

SAKE BY THE GLASS グラスで日本酒

Sparkling

60ml

4.1 **Awashizuku**, *Junmai Shusake Sparkling*

£12

A delightful sweet sparkling sake from the Kuichi Brewery, with a pleasant acidity that balances out the sake's natural sweetness, creating a refreshing and complex sparkling drink.

Cold

4.9 **Ninja**, *Junmai Ginjo, Unfiltered Sake*

£9.5

Expressive and bold unfiltered sake made from Miyamanishiki rice. Oaky nose with vanilla and caramel notes, hint of cashew nuts. Creamy yet refreshing finish with herbal flavours.

4.3 **Heavensake**, *Junmai 12*

£10.5

Salted caramel notes with a bright, fresh finish Pairs well with risotto, grilled vegetables.

4.5 **Akashi-Tai**, *Daiginjo Genshu*

£14

This undiluted daiginjo sake is rich and full-bodied with sweet honey, delicate orchard fruit notes. An excellent accompaniment to most foods.

4.6 **Larmes Levant**, *Junmai Yamadanishiki, 2018*

£15

A fruity Sake with a nutty edge from Larmes Du Levent, Made with Yamadanishiki rice and offers aromas of candied peaches, dates and almonds on the nose. The palate offers notes of white peaches and hints of lemon that pair well with white fish, creamy desserts.

Room Temperature

4.8 **Bunraku**, *Karakuchi Oniwaka Honjozo*

£9.5

Bunraki Oniwaka is a dry sake that is rich and crisp, yet full-bodied with a slight umami flavour that makes it an excellent pairing to many food dishes.

4.4 **Fujii Shuzo**, *The Night Emperor, Tokubetsu Junmai*

£8.5

This sake pairs wonderfully with any food, it's a classic-style sake that is brewed using three rice varieties. Delicate green nose for a clean and versatile sake with a dry finish.

4.7 **Imayo**, *Tsukasa Junmai Ginjo*

£10.5

A smooth sake in which the typical aroma of the ginjo style is more gentle, but that unveils rich flavours and a distinct rice umami. Pairs well with soy, spinach, sesame and hummous.

Dessert

5.1 **Akashi-Tai**, *Shiraume Ginjo Umeshu*

£9

Japanese plum liqueur macerated in Ginjo sake for 6 months and aged for 2 years. Notes of cherries and plums is followed by a sweetness in the mouth, with fresh, lingering finish.

5.2 **Chiyomusubi**, *Ultra Yuzu*

£8.50

Bright and pronounced citrus aromas. It has a tangy acidity typical of rich lemon and yuzu flavours, with grapefruits skin on the finish. Enjoy as a palate cleanser, with fried calamari or karaage (fried chicken).

SAKE BY THE BOTTLE ボトル日本酒

Sparkling

720ml

4.1 **Awashizuku**, *Junmai Shusake Sparkling*

A delightful sweet sparkling sake from the Kuichi Brewery, with a pleasant acidity that balances out the sake's natural sweetness, creating a refreshing and complex sparkling drink.

£60

300ml

771. **Ichido**, *Junmai Ginjo Dry Sparkling Rose* (720ml bottle)

An incredibly smooth and refreshing sparkling rosé, with a delicate sweetness and a rich aroma of strawberry. The pink colour is 100% natural and given by the black rice, which is full of anthocyanins (a plant-based pigment). The bubbles are natural coming from a second fermentation, like Champagne.

£130

661. **Ichido**, *Junmai Ginjo Dry Sparkling* (720ml bottle)

The perfect bottle for wine drinkers. The tickling bubbles are natural and come from a second bottle fermentation (like that of Champagne). This sake greatly combines a silky texture with depth of flavour and a crisp dryness. Delicate aroma of green pear and honeysuckle with hints of rice flour.

£160

Cold

720ml

4.9 **Ninja**, *Junmai Ginjo, Unfiltered Sake*

Expressive and bold unfiltered sake made from Miyamanishiki rice. Oaky nose with vanilla and caramel notes, hint of cashew nuts. Creamy yet refreshing finish with herbal flavours.

£95

4.3 **Heavensake**, *Junmai 12*

Salted caramel notes with a bright, fresh finish Pairs well with risotto, grilled vegetables.

£115

4.6 **Larmes Levant**, *Junmai Yamadanishiki, 2018*

A fruity Sake with a nutty edge from Larmes Du Levent, Made with Yamadanishiki rice and offers aromas of candied peaches, dates and almonds on the nose. The palate offers notes of white peaches and hints of lemon that pair well with white fish, creamy desserts.

£150

551. **Sohomare**, *Junmai Ginjo 'Indigo'*

Robustly clean with rich, elegant flavour hues. Indigo dyers strive for vivid, deep colour. Delicate nose with notes of green banana, wildflowers and a hint of pear drops. The palate is silky and elegant with a cool vibrant finish and a gentle minerality.

£145

4.5 **Akashi-Tai**, *Daiginjo Genshu Yamadanishiki*

This undiluted daiginjo sake is rich and full-bodied with sweet honey, delicate orchard fruit notes. An excellent accompaniment to most foods.

£175

Room Temperature

720ml

4.8 **Bunraku**, *Karakuchi Oniwaka Honjozo*

Bunraki Oniwaka is a dry sake that is rich and crisp, yet full-bodied with a slight umami flavour that makes it an excellent pairing to many food dishes.

£105

4.4 **Fujii Shuzo**, *The Night Emperor, Tokubetsu Junmai*

This sake pairs wonderfully with any food, it's a classic-style sake that is brewed using three rice varieties. Delicate green nose for a clean and versatile sake with a dry finish.

£95

4.7 **Imayo**, *Tsukasa Junmai Ginjo*

A smooth sake in which the typical aroma of the ginjo style is more gentle, but that unveils rich flavours and a distinct rice umami. Pairs well with soy, spinach, sesame and hummus.

£115