

Soft drinks

Rose Sparkling----- ¥1,430 (¥1,300)
Formulated with Bulgarian Damask rose extract and hyaluronic acid derived from lactic acid bacteria. Enjoy the elegant rose fragrance.

ZUEGG Succo di (Peach or pear) ----- ¥1,540 (¥1,400)

Lemon Tonic Water ----- ¥880 (¥800)

Elderflower Tonic Water----- ¥880 (¥800)

Dassai sparkling water ----- ¥880 (¥800)

Fentimans Curiosity Cola ----- ¥1,650 (¥1,500)

Vinegar cider(Amaoustrawberry orKyoho grapes) ----- ¥1,540 (¥1,400)

【Non-alcoholic beer】

KIRIN Greens Free ----- ¥1,100(¥1,000)

【Non-alcoholic sparkling wine】

Duc de Montagne ----- ¥2,200(¥2,000)

Japanese Tea

Gyokuro HoujiTea(roasted green tea) ----- ¥660 (¥600)
Hoshino Tea Garden boasts two tea masters with the highest rank of 10th Dan, a distinction held by only 23 people nationwide. This houji tea has a deep flavor, made from the stems of Yame gyokuro tea leaves.

Hoiro Gyokuro Tea----- ¥880 (¥800)
This is a top-quality product from Yabeya Konoe Honke, Kyushu’s oldest tea merchant, who has carefully finished Yame traditional gyokuro tea using the roasting method.

Yame Matcha Milk ----- ¥990 (¥900)
This popular tea blends matcha and green tea paste from Yame City, Fukuoka Prefecture, resulting in a perfect balance of tea flavor and the creaminess of milk.

Yame Traditional Hon GyokuroKiwami ----- ¥2,200(¥2,000)

TraditionalMatcha Narino----- ¥2,750(¥2,500)

*Prices in parentheses are excluding tax.
*A service charge will be added to the displayed price.



Original Pairing Course

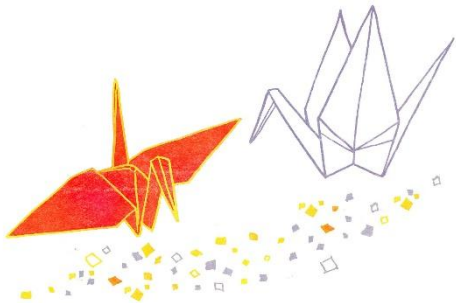
3 types ¥6,600 (¥6,000)

Our staff, who hold a Sake Diploma (Japanese Sake Sommelier) qualification, will serve you three types of sake perfectly matched to today’s dishes, at the optimal timing and temperature.
This is a great value course that also features champagne and our rare sake selection.

Non-Alcoholic Pairing Course

3 types ¥3,850 (¥3,500)

For those who can’t drink alcohol today, please check this out.
We invite you to explore the world of unique non-alcoholic drinks, including the finest Yame tea and the world’s best-tasting cola.



Japanese Sake

Dassai Beyond

Yamaguchi/Junmai Daiginjo Sake



Dassai is so popular worldwide that it's said to account for 20% of all sake exported globally. This is the highest-grade product from Dassai. Dassai has poured all its current technology and passion into creating this masterpiece, a product that will carry on into the future.

Bottle (720 ml) ¥140,800(¥128,000)

Nabeshima Black Label

Saga/Junmai



This is a premium sake from Nabeshima, made with the finest rice and the finest brewing techniques, showcasing the utmost luxury. To encourage an open and unbiased tasting experience, everything about this sake is kept secret except for the fact that it is a junmai (pure rice) sake. It's an extraordinary and special sake.

0 Bottle(720 ml) ¥99,000(¥90,000)

ToyoBijin Kokorozasisou

Yamaguchi /Junmai Daiginjo



This is a superb sake created by Mr. Sumikawa of Toyo Bijin, the sake mentor of Kenichi Ohashi, Master of Wine, specifically for Mr. Ohashi. It boasts an elegant and rich aroma and a rich, full-bodied flavor.

Bottle(720 ml) ¥92,400(¥84,000)

Kikuhime Kukurihime

Isikawa / Ginjo Aged sake



This is a masterpiece crafted from carefully selected, top-quality ginjo sake, aged slowly for over ten years and refined to perfection. It is Kikuhime's finest product, still reflecting the philosophy of Toji Noguchi, once hailed as one of the Four Heavenly Kings of Noto and the best Toji in Japan.

