



御城

西御丸

# sake collection

*laurence ho*

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## sake

20 YEARS AGO, WE WOULD HAVE CATEGORIZED FOOD BROADLY IN TERMS OF EASTERN AND WESTERN. BUT WE ARE SLOWLY DIFFERENTIATING BETWEEN THE CUISINE TYPES, BE IT JAPANESE OR FRENCH, AND THEN FURTHER INTO REGIONAL DISTINCTIONS. NOWADAYS, WE DON'T EVEN TALK ABOUT REGIONS BUT ABOUT THE STYLES OF CHEFS AS INDIVIDUALS. SIMILARLY WITH SAKE, WE WILL GET MORE PERSONAL AND START CONSIDERING THE SAKE MASTER AND HIS INDIVIDUAL STYLE.

## crisp, clean, classic

listed from dry to gently sweet

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<b>"drunken whale" suigei tokubetsu junmai</b> <i>tart fruits, wildflower</i>	10	27
<b>"snow shadow" yuki-kage tokubetsu junmai</b> <i>semi-sweet, light, earthy</i>	9	24
<b>"heaven x dassai" junmai daiginjo (720ml)</b> <i>kasha rice milled down 50%, sweet and savory</i>	16	150
<b>jozen nama junmai ginjo (720ml)</b> <i>smooth, apple, banana, snowmelt water</i>		68

## fruity, dry

listed from light to full bodied

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<b>"heaven &amp; earth" ten to chi junmai daiginjo</b> <i>rich, cereal grains and raisins (720ml)</i>	13	66
<b>"chrysanthemum mist" kikusui junmai ginjo</b> <i>aroma of yogurt, mandarin</i>	9	24
<b>"cowboy" Yamahai junmai ginjo (720ml)</b> <i>musky fruits, rice, caramel</i>	13	66
<b>dassai 45 junmai daiginjo</b> <i>orange peel, jasmine</i>	11	38

## fruity, gently sweet

listed from light to full bodied

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<b>"sword of the sun" takatenjin</b>	9	28
<i>juniper botanicals, cucumber, melon, milled to ginjo level</i>		
<b>sho chiku bai ginjo</b>	5	13
<b>"southern beauty" nanbu binjin junmai daiginjo</b>	12	36
<i>ginotome rice milled down to 45%, juicy, floral</i>		
<b>"the one with clocks" joto daiginjo</b>	17	42
<i>pear yogurt, crushed sage, apple</i>		

## nigori

listed from light to heavy cloud

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<b>sayuri hakutsuru nigori</b>	9	22
<i>floral, white grape, creamy</i>		
<b>'road to osaka' daimon (720ml)</b>		48
<i>notes of banana, citrus and floral</i>		
<b>kiku masamu junmai nigori</b>	8	32
<i>smooth, elegant, velvety and creamy</i>		
<b>"perfect snow" kikusui nigori</b>	8	29
<i>flowery, full bodied, dynamic, 21% ABV</i>		

## hot

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<b>junmai hot sake</b>	4	8
<i>small/ large</i>		

## flavor

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<b>hana flavor sake</b>		13
<i>(fuji apple, lychee)</i>		

## large format sake (720ml)

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'wandering poet' <b>rihaku junmai ginjo</b> <i>banana, lemon, aloe vera. rich &amp; dry</i>	17	57
'devil's mask' <b>murai family nigori genshu</b> <i>unfiltered (nigori) &amp; undiluted (genshu). bold sake with notes of coconut, currant, cream and spice. 19.8% ALC</i>	14	52
'tears of dawn' <b>konteki daiginjo</b> <i>tropical banana, anise seeds, truffle. aromatics, light and soft.</i>	19	64
<b>dassai 23 daiginjo</b> <i>sake rice polished down to 23%, grape, floral, luscious</i>		150
<b>watari bune junmai daiginjo</b> <i>honeydew melon, pineapple, peaches</i>		179
<b>echigo sekkobai koshitanrei</b> <i>single barrel, bright, luxurious, 100% koshi tanrei rice</i>		270
'ancient treasure' <b>kanbara (aged sake)</b> <i>toffee, candied nuts, honey, lemon</i>	13	150 (2oz)

"WE SELECT EVERY BOTTLE OF SAKE, LIKE HOW WE SELECT EVERY PIECE OF VEGETABLE AND FISH, 100% NATURAL, ARTISANAL AND VERY PERSONAL..."

"THERE'S NO SUCH THING AS THE BEST. WHEN I GET HOME FROM WORK, ALL I WANT IS A BEER. I DON'T NEED A BOTTLE OF RED, EVEN IF IT'S VERY GOOD. THE MOMENT, THE TIMING AND THE CONTEXT ARE ALL VERY IMPORTANT."

## beer

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<b>miller lite   michelob ultra   karbach love street  </b>	3.5
<b>kirin   kirin light   sapporo   asahi   shiner bock  </b>	4.5
<b>echigo</b> (stout, red ale)	9
<b>texas seasonal craft beer</b> (st arnold, eureka height hazy juice)	5.5
<b>kyoto brewery</b> (white yuzu ale, yamadanishiki ale, kuromame ale)	12
<b>hitachino white ale</b>	10
<b>kizakura lucky dog</b> (pale ale) / <b>kizakura lucky cat</b> (white ale) / <b>kizakura lucky chicken</b> (ipa)	11

