

BAR MENU				JAPANESE & WORLD SAKE				
				FLIGHTS : FOCUSED- 20 PREMIUM - 24 AFTER DINNER - 15				
Home baked bread & herb butter (V)		6				125ml	BTL	
Savoury bar snacks complimentary with your first drink crisps, nuts, dry fruits (N)		3.75		KOIMARI SAKI , Saga	GINJO 15% alc	7.50	38	
					JUNMAI GINJO 15% alc	10	50	
Nocellara Olives (V)		3.75			MIDOSHI BLACK JUNMAI GINJO, 16% alc	10	50	
Home fermented Cucumbes (V) Salt brine, dill, herbs		3.75			OYAMANISHKI JUNMAI GINJO 16% alc	9.50	48	
				KUNCHCHO, Oita	HONJOZO 15% alc	8	40	
Shishito (V) padron peppers, yuzu salts, togarashi		7			JUNMAI 15% alc	8	40	
					JUNMAI GINJO 15% alc	11.50	58	
Apple wood smoked beetroot ricotta, pine nuts, cumin (V) (N)		10			NIGORI, Oita 20 % alc	10	50	
				KATAFUNE Niigata	JUNMAI GINJO, 16% alc	11	55	
Carlingford Oyster (Irish) Melchiori apple vinaigrette   shallot	each	4.25			TOKUBETSU HONJOZO,16% alc	9	45	
					TOBIN DAIGINJO, 17% alc	36	180	
Smoked fish board alpine char, white trout, rainbow trout, focaccia crisps		22			MANDOBA NIGORI JUNMAI [KIMOTO],16% alc	10	50	
				ONDA Niigata	JUNMAI 88, MAITSURU TSUZUMI 15% alc	8	40	
Steamed clams ginger, coriander broth		15			MAITSURU TSUZUMI 40 JUNMAI DAIGINJO15%alc	13.75	66	
				KOSHIMEIJO Niigata	ZEN YAMASHIROYA , 15% alc	12.75	64	
Beef filet carpaccio (50g) parmesan, rucola, olive oil		19		HINOMARU Akita	UMAKARA TOKUBETSU JUNMAI, 16% alc	9	45	
					MANSAKU NO HANA JUNMAI GINJO 15% alc	11	55	
Speck board Alto Adige IPG, St Michael Eppan maturing ham [40g]		16			MK-Z JUNMAI GINJO 15% alc	11	55	
					HYAKUDEN 70 JUNMAI 15%	11.25	56	
				HIDEYOSHI Akita	LACHAMTE SPARKLING SAKE, [280ml] 8% alc	9	18	
Cheese board choice of Comté 24 months, Montagnolo Affiné (light blue)		12			FLYING PEGASUS KOSHU DAIGINJO, 16% alc	56	280	
					AKINOTA “AUTUMN FIELD” JUNMAI GINJO,15%	11.50	58	
					KANSHIBORI JUNMAI NAMA GENSHU, 17%500ml	8.75	35	
				WATANABE Gifu	BETSUGAKOI FUTSU, 16% alc	7.50	38	
<b>BUBBLES</b>	125ml	Bottle			BREWERS PERFECTION, FUTSU,, 15% alc	7	36	
	LACHAMTE SPARKLING SAKE, [280ml] 8% alc	9	18		IRO OTOKO“LADY KILLER”JUNMAI DAIGINJO	12	60	
ROTARI CUVÉE 28, BRUT, NV Trentino, Alto Adige, Italy 12.5%	9	48			HIDA NO DOBU “ CRAZY MILK “ NIGORI,17%alc	8.50	42	
<b>WHITE WINE</b>	125ml	Bottle			MARUISHI Aichi	NITO BANZAI 70 JUNMAI, 15% alc	8	40
	HISHIYAMA, KOSHU Grace, 2024 Yamanashi, Japan, 11.5%	11.25	67			JUNMAI YAMADANISHKI 65, 15% alc	10	50
GEWÜRTZTRAMINER J Hofstatter, 2024 Alto Adige, Italy, 13%	10.25	62				JUNMAI GINJO YAMADANISHKI 55, 15% alc	11	55
RIESLING “FALLWIND” S Michelle Appiano 2023 Alto Adige 13.5%	10	60			OISHI, Kyoto	TENGORI KIMOTO HONJOZO , 15% alc	8	40
LUGANA DOC, ‘SAN BENEDETTO’ Zenato 2023 Veneto, Italy 13.5%	8.75	52			SEDA LIQUIDA, Catalonia	SUGOI, SAKE DEL CHEF, 14% alc	8	40
<b>RED WINE</b>	125ml	Bottle		<b>UMESHU &amp; LIQUERS</b>		<b>125ml /Bottle</b>		
	MERLOT Chateau Mercian, 2018 Nagano, Japan 13.5%	20	120		RINGO MANSAKU Mansaku No Hana, Hinomaru, Akita 720ml, 10.5%	8	40	
AKENO , Grace 2017, Yamanashi, Japan 12%		75			MIWAKU NO YUZU 7% Maruishi, Aichi 500ml.	10	40	
NEBBIOLO Avamposti 2023, Monferrato DOC, Italy	7	42			SHIRATAMA UMESHU Eigishima, Hyogo 12% 500ml	9	36	
ALANERA Zenato 2021, Veneto, Italy, 13.5%	6.8	40			A choice of Red wine 12% / Brandy 14% / Whiskey 14%			
LAGREIN Bodega Vinai, 2021, Trentino DOC, Italy, 13%	6	36			PLUMITY BLACK UMESHU Arimoto, Wakayama 19% 720ml	16	80	
					B UMESHU 13% Baijuen, Wakayama 720ml.	10	50	
					ICHI Umeyoshi, Wakayama 13%, 720ml	9	45	

