

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 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.

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|---|--------------|
| KID Daiginjō | 720 ML |
| <i>SMV: +4, WAKAYAMA</i> | \$168 |
| <i>Complex yet subtle aromas.</i> | |
| <i>Fruit-driven palate, rounded and layered with a generous mouth-feel and long mouth-watering finish</i> | |
| Sasaiwai Koshitanrei | \$298 |
| <i>SMV: +3, NIIGATA</i> | |
| <i>Perfectly represents Niigata's sake with "Tanrei" rice (淡麗), smooth and refreshing with a dry taste.</i> | |
| Kokuryu "Ryu" | \$318 |
| <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> | |
| Michisakari Chotoku | \$138 |
| <i>SMV: +15, GIFU</i> | |
| <i>Dry, clear, smooth and soothing. It matches well with delicate delicacies.</i> | |

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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.

Hououbiden Junmai Ginjō 720 ML
SMV: +2, TOCHIGI \$155
With a gentle sweetness of rice and gorgeous aroma. Well appreciated in Japan. Has a muscat grape like Ginjo aroma and mouth spreading umami.

Mimurosugi Yamadanishiki \$140
SMV: +3, NARA
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.

Chiyomusubi Gouriki 50 \$150
SMV: +5, TOTTORI
Noticeable fresh aroma that harmonizes acidity and sweetness. Smooth taste and Tangy. Comforting and very refreshing flavour.

Raifuku Chokara +18 \$128
SMV: +18, IBARAKI
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.

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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.

Tatenokawa Phoenix	720ML \$158
<i>SMV: -, YAMAGATA</i> <i>A glamorous and a lithe body and smooth taste.</i> <i>Easy to drink with faint sweetness and fragrance.</i>	
KID 50%	\$148
<i>SMV: +2, WAKAYAMA</i> <i>Light and refreshing. Fruit basket full of flavor</i> <i>with a very clean and balance finish.</i>	
Kirinzan (Blue)	\$228
<i>SMV: +3, NIIGATA</i> <i>Quite rich. Surprisingly very fresh, light in</i> <i>palate. Pleasant and clean aftertaste.</i>	
Dassai 39	\$178
<i>SMV: +3, YAMAGUCHI</i> <i>Showing a luscious and juicy character with</i> <i>a nectar like sweetness on the palate,</i> <i>followed by a long bright finale.</i>	
Dassai 23	\$298
<i>SMV: +4, YAMAGUCHI</i> <i>Has a fruity bouquet and clean flavour</i> <i>with an aftertaste that combines the</i> <i>sweetness of fruit with soft mellowness</i>	
Shinomine Blanc	\$148
<i>SMV: +7, NARA</i> <i>Very refreshing, clear and sharp umami. Has a</i> <i>guava, minty aroma, dazzling sweet umami.</i>	
YukiKabuto Gold	\$278
<i>SMV: +1, NIIGATA</i> <i>Fruity aroma of green apples creates a taste of</i> <i>unparalleled elegance. Unique balance of aroma</i> <i>and taste.</i>	
Toyobijin Aiyama	\$278
<i>SMV: -, YAMAGUCHI</i> <i>Elegant and sophisticated. Slightly fruity with</i> <i>a very clean and silky-smooth attack.</i> <i>A gentle sourness towards the end but with</i> <i>a comfortably fading sweetness.</i>	
Hououbiden "Phoenix"	\$340
<i>SMV: +2, TOCHIGI</i> <i>Aroma of muscat grapes, and a complex,</i> <i>seductive flavour that evolves whilst in the</i> <i>mouth. Smooth and elegant in texture.</i>	

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本數限定
LIMITED SAKE

- Matsunotsukasa Matsu 720 ML
\$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.
- Niizawa Zankyo Super 7 \$978
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.
- Katsuyama
Diamond Akatsuki \$988
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.
- Isojiman Nobilmente \$988
SMV: +6, SHIZUOKA
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.
- IWA 5 \$480
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 \$538
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.
- Kumaraju Junmai Daiginjo \$588
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.

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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 <i>PINOT NOIR, CHARDONNAY, PINOT MEUNOIR</i>	750 ML \$160
Henri Giraud Blanc de Craie NV <i>PINOT NOIR, CHARDONNAY</i>	\$198
Pol Roger Rose 2012 <i>PINOT NOIR, CHARDONNAY</i>	\$328
Bruno Paillard, Blanc de Blanc 2004 <i>CHARDONNAY</i>	\$368
Louis Roederer Cristal Brut 2008 <i>PINOT NOIR, CHARDONNAY</i>	\$598
Krug Champagne Cuvee 168 eme Edition Brut <i>PINOT NOIR, CHARDONNAY</i>	\$598

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白ワイン
WHITE WINE

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白ワイン
WHITE WINE

Domaine Cauhape, 'Sec Chant
Des Vignes', Jurancon Sec 2017 750 ML \$108
Jurancon, France
GROS MANSEN

Domaine Madeloc, 'Tremadoc'
Collioure Blanc 2016 \$108
Languedoc-Roussillon, France
GRENACHE BLANC, VERMENTINO
GRENACHE GRIS

Billaud Simon Chablis 2018 \$118
Burgundy, France
CHARDONNAY

Pewsey Vale Eden Valley 2018 \$118
Eden Valley, Australia
RIESLING

Henri Bourgeois Les Baronnes
Sancerre 2018 \$128
Loire, France
SAUVIGNON BLANC

Paul Pernot Puligny
Montrachet 1er Cru \$308
"Folatieres" 2017
Burgundy, France
CHARDONNAY

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赤ワイン
RED WINE

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赤ワイン
RED WINE

Domaine Faiveley 2018 <i>Burgundy, France</i> PINOT NOIR	750ML \$130
Henschke Henry's Seven 2016 <i>Barossa, Australia</i> SHIRAS, GRENACHE, VIOGNIER	\$178
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
Drouhin Laroze, Chambertin Clos de Beze 2011 <i>Burgundy, France</i> PINOT NOIR	\$558
Opus One 2016 <i>Napa Valley, USA</i> BORDEAUX BLEND	\$798

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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

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

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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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