

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 (90ML EACH)

\$78

シェフズセレクション

Chef's Selection

6 BEVERAGES (90ML EACH)

\$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

KID Daiginjo <i>Origin: Wakayama I SMV: +4</i> <i>Complex yet subtle aromas, Fruit-driven palate, rounded and layered with a generous mouth-feel and long mouth-watering finish.</i>	90ML \$28	360ML \$98
KID Junmai Daiginjo 50% <i>Origin: Wakayama I SMV: +2</i> <i>Fruit basket full of flavor with a very clean and balance finish.</i>	\$24	\$88
Dassai Junmai Daiginjo 45 <i>Origin: Yamaguchi I SMV: +3</i> <i>Delivers fruit aromatics and a delicate sweetness</i>	\$20	\$80
Bijoufu Junmai Ginjo <i>Origin: Kouchi I SMV: +4</i> <i>Has rich umami taste with an excellent balance of acidity and sweetness. Dry with a kick in the middle. Ends up very smooth retaining its well balance flavor.</i>	\$18	\$68

白ワイン WHITE WINE

Henri Bourgeois Les Baronnes Sancerre 2018 <i>Loire, France</i> SAUVIGNON BLANC	120 ML \$20
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赤ワイン RED WINE

Domaine Faiveley 2017 <i>Burgundy, France</i> Pinot Noir	120 ML \$22
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グラスセレクション
BY THE GLASS

地ビール
JAPANESE DRAFT BEER

Suntory Premium Malt <i>Osaka</i>	240ML \$18
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焼酎
SHŌCHŪ

Mugi Sochu Kuro Enma <i>Oita</i>	\$23
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Imo Sochu Katana Tobiyaki <i>Kagoshima</i>	\$23
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Amami Kokuto Lento <i>Okinawa</i>	\$23
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ウィスキー
WHISKY

Japanese Highball <i>Suntory</i>	\$23
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果実酒
FRUIT LIQUEUR

Tsuruume Yuzu <i>Wakayama</i>	90 ML \$20
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Tsuruume Kanjuku Ume <i>Wakayama</i>	\$18
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Honey Umeshu <i>Wakayama</i>	\$19
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日本酒 SAKE

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. It has an even more refined taste and stronger ginjo-ka than ginjo-shu.

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|--|------------------------|
| KID Daiginjō
<i>SMV: +4, WAKAYAMA</i>
<i>Complex yet subtle aromas, Fruit-driven palate, rounded and layered with a generous mouth-feel and long mouth-watering finish</i> | 720 ML
\$168 |
| Michisakari Chotoku
<i>SMV: +15, GIFU</i>
<i>Dry, clear, smooth and soothing. It matches well with delicate delicacies.</i> | \$138 |
| Isojiman Aiyama
<i>SMV: +4, Shizuoka</i>
<i>Has a fruity note, following with the rise of temperature, the nuance of vanilla shows up. Mild and smooth, clean but rich Umami spreads quickly.</i> | \$278 |
| Kokuryu “Ryu”
<i>SMV: +4, FUKUI</i>
<i>Gentle and firm. It has a faint, cedar-like woodiness and an incisive melding of flavour and aroma.</i> | \$318 |
| Sasaiwai Koshitanrei
<i>SMV:+3, NIIGATA</i>
<i>Perfectly represents Niigata's sake with "Tanrei" (淡麗), smooth and refreshing with a dry taste.</i> | \$298 |

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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.

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| Katsuyama Ken
SMV: +0, MIYAGI
<i>Has a light fragrance, semi dryness and very flavourful. A perfect sake to pair with many types of dishes.</i> | 720 ML
\$188 |
| Hakugakusen “Wine Cell”
SMV: +4, FUKUI
<i>Brewed with wine yeast to encourage higher acidity. Result to surprising freshness which retains its depth and complexity.</i> | \$128 |
| Hououbiden Junmai Ginjō
SMV: +2, TOCHIGI
<i>With a gentle sweetness of rice and gorgeous aroma. Well appreciated in Japan. Has a muscat grape like Ginjo aroma and mouth spreading umami.</i> | \$155 |
| Mimurosugi Yamadanishiki
SMV: +3, NARA
<i>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.</i> | \$140 |
| Raifuku Chokara +18
SMV: +18, IBARAKI
<i>Rather masculine, very elegant, dry in mouth, and well balanced. It goes very well with different types of food, including meat or dishes with sauce.</i> | \$128 |
| Sharaku Junmai Ginjo
SMV: +2, FUKUSHIMA
<i>Creamy melon, peach and strawberry nose with nectar development. Surprisingly savoury black pepper and hazelnut mouth. Grippy texture.</i> | \$145 |
| Chiyomusubi Gouriki 50
SMV: +5, TOTTORI
<i>Noticeable fresh aroma that harmonizes acidity and sweetness. Smooth taste and Tangy. Comforting and very refreshing flavour.</i> | \$150 |
| Amamizu Silver Label
SMV: +4, NIIGATA
<i>Fresh and subtle fruity fragrance. Gently spreads in your mouth, and disappears as if it were light snow.</i> | \$318 |

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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.

