

SAKE JOURNEY EXPERIENCE



SAKE FREE FLOW 90min

All you can drink our sake by the glass list

\$80

We will serve one type of sake in carafe, you can order next sake after finish carafe

HOKKAIDO | 北海道



KAMIKAWATAISETSU SHUZO Tokachi junmai
上川大雪酒造 十勝純米
Rice : Hokkaido grown rice
Polish : 70% | N/A

A powerful and dry sake fresh and creamy , perfectly balanced with notes of blueberry and Umami. It is a very good table sake to fulfill sobas or raison.

Glass 90ml \$22
Carafe 180ml \$42
Bottle 720ml \$165

SWEET ———— ● ———— DRY

AOMORI | 青森



HACHINOHE SHUZO Hassen isaribi tokubetu junmai
八戸酒造 八仙 漁火 特別純米
Rice : Aomori grown hanafubuki
Polish : 60% | SMV +6

Light body, fresh, and dry with a short clean finish. The aroma is like green apple. Well-balanced umami and acidity. it goes particularly well with Hachinohe's specialties such as squid and mackerel.

Glass 90ml \$19
Carafe 180ml \$36
Bottle 720ml \$140

SWEET ———— ● ———— DRY

AKITA | 秋田



ASAMAI SHUZO Amanoto Junkara
浅舞酒造 天の戸 醇辛
Rice : Ginnosei, Miyamanishiki
Polish : 60% | SMV +10

The Sake is well-balanced, with a dry, earthy taste. It has a brilliant aroma and delightful acidity, with an easy-to-drink texture with a floral nose. It complements well with any cuisine.

Glass 90ml \$17
Carafe 180ml \$33
Bottle 720ml 130

SWEET ———— ● ———— DRY

YAMAGATA | 山形



TATENOKAWA SHUZO Utsukushiki keiryu junmai daiginjo
楯の川酒造 楯野川 美しき溪流 純米大吟醸
Rice : Yamagata grown miyamanishiki
Polish : 50% | SMV +3

This is a sake that shows off the best characteristics of the rice: a deep sharp citrus like acidity. A slightly reserved nose lends itself to an expansive rustic flavor.

Glass 90ml \$19
Carafe 180ml \$36
Bottle 720ml \$140

SWEET ———— ● ———— DRY

YAMAGATA | 山形



KOJIMAYA SOHONTEN Untitled #1
小嶋屋総本店 無題 壱
Rice : Yamagata grown dewasansan
Polish : 50% | SMV N/A

Featuring sweet nectarine aromas, coupled with melon and cherry flavors with a hint of yuzu peel. The elemental form of the four-step brewing method, Untitled #01 has a light yet complex flavor.

Glass 90ml \$22
Carafe 180ml \$42
Bottle 720ml \$165

SWEET ———— ● ———— DRY

YAMAGATA | 山形



DEWAZAKURA SHUZO Daiginjo
出羽桜酒造 大吟醸
Rice : N/A
Polish : 50% | SMV +4

It's characterized by a floral aroma typical of Daiginjo, a smooth and light texture, a refined and transparent taste with a beautifully crisp finish.

Glass 90ml \$20
Carafe 180ml \$38
Bottle 720ml \$150

SWEET ———— ● ———— DRY

FUKUSHIMA | 福島



NINKI SHUZO Long terme sparkling junmai ginjo
人気酒造 人気ー ロンターム スパークリング純米吟醸
Rice : Gohyakumangoku
Polish : 60% | SMV N/A

Cotton candy, water melon, pear, young green banana.
Good balance of sweetness and acidity. Refreshing finish.

Glass 90ml \$18
Bottle 720ml \$130

SWEET —●— DRY

FUKUSHIMA | 福島



TAKAHASHI SHOSAKU SHUZO Junmai
高橋庄作酒造 会津娘 純米
Rice : Aizu grown gohyakumangoku
Polish : 60% | SMV +3

A gentle, fluffy texture that tenderly envelops the tongue. There's a subtle scent reminiscent of freshly cooked rice.

Glass 90ml \$18
Carafe 180ml \$34
Bottle 720ml \$130

SWEET —●— DRY

IBARAKI | 茨城



URASATO SHUZO Junmai
浦里酒造 純米
Rice : Ibaraki grown gohyakumangoku
Polish : 60% | SMV N/A

It's rather snappy, and the aftertaste is of rice. It is the type of wine that is delicious and goes down smoothly.

