

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

Jean Pierre Moueix Bordeaux Rouge 2016 <i>Bordeaux, France</i> MERLOT, CABERNET SAUVIGNON	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 240ML
Osaka \$18

焼酎
SHŌCHŪ

Mugi Sochu Kuro Enma \$23
Oita

Imo Sochu Katana Tobiyaki \$23
Kagoshima

Amami Kokuto Lento \$23
Okinawa

ウィスキー
WHISKY

Japanese Highball \$23
Suntory

果実酒
FRUIT LIQUEUR

Tsuruume Kanjuku Ume 90 ML
Wakayama \$18

Tsuruume Yuzu \$20
Wakayama

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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.

KID Daiginjō

SMV: +4, WAKAYAMA

Complex yet subtle aromas.

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

720 ML

\$168

Michisakari Chotoku

SMV: +15, GIFU

Dry, clear, smooth and soothing. It matches well with delicate delicacies.

\$138

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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
<i>SMV: +0, MIYAGI</i>
<i>Has a light fragrance, semi dryness and very flavourful. A perfect sake to pair with many types of dishes.</i> | 720 ML
\$188 |
| Raifuku Chokara +18
<i>SMV: +18, IBARAKI</i>
<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 |
| Chiyomusubi Gouriki 50
<i>SMV: +5, TOTTORI</i>
<i>Noticeable fresh aroma that harmonizes acidity and sweetness. Smooth taste and Tangy. Comforting and very refreshing flavour.</i> | \$150 |
| Hououbiden Junmai Ginjō
<i>SMV: +2, TOCHIGI</i>
<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> | \$150 |
| Mimurosugi Yamadanishiki
<i>SMV: +3, NARA</i>
<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 |

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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 \$148
<i>SMV: +2, WAKAYAMA Light and refreshing. Fruit basket full of flavor with a very clean and balance finish.</i>	
Shuho Chokarakuchi	\$150
<i>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.</i>	
Tatenokawa Phoenix	\$158
<i>SMV: -, YAMAGATA A glamorous and a lithe body and smooth taste. Easy to drink with faint sweetness and fragrance.</i>	
Dassai 39	\$178
<i>SMV: +3, YAMAGUCHI Showing a luscious and juicy character with a nectar like sweetness on the palate, followed by a long bright finale.</i>	
Dassai 23	\$298
<i>SMV: +4, YAMAGUCHI Has a fruity bouquet and clean flavour with an aftertaste that combines the sweetness of fruit with soft mellowness</i>	

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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.

Shinomine Blanc	720 ML \$148
<i>SMV: +7, NARA Very refreshing, clear and sharp umami. Has a guava, minty aroma, dazzling sweet umami.</i>	
Toyobijin Aiyama	\$278
<i>SMV: -, YAMAGUCHI 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>	
Kirinzan (Blue)	\$228
<i>SMV: +3, NIIGATA Quite rich. Surprisingly very fresh, light in palate. Pleasant and clean aftertaste</i>	
Hououbiden “Phoenix”	\$340
<i>SMV: +2, TOCHIGI Aroma of muscat grapes, and a complex, seductive flavour that evolves whilst in the mouth. Smooth and elegant in texture.</i>	

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本數限定

LIMITED SAKE

- | | |
|---|-----------------|
| Matsu No Tsukasa Matsu
<i>SMV: -, SHIGA</i>
<i>The aroma is gorgeous, the taste is deep and three-dimensional, and the moderate astringency is blended in the smooth and delicate sweetness.</i> | 720 ML
\$618 |
| Niizawa Zankyo Super 7
<i>SMV: +0, MIYAGI</i>
<i>The nose is striking, with notes of tropical fruit and perfumed aromatics. Immensely clean & transparent on the palate with a finish of immeasurable sophistication.</i> | \$978 |
| Katsuyama
Diamond Akatsuki
<i>SMV: +1, MIYAGI</i>
<i>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.</i> | \$988 |
| Isojiman Nobilmente
<i>SMV: +6, SHIZUOKA</i>
<i>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.</i> | \$988 |
| IWA 5
<i>SMV:- , TOYAMA</i>
<i>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</i> | \$408 |
| KID Muryozan 35% Junmai
Daiginjo
<i>SMV: -3, WAKAYAMA</i>
<i>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.</i> | \$538 |
| Kumaraju Junmai Daiginjo
<i>SMV: +5, NIIGATA</i>
<i>Its deep and dry flavour bring to mind the soul of the Niigata region using Gohyaku Mangoku rice for its dry and sharpness.</i> | \$588 |

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シャンパーニュ
CHAMPAGNE

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シャンパーニュ
CHAMPAGNE

750 ML

Pol Roger Rose 2012 \$328
PINOT NOIR, CHARDONNAY

**Bruno Paillard,
Blanc de Blanc 2004** \$368
CHARDONNAY

**Louis Roederer
Cristal Brut 2008** \$598
PINOT NOIR, CHARDONNAY

**Krug Champagne Cuvee
168 eme Edition Brut** \$598
PINOT NOIR, CHARDONNAY

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白ワイン
WHITE WINE

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白ワイン
WHITE WINE

Billaud Simon Chablis 2018 <i>Burgundy, France</i> CHARDONNAY	750ML \$118
Pewsey Vale Eden Valley 2018 <i>Eden Valley, Australia</i> RIESLING	\$118
Patrick Piuze, 'Terroir de Chichee', Chablis 2018 <i>Burgundy, France</i> CHARDONNAY	\$128
Henri Bourgeois Les Baronnes Sancerre 2018 <i>Loire, France</i> SAUVIGNON BLANC	\$128
Robert Weil Kiedrich Grafenberg Trocken GG 2019 <i>Rheingau, Germany</i> RIESLING	\$238
Antinori Cervaro della Sala Umbria IGT 2018 <i>Umbria, Italy</i> BLEND OF CHARDONNAY	\$238

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赤ワイン
RED WINE

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赤ワイン
RED WINE

Henschke Henry's Seven 2016	750ML \$178
<i>Barossa, Australia</i> SHIRAZ, GRENACHE, VIOGNIER	
Château Bourgneuf 2017	\$198
<i>Pomerol, France</i> CABERNET FRANC, MERLOT	
Stag's Leap Artemis 2017	\$268
<i>Napa Valley, USA</i> CABERNET SAUVIGNON	
Faiveley Chambolle Musigny 1er cru les Charmes 2015	\$368
<i>Burgundy, France</i> PINOT NOIR	
Drouhin Laroze, Chambertin Clos de Beze 2011	\$558
<i>Burgundy, France</i> PINOT NOIR	
Dominus 2016	\$788
<i>Napa Valley, USA</i> BORDEAUX BLEND RED	

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焼酎
SHŌCHŪ

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

果実酒
FRUIT LIQUEUR

Tsuruume Kanjuku Ume	720 ML \$108
<i>Wakayama</i>	
Tsuruume Yuzu	\$118
<i>Wakayama</i>	

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ノン アルコール
NON ALCOHOL

Evian Spring Water	\$12
Ferrarelle Sparkling Water	\$12
Coke	\$8
Coke Light	\$8
Sprite	\$8
Apple Juice	\$8
Orange Juice	\$8
Homemade Ginger Ale	\$8

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