KID 50% 720ML
SMV: +2, WAKAYAMA **\$148**
Light and refreshing. Fruit basket full of flavor with a very clean and balance finish.

Shuho Chokarakuchi **\$150**
SMV: +10, YAMAGATA
A super dry Junmai daiginjo that feels familiar and rare all at once. Enjoy a strong flavour that spreads across your tongue even as it leaves a sharp aftertaste.

Tatenokawa Phoenix **\$158**
SMV: -, YAMAGATA
A glamorous and a lithe body and smooth taste. Easy to drink with faint sweetness and fragrance.

Hakugakusen **\$328**
Semi Sparkling Black
SMV: +6, FUKUI
This sake has a complex and refreshing aroma. These flavours are balanced by a slight hint of minerals that balances out the fruity notes of apple, banana and white peach, giving this sake its subtle and slightly sweet flavour.

Dassai 39 **\$178**
SMV: +3, YAMAGUCHI
Showing a luscious and juicy character with a nectar like sweetness on the palate, followed by a long bright finale.

Dassai 23 **\$298**
SMV: +4, YAMAGUCHI
Has a fruity bouquet and clean flavour with an aftertaste that combines the sweetness of fruit with soft mellowness

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| Toyobijin Aiyama
<i>SMV: -, YAMAGUCHI</i>
<i>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.</i> | 720 ML
\$268 |
| Hououbiden “Phoenix”
<i>SMV:+2, TOCHIGI</i>
<i>Aroma of muscat grapes, and a complex, seductive flavour that evolves whilst in the mouth. Smooth and elegant in texture.</i> | \$340 |
| Shinomine Blanc
<i>SMV: +7, NARA</i>
<i>Very refreshing, clear and sharp umami. Has a guava, minty aroma, dazzling sweet umami.</i> | \$148 |
| YukiKabuto Gold
<i>SMV: +1, NIIGATA</i>
<i>Fruity aroma of green apples creates a taste of unparalleled elegance. Unique balance of aroma and taste.</i> | \$278 |
| Hakurakusei Akitsu
<i>SMV: +1, MIYAGI</i>
<i>A sake with luxuriously smooth body and fruity flavors of green grape wrapped in a gentle sweetness. The finish is very Hakurakusei-like: short, clean, and clear.</i> | \$368 |

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本數限定
LIMITED SAKE

Isojiman Nobilmente

720 ML

SMV: +6, SHIZUOKA

\$1600

The characteristic is just like a genuine princess with the full of grace. The aroma is fruity like luxurious melons but not too gorgeous. The attack is clean and smooth like the spring water. What's remarkable is its fine-grained umami which is gradually spreading all around your mouth.

Raifuku Chouseimai 8%

\$578

SMV: -, IBARAKI

A sake produced from "super polished" rice, at a rate of only 8%! It gives a rich, expressive, fruity and floral sake, but also a remarkable delicacy and purity.

Katsuyama Diamond

\$1200

Akatsuki

SMV: +1, MIYAGI

Exquisitely polished and refined in its' mouthfeel, yet bursting with umami richness that will allow it to stand to all types of cuisine. Perfectly brewed to resemble the true beauty and embrace the important 4C's (colour, cut, clarity, carat weight) of a flawless diamond.

Matsunotsukasa Matsu

\$618

SMV: -, SHIGA

The aroma is gorgeous, the taste is deep and three-dimensional, and the moderate astringency is blended in the smooth and delicate sweetness. The flavour elements in the mouth are harmonious and well balanced.

Niizawa Zankyo Super 7

\$1188

SMV: +0, MIYAGI

The nose is striking, with notes of tropical fruit and perfumed aromatics. Immensely clean & transparent on the palate with a finish of immeasurable sophistication.