Glass 90ml \$22
Carafe 180ml \$42
Bottle 720ml \$165

SWEET —●— DRY

TOKYO | 東京



TOSHIMAYA SHUZO Okunokami junmai
豊島屋酒造 屋守 純米
Rice : Hattannishiki
Polish : 55% | SMV +1

Light pineapple aroma with a floral and earthy after note. Overt pineapple flavor with a hint of yogurt and slight nuttiness. A lean, fruit-driven sake with a creamy mouthfeel and a dry finish.

Glass 90ml \$18
Carafe 180ml \$34
Bottle 720ml \$130

SWEET —●— DRY

KANAGAWA | 神奈川



NAKAZAWA SHUZO S.TOKYO junmai ginjo
中澤酒造 松みどり S.TOKYO 純米吟醸
Rice : Domestic rice
Polish : 55% | SMV N/A

Aroma is like green apple and muscat. Elegant sweetness and acidity like white wine. The texture is smooth and velvety.

Glass 90ml \$22
Carafe 180ml \$42
Bottle 720ml \$165

SWEET —●— DRY

TOCHIGI | 栃木



SENKIN Modern muku
せんぎん モダン仙禽 無垢
Rice : Sakura-shi grown yamadanishiki
Polish : 50% | SMV -2

This signature product is made using yamadanishiki grown near the brewery. Intense perfumes of ripe fruits such as peach & pear, luscious texture, a juicy sweetness.

Glass 90ml \$18
Carafe 180ml \$34
Bottle 720ml \$130

SWEET —●— DRY

NIIGATA | 新潟



MIDORIKAWA SHUZO Junmai
緑川酒造 純米
Rice : Gohyakumangoku
Polish : 60% | SMV N/A

The sake was blended different vintage. Clean, smooth, and gracious. Mild and refreshing acidity. Elegant aroma.

Glass 90ml \$18
Carafe 180ml \$34
Bottle 720ml \$130

SWEET —●— DRY

NAGANO | 長野



DAISHINSHU SHUZO Karakuchi tokubetsu junmai
大信州酒造 辛口特別純米
Rice : Nagano grown hitogokochi
Polish : 70% | SMV +6

This Sake has a clean and dry flavour that makes it light and very drinkable. It has a slightly rich taste.

Glass 90ml \$17
Carafe 180ml \$33
Bottle 720ml \$130

SWEET —●— DRY

ISHIKAWA | 石川



KAZUMA SHUZO Noto beef junmai
数馬酒造 能登牛 純米
Rice : Noto grown yumemizuho
Polish : 70% | SMV N/A

Use 100% of edible rice "Yumemizuho" and brew it with kimoto. The sourness is enhanced to synergize with the rich taste of Noto beef, resulting in a fresh taste and mellow taste.

Glass 90ml \$19
Carafe 180ml \$36
Bottle 720ml \$140

SWEET —●— DRY

ISHIKAWA | 石川



SHATA SHUZO Tengumai junmai daiginjo
車多酒造 天狗舞 純米大吟醸
Rice : Yamadanishiki
Polish : 50% | SMV +3

It blesses your tongue with an elegant acidity. This acidity blends with a savory undercurrent to deliver an irresistible, semi-dry sake.

Glass 90ml \$18
Carafe 180ml \$34
Bottle 720ml \$130

SWEET —●— DRY



FUKUI | 福井

MIKAWA SHUZO Maibijin Yamahai junmai
美川酒造 山麩純米
Rice : Gohyakumangoku
Polish : 55% | SMV -1

The sake has a sweet and sour aroma reminiscent of yogurt or sour cream. When you taste it, a mellow sweetness is paired with a concentrated, rich acidity.

Glass 90ml \$20
Carafe 180ml \$38
Bottle 720ml \$150

SWEET —●— DRY

TOYAMA | 富山

FUMIGIKU SHUZO Haneya kirabi junmai ginjo
富美菊酒造 羽根屋 純米吟醸 煌火 生原酒
Rice : Toyama grown gohyakumangoku
Polish : 60% | SMV N/A

The sake brewed using the subterranean water of the Tateyama watershed, is characterized by its clean and pure taste. Floral fragrance and a well-balanced sweetness and umami.

Glass 90ml \$19
Carafe 180ml \$36
Bottle 720ml \$140

SWEET —●— DRY



AICHI | 愛知

MARUISHI SHUZO Nito banzai
丸石酒造 二兔 萬歳
Rice : Aichi grown banzai
Polish : 70% | SMV N/A

The sweet and tart taste continues with a large volume and a wild taste. Round texture & Harmony of faint bitterness and pleasant acidity.

