

Sake

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Sake

Junmai and Tokubetsu Junmai

Junmai: All of our sakes fall under this category. It means that no additional brewer's alcohol is added to the fermenting mash.

Tokubetsu junmai: Special designation junmai, similar to junmai, but made with more care, either using a special brewing method or more milling.

Koshu and jukuseishu: Aged sake, more complexity because of bottle ageing.

	Region
Kaishun Iwami Karakuchi Junmai	Shimane
Koikawa Beppin Junmai	Yamagata
Hiokizakura Tamasakae Junmai	Tottori
Suiryu Junmai Genshu	Nara
Asahigiku Junmai	Fukuoka
Tengumai Yawara Junmai	Shiga
Taruhei Tokubetsu Junmai Taruzake	Yamagata
Benten Musume Gohyakumangoku Junmai	Tottori
Hakurakusei Tokubetsu Junmai	Miyagi
Okunomatsu Tokubetsu Junmai	Fukushima
Koikawa Tokubetsu Junmai	Yamagata
Kaishun Chokarakuchi Junmai	Shimane
Okunomatsu Karakuchi Tokubetsu Junmai	Fukushima
Morinokura Tojinouta Karakuchi Tokubetsu Junmai	Hyogo
Kikusui Kosen Junmai	Niigata
Kuroushi Junmai	Wakayama
Koharu Tokubetsu Junmai	Tokushima
Hakuin Masamune Karakuchi Junmai	Shizuoka
Aramasa Rokugo Tokubetsu Junmai	Akita

Hiokizakura Goriki Junmai	Tottori
Koshino Kagiroi Senjyu Tokubetsu Junmai	Niigata
Chikusen Junmai Yamadanishiki	Yamagata
Hyakujuro 'Red Face' Chokarakuchi Junmai	Gifu
Izumibashi Megumi Junmai Muroka Genshu	Kanagawa
Chikusen Junkara Junmai	Hyogo
Izumibashi Megumi Ebinakouchi Junmai	Kanagawa
Matsuwo Tezukuri Tokubetsu Junmai	Nagano
Mikotsuru Junmai Ao Label	Nagano
Shinkame Daikoshu BY 1984	Saitama
Shinkame Genshu	Saitama
Asahikiku Junmai Kosu BY 1997	Fukuoka
Shichihonyari Teiseihaku Junmai	Shimane
Sumiyoshi Karakuchi Junmai	Yamagata



KIMOTO/YAMAHAI

Kimoto: Traditional yeast starter technique, where wild yeast is allowed in the starter which allows lactic acid to naturally occur in the brew. It also involves grinding the rice in the yeast starter with wooden paddles. Sake brewed this way has more body, a higher acidity and generally a bolder, earthier flavour.

Yamahai: Similar to the kimoto technique but leaves out the grinding of the rice. Stronger, earthier flavours, more body, acidity and astringency.

	Region
Tenma Yamahai Junmai	Aomori
Hiokizakura Tanzo Kimoto Gouriki Kimoto Junmai	Tottori
Takashimizu Kimoto Tokubetsu Junmai	Akita
Okuharima Miyanoi Yamahai Shikomi Junmai	Hyogo
Tamagawa Yamahai Muroka Junmai Genshu	Kyoto
Kaishun Nishita Kimoto Junmai	Shimane
Suiryu Kimoto Junmai	Nara
Umetsu no Kimoto Junmai	Tottori
Taka Omachi Yamahai Junmai	Yamaguchi
Hakuin Masamune Kimoto Junmai	Shizuoka
Otokoyama Kimoto Junmai	Hokkaido
Kikumasamune Kimoto Junmai	Kobe
Yuki No Bosha Yamahai Junmai	Akita
Taiheizan Shingetsu Kimoto Junmai	Akita
Ichinokura Enyu Yamahai Junmai	Miyagi
Ozasaya Taketsuru Kimoto Junmai Genshu	Hiroshima
Hiokizakura Tamasakae Kimoto Junmai	Tottori
Andosuigun Yamahai Junmai	Aomori
Hiokizakura Kimoto Junmai	Tottori
Suminoi Yamahai Tokubetsu Junmai	Niigata
Izumibashi Akitonbo Yamahai Yamadanishki	Kanagawa
Kanenaka Kimoto Junmai	Yamaguchi



NAMA-ZAKE

Nama: Sake that does not go through pasteurisation.

