



# sake menu

## SAKE FLIGHT

3 different sakes per flight - a great way to discover sake

### Nihonshu Sake Flight 3 x 60ml – \$25

selection of 3 premium sake, handchosen by our sake sommelier

### Dassai Sake Flight 3 x 60ml – \$29

Nihonshu owner, andre bishop, is Dassai's Australian brand ambassador--this is a fantastic opportunity to try all 3 of Dassai's super premium sake: Dassai 50, Dassai 30 & Dassai 23 -- the numbers denote the % of rice that remains after milling

### Rice Rice Baby Sake Flight 3 x 60ml – \$20

showcasing heirloom, heritage, prefectural terrior sake rices; these sake tend to have more depth of flavour and unique character; highly recommended

### Moto Mojo Sake Flight 3 x 60ml – \$20

moto or shubo is the yeast starter in sake making - there are 3 major styles of moto: kimoto, yamahai & sokujo kimoto & yamahai are old, traditional methods requiring twice the amount of time than the modern, sokujo moto kimoto & yamahai tend to have more layers of depth, acidity than sokujo

### Bartender's Choice Sake Flight 3 x 60ml – \$20

special rotating sake flight curated by our bartender

### Wildcard Sake Mini Flight 3 x 45ml – \$15

mini flight featuring items from our collection of specialty, umeshu & fruit-infused sake

Premium sake grades are classified by rice quality, rice polish % remaining on grain after milling & special brewing processes

Higher rice polish ratio (rpr) % = richer, full-bodied sake, multi-layered depth

Lower rice polish ratio (rpr) % = lighter, fruit & floral aromatics, refined

All sake available by the glass (120ml), carafe (240ml), bottle (720ml/1.8L)

Denotes can be warmed by request

Sakes from each grade ranges in flavour profile from full-bodied (top) to lightest (bottom)

120ml | 240ml | Bottle

## JUNMAI GRADE

Can be any rice polish ratio (rpr) %, typically 70-80% of each grain remains, full-bodied, dry, umami-laden, complex, great with protein dishes, rich foods, junmai means pure rice

### Kizakura Yamahai Junmai \$8 | \$15

Kyoto | Yamada Nishiki | 65% | 1800ml

Nihonshu's house sake, full-bodied, earthy with fantastic acidity; try it warm or cold

### Choryo Omachi Yamahai Junmai Taruzake \$14 | \$27 | \$75

Nara | Omachi | 70% | 720ml

Taruzake is sake stored in traditional cedar casks inbuing warm aromatic woody notes & great depth of flavour

### Sanzen Tokubetsu Junmai Omachi \$10 | \$19 | \$108

Okayama | Omachi | 65% | 1800ml

Omachi is one of the oldest pure sake rice strains in existence: rich, bold, fantastic

### Masumi Okuden Junmai \$10 | \$19 | \$115

Nagano | Hitogokochi/Miyama Nishiki | 60% | 1800ml

Masumi is famous for creating Yeast #7, the most widely-used strain for premium sake: dry, earthy, umami-laden

### Shirayuki Josen Junmai \$9 | \$17 | \$110

Hyogo | 70% | 1800ml

Smooth, mellow sake with light peppery spice & crisp finish--recommended warm

### Gozenshu Mimasaka Junmai \$14 | \$27 | \$178

Okayama | Omachi | 65% | 1800ml

Female brewer and owner from Okayama, home of Omachi rice--herbaceous, earthy with light fruit notes of anjou pear

### Asabiraki Suijin Junmai Okarakuchi \$10 | \$19 | \$118

Iwate | Toyo Nishiki | 70% | 1800ml

Dry sake lover's delight: crisp, light & easy-to-drink sipper

### Shichihonyari Junmai 80 \$12 | \$23 | \$155

Shiga | Tamasakae | 80% | 1800ml

Shichihonyari means seven spearsmen; brewery located where famed story of 7 samurai battle--one of the oldest running breweries, est. 1535

### Daishichi Kimoto Junmai \$12 | \$23 | \$145

Fukushima | Gohyakumangoku | 65% | 1800ml

Daishichi (big 7) is famous for making old skool yeast starter, kimoto, which is arduous and difficult to make, great acidity, depth of flavour in this elegant package

120ml | 240ml | Bottle

### Kinmon X3 Rose Junmai \$19 | \$37 | \$106

Akita | Menkoinka | 70% | 720ml

Unique on all fronts: made with aged sake (rare) and 3x the koji used in sake-making, it also uses a red rice--rich & flavourful