Glass 90ml \$17
Carafe 180ml \$33
Bottle 720ml \$130

SWEET —●— DRY



HYOGO | 兵庫

NADAGIKU SHUZO Junmai ginjo
灘菊酒造 純米吟醸
Rice : Hyogo grown yamadanishiki
Polish : 60% | SMV -1

A classic Hyogo style junmai ginjo. Made using top grade yamadanishiki rice, this sake has great balance. An aromatic sake of light peach fruits and barely noticeable spice.

Glass 90ml \$20
Carafe 180ml \$38
Bottle 720ml \$150

SWEET —●— DRY



KYOTO | 京都

SHIRAKIKU SHUZO Ginshari tokubetu junmai
白杉酒造 白木久 銀シャリ 特別純米
Rice : Kyoto Tango grown sasanishiki
Polish : 60% | SMV +5

The aroma is rich and gorgeous like tropical fruits. The texture is mellow, and the dryness and refreshing bitterness come out gradually. The finish is sharp and clean.

Glass 90ml \$18
Carafe 180ml \$34
Bottle 720ml \$130

SWEET —●— DRY



KYOTO | 京都

MASUDA TOKUBE SHOTEN Junmai
増田徳兵衛商店 月の桂 旭・純米
Rice : Kyoto grown asahi
Polish : 60% | SMV +2

The rice growing it under special pesticide-free organic cultivation with a farmer in Fushimi. Its milky flavour, like freshly cooked rice, spreads softly in the mouth.

Glass 90ml \$20
Carafe 180ml \$38
Bottle 720ml \$150

SWEET —●— DRY



HIROSHIMA | 広島

IMADA SHUZO Fukucho seafood
今田酒造 富久長 海風土
Rice : Domestic rice
Polish : 70% | SMV -3

The sake can express a fresh and light profile with lemony notes. Made from an old variety of rice. As an accompaniment to seafood, of course, but also creamy cheeses or fruit-based desserts.

Glass 90ml \$18
Carafe 180ml \$34
Bottle 720ml \$130

SWEET —●— DRY



SHIMANE | 島根

TAIUN SHUZO Yamahai junmai
台雲酒造 山麩純米
Rice : Yamadanishiki
Polish : 65% | SMV N/A

The brewery was founded in 2021 by a Taiwanese, Chen Weijen san. Consist of mellow rice with well-balanced lactic acidity, and ends with smooth aftertaste.

Glass 90ml \$22
Carafe 180ml \$42
Bottle 720ml \$165

SWEET —●— DRY



OKAYAMA | 岡山

KIKUCHI SHUZO Sanzen junmai daiginjo
菊池酒造 燦然 純米大吟醸 雄町
Rice : Okayama grown omachi
Polish : 50% | SMV N/A

A very unique tasting sake made from the original sake rice, Omachi. Aromatic notes of grapefruit, mandarin orange and pomelo, well textured with a bit of bite on the palate.

Glass 90ml \$20
Carafe 180ml \$38
Bottle 720ml \$150

SWEET —●— DRY



YAMAGUCHI | 山口

ASAHI SHUZO Dassai junmai daiginjo 39
旭酒造 獺祭 純米大吟醸 磨き 三割九分
Rice : Yamadanishiki
Polish : 39% | SMV +6

Soft, sweet scents of Cotton Candy, hints of Banana, Japanese pears. mid palate gives a crisp, clean, dry taste.

Glass 90ml \$24
Carafe 180ml \$45
Bottle 720ml \$180

SWEET —●— DRY



EHIME | 愛媛



ISHIZUCHI SHUZO Junmai daiginjo
石鎚酒造 純米大吟醸
Rice : Matsuyama mii, Yamadanishiki
Polish : 50% | SMV 0

A calm and elegant handmade Junmai Daiginjo that has a nice fruity flavour, a hint of ginkgo nut with good texture and body.

SWEET ———— ● ———— DRY
Glass 90ml \$19
Carafe 180ml \$36
Bottle 720ml \$140

KAGAWA | 香川



KAWATSURU SHUZO Sanuki cloudy
川鶴酒造 讃岐クラウド
Rice : Domestic rice
Polish : 70% | SMV -70

Creamy and aromatic, with a sweet and sour taste, like a Yakult, with a very pleasant lemon sourness. This fruity sake is low in alcohol and is exhilarating at first taste.

SWEET ———— ● ———— DRY
Glass 90ml \$13
Carafe 180ml \$22
Bottle 720ml \$88

KOCHI | 高知



MUTEMUKA Junmai ginjo
無手無冠 純米吟醸
Rice : Shimanto grown gin no yume
Polish : 55% | SMV +3

Carefully selected Shimanto's sake rice is refined up to the 55% polished rice ratio, finishing up with gorgeous and fruity taste.