Genshu: Sake is generally diluted to 15-16% alcohol before bottling but genshu or undiluted sakes are around 18-19% alcohol

Muroka: This type of sake does not go through carbonic filtration or fining.

	Region
Kozaemon Junmai Daiginjo Nama	Gifu
Tenon Kimoto Junmai Nama Genshu	Shimane
Shinkame Nakagumi Genshu	Saitama
Benten Musume Funakumi Junmai Nama Genshu	Tottori
Tamagawa Yamahai Muroka Nama Genshu	Kyoto
Kaishun Junmai Nama Chokarakuchi	Shimane



Ginjo

The rice is polished down to a minimum of 60% of its original size.
Flavours are fruity, floral and refined.

	Region
Hakurakusei Junmai Ginjo	Miyagi
Umenoyado Junmai Ginjo	Nara
Fusouzuru Junmai Ginjo Yamadanishiki	Shimane
Garyubai Junmai Ginjo Muroka Genshu	Shizuoka
Kuheiji Kudan No Yamada Junmai Ginjo	Aichi
Kameji Kojitsu Junmai Ginjo	Yamagata
Kaishun Kimoto Junmai Ginjo	Shimane
Komagura Junmai Ginjo	Fukuoka
Shichihonyari Ginza Junmai Ginjo	Shiga
Oku Shun Junmai Ginjo Genshu	Aichi
Gunmaizumi Usumidori Junmai Ginjo	Gunma
Shimomura Junmai Ginjo Koshu BY 2005 (720ml)	Hyogo
Sui Sui Morinokura Junmai Ginjo	Kanagawa
Uzenshiraume Chirori Junmai Ginjo	Yamagata
Tamagawa Omachi Junmai Ginjo	Kyoto



Daiginjo

In this category the rice is polished to a minimum of 50% of its original size, but more milling is not uncommon. Intensified aromatics, lighter palate.

	Region
Hyakujuro 'Black Face' Junmai Daiginjo	Gifu
Shichihonyari Junmai Daiginjo Wataribune	Shimane
Koikawa Koigaryu Junmai Daiginjo	Yamagata
Dassai 50 Junmai Daiginjo	Yamaguchi
Denemon Junmai Daiginjo	Niigata
Matsuwo Junmai Daiginjo	Nagano
Hakuin Masamune Junmai Daiginjo Omachi	Shizuoka
Hiokizakura Goriki Junmai Daiginjo	Tottori
Shinkame Junmai Daiginjo	Saitama
Ozasaya Taketsuru Junmai Jukusei Daiginjo	Hiroshima

Nigori

These sakes are cloudy because they don't go through filtration. They have different texture due to the rice and yeast remnants that are present in the bottle.

	Region
Takaisami Junmai Genshu Nigori	Tottori
Suiryu Kimoto no Dobu Junmai Genshu+14	Nara
Kaishun Junmai Nigori Happou Sparkling (300ml)	Shimane
Shochikubai Junmai Nigori (240ml)	Kyoto
Niwano Uguisu Doburoku	Fukuoka



Beer

Orion Draught

Asahi Super Dry

Asahi Super Dry Black

Kirin Lager

Kankiku Pale Ale

Hitachino Nest Espresso Stout

Kirin Cider

Fuji Apple

Fuji Apple & Ume

Fuji Apple & Ginger

Fuji Apple & Mikan

Soft drinks

Fresh grapefruit and soda

Green tea soda

Lemonade, ginger ale, tonic, soda, Coca Cola, Diet Coke

Hojicha (roasted green tea)

Beloka sparkling mineral water (750ml)

Beloka still mineral water (750ml)



UMESHU

Hakushika Hana – Kohaku Umeshu

Kiuchi Umeshu

Uzenshiraume Junmai Umeshu Umeyuusui

Chikusen Junmai Umeshu Yamadanishiki

Izumibashi Yamada Jyuro Junmai Umeshu

Awamorishikomi Kokuto Umeshu

Nokyo Junmai Umeshu

Niwano Uguisu Umeshu

Tosa Yuzu Sake Yuzushu

Region

Hyogo

Ibaraki

Yamagata

Hyogo

Kanagawa

Kyoto

Tottori

Fukuoka

Kouchi

SHOCHU

Served neat, on the rocks or with ice and soda.

