

## Sake

Rikyubai iwafume - honjozo - <i>High alcohol flavour - rich rice aroma - hot or cold</i>	95
Amabuki kimoto omachi - junmai daiginjo - rhododendron - <i>floral - rich</i>	120/800
Amabuki kurenai - junmai - strawberry - <i>Lightly sweet - fruity</i>	80/500
Amabuki yamahai - junmai omachi - marigold - <i>Omachi rice - rich</i>	90/600
Daimon shizuka - junmai ginjo - Osaka - <i>Rich flavour - good alround flavour</i>	100/650
Daimon 45 - Junmai daiginjo - Osaka - <i>High polished - complex taste</i>	135/900
100 nin no kikisake - junmai nama genshu - <i>Undiluted sake - high in alcohol</i>	90/600
Hakutsuru Sayuri nigori - kobe - <i>Unfiltered sake - sweet - milky texture</i>	80/500
Minume - kimoto junmai - single pasteurized - <i>Kimoto style - very rich</i>	90/600
Kubota - Junmai daiginjo - <i>Very interesting straight forward Junmai daiginjo</i>	90/600
Shimizu zaku impression - Junmai genshu - mie - <i>Undiluted sake - first press -</i>	120/800
Ninki ichi - Junmai ginjo - Fukushima - <i>Citrus notes - good with fish</i>	80/500
Tomio iwai - Junmai ginjo - Kyoto - <i>Rich umami flavour - Kyoto rice - crisp finish</i>	90/600
Kenbishi zuisho - matured yamahai - hyogo - <i>Maderia/cognac/port notes - aged</i>	140/900
 Umeshu	
Koshujikom umeshu - plum sake - <i>Sweet and complex umeshu</i>	80/600
 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	 225