# 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.

# laurence ho







# crisp, clean, classic listed from dry to gently sweet

"drunken whale" <b>suigei tokubetsu junmai</b> tart fruits, wildflower, smv +7	<u>15</u>	<u>40</u>
"snow shadow" <b>yuki-kage tokubetsu junmai</b> semi-sweet, light, earthy, smv +4	<u>15</u>	<u>41</u>
"hawk in the heavens" <b>tentaka junmai</b> mixed nuts, fresh green, mushroom, smv +3	<u>12</u>	<u>35</u>
"heaven x dassai" <b>junmai daiginjo (720ml)</b> kasha rice milled down 50%, sweet and savory, smy +3	<u>18</u>	<u>170</u>

fruity, dry
listed from light to full bodied

"chrysanthemum mist" <b>kikusui junmai ginjo</b> aroma of yogurt, mandarin, smv +1	<u>16</u>	<u>40</u>
"mirror of truth" <b>seikyo takehara junmai</b> fresh fruits, brown butter, umami, smv +1	<u>13</u>	<u>38</u>
watari bunue junmai ginjo 55 (720ml) orange zest, musk melon, peaches, smv +3	<u>17</u>	<u>85</u>
dassai 45 junmai daiginjo orange peel, jasmine, smv +3	<u>17</u>	<u>43</u>
"snow peak" <b>kubota seppou jdg (500ml)</b> seasonal, melon, grape, cherry, smv +2	<u>33</u>	<u>158</u>

"We select every bottle of sake, like how we select every piece of vegetable and fish, 100% natural, artisanal and very personal···"

# citrus, gently sweet listed from light to full bodied

"sword of the sun" <b>takatenjin</b> cucumber, melon, milled to ginjo level, smv +4	<u>11</u> <u>34</u>
sho chiku bai ginjo	<u>12</u> <u>32</u>
'tears of dawn' <b>konteki daiginjo</b> tropical banana, anise seeds, truffle aromatics, soft, smv +3	<u>14 43</u>
"southern beauty" <b>nanbu binjin jdg</b> ginotome rice milled down to 45%, juicy, floral, smv +2	<u>17 43</u>
"the one with clocks" <b>joto daiginjo</b> pear yogurt, crushed sage, apple, smv +5	<u>19</u> <u>49</u>

### nigori

listed from light to heavy cloudy

'road to osaka' <b>daimon (720ml)</b> notes of banana, citrus and floral, smv -8		<u>64</u>
'moon light' <b>yaemon</b> pear, citrus and malted rice, smv -5	<u>10</u>	<u>31</u>
kiku masamu junmai nigori (500ml) smooth, elegant, velvety and creamy	<u>8</u>	<u>35</u>
'devil's mask' murai family nigori genshu unfiltered (nigori) & undiluted (genshu). bold sake with notes of coconut, currant, cream and spice. 19.8% ALC	<u>14</u>	<u>58</u>
'perfect snow' <b>kikusui nigori</b> flowery, full bodied, dynamic, 21% ABV	<u>10</u>	<u>31</u>



