

BEVERAGE TASTING FLIGHT

当店で厳選した日本酒を楽しむペアリングコース

Experience Takayama's exquisite dishes
with our selected sakes

Chef's Selection
5 BEVERAGES (90ML EACH)

\$108

*All prices are subject to service charge and GST.
Menu items are subject to seasonal availability and may be changed
without notice.*

グラスセレクション BY THE GLASS

日本酒 SAKE

| | | |
|--|------|-------|
| みむろ杉 純米吟醸 | 90ML | 360ML |
| Mimurosugi Junmai Ginjo <i>SMV: +3, NARA</i> <i>Vibrant on the front with sharp and beautiful acidity and juicy umami flavour</i> | \$22 | \$88 |
| 紀土 純米大吟醸 | | |
| KID Junmai Daiginjo 50% <i>SMV: +2, WAKAYAMA</i> <i>Fruit basket full of flavor with a very clean and balanced finish.</i> | \$24 | \$98 |
| みむろ杉 辛口 純米 | | |
| Mimurosugi Karakuchi Junmai <i>SMV: +6, NARA</i> <i>This is a dry sake with gentle umami. Unfolds slowly, cumulating with a crisp, sharp & dry finish.</i> | \$24 | \$98 |
| 福田 純米 | | |
| Fukuda <i>SMV: 0, NAGASAKI</i> <i>This sake is balanced and well-rounded. A rich creaminess comes from a rice polished at 65%. And this is met with a subtle sweetness that lingers on the palate.</i> | \$22 | \$88 |

白ワイン WHITE WINE

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|---|---------------|
| Martin & Anna Arndorfer Strasser Weinberge 2019 RIESLING, AUSTRIA | 120ML \$23 |
|---|---------------|

ビール JAPANESE BEER

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|----------------------|------|
| Suntory Premium Malt | \$18 |
|----------------------|------|

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グラスセレクション
BY THE GLASS

焼酎
SHŌCHŪ

| | |
|---|------|
| Mugi Sochu Kuro Enma “Barley” <i>Oita</i> | \$23 |
| Imo Sochu Katana Tobiyaki “Sweet Potato” <i>Kagoshima</i> | \$23 |
| Amami Kokuto Lento “Black Sugar” <i>Okinawa</i> | \$23 |

ウィスキー
WHISKY

| | |
|-----------------------------|------|
| Japanese Highball “Suntory” | \$23 |
|-----------------------------|------|

果実酒
FRUIT LIQUEUR

| | |
|--|------|
| Tsuruume Kanjuku Ume “Plum” <i>Wakayama</i> | \$18 |
| Tsuruume Yuzu <i>Wakayama</i> | \$20 |

SAKE

Takayama Exclusive <高山限定>

鳳凰美田 からくち 剣

Hououbiden Karakuchi

\$198

Tsurugi

SMV: +10, TOCHIGI

Dry, crisp, fruity

Junmai Ginjo <純米吟醸>

Because ginjo brewing techniques are used in making junmai ginjo-shu, the acidity and umami are toned down and there is a clear ginjo-ka.

千代むすび 強力 50

Chiyomusubi Goriki 50

\$148

SMV: +5, TOTTORI

Noticeable fresh aroma that harmonizes acidity and sweetness. Smooth taste and tangy. Comforting and very refreshing flavor

鳳凰美田 ブラックフェニックス

Hououbiden Black

\$188

Phoenix

SMV: -, TOCHIGI

It is a sake with a beautiful aroma and umami that does not disappoint.

福田

Fukuda

\$148

SMV: -2, NAGASAKI

Prominent notes of steamed rice mingle with a gentle aroma of grapes and a subtle umami flavour. This sake has an elegant finish that is refreshing and light.

Junmai Daiginjo <純米大吟醸>

Junmai daiginjo-shu is regarded as the highest-grade sake. The best products in this class deliver a good blend of refined taste with acidity and umami.

紀土 50%

KID 50%

\$168

SMV: +2, WAKAYAMA

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

みむろ杉

Mimurosugi

\$178

SMV: +1, NARA

Fresh on the palate with a clean sharp acidity, has a moderate body and juicy umami.

鶴齡

Kakurei

\$218

SMV: -1, NIIGATA

A very flowery fruit-like fragrance which begins with a mild sweetness. Well-balanced, light, and smooth taste with a clean finish

美丈夫 夢許

Bijofu Yumebakari

\$288

SMV: +4, KOCHI

Rich, tasty in the midpalate, soft fruity aroma, nice distinct juicy musk melon like notes that stays even after it goes down to one's palate. Crisp dry aftertaste. Elegant yet so fresh and clean.

鳳凰美田 ゴールデンフェニックス

Hououbiden Golden Phoenix

\$388

SMV: ±0, TOCHIGI

Comfortable flavour, a small sweetness of rice, fresh and smooth touch, dry, medium body.

Daiginjo<大吟醸>

Daiginjo-shu is a form of ginjo-shu made with even more highly polished rice from which at least 50% of the outer layer of the grain has been removed.

紀土

KID

\$188

SMV: +4, WAKAYAMA

Fruit-driven palate, rounded and layered with a generous mouthfeel and long mouth-watering finish.