SWEET ———— ● ———— DRY
Glass 90ml \$19
Carafe 180ml \$36
Bottle 720ml \$140

KOCHI | 高知



MINAMI SHUZO Junmai ginjo
南酒造 純米吟醸
Rice : Matsuyama mii
Polish : 50% | SMV +8

Gentle fruity aroma like a pear. The clean dryness and acidity give a well-balanced structure.

SWEET ———— ● ———— DRY
Glass 90ml \$20
Carafe 180ml \$38
Bottle 720ml \$150

OITA | 大分



SANWA SHURUI Wakabotan junmai ginjo
三和酒類 和香牡丹 ヒノヒカリ 純米吟醸
Rice : Oita Usa grown Hinohikari
Polish : 50% | SMV -1

Mature notes of persimmon, peach granola and citrus. Satisfyingly full in flavour, with a cocoa nib finish.

SWEET ———— ● ———— DRY
Glass 90ml \$20
Carafe 180ml \$38
Bottle 720ml \$150

FRANCE | フランス



WAKAZE Barrel pinot noir
WAKAZE バレル ピノノワール
Rice : Camarugu rice
Polish : 90% | SMV N/A

Designed as a tribute to Burgundian red wines, and made with Wakaze's Classic Junmai aged in Pinot Noir barrels. Light vanilla aromas, a smooth texture and a long and complex finish.

SWEET ———— ● ———— DRY
Glass 90ml \$24
Carafe 180ml \$45
Bottle 720ml \$180

PREMIUM SAKE



YAMAGATA | 山形

TATENOKAWA SHUZO Junmai daiginjo Nehan
 楯の川酒造 純米大吟醸 涅槃
 Rice : Soubu wase
 Polish : 18% | SMV -2

This sake has a gentle and calm aroma, reminiscent of flowers, with pure sweetness. The taste changes with every moment.

SWEET ———— ● ———— DRY

Bottle 720ml \$800



YAMAGATA | 山形

DEWAZAKURA SHUZO 5 years aged daiginjo
 出羽桜酒造 雪漫々 5年氷点下熟成
 Rice : Yamadanishiki
 Polish : 35% | SMV +4

Beautiful Daiginjo with pure aromas of apple, pear and melon aromas. This sake was aged for 5 years at -5 degrees Celsius. This allows it more complexity without sacrificing its ginjo aromas

SWEET ———— ● ———— DRY

Bottle 720ml \$350



FUKUSHIMA | 福島

SUEHIRO SHUZO Daiginjo Gensai
 末廣酒造 大吟醸 玄宰
 Rice : Yamadanishiki
 Polish : 35% | SMV +3

Rich aroma of white peach and ripe nectarine. This sake melts on your palate smoothly, leading to a finish with a refined elegance.

SWEET ———— ● ———— DRY

Bottle 720ml \$300



HYOGO | 兵庫

BANJYO JYOZO Kurodashou takou 2020
 萬乗醸造 久野九平次本店 黒田庄町田高 2020
 Rice : Yamadanishiki
 Polish : N/A | SMV N/A

The appearance is a beautiful silvery sparkling liquid, accompanied by rich aromas of white peaches and pears rising from the glass like a fruit basket, followed by the refreshing flavor of lemon verbena.

SWEET ———— ● ———— DRY

Bottle 720ml \$250



GIFU | 岐阜

WATANABE SHUZO Junmai daiginjo Irootoko
 渡辺酒造 純米大吟醸 色おとこ
 Rice : Yamadanishiki
 Polish : 45% | SMV +3

Light melon aromas laced with cream cheese and rainwater. Complex and structured on the palate with a great depth of flavour that lingers. Elegant, well-textured yet light, with a slight crisp, mineral finish.

SWEET ———— ● ———— DRY

Bottle 720ml \$170



KOCHI | 高知

MINAMI SHUZO Junmai daiginjo
 南酒造 純米大吟醸
 Rice : Yamadanishiki
 Polish : 40% | SMV +8

Gentle fruity aroma like a pear. The clean dryness and acidity give a well-balanced structure.

SWEET ———— ● ———— DRY

Bottle 720ml \$180

SAKE FLIGHT MENU



- No.1 精米 Seimai-buai (Polish)
純米 Junmai
純米吟醸 Junmai ginjo 60% or less
純米大吟醸 Junmai daiginjo 50% or less
- No.2 シーフードと一緒に For seafood
Made for oyster, Use Shiro koji, Kimoto style etc.
- No.3 肉と一緒に For meat
Aged wine barrel, Made for beef,
Record matched 97.8% yakitori with the sake etc.
- \$25
- \$25
- \$25