

WILDCARD SAKE:

SPECIALTY SAKE WORTHY OF YOUR ATTENTION:

CLOUDY, INFUSED, SPARKLING, STORED OR PRODUCED IN UNCONVENTIONAL WAYS

	120ML	240ML	BOTTLE
FUKUGAO WHISKY BARREL JUNMAI   NIIGATA   60% RPR   720ML sake stored in nikka whisky casks, rich, spicy, full-bodied, savoury aromas of wood & light smokiness, try with rich proteins	22	43	120
CHORYO OMACHI YAMAHAI JUNMAI TARUZAKE   NARA   68% RPR   720ML   ** amazing brew aged in taru casks-the original wooden tanks sake was fermented & stored; complex, full-bodied, chestnuts, aromatic fresh cedar	17	33	80
HAKUSHIKA SNOW BEAUTY JUNMAI NIGORI   HYOGO   60% RPR   720ML nigori is cloudy sake, this sake is roughly pressed so some lees remain in the sake giving it body & texture, deliciously chewy, pleasantly sweet	13	25	69
GOZENSU BODAIMOTO JUNMAI NIGORI   OKAYAMA   70% RPR   720ML   ** bodaimoto predates the traditional kimoto yeast starter, female brewer, lightly sweet, tangy citrus, creamy texture, try with light proteins & salads	17	33	88
KINMON X3 ROSE JUNMAI   AKITA   70% RPR   720ML   ** limited, rare sake brewed using menkoina red rice & 3x more koji (malted rice) than standard sake; beautiful red hue with subtle sweetness, great acid, astringency; notes of peach, rose, strawberry with an earthy backbone	19	37	106
KIZAKURA JUNMAI NIGORI   KYOTO   70% RPR   300ML cloudy sake, milky, light, creamy texture, medium dry, mild sweetness	-	-	23
KIZAKURA PIANO SPARKLING SAKE   KYOTO   75% RPR   300ML delightful effervescence, mildly sweet, light honey aromas, easy sipper	-	-	25
<b>UMESHU &amp; FRUIT INFUSED:</b> SAKE OR SHOCHU INFUSED WITH UME PLUM/APRICOT OR OTHER FRUITS, SERVED WITH ICE			
IPPONGI HANNYA TOU UMESHU   FUKUI   70% RPR   720ML very special umeshu using junmai sake, ume & chilli, sweet, sour & spicy, sake's story: fable about jilted wife who morphs into jealous devil (hannya), the sake reflects this as sweet elixir changes to a remarkable spicy finish	17	33	93
CHOYA KOKUTO UMESHU   OSAKA   720ML ume plum/apricot infused with black sugar, beautiful depth of flavour	17	33	75
CHOYA MUTENKA UMESHU   OSAKA   1.8L ume plum/apricot liquor, rich, sweet & pleasantly tangy	11	21	119
HAKUTSURU UMESHU   KOBE   750ML ume plum/apricot liquor, lighter, bright, sweet & mild tartness	12	23	59
KYO NO TOMATO SAKE   KYOTO   720ML tomato & yuzu citrus, delicious, savoury, tangy, served over ice & salt	9	17	40
YOU'S TIME LIGHT   KYOTO   1.8L made with aromatic japanese yuzu citrus & ginjo sake, light, refreshing	14	27	138
<b>SHOCHU &amp; AWAMORI:</b> DISTILLED FROM RICE, POTATOES, OR BARLEY, SERVED WITH ICE			
KAIDO IMO SHOCHU   KAGOSHIMA   60ML made from sweet potato, well-rounded, warmly sweet			10
ENMA MUGI SHOCHU   OITA   60ML made from barley, aromatics of oak & grain, wonderful smooth finish			12
TANTAKATAN SHISO SHOCHU   HOKKAIDO   60ML shochu infused with japanese shiso (mint), clean, refreshing			12



# SAKE MENU

## SAKE FLIGHTS - 3 DIFFERENT SAKES PER FLIGHT - A GREAT WAY TO DISCOVER SAKE

KUMO SAKE FLIGHT   3 x 60ML selection of 3 premium sakes, handchosen by our sake sommelier	25
DASSAI FLIGHT   3 x 60ML kumo owner, andre bishop, is australia's brand ambassador for dassai, a great opportunity to try all 3 of Dassai's super premium sakes: Dassai 50, Dassai 39, Dassai 23, the numbers denote the percentage of rice that remains after milling	29
HEIRLOOM RICE SAKE FLIGHT   3 x 60ML selection of sakes showcasing heirloom, heritage, prefectural terroir sake rice; these sakes tend have more depth of flavour and unique character; highly recommended	25
WOMEN OF SAKE FLIGHT   3 x 60ML there are less than 30 female toji (master sake brewers) and female owners in over 1200 breweries making sake in japan - this sampler highlights the amazing & delicious work this small, yet ever-growing group is proudly producing	25
WILDCARD SAKE FLIGHT   3 x 60ML special selections from our wildcard, umeshu, fruit-infused sake	25