# large format sake (720ml)

	glass	carafe	bottle
kubata whita sannau 500ml			135
kubota white seppou 500ml			
seasonally limited, muscat grape, musk melon, smv +2			
dassai 23 daiginjo		<u>89</u>	<u>189</u>
sake rice polished down to 23%, grape, floral, luscious, smv +4			
'dream comes true' katoukichibee shouten Born Yume Wa			495
masayume junmai daiginjo aged 5 years at -8 celsius, multiple layered, papaya, maple, roes, lemon sorbet, smv +2			
aged 5 years at -6 ceisius, multiple layered, papaya, maple, roes, lemon sorbet, smv +2			
born wing of japan		137	<u>275</u>
aged 2 years at 0 celsius, , grape, cherry, smv +3			
			265
'snow county' dewazakura yukimanman daiginjo			200 P
aged 5 yers, sweet rice, plum, melon, smv +5			
'ultraluxe' <b>toko junmai daiginjo</b>		98	197
sweet rice, lychee, white grape, smv +0		OF G	B SECTION OF SECTION O
sweet rice, lythee, write grape, sinv +0			
'sophisticated mind' <b>kubota senshin</b>		100	200
28% polished, sweet rice, floral, smv +2			
'stella drip' <b>inaba shuzou muroka jdg</b>		120	240
cherries, mango, grapefruit, smv +1			
'autumn basin' tatsuriki honda akitsu jdg		387	775
8 years of aged, musk melon, nachi pear, smv +0			
e years of egest, mask motor, mean pear, and to			
'lady killer' <b>hourai junmai daiginjo</b>		<u>70</u>	140
melon, elegant, snow melt water, smv +3			
'10,000 celebrations' <b>kubota manju jdg</b>		90	180
fuji apple, tart pear, honeysuckle, smv +2			
'green dragon god' <b>ryujin junmai daiginjo</b>	23	56	111
lemon muffin, papaya, plum, smv +1		8 8 8	
ienion munin, papaya, piuni, sinv +1			
'sakura gold' <b>tatsuriki nihon no jdg</b>			375
cherry blossom, gold flake, banana, vanilla, smv +3			
citety biossoni, gold hake, bahara, varina, siriv 10			
'milky way' <b>nagaragawa tenkawa jg</b>	17	41	81
custard apple, mandarin, white peach, smv +3	6000	6868G	
custatu appie, manuami, winte peach, sinv +5			
kubota manju in-house yeast YX edition			388
floral notes, ripe pear, melon, white peach, lychee, smv +2			RORDE

# whisky

akashi - japan	<u>10</u>	toki - japan	<u>11</u>
yamazaki 12 - japan	<u>48</u>	woodford	<u>14</u>
iwai - japan	<u>10</u>	yu courage - scotch	<u>13</u>
kavalan - taiwan	<u>18</u>	hakata 17yrs - japan	<u>38</u>
kaiyo - japan	<u>14</u>	tsunuki - japan	<u>15</u>
nikka coffey - japan	<u>19</u>	matsu san-in - japan	<u>15</u>
togouchi 3 yrs - japan	<u>15</u>	macallan 12	<u>15</u>
hibiki - japan	<u>30</u>	maker's mark	<u>8</u>
hakushu 12 - japan	<u>28</u>	kikori - japan	<u>12</u>
omakase 8 yrs - japan	<u>17</u>	suntory ao - japan	<u>15</u>
fukano - japan	<u>12</u>	tenjaku - japan	<u>13</u>
miyagikyo - japan	<u>16</u>		

## beer

kirin   kirin light   sapporo   asahi   asahi zero	<u>5</u>
echigo (stout/ red ale)	<u>12</u>
texas seasonal craft beer (st arnold, eureka height hazy juice)	<u>5.5</u>
kyoto brewery	<u>13</u>
white yuzu ale/	
yamadanishiki ale/	
kuromame ale/	
matcha ipa	
kizakura brewery	<u>12</u>
lucky dog (pale ale) /	
lucky cat (white ale) /	
lucky chicken (ipa) /	

### on the rock or neat

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

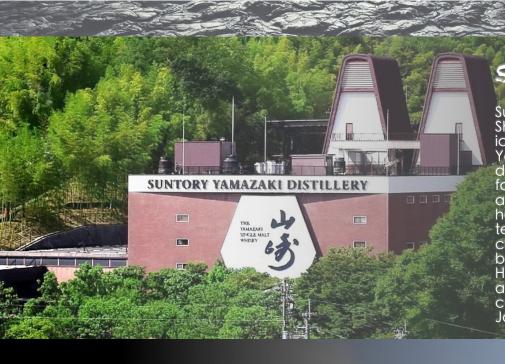
### old fashioned (+\$3)

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 zest.

"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."



SHINSHU

# SUNTORY 山崎

Suntory Distillery, founded in 1923 by Shinjiro Torii, is one of Japan's most iconic whisky producers. Located in Yamazaki, it was first malt whisky distillery from Japan. Suntory is known for its mastery of blending and unique approach to whisky-making, which harmonizes traditional Scottish techniques with Japanese craftsmanship & climate. Famous for brands like Yamazaki, Hakushu, and Hibiki, Suntory has gained international acclaim for its refined, delicate, complex whiskies, making it a pioneer in Japanese whisky industry.

