

## シグネチャーフライト BEVERAGE TASTING FLIGHT

当店で厳選した日本酒又はワインをペアリングコースでお楽しみください

Experience Takayama's exquisite dishes with our selected sake, and wine.

お試しセレクション

**Tasting Selection**

*4 BEVERAGES (80ML EACH)*

80 ML

**\$78**

シェフズセレクション

**Chef's Selection**

*6 BEVERAGES (80ML EACH)*

80 ML

**\$108**

*All prices are in Singapore dollars, and subject to 10% service charge and prevailing 7% GST.*

当レストランでは、10%のサービス料と7%のGSTを頂いております。

# グラスセレクション BY THE GLASS

## 日本酒 SAKE

- |  |             |
|--|-------------|
| 紀土 辛口 特別純米   | 90 ML       |
| <b>KID Karakuchi Tokubetsu Daiginjo</b>  | <b>\$22</b> |
| <i>Origin: Wakayama I SMV: +6<br/>Has soft taste with a dry, crisp finish.</i>   |             |
| 紀土 純米大吟醸 50%   | 90 ML       |
| <b>KID Junmai Daiginjo 50%</b>   | <b>\$28</b> |
| <i>Origin: Wakayama I SMV: +2<br/>Fruit basket full of flavor with a very clean and balance finish.</i>  |             |
| 紀土 大吟醸   | 90 ML       |
| <b>KID Daiginjo</b>  | <b>\$32</b> |
| <i>Origin: Wakayama I SMV: +4<br/>Complex yet subtle aromas, Fruit-driven palate, rounded and layered with a generous mouth-feel and long mouth-watering finish.</i> |             |
| 九頭龍 純米   | 180 ML      |
| <b>Kuzuryu Junmai (HOT)</b>  | <b>\$48</b> |
| <i>Origin: Fukui I SMV: +4<br/>Full-bodied but clean tasting with a dry finish.<br/>Warming will soften this sake, enhancing its overall harmony.</i>                |             |

## 果実酒 FRUIT LIQUEUR

- |                                 |             |
|---------------------------------|-------------|
| 鶴梅 “柚子” <和歌山>                   | 90 ML       |
| <b>Tsuruume “Yuzu”</b>          | <b>\$20</b> |
| <i>Origin: Wakayama</i>         |             |
| 鶴梅 “すっぱい（梅）” <和歌山>              | 90 ML       |
| <b>Tsuruume “Suppai” (Plum)</b> | <b>\$20</b> |
| <i>Origin: Wakayama</i>         |             |
| 鶴梅 みかん <和歌山>                    | 90 ML       |
| <b>Tsuruume Mikan</b>           | <b>\$20</b> |
| <i>Origin: Wakayama</i>         |             |
| 鶴梅 レモン <和歌山>                    | 90 ML       |
| <b>Tsuruume Lemon</b>           | <b>\$20</b> |
| <i>Origin: Wakayama</i>         |             |

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グラスセレクション  
BY THE GLASS

白ワイン  
WHITE WINE

Domaine Michel Redde et Fils  
"La Moynerie", Pouilly Fume  
2017  
*Loire, France*  
Sauvignon Blanc

125 ML  
\$24

赤ワイン  
RED WINE

Chateau La Maletonne  
2016  
*Medoc, France*  
Cabernet Sauvignon, Merlot

125 ML  
\$19

焼酎  
SHŌCHŪ

兼八 麦焼酎<大分>  
Kanehachi Barley  
*Oita*

90 ML  
\$23

なかむら 玉露 Asia 芋焼酎<鹿児島>  
Nakamura Gyokuro Asia  
Sweet Potato  
*Kagoshima*

90 ML  
\$23

ウィスキー  
JAPANESE WHISKY

ハイボール  
Highball

90 ML  
\$23

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# 日本酒 SAKE

## Wakayama <和歌山>

紀土 スパークリング 純米大吟醸	360ML	720 ML
<b>KID “Sparkling” Junmai Daiginjō</b>	<b>\$78</b>	---

SMV: -2

*A vibrant sake with distinctive character. It has a fruity aroma and notes. Mild sweetness and acidity follow a gentle and refreshing texture.*