Bottle(720 ml) ¥88,000(¥80,000)

Syoutikubai Sirakabekura Nendo

Hyougo / Kimoto junmai



A rare sake with only 500 bottles produced. Made using Yamada Nishiki rice grown on a 7-hectare field, this is a top-quality product crafted with meticulous attention to detail through 284 steps, without any compromise.

Bottle (720 ml) ¥44,000(¥40,000)

Beer

【Draft beer】

KIRIN ----- glass ¥1,210 (¥1,100)

【Bottled beer】

Asahi Super Dry(Small bottle) ----- ¥1,155 (¥1,050)

KIRIN lager(Small bottle)----- ¥1,155 (¥1,050)

Whiskey

Nikka Session ----- single¥1,650 (¥1,500)

Plum wine

Uguisutomari ----- ¥1,100 (¥1,000)

Aged plum wine Yumehibiki ----- ¥1,320 (¥1,200)

Glass of wine

Champagne ----- ¥2,640(¥2,400)~

sparkling wine ----- ¥1,320(¥1,200)~

white wine ----- ¥1,650(¥1,500)~

red wine ----- ¥1,650(¥1,500)~

Aged Japanese Sake

Japanese sake with a deep flavor created through aging.



Daruma Masamune 5-year-old

Gifu /Aged Sake

"Our aged sake is a unique product that embodies the pride and dedication of a brewery that has been in operation since the Edo period," is a premium sake that offers the complexity and excellent balance that can only be found in aged Japanese sake.

Bottle(180 ml) ¥6,050(¥5,500)



Shigemasu Kotan

Fukuoka /Aged Daiginjou Sake

This exceptional aged sake is made using "Yamada Nishiki," the finest sake rice, and aged for 4-5 years in a tunnel (around 17°C) in Kamiyo-cho, Okuyame, Fukuoka Prefecture, which was abandoned in 1985.

Bottle(720 ml) ¥15,400(¥14,000)

Syochu

【Sweet potato shochu】



Tanegashima Anno

Kagoshima

This is a meticulously crafted sweet potato shochu made from the sweet and delicious "Anno Imo" sweet potato, using black koji mold and fermented in domestic earthenware pots for both the primary and secondary stages. It has a rich, brandy-like flavor that will change your perception of sweet potato shochu.

Bottle(720 ml) ¥22,000(¥20,000)

Glass ¥2,860(¥2,600)



Maoh

kagoshima

This premium sake is characterized by its clean, crisp taste achieved through vacuum distillation, which removes just the right amount of impurities, and its elegant aroma reminiscent of ginjo sake, thanks to the use of yellow koji, which is commonly used in sake production.

Bottle(720 ml) ¥11,000(¥10,000)

Glass ¥1,650(¥1,500)

【Barley shochu】



Kitaya

Fukuoka

Following in the footsteps of the premium sake, Gokujo Kitaya, this shochu won the highest score of 99 points at the International Wine & Spirits Competition held in the UK in 2022, becoming the world's best.

Bottle(720 ml) ¥7,700(¥7,000)

Glass ¥990(¥900)

Japanese Sake



IWA5 Assemblage6

Toyama /Junmai Daiginjo

This Junmai Daiginjo sake, brewed in Toyama Prefecture by Richard Geoffroy, who led the legendary Champagne house for 28 years as the 5th generation head winemaker of Dom Pérignon, boasts an exquisite, spherical balance.

Bottle (720 ml) ¥39,600(¥36,000)



Ubusuna 2024 6 regulations Kabashiko

Kumamoto

This exceptional sake was brewed by the 6th generation head of the family, Mr. Kanda, with the concept of "Ubusuna," the god residing in the land. Taking advantage of the characteristics of a rice-producing region boasting a 2000-year history of rice cultivation, this rare sake is packed with the charm of the ancient rice variety "Kabashiko."

Bottle(720 ml) ¥26,400(¥24,000)



Aramasa Ash 2023

Akita

Aramasa is hailed as one of Japan's finest sake brands, a source of national pride. The charismatic 8th-generation owner, Mr. Sato, has brought out the full potential of the legendary rice variety, "Kame no O," to create this exceptional product.

Bottle(720 ml) ¥24,200(¥22,000)



Ugo no Tsuki moon light

Hiroshima

This rare Daiginjo sake is crafted by Toji Horimoto, hailed as a genius toji (master brewer) of Hiroshima, who achieved the remarkable feat of winning gold medals at the National New Sake Appraisal Competition for 10 consecutive years (only 6 breweries achieve this). It is characterized by a sharp and clean acidity, like a crescent moon shining in the darkness.