黒龍 クリスタルドラゴン

Kokuryu Crystal Dragon

\$198

SMV: +4, FUKUI

Extremely well-balanced sake with hints of light honey and tea flavors. A unique dryness.

黒龍 龍

Kokuryu Ryu

\$348

SMV: +4, FUKUI

Clean and superb. Mild fruit complexities, and a dry finish.

黒龍 しずく

Kokuryu "Shizuku"

\$568

SMV: +3, FUKUI

A perfect smooth taste.

黒龍 88

Kokuryu "88"

\$588

SMV: +1, FUKUI

Floral and aromatic. Has balanced sweetness and acidity with a clean and sharp finish.

Limited <限定>

黒龍

Kokuryu Ishidaya

\$888

SMV: +3, FUKUI

A splendid taste with a warm feel to it. Not too smoky but silky smooth.

黒龍

Kokuryu Nizaemon

\$888

SMV: +2, FUKUI

*Balanced umami and aroma.
Elegant and delicate.*

磯自慢 ノビルメンテ

Isojiman Nobilmente

\$1088

SMV: +6, SHIZUOKA

The aroma is fruity like luxurious melons but not too gorgeous. The attack is clean and smooth like the spring water.

楯野川 光明

Tatenokawa Komyo

\$2000

SMV: -2, YAMAGATA

Light, Sweet and very fruity

CHAMPAGNE

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|--|-------|
| JL Vergnon Eloquence Grand Cru Extra Brut NV CHARDONNAY | \$188 |
| 2006 Francoise Bedel – l’Ame de la Terre Brut PINOT NOIR, CHARDONNAY | \$328 |
| Henri Giraud, Ay Grand Cru PINOT NOIR, CHARDONNAY | \$548 |
| Krug 170 Edition PINOT NOIR, CHARDONNAY | \$788 |

WHITE WINE

| | |
|---|-------|
| Bourgogne Cote D’or 2018, Domaine Pernot Belicard CHARDONNAY, FRANCE | \$128 |
| Chablis ‘Beauroy’ 2021, Domaine Sebastien Damp CHARDONNAY, FRANCE | \$148 |
| Bourgogne Hautes Cotes de Beaune en Bois Guillemain 2014, Jean Chartron CHARDONNAY, FRANCE | \$148 |
| Mersault Vieilles Vignes 2018, Domaine Pernot Belicard CHARDONNAY, FRANCE | \$268 |
| Mersault ‘Les Chevalieres’ 2018, Domaine Xavier Monnot CHARDONNAY, FRANCE | \$298 |
| Chassagne Montrachet la Matroie 2018, Domaine Michel Niellon CHARDONNAY, FRANCE | \$348 |
| Grace, Misawa Akeno 2020 KOSHU, JAPAN | \$368 |
| Mersault ‘Perrieres’ 2016, Domaine Pernot Belicard CHARDONNAY, FRANCE | \$408 |

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RED WINE

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|---|-------|
| Moulin a Vent 2018 A F Gros GAMAY, FRANCE | \$128 |
| Fleurie Charbonnieres 2020, Domaine Chapel GAMAY, FRANCE | \$158 |
| Bourgogne Hautes Cotes de Nuit 2018, A F Gros PINOT NOIR, FRANCE | \$168 |
| Bourgogne Rouge 2019, Domaine Jean Marie Fourrier PINOT NOIR, FRANCE | \$178 |
| Duluc de Branaire – Ducru 2016, Saint Julien BORDEAUX BLEND, FRANCE | \$178 |
| Sato 2019 PINOT NOIR, NEW ZEALAND | \$198 |
| Reserve de la Comtesse de Lalande Pauillac 2012 BORDEAUX BLEND, FRANCE | \$208 |
| La Gibryotte, Gevrey Chambertin 2019 PINOT NOIR, FRANCE | \$288 |
| Grace Akeno 2019 BORDEAUX BLEND, JAPAN | \$328 |
| Chambolle Musigny Vieilles Vignes 2020, Hudelot-Baillet PINOT NOIR, FRANCE | \$338 |
| Volnay 1er Cru Santenots 2020, Thierry et Pascale Matrot PINOT NOIR, FRANCE | \$358 |
| Nuits St. Georges Clos des Porrets St Georges 2017, Domaine Henri Gouges PINOT NOIR, FRANCE | \$388 |

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WHISKY

| | |
|------------------------------|-------|
| Chita Whisky 700ml | \$268 |
| Yamazaki Distiller's Reserve | \$488 |

SHŌCHŪ

| | |
|--|-------|
| Amami Kokuto Lento <i>Okinawa</i> BLACK SUGAR | \$108 |
| Imo Shochu Katana Tobiyaki <i>Kagoshima</i> SWEET POTATO | \$138 |
| Mugi Shochu Kuro Enma <i>Ooita</i> BARLEY | \$148 |
| Dassai Shochu <i>Yamaguchi</i> RICE MALT | \$268 |

NON – ALCOHOLIC

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|---|------|
| Bottled Water (Evian Spring, Ferrarrelle Sparkling) | \$12 |
| Coke / Coke Zero | \$8 |
| Apple Juice | \$6 |
| Homemade Ginger Ale | \$6 |
| Tea (Houjicha) | \$5 |
| House Water | \$2 |