

SAKE



MIZUBASHO (Sparkling) Junmai-Ginjo Karakuchi

Alcohol level: 15% // Tasting profile: light-dry
Recommended serving temperature: chilled
Sparkling sake using based from mizubasho pure.
The smaller bubbles, soft, creamy sensation at first.
Beautiful dry taste.

By glass: 90ml - 320 THB
By bottle: 720ml - 2,450 THB



DASSAI Junmai Daiginjo 50

Yamaguchi region
Alcohol level: 15~16% // Tasting profile: sweet
Recommended serving temperature: chilled
with a fruity fragrance reminiscent of green this is a
elegantly light and smooth sake with a crisp aftertaste.

By bottle: 300ml - 1,100 THB
720ml - 2,450 THB

DASSAI Happo Nigori Sake 50 (Sparkling)

Yamaguchi region
Alcohol level: 16% // Tasting profile: semi dry
Recommended serving temperature: chilled
A premium sparkling sake with a dry and full-bodied
flavour followed by a refreshing

By bottle: 360ml - 1,450 THB
720ml - 3,200 THB



BIJOFU Junmai Daiginjo HINA

Kouchi region
Alcohol level: 15~16% // Tasting profile: sweet
Recommended serving temperature: chilled
A gracefully floral fragrance and refreshing citric acidity
followed by the subtle sweetness that spreads within the
mouth, this is one top class junmai daiginjo.

By bottle: 720ml - 3,950 THB

KOZAEMON Junmai Ginjo Bizen Omachi

Gifu region
Alcohol level: 16.5% // Tasting profile: semi sweet
Recommended serving temperature: chilled, room temperature
The soft taste unique to the omachi rice, one of the finest rice
used for sake brewing, as well as the comforting ginjo fragrance
gives this sake the perfect balance of sweetness, acidity and umami.

By bottle: 300ml - 1,250 THB
720ml - 2,800 THB



Pure Black YAMAMOTO

Akita region
Alcohol level: 16% // Tasting profile: medium sweet
Recommended serving temperature: chilled
A modern, fresh style of junmai ginjo by maverick brewer
yamamoto. Fragrance is kept relatively mild to make
the juicy acidity reminiscent of citrus stand out.

By bottle: 720ml - 3,200 THB

MASUMI Junmai Ginjo Karakuchi Kiippon

Nagano region
Alcohol level: 15% // Tasting profile: semi dry
Recommended serving temperature: chilled,
Room temperature, warm a fan favourite within masumi,
there is a subtle yet pleasant sweetness within the dryness
giving this sake a clean finish and great balance.

By bottle: 300ml - 1,100 THB
720ml - 2,600 THB





YUKI NO BOSHA Yamahai Junmai

Akita region

Alcohol level: 16~17% // Tasting profile: semi sweet

Recommended serving temperature: chilled, room temperature, warm

The smooth taste is unlike that of a usual traditional yamahai, and has the perfect balance of acidity and umami that one never gets tired of drinking.

By Carafe: 180ml - 700 THB

By Bottle: 720ml - 2,300 THB

TEDORIGAWA Yamahai Jikomi Junmai

Ishikawa region

Alcohol level: 16% // Tasting profile: semi dry

Recommended serving temperature: chilled, room temperature and warm.

Brewed in the traditional 'yamahai' method, this junmai sake has a rich and full-bodied flavour with layers of fragrances that can be felt once swallowed.

By carafe: 180ml - 700 THB

By bottle: 720ml - 2,300 THB



EIKUN Karakuchi Junmai

Shizuoka region

Alcohol level: 15% // Tasting profile: dry

Recommended serving temperature: chilled, room temperature and warm

Like the word 'Karakuchi' suggests, this is a dry junmai sake that is great for everyday casual drinking due to the flavourful taste within the dryness.

By carafe: 180ml - 590 THB

By bottle: 720ml - 1,990 THB

KIRINZAN Dentou Karakuchi

Niigata region

Alcohol level: 15% // Dryness: dry

Recommended serving temperature: chilled, room temperature, warm and hot.

This classic sake retains its traditional dryness whilst having a certain sourness that gives it a refreshing feel overall, making it an excellent piece to be enjoyed piping hot.

By carafe: 180ml - 450 THB

By bottle: 720ml - 1,900 THB



NAKANO BC Kishuu Hassaku Umeshu

Wakayama region

Alcohol level: 12% // Tasting profile: sweet

Recommended serving temperature: chilled (straight, on-the-rocks, w/ soda)

An umeshu mixed with the fresh fruit juice of wakayama prefecture's local hassaku orange. The freshness of the hassaku can be felt through the umeshu, making this the perfect refreshment liqueur.

By Glass: 90ml - 270 THB

By Bottle: 720ml - 1,950 THB

YATAGARASU Yoshino Monogatari La France

Nara region

Alcohol level: 9% // Tasting profile: sweet

Recommended serving temperature: chilled (straight, on-the-rocks, w/soda)

A liqueur that really brings out the best of the la france fruit, a type of pear well known for its refreshing fragrance, comfortable acidity and subtle sweetness, in which all three factors play a part in creating the perfect balance.

By glass: 90ml - 320 THB

By bottle: 720ml - 2,200 THB