Bottle(720 ml) ¥16,500(¥15,000)



Mi no Kotobuki Aiyama

Fukuoka

This sake is crafted by the up-and-coming Toji Inoue, known as the "Yeast Magician." It's from one of the most media-featured breweries today, and is a premium sake made with Aiyama rice, the same rice used for Juyondai's sake distribution in Yamagata Prefecture.

Bottle(720 ml) ¥15,400(¥14,000)

Japanese Sake



Dassai23

Yamaguchi /Junmai Daiginjo

This is Dassai's signature sake, a challenge to create the finest Junmai Daiginjo, using Yamada Nishiki rice polished to an extreme 23%. It is an exceptional product with a gorgeous and rich aroma, and a pleasant bitterness that lies beneath the umami, giving it a refreshing finish.

Bottle(720 ml) ¥26,400(¥24,000)



Abe silver vo.2-3

Niigata /Junmai Ginjo

Made with rice from Niigata Prefecture polished to 60%, and using Niigata G9 yeast. Fermented at low temperatures for over 30 days, resulting in an alcohol content in the 13% range. This is a sake created by an up-and-coming brewery, pursuing the ideal of a sake to be enjoyed with food.

Bottle(720 ml) ¥13,200(¥12,000)

Glass ¥1,980(¥1,800)



Koueigiku Anastasia Green

Saga /Junmai

A refreshing, sweet aroma reminiscent of white grapes. A slight bitterness lingers on the palate, bringing the whole flavor together in perfect balance. This is a captivating sake that is both transparent and complex.

Bottle(720 ml) ¥12,100(¥11,000)

Glass ¥1,760(¥1,600)



Syaraku

Fukushima /Junmai

This brand was created by the fourth-generation owner, Yoshihiro Miyamori, through meticulous data management. In 2014, it won the Grand Prix at the SAKE COMPETITION (the world's largest sake competition), beating out the renowned "Juyondai."

Bottle(720 ml) ¥11,000(¥10,000)

Glass ¥1,650(¥1,500)



Keigetsu CEL24® 50

Kouchi /Junmai Daiginjo

This Junmai Daiginjo sake is meticulously brewed in a blessed natural environment using Kochi Prefecture's CEL24 yeast. It features a clear and rich flavor achieved by removing proteins that cause off-flavors through flat milling.

Bottle(720 ml) ¥8,800(¥8,000)

Glass ¥1,320(¥1,200)

Japanese Sake



Bonds Well with Beef

Hyogo /Junmai Ginjo

This is a Junmai Ginjo sake brewed using Yamada Nishiki rice from Hyogo Prefecture, with our own koji starter and the traditional kimoto method. It has a rich and mellow flavor, created with the concept of pairing with beef.

Bottle(720 ml) ¥11,000(¥10,000)

Glass ¥1,650(¥1,500)



Naraman

Fukushima /Junmai

Fukushima Prefecture is a prefecture where sake breweries have united to improve quality, resulting in the highest number of gold medals won at the National New Sake Appraisal Competition for three consecutive years. This sake is rapidly gaining popularity after being ranked number one in a certain magazine's ranking of "sake that pairs well with warm sake."

Bottle(720 ml) ¥9,900(¥9,000)

Glass ¥1,540(¥1,400)



Komagura

Fukuoka /Junmai Kimoto

Based on the concept of "enjoying it slowly and carefully with modern cuisine," this sake is brewed using the traditional "Kimoto" method, passed down since the Edo period, resulting in a deeply flavorful sake. Please try it at room temperature or slightly warmed.

Bottle(720 ml) ¥9,900(¥9,000)

Glass ¥1,540(¥1,400)



Densyu

Aomori /Tokubetu Junmai

premium sake was created with the desire to "deliver the pure taste of the rice paddies." It uses "Hanafubuki," a sake rice variety grown in Aomori Prefecture. It is dry yet full-bodied, with a clean taste that you won't tire of.

Bottle(720 ml) ¥9,900(¥9,000)

Glass ¥1,540(¥1,400)



Yuki no Bousya

Akita /Yamahai Junmai

This unique sake is brewed by the legendary Toji (master brewer) Mr. Takahashi, who appeared on NHK's "Professional: The Way of Work." It boasts a fragrant and refined taste, fully utilizing the power of his own cultured yeast.

Bottle(720 ml) ¥8,800(¥8,000)

Glass ¥1,320(¥1,200)