# NIKKA=ッカウキスキー

Nikka Distillery, founded in 1934 by Masataka Taketsuru, is one of Japan's most renowned whisky producers. Taketsuru, often referred to as the "father of Japanese whisky," studied whisky-making in Scotland before returning to Japan to establish Nikka. The distillery operates two main sites: Yoichi, located in Hokkaido, and Miyagikyo, in the Miyagi Prefecture. Nikka is celebrated for its robust, bold whiskies that blend traditional Scottish techniques with the unique climate and resources of Japan.



Mars Distillery, operated by Hombo Shuzo, is a lesser-known yet respected Japanese whisky producer. Founded in 1985, Mars Distillery is located in the high-altitude region of Nagano, offering an ideal environment for whisky maturation due to its cool climate. Mars is known for their balance of sweetness and complexity, influenced by both Scottish traditions and the unique terroir of Japan. Notable whiskies include Mars Komagatake and Mars Iwai, which have helped the distillery gain recognition among whisky enthusiasts worldwide.

### cocktails



yuzu be alright roku gin, oba, campari, nigori



shinya swan 13 roku gin, star anise, smoked honey



agave raindrop tequila, elderflower, lemon, lime, litchi, yuzu



**ginmo blossom** roku gin, elderflower, lime, bubblé



blōōfin g&t
yuzu gin, yuzu honey, elderflower



the yeast i could do
nikka gin, yuzu, ginger



lycheetini haku vodka, elderflower, litchi



n/naka haku vodka, passion fruit, lemon, reisling, lemongrass



"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."

## white wine

sparkling/skin contact

segura viudas cava brut nv - cava, spain lees, hints of brioche, touches of honey, flower petals	20	60
bouvet-ladubay bouvet signature brut nv - loire, france brioche, pear, honeysuckle	14	52
markus huber 'hugo' rose - niederösterreich, austria fresh cherries, forest berries, crisp finish	12	38
charles le bel "1818" brut champagne nv, mareuil-sur-ay, france brioche, almonds, butter, apple pear	27	108
bianca vigna prosecco doc rose, mareuil- sur-ay, france rose petals, pomegranate, ripe strawberries	14	52

## white wine

light, crisp, refreshing

borghi ad est pinot grigio - friuli, italy apple, tomato leaf, peach	11	34
sokor blossor pinot gris - willamette valley apple blossoms, nectarines, apricots	15	56
patz & hall chardonnay - sonoma county summer melon, marzipan, fennel, lemon drop candy	18	54
en attendant sauvignon blanc - val de loire, france orange zest, lemon curd, berry	15	48
13 celsius sauvignon blanc- marlborough, new zealand citrus, lychee, sweet herbs	13	44
j. de villebois sauvignon blanc - loire, france candied pineapple, peach, and mango	14	45
cantine del notaio il preliminare bianco - italy papaya, peach, and mango	14	45
sant' elena pinot grigio - italy pineapple, thai basil, pink grapefruit sorbet	15	54

"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."

## white wine

rich, full bodied		
ferrari carano tre terre chardonnay - russian river/ sonoma pear, white peach, orange bloosom, vanilla,	15	45
buttercream, fuji apple cinnamon, apricot, hazelnuts		
stark-conde chenin blanc - cape guava, creme brûlée, musk melon	20	64
diatom chardonnay - santa barbara lemon, citrus blossom, saline	15	48
dr loosen riesling - mosel, german white raspberry, stone fruits, sea salt	12	48
red wine rich, full bodied		
juggernaut cabernet sauvignon -	14	45
hillside, california ripe black currants, vanilla, licorice, black fruits, tobacco		
decoy merlot - sonoma, california ripe black berries, vanilla, plum	19	60
hess cabernet sauvignon - cali intense blackberries, red currants, toasted oak	13	38
earthquake cabernet sauvignon - lodi, california boysenberry, espresso, toasted marshmallow	15	49
red wine light, medium bodied		
lyric pinot noir - santa barbara bing cherry, raspberry, kola-nut, baking spice	11	43
ken wright pinot noir - willamette valley cedar, passionfruit, bramble fruits	19	61
nielson pinot noir - santa barbara rose petal, red berries, tea leaf	17	55
after dinner drink		
royal tokaji 'late harvest' - tokaj, hungary white peach, honey		17
icardi moscato d'asti - italy rose, lavender, honey, lychee		12
'ancient treasure' kanbara - japan		13
8-year aged sake, candied nuts, honey, lemon		(2oz)
espresso shu cold press cocktail		13