紀土 辛口 特別純米	360ML	720 ML
<b>KID Karakuchi Tokubetsu Junmai</b>	<b>\$50</b>	<b>\$98</b>

SMV: +6

*Has a bitter sweetness and dry finish.*

紀土 純米大吟醸 50%	360ML	720 ML
<b>KID Junmai Daiginjō 50%</b>	<b>\$78</b>	<b>\$148</b>

SMV: +2

*Light and refreshing. Fruit basket full of flavor with a very clean and balance finish.*

紀土 大吟醸	360ML	720 ML
<b>KID Daiginjō</b>	<b>\$118</b>	<b>\$198</b>

SMV: +4

*Complex yet subtle aromas, Fruit-driven palate, rounded and layered with a generous mouth-feel and long mouth-watering finish.*

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## Yamaguchi <山口>

東洋美人 老番纏 純米大吟醸

**Toyobijin Ichibanmato**

720ML

\$190

**Junmai Daiginjō**

SMV: -

Aromatic and refined with a nice fruity nose. Smooth, elegant and seamless on palate. Very textural with some sweetness and has a long finish

東洋美人 愛山 純米大吟醸

**Toyobijin Aiyama**

720ML

\$278

**Junmai Daiginjō**

SMV: -

Elegant and sophisticated. Slightly fruity with a very clean and silky-smooth attack. A gentle sourness towards the end but with a comfortably fading sweetness.

瀬祭等外 30 純米大吟醸

**Dassai Togai 30 Junmai Daiginjo**

720ML

\$158

SMV: +3.5

\*Special Limited Edition

Has a full-figured flavor that rushes chewy fruit tones to all corners of your mouth. It is wide and heavy with lots of expansive elements.

瀬祭 45 純米大吟醸

**Dassai 45 Junmai Daiginjo**

720ML

\$168

SMV: +3

Expect a clean, soft, subtle taste and well-balanced aroma of mild sweetness

瀬祭 39 純米大吟醸

**Dassai 39 Junmai Daiginjo**

720ML

\$198

SMV: +3

Showing a luscious and juicy character with a nectar like sweetness on the palate, followed by a long bright finale.

瀬祭 23 純米大吟醸

**Dassai 23 Junmai Daiginjo**

720ML

\$298

SMV: +4

Delivering delicate floral aromas with a palate reminiscent of honey and an elegant lasting finish.

## Nara <奈良>

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みむろ杉 特別純米 吟

## Mimurosugi Tokubetsu Junmai

SMV: +5

*Dry with a gentle aroma and umami that expands and lingers on the palate. The sharp finish has a light acidity and savory taste.*

720ML

\$138

みむろ杉 純米吟醸 山田錦

## Mimurosugi Junmai Ginjō

### Yamadanishiki

SMV: +3

*A fresh fragrant. Vibrant on the front with sharp and beautiful acidity, and a juicy umami flavour. Healthy weight on the palate but offers a clean aftertaste.*

720 ML

\$148

## Aichi <愛知>

醸し人九平次 純米大吟醸 雄町

## Kamoshibito Kuheiji

### Junmai Daiginjō

### “Omachi” 50 Sauvage

SMV: +2

*Starts with an aroma of citrus fruits. The taste starts strong, with rich acid and strong mineral taste. Generally tight, flexible, and wild*

720 ML

\$168

醸し人九平次 純米大吟醸 彼の地

山田錦 40

## Kamoshibito Kuheiji

### Junmai Daiginjō

### Yamadanishiki 40 “Kanochi”

SMV: -

*Starts with the nose of grape fruits and raspberry. Taste generally fruity and hints of honey like wine*

720 ML

\$268

醸し人九平次 純米大吟醸 “彼の岸”

## Kamoshibito Kuheiji

### Junmai Daiginjō

### “Hinokishi”

SMV: -

*Crystalline and fine on the palate, with a black radish succulence that fills the thirst. A touch of anise on the finish adds complexity*

720 ML

\$550

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## **Fukui <福井>**

黒龍 大吟醸 龍 720 ML  
**Kokuryu Daiginjō “Ryu” \$288**

SMV: +4

*Gentle and firm. It has a faint, cedar-like woodiness and an incisive melding of flavour and aroma*