PREMIUM SAKE GRADES ARE CLASSIFIED BY RICE QUALITY, RICE POLISH % REMAINING ON GRAIN AFTER MILLING & SPECIAL BREWING PROCESSES

HIGHER RICE POLISH RATIO (RPR) % = RICHER, FULL-BODIED SAKE, MULTI-LAYERED DEPTH  
LOWER RICE POLISH RATIO (RPR) % = LIGHTER, FRUIT & FLORAL AROMATICS, REFINED

ALL SAKE AVAILABLE BY THE GLASS (120ML), CARAFE (240ML), BOTTLE (720ML/1.8L)  
\*\* DENOTES CAN BE WARMED BY REQUEST  
SAKES FOR EACH GRADE RANGES FROM FULL-BODIED (TOP) TO LIGHTER (BOTTOM)

**JUNMAI GRADE:**

CAN BE ANY RICE POLISH RATIO (RPR) %, TYPICALLY 70-80% OF EACH GRAIN REMAINS BUT MANY BREWERIES WILL POLISH DOWN MORE, FULL-BODIED, DRY, HIGHER ACIDITY, UMAMI-LADEN, COMPLEX, GREAT WITH PROTEIN DISHES, RICH FOODS, JUNMAI MEANS 'PURE RICE'

	120ML	240ML	BOTTLE
YUHO KIMOTO JUNMAI NAMA GENSHU   ISHIKAWA   55% RPR   720ML   ** rare female-owner who assists in brewing, complex, savoury, aged 2 yrs, 'yuho' is derived from area's many ufo sightings & also means 'happy rice'	19	37	105
MUTEMUKA JUNMAI NAMA GENSHU   KOCHI   65% RPR   720ML   ** nama means unpasteurised (sake is typically pasteurised 2x), sake left as-is after pressing (no fining or dilution), big, herbaceous, organic, zesty	21	40	115
MASUMI OKUDEN JUNMAI   NAGANO   60% RPR   1.8L   ** dry, earthy, banana notes, steamed rice, roasted almonds, in 1946 masumi created famous sake yeast #7 - the industry's most widely used yeast	11	21	115
DAISHICHI KIMOTO JUNMAI   FUKUSHIMA   65% RPR   1.8L   ** rare, daishichi (big 7) makes kimoto-only sake (traditional yeast starter method), wide, soft, opulent, creamy, prestigious & sought-after amongst sake aficionados	14	27	145
SANZEN OMACHI TOKUBETSU JUNMAI   OKAYAMA   65% RPR   1.8L   ** made with okayama's famous omachi rice-one of the original strains of sake rice, layers of depth, full, rich & savoury, herbaceous	10	19	101
ASABIRAKI SUIJIN JUNMAI OKARAKUCHI   IWATE   70% RPR   1.8L   ** aromas of stone fruit, mint & basil, finishes bone dry, award-winning producer using methods from the famed nanbu toji brewing guild	11	21	118
FUKUCHO TOKUBETSU JUNMAI   HIROSHIMA   60% RPR   1.8L   ** female brewer & owner, miho imada, spent years reviving hattanso, an ancient near-extinct local rice; only brewery to use hattanso; pear, thyme, elegant, bold	14	27	155
URAKASUMI JUNMAI   MIYAGI   65% RPR   1.8L   ** roasted chestnut, steamed rice, medium dry, well-balanced, founded in 1724 to brew sake for local shrine & continues to this day	12	23	130
EIKUN JUNMAI   KYOTO   60% RPR   1.8L   ** solid, robust, dry, herbaceous notes, only brewery to consecutively win 14 golds in annual new sake awards	12	23	130
IPPONGI DENSIN INE JUNMAI   FUKUI   65% RPR   720ML   ** using local echizen rice with limited harvest, smooth, soft, dry, fruity notes, lighter style junmai, ippongi means 'the best truth'	12	23	58

**HONJOZO GRADE:**

TYPICALLY 60-70% REMAINS AFTER RICE MILLING, TINY AMOUNT OF BREWER'S ALCOHOL ADDED CREATING A DRY, ROBUST, CLEAN STYLE SAKE

