

Sake	glass/beeker/bottle
Rikyubai iwafume – honjozo – <i>rich rice aroma – hot or cold</i>	90/na/na
Amabuki kimoto omachi – junmai daiginjo – rhododendron – <i>floral – rich</i>	120/240/700
Amabuki kurenai – junmai – strawberry – <i>Lightly sweet – fruity</i>	80/160/480
Amabuki yamahai – junmai omachi – marigold – <i>Omachi rice – rich</i>	90/180/540
Daimon shizuka – junmai ginjo – Osaka – <i>Rich flavour – good alround flavour</i>	100/200/600
Daimon 45 – Junmai daiginjo – Osaka – <i>High polished – complex taste</i>	135/270/810
100 nin no kikisake – junmai nama genshu – <i>Undiluted sake – high in alcohol</i>	90/180/540
Minume – kimoto junmai – single pasteurized – <i>Kimoto style – very rich</i>	90/180/540
Kubota – Junmai daiginjo – <i>Very interesting straight forward Junmai daiginjo</i>	90/180/540
Shimizu zaku impression – Junmai genshu – mie – <i>Undiluted sake –</i>	120/240/720
Ninki ichi – Junmai ginjo – Fukushima – <i>Citrus notes – good with fish</i>	90/180/540
Tomio iwai – Junmai ginjo – Kyoto – <i>Rich umami flavour – Kyoto rice – crisp.</i>	90/180/540
Kenbishi zuisho – matured yamahai – hyogo – <i>Maderia/port notes – aged.</i>	140/280/840
Umeshu	
Koshujikom umeshu – plum sake – <i>Sweet and complex umeshu</i>	85/170/510
Sochu	
Kamnoko 3year (barley / 25%alc) – Japan.	75/800
Toshka (sweet potato / 25%alc) – Japan	80/850
Kashi (barley / 35%alc) – Japan	90/900

- Sake flight 3 tasting size sake