Morinokura Malt Barley Shochu

Harusame Gold 30 Rice Shouchu

Kokubu Kikoujikura Sweet Potato Shochu

Region

Fukuoka

Okinawa

Kagoshima



Wine

Sparkling

		Region
NV	Albino Armani, Prosecco	Friuli, Italy
NV	Jean Milan 'Millenaire' Blanc de Blanc	Champagne, France

White

2011	Gobelsburger 'Lossterrassen' Gruner Veltliner	Kamptal, Austria
2011	Corte Giara Pinot Grigio	Veneto, Italy
2010	Grace 'Gris de Koshu'	Yamanashi, Japan
2010	Rio Mendoza Torrontes	Salta, Argentina
2012	Patina 'Scandalous' Riesling	Orange, New South Wales
2012	Ventisquero Sauvignon Blanc	Casablanca, Chile
2012	Punt Road Chardonnay	Yarra Valley, Victoria
2010	Pichot 'Coteau de la Biche' Chenin Blanc	Vouvray, France
2009	Pommier 'Cote de Lechet' 1er cru Chablis	Chablis, France

Rose

2012	Triennes Rose	Provence, France
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Red

2009	Quest Farm Pinot Noir	Central Otago, NZ
2008	Domaine A Pinot Noir	Coal River Valley, Tasmania
2009	Domaine Usseglio Cotes du Rhone G.S.M.	Rhone, France
2012	Matchbox Wine Co. Malbec	Clare Valley, South Australia
2009	Bernard Metrat 'Chiroubles' Gamay	Beaujolais, France



JAPANESE WHISKY

SUNTORY

Yamazaki 12 y.o. Single Malt 43%

Hakushu 12 y.o. Single Malt 43%

Chita Single Grain 43%

Hibiki 17 y.o. Blended Malt 43%

Hibiki 21 y.o. Blended Malt 43%

Nikka

Pure Malt Black Yoichi distillery malt base. Heavily Peated 43%

Pure Malt Red Miyagikyo distillery malt base 43%

Pure Malt White Yoichi distillery malt base 43%

Coffey Grain Limited Edition 45%

DaTe Blended Sendai Miyagikyo Distillery 43%

All Malt 100% Malt 40%

From the Barrel 51%

Taketsuru 12 y.o. Pure Malt 40%

Miyagikyo 12 y.o. Single Malt 40%

Yoichi 15 y.o. Single Malt 45%

MATS

Iwai Tradition Blended Limited Edition 40%

Iwai Tradition Blended. Wine Cask Finish 40%

Komagatake 22 y.o. Single Malt 43%

Komagatake 10 y.o. Single Malt 43%

Komagatake American White Oak Single Cask No.1041

Limited Edition of 456 Bottles Cask Strength 57.9%

Komagatake American White Oak Single Cask No. 619

Limited Edition of 384 Bottles Cask Strength 59%

Komagatake Sherry Single Cask No. 569

Limited Edition of 394 Bottles Cask Strength 59%

Komagatake American White Oak Single Cask No. 555

Limited Edition of 468 Bottles 46%



ICHITOS

Single Malt

Chichibu **On the Way** Bottled 2013 58.5%

Chichibu **The Peated** Bottled 2013 53.5%

Chichibu **The Peated** Bottled 2012 50.5%

Chichibu **Chibidaru** Original Quarter Cask Bottled 2013 53.5%

Chichibu **Port Pipe** Bottled 2013 54.5%

Blended

Malt and Grain Blended 46%

Malt and Grain **Chichibu** Premium 50%

MWR Mizunara Wood Reserve 46%

DD Double Distilleries Chichibu and Habu 46%

WWR Wine Wood Reserve Red Wine Cask Finish 46%

Akashi White Oak 12 y.o. Single malt 50%

Jizakegura Blended 16 y.o. Single malt & 3 y.o. blend

Rainbow Sansyu Blended 12 y.o. 40%

Sunshine Wakatsuru 23 y.o. Single malt 59%

Kirin Fujisanroku 18 y.o. Single malt Fuji Gotenba Distillery 43%

Touasuzou Chichibu Golden Horse 8 y.o. Single malt 43%

Togouchi 18 y.o. Blended 43%