黒龍 大吟醸 しずく 720 ML  
**Kokuryu Daiginjō “Shizuku” \$388**

SMV: +3

*A nose of melon and a very moderate taste overall. A perfect smooth taste with no much variety. The taste comes colourful with various types of food.*

黒龍 大吟醸 八十八号 720 ML  
**Kokuryu Daiginjō “88” \$398**

SMV: +1

*Floral and aromatic, with hints of muscat and honeydew. Has balanced sweetness and acidity with a clean and sharp finish.*

白岳仙 純米吟醸 Wine Cell 720 ML  
**Hakugakusen \$128**

**Junmai Ginjō “Wine Cell”**

SMV: +4

*Brewed with wine yeast to encourage higher acidity. Result to surprising freshness which retains its depth and complexity. Unique.*

白岳仙 純米吟醸 奥越五百万石 720 ML  
**Hakugakusen Junmai Ginjō \$148**

**“Okuetsu Gohyakumangoku”**

SMV: +4.5

*Has a good balance with a hint of cucumber and melon and slight bitterness.*

白岳仙 純米大吟醸 特仙 720 ML  
**Hakugakusen \$198**

**Junmai Daiginjō “Tokusen”**

SMV: +4.5

*Elegant yet has a complex aroma. Fruity and floral with refreshing notes of greens.*

紗利 五割諸白 純米大吟醸 720 ML  
**Sari Gowarimorohaku \$138**

**Junmai Daiginjō**

SMV: -

*A subtle but refreshing aroma of fruits, ripe pear and green bamboo. Has well balanced acidity, astringency and bitterness. Natural and classic*

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## Tochigi <栃木>

鳳凰美田 純米吟醸

720 ML

Hououbiden Junmai Ginjō

\$148

SMV: +2

*With a gentle sweetness of rice and gorgeous aroma. Well appreciated in Japan, Has a muscat grape like Ginjo aroma and mouth spreading umami*

鳳凰美田 純米大吟醸 “フェニックス”

720 ML

Hououbiden Junmai Daiginjō  
“Phoenix”

\$288

SMV: +2

*Has luxurious aroma of muscat grapes, and a complex, seductive flavour that evolves whilst in the mouth. Smooth and elegant in texture.*

## Yamagata <山形>

十四代 超特選 播州山田錦 純米大吟醸

720 ML

Juyondai Chotokusen

\$888

Banshu Yamadanishiki

Junmai Daiginjo

SMV: -

*There's an immediate light floral quality, but nothing overpowering, a touch of sweetness, a very round, smooth mouthfeel and the finish is so clean and dry*

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## Miyagi < 宮城 >

勝山 “献” 純米吟醸

720 ML

**Katsuyama “Ken”**

**\$238**

**Junmai Ginjō**

SMV: +4

*Has a light fragrance, semi dryness and is very flavourful. A perfect sake to pair with many types of dishes.*

勝山 “伝” 純米大吟醸

720 ML

**Katsuyama “Den”**

**\$285**

**Junmai Daiginjō**

SMV: +4

*Fragrant and semi dry. Features a fruity aroma and distinct rich flavours. It's crisp and clean umami stands out clearly and lingers as a distinctly mouth-watering aftertaste.*

勝山 “ダイヤモンド 暁” 純米大吟醸

720 ML

**Katsuyama**

**\$768**

**‘DIAMOND AKATSUKI’**

**Junmai Daiginjō**

SMV: +4

*Extracted from the rich potential, depth, and beauty of rice to create a “liquid diamond”. Every technique and every effort went into this extravagant sake, which exhibits the perfects brightness, clarity, and hardness of a diamond.*

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シャンパーニュ  
CHAMPAGNE

甘口ワイン  
SWEET WINE

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シャンパーニュ  
CHAMPAGNE

Henri Giraud Hommage NV 750 ML  
PINOT NOIR, CHARDONNAY, \$178  
PINOT MEUNIER,

Henri Giraud Blanc de Craie NV 750 ML  
PINOT NOIR, CHARDONNAY, \$198

Bruno Paillard, Blanc de Blanc 750 ML  
2004 \$290  
CHARDONNAY

Dom Perignon 2004 750 ML  
Epernay \$368  
PINOT NOIR, CHARDONNAY

Perrier-Jouët 750 ML  
Belle Époque Rosé 2004 \$380  
CHARDONNAY, PINOT NOIR,  
PINOT MEUNIER

