

Japanese Saké Menu



1. **House Saké - Warm / Chilled** ABV 13-15% 120 ml £ 3.80
Food Pairing: pairs well with rich flavoured dishes such as teriyaki chicken.
2. **Gokai Nama Saké 豪快 - Chilled** ABV 13.5% 300 ml £ 9.80
 This is a vibrant nama saké with a light palate and clean finish.
Food Pairing : pairs well with light Japanese dishes such as salmon sashimi.
3. **Hakushika Ginjo Nama - Chilled** ABV 13.5% 180 ml £ 7.50
 Fresh, crisp flavour, best served lightly chilled or on ice. 300 ml £ 12.00
4. **Mio Sparkling Saké - Chilled** ABV 5% 150 ml £ 7.00
 Japanese style rice champagne, naturally sweetened from the rice fermentation process. 300 ml £ 13.50
Food pairing: as an apéritif or with lighter flavours.
5. **Choya Umesu Plum Wine** ABV 10% 120 ml £ 6.50
 Distinctive sweet and fruity flavour without a strong alcoholic taste produced by steeping unripe Japanese green plums in shochu.
Food Pairing: as an apéritif, digestif or with any dessert.
6. **Nakata Kishu Plum wine - Chilled** ABV 10% 300 ml £ 13.00
 Fragrant, fruity flavour, made using the best quality plums from the Wakayama Region.
7. **Nigori Cloudy Silky Mild Saké** ABV 15% 375 ml £ 13.50
 A cloudy saké with sweet undertones.
Food Pairing: as a digestif or serve with sweet desserts.
8. **Kizakura Junmai Daiginjo "S"** ABV 16% 180 ml £ 12.00
 A junmai 'daiginjo' saké with floral aromas produced using 100% Nishiki rice and famous Fushimi water.
Food Pairing: pairs well with sashimi and appetisers
9. **Homare Junmai Yuzu Aladdin** ABV 10% 300 ml £ 14.00
 Sweet and citrusy junmai saké blend with yuzu. Easy and uncomplicated.
10. **Shochikubai Premium Junmai Sake** ABV 15% 180 ml £ 6.50
 This junmai sake is highly polished to 60% for an aromatic and clear taste. Enjoy at room temperature or slightly warmed.. 300 ml £ 14.50
Food Pairing: pairs well with sashimi, fish or chicken dishes.

