



御城

西御丸

sake collection

laurence ho

volume v dec, 2022

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

"drunken whale" suigei tokubetsu junmai <i>tart fruits, wildflower</i>	13	35
"snow shadow" yuki-kage tokubetsu junmai <i>semi-sweet, light, earthy</i>	12	30
"heaven x dassai" junmai daiginjo (720ml) <i>kasha rice milled down 50%, sweet and savory</i>	16	150

fruity, dry

listed from light to full bodied

"chrysanthemum mist" kikusui junmai ginjo <i>aroma of yogurt, mandarin</i>	10	30
"cowboy" Yamahai junmai ginjo (720ml) <i>musky fruits, rice, caramel</i>	13	72
dassai 45 junmai daiginjo <i>orange peel, jasmine</i>	12	39

fruity, gently sweet

listed from light to full bodied

"sword of the sun" takatenjin	9	28
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juniper botanicals, cucumber, melon, milled to ginjo level

sho chiku bai ginjo	7	15
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'tears of dawn' konteki daiginjo	13	38
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tropical banana, anise seeds, truffle. aromatics, light and soft.

"southern beauty" nanbu binjin junmai daiginjo	13	37
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ginotome rice milled down to 45%, juicy, floral

"the one with clocks" joto daiginjo	17	42
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pear yogurt, crushed sage, apple

nigori

listed from light to heavy cloud

sayuri hakutsuru nigori	9	22
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floral, white grape, creamy

"garden rain" afuri rosy nigori (720ml)	80
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vine rose, orchard, sparkling

'road to osaka' daimon (720ml)	48
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notes of banana, citrus and floral

'moon light' yaemon	7	23
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pear, citrus and malted rice

jozen nama nigori (720ml)	68
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melon, pear, cotton candy

kiku masamu junmai nigori	8	32
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smooth, elegant, velvety and creamy

"perfect snow" kikusui nigori	8	29
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flowery, full bodied, dynamic, 21% ABV

large format sake (720ml)

'rainfall' afuri junmai daiginjo <i>omachi sake rice, almond, snow melt.</i>	15	92
'devil's mask' murai family nigori genshu <i>unfiltered (nigori) & undiluted (genshu). bold sake with notes of coconut, currant, cream and spice. 19.8% ALC</i>	14	58
dassai 23 daiginjo <i>sake rice polished down to 23%, grape, floral, luscious</i>		170
watari bune junmai daiginjo <i>honeydew melon, pineapple, peaches</i>		179
echigo sekkobai koshitanrei <i>single barrel, bright, luxurious, 100% koshi tanrei rice</i>		270
'ancient treasure' kanbara (aged sake) <i>toffee, candied nuts, honey, lemon</i>	13 (2oz)	150
'lady killer' hourai junmai daiginjo <i>melon, elegant, snow melt water</i>	18	129

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



beer

kirin kirin light sapporo asahi 	5
echigo (stout, red ale)	10
texas seasonal craft beer (st arnold, eureka height hazy juice)	5.5
kyoto brewery (white yuzu ale, yamadanishiki ale, kuromame ale, matcha ipa)	12
hitachino white ale	10
kizakura lucky dog (pale ale) / kizakura lucky cat (white ale) / kizakura lucky chicken (ipa)	12

cocktails

ginmo blossom 13

roku gin, elderflower, lime juice, prosecco, oba

lycheetini 13

haku vodka, sake, litchi

yuzu be alright 13

roku, oba, campari

shiso fashioned 13

toki whisky, shiso, orange, bitter

shinya swan 13

roku, star anise, honey smoked

n/naka 13

haku vodka, passion fruit, lemon, reisling, lemongrass

vitamin h 13

haku, yuzu honey, kumquat

agave raindrop 13

tequila, elderflower, lemon, lime, litchi

the yeast i could do 13

nigori, passionfruit, ginger

whisky

akashi - japan	10	toki - japan	9
yamasaki 12 - japan	40	woodford	11
iwai - japan	10	ardbeg - scotch	12
kavalan - taiwan	12	maker's mark	8
kaiyo - japan	14	tsunuki - japan	15
nikka coffey - japan	11	matsu san-in - japan	15
togouchi 9 yrs	15	macallan 12	15
suntory hibiki - japan	16	johnnie walker blue label	45

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

ca montini terre di pinot grigio - valfredda, italy <i>apple, pineapple, honey</i>	10	29
maso canali pinot grigio - trentino, italy <i>crisp citrus, peach, musk, floral</i>	11	32
13 celsius sauvignon blanc - marlborough, new zealand <i>tropical, citrus, lychee, sweet herbs</i>	11	36
yealand sauvignon blanc - marlborough, new zealand <i>gooseberry, nectarine, citrus fruits, crisp mineral</i>	14	47
august kessler riesling - rheingau, german <i>crystal clear & light, citrus, tropical</i>	11	32

white wine

sparkling

segura viudas heredad brut - spain <i>lemon, honeysuckle, brioche, well-balanced</i>	11	48
veuve du vernay demi demi sec rose - bordeaux, france <i>nutmeg, raspberry, tangy finish</i>	13	39

white wine

rich, full bodied

beni di batasiola moscato D'asti - italy	10	29
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rose, peach, white fruit, apricot, figs, orange flowers

cedar + salmon pinot gris - oregon	12	36
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zesty, white peach, lychee, ginger

ferrari carano tre terre chardonnay -	15	45
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russian river/sonoma

*pear, white peach, orange blossom, vanilla,
buttercream, fuji apple cinnamon, apricot, hazelnuts*

slow press chardonnay - monterey	10	29
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american oak, apple, citrus, pear, vanilla

dr hermann riesling - german	10	29
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green apple, stone fruits, herbs, fresh acidity

"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

robust, full bodied

hess cabernet sauvignon - cali	13	38
<i>intense blackberries, red currants, toasted oak</i>		
intrinsic red blend - columbia, washington	14	40
<i>bright wild raspberry, plum, violets, red fruits</i>		
b side cabernet sauvignon - california	13	38
<i>blackberry, mocha, crushed lavender</i>		
stag's leap artemis cabernet sauvignon - napa, california		169
<i>interplay of cherries, cedar spice, chocolate, plum, toasted oak</i>		
areyna malbec - argentina	9	32
<i>wild berries, mocha, flint, ripe fruit</i>		

red wine

light, medium bodied

aquinas pinot noir - napa valley	10	30
<i>raspberry, black berries, black currants, clove, black tea</i>		
lyric pinot noir - santa barbara	11	31
<i>bing cherry, raspberry, kola-nut, baking spice</i>		
evening land pinot noir 2013 - oregon		146
<i>raspberry, cola, cinnamon, a hint of rose petal</i>		

red wine

rich, full bodied

high heaven cabernet sauvignon -	10	29
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washington

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

juggernaut cabernet sauvignon -	14	43
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hillside, california

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

decoy merlot - sonoma, california	19	75
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ripe black berries, vanilla, plum

earthquake cabernet sauvignon - lodi,	15	45
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california

boysenberry, espresso, toasted marshmallow

"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."