甘口ワイン  
SWEET WINE

Kenzo Estate Muku 2016 375 ML  
California, USA \$168  
SAUVIGNON BLANC,

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白ワイン  
WHITE WINE

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<b>Domaine Cauhape, 'Sec Chant Des Vignes', Jurancon Sec 2017</b> <i>Jurancon, France</i> GROS MANSEN	750 ML <b>\$100</b>
<b>Domaine Madeloc, 'Tremadoc' Collioure Blanc 2016</b> <i>Languedoc-Roussillon, France</i> GRENACHE BLANC, VERMENTINO GRENACHE GRIS	750 ML <b>\$105</b>
<b>Patrick Piuze, 'Terroir de Chichee', Chablis 2018</b> <i>Burgundy, France</i> CHARDONNAY	750 ML <b>\$128</b>
<b>Louis Moreau Chablis 1er Vaullignot 2016</b> <i>Burgundy, France</i> CHARDONNAY	750 ML <b>\$128</b>
<b>Ferraton Ermitage "Le Reverdy" 2010</b> <i>Rhone, France</i> MARSANNE, ROUSSANNE	750 ML <b>\$258</b>
<b>Pavillon Blanc Du Chateaux Margaux, 2006</b> <i>Bordeaux, France</i> SAUVIGNON BLANC	750 ML <b>\$628</b>

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## 赤ワイン RED WINE

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<b>Vincent Girardin Bourgogne Rouge, Cuvee St Vincent 2016</b> <i>Burgundy, France</i> PINOT NOIR	750 ML <b>\$98</b>
<b>Chateau Vieux Moulin, Listrac-Medoc 2010</b> <i>Bordeaux, France</i> CABERNET SAUVIGNON, MERLOT CABERNET FRANC	750 ML <b>\$120</b>
<b>Joseph Roty Coteaux Bourguignons 2016</b> <i>Burgundy, France</i> PINOT NOIR	750 ML <b>\$120</b>
<b>Giovanni Corino Barolo Arborina 2004</b> <i>Piedmont Italy</i> NEBBIOLO	750 ML <b>\$258</b>
<b>Laurent Roumier Chambolle Musigny 2015</b> <i>Chambolle-Musigny, France</i> PINOT NOIR	750 ML <b>\$308</b>
<b>Laurent Roumier Chambolle Musigny 1er Cru 2015</b> <i>Chambolle-Musigny, France</i> PINOT NOIR	750 ML <b>\$428</b>
<b>Kenzo Estate Ai 2014</b> <i>California, USA</i> CABERNET SAUVIGNON, MERLOT, PETIT VERDOT, CABERNET FRANC, MALBEC	750 ML <b>\$528</b>
<b>Domaine Pierre Damoy Chambertin Clos-de-Bèze Grand Cru 2000</b> <i>Burgundy, France</i> PINOT NOIR	750 ML <b>\$688</b>

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## 焼酎 SHŌCHŪ

兼八 麦焼酎<大分> <b>Kanehachi Barley</b> <i>Oita</i>	720ML <b>\$198</b>
なかむら 玉露 Asia 芋焼酎<鹿児島> <b>Nakamura Gyokuro Asia</b> <b>Sweet Potato</b> <i>Kagoshima</i>	720ML <b>\$198</b>
瀬祭 米焼酎<山口> <b>Dassai Rice</b> <i>Yamaguchi</i>	720ML <b>\$268</b>

## 地ビール JAPANESE CRAFT BEER

スワンレイク ライスラガー <b>Swan Lake Rice Lager</b> <i>Origin: Niigata</i> <i>A very crisp and floral taste</i>	330ML <b>\$26</b>
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## ノン アルコール NON ALCOHOLIC

エビアン	750 ML
Evian Spring Water	\$12
バドワ スパークリング	750ML
Badoit Sparkling Water	\$12
コカ・コーラ	
Coke	\$8
コカ・コーラ ライト	
Coke Light	\$8
Sprite	
Sprite	\$8
ジンジャーエール	
Homemade Ginger Ale	\$8
リンゴジュース	
Apple Juice 100%	\$8

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