### Eikun Junmai \$10 | \$19 | \$115

Kyoto | Iwai | 60% | 1800ml

Solid, robust, dry sake - only brewery to consecutively win 14 golds in annual new sake awards

### Kuroushi Junmai \$12 | \$23 | \$140

Wakayama | Yamada Nishiki | 50% | 1800ml

Kuruoshi (black bull) is smooth, well-balanced & refined, named after a famous oceanside rock that resembled the shape of a bull in Kainan, Wakayama where brewery resides

## HONJOZO GRADE

Typically 60-70% remains after rice milling, tiny amount of brewer's alcohol added creating a dry, robust, clean style sake

### Kikusui Funaguchi Ichiban Shibori Junmai Muroka Nama Genshu \$23

Niigata | Gohyakumangoku | 70% | 200ml

Sake pocket rocket at 19%ABV, also unpasteurised so there is a even more pep & zing to this fun cup sake

### Kawatsuru Honjozo Oseto \$12 | \$23 | \$58

Kagawa | Oseto/Yamada Nishiki | 65% | 720ml

Made by one of the few female master sake brewers in Japan-Oseto is a local Kagawa rice which is has a rich, complex, savoury depth

## JUNMAI GINJO & GINJO GRADES

Typically 50-60% remains on grain after rice milling, fruity & floral aromatics, balanced with depth of flavour; Ginjo is same %'s for milling but a tiny amount of brewer's alcohol added to tank before pressing, creating a lighter, typically drier version; both Junmai Ginjo & Ginjo are awesome with seafood, chicken, pork

### Shiokawa Cowboy Yamahai Junmai Ginjo \$14 | \$27 | \$79

Niigata | Koshitanrei | 60% | 720ml

Bold, rich, touch of sweetness, great with meats, young brewer challenging the status quo

### Sakura Masamune Ginjo Genshu \$14 | \$27 | \$149

Kobe | Yamada Nishiki | 60% | 1800ml

Genshu means undiluted from tank, at 18.5% this sake packs a bold punch yet remains elegant; brewery is famous for their miyamizu: heavenly well water of Nada

	120ml	240ml	Bottle
<b>Hakushika Junmai Ginjo</b>	\$13	\$25	\$88

Hyogo | Nihonbare | 60% | 900ml

Cool packaging for Hakushika (white deer), gentle fruit, white pepper, dry & medium body

<b>Kinsen Sakewa Hyakuyakuno Junmai Ginjo</b>	\$19	\$37	\$110
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Hiroshima | Hattan Nishiki | 55% | 720ml

Name translates as: Sake is King of 100 medicines, medium body with ample fruity aromas of melons & pineapple

<b>Yuki no Bosha Junmai Ginjo</b>	\$15	\$29	\$185
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Akita | Akita Komachi Sake Rice | 55% | 1800ml

Very heady & aromatic, lots of ripened melons, fennel, tropical fruits, medium-dry, big but graceful

<b>Kokuryu Junmai Ginjo</b>	\$16	\$31	\$88
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Fukui | Gohyakumangoku | 55% | 720ml

Beautifully balanced sake that is rich in layers and still lightly elegant; a sake geek favourite & highly sought-after

<b>Hourai Hatsugumi Junmai Ginjo</b>	\$16	\$31	\$88
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Gifu | Hida Homare | 55% | 720ml

Limited allotment, as this batch is brewed only once each year, delicious fruit notes of pear & young peach, fresh herbs

## JUNMAI DAIGINJO & DAIGINJO GRADES

50% or less remains on grain after rice milling: elegant, refined, light, smooth Daiginjo has same % requirements for milling, but a small amount of brewer's alcohol is added to tank prior to pressing, creating a lighter, typically drier version; both Junmai Daiginjo & Daiginjo typically have more delicate fruit & floral notes, fantastic with seafood, light proteins

<b>Chiyomusubi Junmai Daiginjo</b>	\$14	\$27	\$145
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Tottori | Goriki | 50% | 1800ml

Only breweries from Tottori can use Goriki sake rice - multi-layered, silky & dry with dried herbs & melon

<b>Toji Junmai Daiginjo</b>	\$16	\$31	\$78
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Niigata | Koshitanrei | 50% | 720ml

Imbues the classic Niigata 'tanrei karakuchi' characteristics: light & dry; hints of vanilla, white mushroom, apple