	120ML	240ML	BOTTLE
KASUMI TSURU KIMOTO HONJOZO   HYOGO   65% RPR   720ML   ** perfect for dry sake lovers, smokey, earthy, dark chocolate, dried fruit, brewery only uses rare kimoto & yamahai methods of yeast starter	17	33	73

120ML | 240ML | BOTTLE

KAWATSURU OSETO HONJOZO | KAGAWA | 65% RPR | 720ML | \*\*  
oseto is a local kagawa rice showcasing the fullness & depth rice grains can achieve: tight, smooth, toasted walnuts, great acidity

13 | 25 | 55

HOURAISEN BESSEN HONJOZO | AICHI | 60% RPR | 720ML | \*\*  
light, medium dry, hints of anjou pear & grape, refreshing & smooth

16 | 31 | 69

**JUNMAI GINJO GRADE:**

TYPICALLY 50-60% REMAINS AFTER RICE MILLING, FRUITY & FLORAL AROMATICS BALANCED WITH DEPTH OF FLAVOUR, AWESOME WITH SEAFOOD, CHICKEN, PORK

SHIOKAWA COWBOY YAMAHAI JUNMAI GINJO | NIIGATA | 60% RPR | 720ML | \*\*  
bold, rich, slightly sweet, great with meats, yamahai is a traditional yeast starter, takes 2x longer than modern day method, creating fuller body

15 | 29 | 78

KUROUSHI BLACK BULL JUNMAI GINJO | WAKAYAMA | 50% RPR | 720ML  
exclusive sake: taste is bold, balanced with luscious fruits, herbs and hay; we are the only australian restaurant to serve this sake

16 | 31 | 90

SEIKYO OMACHI JUNMAI GINJO | HIROSHIMA | 55% RPR | 720ML  
heirloom sake rice, omachi, always creates sake with a rich, deeply satisfying mouthfeel, elegantly soft with melon, apple & thyme

19 | 37 | 105

CHIYOMUSUBI GORIKI JUNMAI GINJO | TOTTORI | 50% RPR | 720ML  
multi-layered, full-bodied, goriki is special terroir rice, silky, dry

13 | 25 | 73

KOKURYU JUNMAI GINJO | FUKUI | 55% RPR | 720ML  
beautifully balanced, rich in layers, but still lightly elegant, a sake geek sake, kokuryu means black dragon

16 | 31 | 88

YUKI NO BOSHA JUNMAI GINJO | AKITA | 50% RPR | 1.8L  
big, beautiful & graceful, huge aromas & flavours with fennel, honeydew, tropical fruits, medium dry with a gentle lingering sweetness

16 | 31 | 188

HOURAI HATSUGUMI JUNMAI GINJO | GIFU | 55% RPR | 720ML  
limited bottles as this batch is made only once a year, fresh herbs, delicious fruit notes of pear & young peach, well-balanced sipper

16 | 31 | 89

**JUNMAI DAIGINJO GRADE:**

50% OR LESS REMAINS AFTER RICE MILLING, ELEGANT, REFINED, LIGHT, SMOOTH, FRUIT & FLORAL NOTES, FANTASTIC WITH SEAFOOD, LIGHT PROTEINS

TOJI JUNMAI DAIGINJO | NIIGATA | 50% RPR | 720ML  
imbues the classic niigata sake characteristics of 'tanrei karakuchi': light & dry, hints of vanilla, white mushroom, apple

18 | 35 | 75

DASSAI 50 JUNMAI DAIGINJO | YAMAGUCHI | 50% RPR | 720ML  
citrus, pear, melon, honeysuckle, medium-bodied with a pleasant lingering finish, one of sake's most revered breweries

15 | 29 | 85

DASSAI 39 JUNMAI DAIGINJO | YAMAGUCHI | 39% RPR | 720ML  
39 is % of rice grain left after milling, smooth, well-structured, good acidity & mellow fruits of honeydew, berries

18 | 35 | 105

TATENOKAWA SEIRYU JUNMAI DAIGINJO | YAMAGATA | 50% RPR | 1.8L  
seiryu means stream, mirroring the sake's clean, clear taste, light mouthfeel, pear, cantaloupe, spring flowers, creamy finish

15 | 29 | 150

DASSAI 23 JUNMAI DAIGINJO | YAMAGUCHI | 23% RPR | 720ML  
23 is % of rice grain left after milling, intense fruity & floral aromas of strawberries, grapes, white flowers, light, airy, ethereal

28 | 55 | 164