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本數限定
LIMITED SAKE

- Hakugakusen Plus Age Hisoku** 720 ML
SMV: +4, FUKUI
The delicate Junmai Daiginjo is aged for 1 year in a Mizunara Oak barrel, traditionally used for aging Japanese Whisky. The result is a soothingly rich, aromatic, and nutty sake that drinks like a well-aged whisky.
\$1058
- Kumaraju Junmai Daiginjo** \$600
SMV: +5, NIIGATA
Its deep and dry flavours bring to mind the soul of the Niigata region using Gohyaku Mangoku rice for its dry and sharpness. KUMARAJU's Junmai Daiginjo features a clear taste.
- IWA 5** \$408
SMV:-, TOYAMA
Composed from a blend of three different rice varieties – Yamadanishiki, Omachi, Gohyakumangoku – and five different yeast strains. According to the label, is a sake with notes of plum, almond, butter and orange. It's touted to be 'perfectly balanced, weightless yet profound, intense and persistent
- KID Muryozan 35% Junmai Daiginjo** \$550
SMV: -3, WAKAYAMA
On the nose there are subtle aromas of pineapple, elegant white flowers, stonefruit and delicious pear. On the mouth we have delicious flavours of bitter sweet fruit like perfectly ripe nectarine and sun dried prunes.
- Hououbiden Supreme** \$1098
SMV: +0, TOCHIGI
Made with the finest Yamadanishiki rice, harvested by an award-winning rice farmer in Hyogo prefecture. It is delicate and has fruity notes. The rice, harvested by an award-winning rice farmer in Hyogo prefecture. It is delicate and has fruity notes.

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シャンパーニュ
CHAMPAGNE

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シャンパーニュ
CHAMPAGNE

Delamotte Brut NV CHARDONNAY, PINOT NOIR, PINOT MEUNOIR	750 ML \$160
Henri Giraud Blanc de Craie NV PINOT NOIR, CHARDONNAY	\$198
Pol Roger Rose 2009 PINOT NOIR, CHARDONNAY	\$328
Bruno Paillard, Blanc de Blanc 2004 CHARDONNAY	\$368
Louis Roederer Cristal Brut 2008 PINOT NOIR, CHARDONNAY	\$598

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白ワイン
WHITE WINE

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白ワイン
WHITE WINE

Henri Bourgeois Les Baronnes Sancerre 2018 <i>Loire, France</i> SAUVIGNON BLANC	750 ML \$120
Pewsey Vale Eden Valley 2018 <i>Eden Valley, Australia</i> RIESLING	\$118
Billaud Simon Chablis 2018 <i>Burgundy, France</i> CHARDONNAY	\$110
Domaine Cauhape, 'Sec Chant Des Vignes', Jurancon Sec 2017 <i>Jurancon, France</i> GROS MANSEN	\$108
Domaine Madeloc, 'Tremadoc' Collioure Blanc 2016 <i>Languedoc-Roussillon, France</i> GRENACHE BLANC, VERMENTINO GRENACHE GRIS	\$108
Antinori Cervaro della Sala 2017 <i>Umbria, Italy</i> CHARDONNAY	\$268
Paul Pernot Puligny Montrachet 1er Cru "Folatieres" 2017 <i>Burgundy, France</i> CHARDONNAY	\$308

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赤ワイン
RED WINE

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赤ワイン
RED WINE

Domaine Faiveley 2017 <i>Burgundy, France</i> PINOT NOIR	750ML \$130
Henschke Henry's Seven 2016 <i>Barossa, Australia</i> SHIRAS, GRENACHE, VIOGNIER	\$178
Stag's Leap Cellar "Artemis" 2017 <i>Napa Valley, USA</i> CABERNET SAUVIGNON	\$280
Laurent Roumier Chambolle Musigny 2015 <i>Burgundy, France</i> PINOT NOIR	\$308
Laurent Roumier Chambolle Musigny 1er Cru 2015 <i>Burgundy, France</i> PINOT NOIR	\$428
Chateau Pichon Longueville Comtesse de Lalande 2017 <i>Pauillac, France</i> BORDEAUX BLEND	\$528
Opus One 2016 <i>Napa Valley, USA</i> BORDEAUX BLEND	\$1500

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焼酎
SHŌCHŪ

Amami Kokuto Lento <i>Okinawa</i> BLACK SUGAR	720ML \$128
Imo Shochu Katana Tobiyaki <i>Kagoshima</i> SWEET POTATO	\$138
Mugi Shochu Kuro Enma <i>Ooita</i> BARLEY	\$148
Dassai Rice <i>Yamaguchi</i> RICE MALT	\$268

果実酒
FRUIT LIQUEUR

Hachimitsu Umeshu (Honey) <i>Wakayama</i>	720 ML \$108
Tsuruume Kanjuku Ume <i>Wakayama</i>	\$108
Tsuruume Yuzu <i>Wakayama</i>	\$118

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ノン アルコール
NON ALCOHOL

Evian Spring Water (750ml)	\$12
Badoit Sparkling Water (750ml)	\$12
Coke	\$8
Coke Light	\$8
Sprite	\$8
Apple Juice	\$8
Orange Juice	\$8

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