 本醸造酒

Sake made using white rice which has been milled so that 70% or less of the grain remains along with koji, brewing alcohol and water. It is known for its mild, unobtrusive bouquet and crisp flavor.

Ginjo 吟醸酒

Considered the highest achievement of the brewers'art. This grade is highly polished riced milled to at least 60% and fermented at colder temperatures for longer periods of time. Light, aromatic, fruity and refined.

CHORYO SAWASAWA (Sparkling Junmai Nigori)

250ML

£17.00

A deliciously lively, sparkling cloudy sake, which undergoes a secondary fermentation in the bottle just like Champagne. *Served chilled*

SHIRAKAWAGO SASANIGORI (Junmai-ginjo)

125ML

£14.00

It is superb unfiltered sake made from Hidahomare rice. Blended with Moromi (sake-mash), its mellow flavor and wealthy aroma. *Served chilled*

YAMATO SHIZUKU (Junmai Yamahai)

125ML

£12.50

With marzipan, nuts and koji on the nose and a savoury yet fruity creaminess on the palate, this sake is full of character. *Served chilled, room temperature or warm*

URAGASANRYU KOKA (Honjozo)

125ML

£10.50

Very elegant, with pear on the nose and ripe fruity pear on the palate. *Served chilled or room temperature*

URAGASANRYU FUKA (Junmai)

125ML

£14.50

Fresh and green herbal aromatics with hints of vanilla and ceddar on the nose. It has a dry, mouthwatering palate with a creamy finish. *Served chilled or room temperature*

CHORYO OMACHI (Tokubetsu Junmai)

125ML

£14.50

An aged sake that finished with deep richness and round flavors typical of "Omachimai". *Served chilled*

TOSATSURU AZURE (Ginjo)

125ML

£17.00

Made with deep seawater from a natural spring located at the bottom of the Pacific Ocean. It has a deep ginjo bouquet and smooth, dry and mellow taste. *Served chilled*

NAKAJIMA SHIROKU YUZUSHU

50ML

£7.50

Natural yuzu citrus juice is blended into this sake. It is brisk with a sweet undertone and a pungent aroma.

OZEKI KANJYUKU UMESHU

50ML

£5.50

Produced with one of the highest grade Japanese plums "Nanko-ume," which is slowly ripened on the tree. "Kanjuku-Umeshu" is characterized by mellowness and richness.

SAKE FLIGHT

PREMIUM SAKE FLIGHT (3 X 25ml of premium style dry-sweet cold sake)

£9.00

ICHI SAKE FLIGHT (3 X 25ml of super premium style & flavoured cold sake)

£11.00

ROYAL SAKE FLIGHT (3 X 25ml cold sake of your choice)

£13.00