<b>Asahi Shuzo Dassai Junmai Daiginjo 50</b>	\$16	\$31	\$93
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Yamaguchi | Yamada Nishiki | 50% | 720ml

50 is the % of rice left after milling: notes of citrus, pear, melon, medium-bodied with a pleasant lingering finish

	120ml	240ml	Bottle
<b>Asahi Shuzo Dassai Junmai Daiginjo 39</b>	\$19	\$35	\$105

Yamaguchi | Yamada Nishiki | 39% | 720ml

39 is the % of rice grain left after milling: very smooth & well-balanced - mellow notes of honeydew, berries

<b>Tatenokawa Seiryu Junmai Daiginjo</b>	\$15	\$29	\$162
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Yamaguchi | Dewasansan | 50% | 1800ml

Seiryu means stream, mirroring the sake's clean, clear taste, light mouthfeel; pear, cantaloupe, spring flowers, creamy finish

<b>Asahi Shuzo Dassai Junmai Daiginjo 23</b>	\$28	\$55	\$164
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Yamaguchi | Yamada Nishiki | 23% | 720ml

23 refers to the % of rice grain left after milling, intense fruity & floral aromas of strawberries, grapes, white flowers; light & ethereal

## SPECIALTY SAKE

Cloudy, infused, sparkling, stored or produced in unconventional ways

<b>Kizakura Sparkling Piano</b>			\$22
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Fushimi | Koshihikari | 70% | 300ml

Bubbles made during natural fermentation, drier style, delightful creamy bubbles

<b>Hakushika Snow Beauty Junmai Nigori</b>	\$13	\$25	\$65
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Hyogo | Yamada Nishiki, kita nishiki + blend

60% | 720ml

Nigori is cloudy sake, meaning roughly pressed so more of the rice lees remain in finished product: sweet & mellow with a pleasant texture

<b>Kizakura Junmai Nigori</b>			\$22
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Fushimi | Omachi | 70% | 300ml

Cloudy sake, milky, light, creamy texture, medium dry, mild sweetness

## UMESHU

Sake or shochu infused with ume plum/apricot or other fruits, served with ice

<b>Ippongi Hannya Spicy Plum Sake</b>	\$14	\$27	\$68
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Fukui | 720ml

Special umeshu using junmai sake, ume & chili pepper: sweet, sour & spicy. Sake story: fable about jilted wife who morphs into jealous devil (hannya), the sake reflects this transformation as sweet elixir changes to a kick of spice in the finish

<b>Choya Kokuto Umeshu</b>	\$17	\$33	\$75
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Osaka | 720ml

Ume plum infused with black sugar; beautiful depth of flavour

	120ml	240ml	Bottle
<b>Choya Mutenka Umeshu</b>	\$9	\$17	\$95

Osaka | 1800ml

Rich, sweet & pleasantly tangy umeshu

<b>Umenoyado Aragoshi Umeshu</b>	\$15	\$29	\$179
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Nara | 1800ml

Ume plum that is roughly pressed, allowing the delightful fruit texture into the liqueur

<b>Hakutsuru Umeshu</b>	\$10	\$19	\$50
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Kobe | 750ml

Ume plum liqueur: lighter, bright, sweet with a mild tartness

<b>Eiko Kuramoto no Umeshu</b>	\$16	\$31	\$65
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Ehime | 500ml

Nice, light & smooth, elegant umeshu with a gentle sweetness

<b>Choya Umeshu Classic w Plums</b>	\$17	\$33	\$79
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Osaka | 650ml

Matcha-infused umeshu, green tea is very prominent and enjoyably tasty with the umeshu

<b>Choya Umeshu Ujicha</b>	\$15	\$29	\$69
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Osaka | 720ml

Japanese premium ume fruit blended with Kyoto Uji green tea leaves

<b>Shoutoku Tomato Sake</b>	\$13	\$25	\$59
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Kyoto | 720ml

Tomato & yuzu (japanese citrus) infused sake, very refreshing

<b>Umenoyado Momoshu Aragoshi - peach</b>	\$15	\$29	\$179
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Nara | 1800ml

White peach-infused sake with some of the fruit texture remaining in the bottle

<b>Saito Shuzo You's Time Light</b>	\$14	\$27	\$138
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Kyoto | 1800ml

Made with aromatic japanese yuzu citrus & ginjo sake: light & refreshing, summer in a bottle