## cocktails

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<b>ginmo blossom</b>	12
<i>roku gin, elderflower, lime juice, prosecco, oba</i>	
<b>lycheetini</b>	12
<i>haku vodka, sake, litchi</i>	
<b>yuzu be alright</b>	12
<i>roku, oba, campari</i>	
<b>shiso fashioned</b>	12
<i>toki whisky, shiso, orange, bitter</i>	
<b>shinya swan</b>	12
<i>roku, star anise, honey</i>	
<b>n/naka</b>	12
<i>haku vodka, passion fruit, lemon, reisling, lemongrass</i>	
<b>vitamin h</b>	12
<i>haku, yuzu, kumquat</i>	
<b>agave raindrop</b>	12
<i>tequila, elderflower, lemon, lime, litchi</i>	
<b>the yeast i could do</b>	12
<i>nigori, passionfruit, ginger</i>	

## whisky

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<b>akashi - japan</b>	10	<b>toki - japan</b>	8
<b>fukano - japan</b>	12	<b>yamasaki 12</b>	40
<b>iwai - japan</b>	10	<b>nikka coffey - japan</b>	10
<b>kavalan - taiwan</b>	12	<b>maker's mark</b>	7
<b>kaiyo - japan</b>	14	<b>tsunuki - japan</b>	15
<b>kurayoshi 18 yrs - japan</b>	26	<b>matsu san-in - japan</b>	15
<b>togouchi 9 yrs</b>	15	<b>macallan 12</b>	11
<b>suntory hibiki - japan</b>	16	<b>johnnie walker blue label</b>	45
<b>ardbeg - scotch</b>	12	<b>highland park - scotch</b>	11

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### one the rock or neat

*two ounces served over large ice or served neat in a glencairn whisky glass*

### old fashioned

*lightly sweetened over large ice with a touch of bitters and citrus oil.*

### whisky highball

*served on ice with chilled soda water and a lemon twist.*

I BELIEVE THE JAPANESE LANGUAGE IS DEEPLY CONNECTED WITH JAPANESE WHISKY – AND NOT JUST SIMPLY BECAUSE THERE IS JAPANESE CALLIGRAPHY ON THE LABELS. RATHER, THE WAY CALLIGRAPHY IS WRITTEN AND WHAT THAT EXPRESSES SEEMS TO ME TO BE EMBLEMATIC OF THE THINKING AND EMOTION FOUND IN JAPANESE WHISKY.



## white wine

light, crisp, refreshing

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**ca montini terre di pinot grigio -** 10 29

**valfredda, italy**

*apple, pineapple, honey*

**maso canali pinot grigio -** 11 32

**trentino, italy**

*crisp citrus, peach, musk, floral*

**13 celsius sauvignon blanc - marlborough,** 9 27

**new zealand**

*tropical, citrus, lychee, sweet herbs*

**yealand sauvignon blanc -** 14 44

**marlborough, new zealand**

*gooseberry, nectarine, citrus fruits, crisp mineral*

**august kessler riesling -** 11 32

**rheingau, german**

*crystal clear & light, citrus, tropical*

## white wine

sparkling

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**lunetta prosecco - Trevino, italy** 10 29

*fruity bouquet, golden apple, light bodied, well-balanced*

**rose D'or cremant de bordeaux brut rose -** 13 39

**bordeaux, france**

*nutmeg, honey, thyme, apple*

## white wine

rich, full bodied

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<b>crusher unoaked chardonnay - california</b> <i>aroma of tropical pineapple, creamy lemon, ripe peach</i>	9	27
<b>cedar + salmon pinot gris - oregon</b> <i>zesty, white peach, lychee, ginger</i>	12	36
<b>ferrari carano tre terre chardonnay - russian river/sonoma</b> <i>pear, white peach, orange blossom, vanilla, buttercream, fuji apple cinnamon, apricot, hazelnuts</i>	15	45
<b>tribute chardonnay - california</b> <i>decadent, apple, citrus, oak, vanilla</i>	10	29
<b>dr hermann riesling - german</b> <i>green apple, stone fruits, herbs, fresh acidity</i>	10	29

"THERE IS NOT ONLY ONE GOOD WINE, WHEN I CHOOSE A BOTTLE I HAVE TO THINK OF THE SITUATION AND THE OCCASION. BUT, MOST IMPORTANT, I HAVE TO THINK OF THE PERSON I'M DRINKING WITH."

## red wine

light, medium bodied

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<b>hahn merlot - monterey, california</b> <i>ripe plum, cocoa, blueberry, black cherries</i>	10	29
<b>location TX by dave phinney - texas high plains</b> <i>red fruits, cranberries, grapefruits, cherry cola</i>	15	45
<b>aquinas pinot noir - napa valley, california</b> <i>raspberry, black berries, black currants, clove, black tea</i>	10	30
<b>evening land pinot noir 2013 - oregon</b> <i>raspberry, cola, cinnamon, a hint of rose petal</i>		146

## red wine

robust, full bodied

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<b>hess cabernet sauvignon - cali</b> <i>intense blackberries, red currants, toasted oak</i>	13	38
<b>intrinsic red blend - columbia, washington</b> <i>bright wild raspberry, plum, violets, red fruits</i>	14	40
<b>b side cabernet sauvignon - california</b> <i>blackberry, mocha, crushed lavender</i>	13	38
<b>stag's leap artemis cabernet sauvignon - napa, california</b> <i>interplay of cherries, cedar spice, chocolate, plum, toasted oak</i>		169
<b>areyna malbec - argentina</b> <i>wild berries, mocha, flint, ripe fruit</i>	9	27

## red wine

rich, full bodied

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**high heaven cabernet sauvignon -  
washington** 10 29

*dark fruits, currant, clove, subtle oak, black cherries*

**juggernaut cabernet sauvignon -  
hillside, california** 14 40

*ripe black currants, vanilla, licorice, black fruits, tobacco*

**decoy merlot -  
sonoma, california** 19 75

*ripe black berries, vanilla, plum*

**jordan cabernet sauvignon -  
alexander valley, california** 90

*rich texture, opulent flavors, earthy and toasted*