## DRAFT BEER

SAPPORO PREMIUM LAGER Pint 3.9%	6.15 / 5
ALCOHOL FREE ERDINGER 500ml 0%	4.75

## COCKTAILS

UKIYO VODKA MARTINI	14
BLOSSOM GIN MARTINI	14
SUZUME MARTINI Kuncho Junmai   Kavka vodka   Ia Tomato   Fuji bitters	12.50
SASAYAKI OLD FASHIONED Sasayaki barrelled whisky   umeshu   orange	20
UMESHU SPRITZ umeshu   50ml soda   sparkling wine	8.50
SHOCHU SPRITZ house shochu & tonic umeshu   50ml soda   sparkling wine	8.50
SHIRO NEGRONI (bianco)	12
BENI NEGRONI (sour cherry)	
SUZU sake   vodka   elderflower   tonic	9
VIRGIN SUZU Alcohol free	7
NIGORI CLUB Kuncho Nigori   peanut butter whiskey	11
WINTER WARMER Ginjo sake   elderflower   earl grey tea	8

## SHOCHU 50 ml

MIKUMA KASUTORI SHOCHU (RICE) 25% Kuncho   Saga	7.5
BROWN SUGAR SHOCHU 25% Shimano no Napoleon   Amami Islands	8
GENMAICHA GREEN TEA SHOCHU 25% Yamato Brewery   Ureshino   Saga	8
WATANABE 35 KASUTORI SHOCHU (RICE) 35% Watanabe   Gifu	9

## SPIRITS

Add Tonic @2.75 for a longer experience	25ml 50ml
UKIYO VODKA Japan. 40%	3.75 / 7
UKIYO BLOSSOM GIN Japan, 40%	3.75 / 7
KAKUZO GIN LIQUEUR 20%	4 / 7
KIYOMI RUM (Okinawa) 40%	6 / 10

## WHISKEY 25ml 50ml

HIBIKI blended Whisky, Japan 43%	8.5 / 17
TOGOUCHI 12 YEAR OLD Chugoku, Japan 40%	10 / 20
SASAYAKI , Niigata 41%	9 / 18

## SOFT & WATER

Still / Sparkling mineral water 750ml	4
SODA Check the flavour	3.75
Black Coffee   Italian Moka pot	2.50
JAPANESE GREEN TEA	3.75

  
sake bar | bottle shop | tasting space

“ . . . sake day is every day here “