

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

焼酎 SHŌCHŪ

Barley <i>Oita</i>	\$23
Sweet Potato <i>Kagoshima</i>	\$23
Black Sugar <i>Okinawa</i>	\$23

ウィスキー JAPANESE WHISKY

Highball	\$23
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グラスセレクション
BY THE GLASS

果実酒
FRUIT LIQUEUR

Yuzu Umeshu <i>Wakayama</i>	90 ML \$19
Honey Umeshu <i>Wakayama</i>	\$19
Shiso Umeshu <i>Wakayama</i>	\$19

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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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
\$188 |
| Michisakari Chotoku
<i>SMV: +15, GIFU</i>
<i>Dry, clear, smooth and soothing. It matches well with delicate delicacies.</i> | \$128 |
| Kokuryu “88”
<i>SMV: +1, FUKUI</i>
<i>Floral and aromatic, with hints of muscat and honeydew. Has balanced sweetness and acidity with a clean and sharp finish.</i> | \$408 |
| Kokuryu “Shizuku”
<i>SMV: +3, FUKUI</i>
<i>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.</i> | \$388 |
| Kakurei Daiginjo
<i>SMV: +3.5, NIIGATA</i>
<i>Delicate gentle taste, quite rich in the palate with a slight dry and shirt finish.</i> | \$178 |

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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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| Miinokotobuki Ooitamitsui
<i>SMV: -2.5, FUKUOKA</i>
<i>Has notes of green apple, sweet berries and faint green herbs. Savory midpalate and a very pleasant long aftertaste.</i> | 720 ML
\$118 |
| Tedorigawa Shukon
<i>SMV: +1, ISHIKAWA</i>
<i>Soft scents of berries and herbs. Balanced acidity and sweetness and has an extremely clean aftertaste.</i> | \$148 |
| Hakugakusen “Wine Cell”
<i>SMV: +4, FUKUI</i>
<i>Brewed with wine yeast to encourage higher acidity. Result to surprising freshness which retains its depth and complexity. Unique</i> | \$128 |
| Daina Tojo Yamadanishiki
<i>SMV: +1, TOCHIGI</i>
<i>Gentle Ginjo aroma, soft and silky texture, mellow taste.</i> | \$148 |
| Kakurei Junmai Ginjo
<i>SMV: +0.5, NIIGATA</i>
<i>Soft Fragrant, lightly floral. Perfect umami flavour with a delicate, clean finish.</i> | \$148 |
| 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> | \$148 |
| Niwa no Uguisu 60
<i>SMV: +4, FUKUOKA</i>
<i>Sharp, fresh and easy to drink. Dry, exhilarating with a mild acidity in the palate.</i> | \$118 |
| 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> | \$148 |

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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.

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| KID 50%
<i>SMV: +2, WAKAYAMA</i>
<i>Light and refreshing. Fruit basket full of flavor with a very clean and balance finish.</i> | 720ML
\$148 |
| Bijoufu Hina
<i>SMV: +5, KOCHI</i>
<i>A very pleasant, focused, rich finish with touches of nutty scent in the background. A well-rounded type that one will keep drinking.</i> | \$180 |
| Bijoufu Shizukuhime Mai
<i>SMV: +6, KOCHI</i>
<i>Elegant, lively floral aroma. Sweet entrance followed by good amount of umami and acidity. Clean and crisp dry aftertaste.</i> | \$140 |
| Dassai 23
<i>SMV: +4, YAMAGUCHI</i>
<i>Has a fruity bouquet and clean flavors with an aftertaste that combines the sweetness of fruit with soft mellowness</i> | \$298 |
| Dassai 39
<i>SMV: +3, YAMAGUCHI</i>
<i>Showing a luscious and juicy character with a nectar like sweetness on the palate, followed by a long bright finale.</i> | \$178 |
| Kirinzan (Blue Bottle)
<i>SMV: +3, NIIGATA</i>
<i>Quite rich. Surprisingly very fresh, light in palate. Pleasant and clean aftertaste.</i> | \$228 |
| Chiyomusubi Gouriki 40
<i>SMV: +1, TOTTORI</i>
<i>Has plenty of flavour movements as it warms in the glass and brings out an impressive amount of umami. Complex and elegant.</i> | \$208 |
| Niwa no Uguisu 50
<i>SMV: +5, FUKUOKA</i>
<i>Delicate, elegant fragrance and a very gentle texture. Fruity notes comes out in the palate then the good amount of umami and refreshing dryness follows</i> | \$128 |

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Junmai Daiginjo <純米大吟醸>

- Kamoshibito Kuheiji** \$268
Yamadanishiki 40 “Kanochi”
SMV: -, AICHI
*Starts with the nose of grape fruits and raspberry.
Taste generally fruity and hints of honey like wine*
- Tedorigawa Honryu** \$188
SMV: 0, ISHIKAWA
*It has a distinctive sweet honey aroma, dense in the
midpalate. Well rounded with good balance of acidity.
pair with light savory dishes*
- Hakugakusen “Tokusen”** \$198
SMV: +4.5, FUKUI
*Elegant yet has a complex aroma. Fruity and floral
with refreshing notes of greens.*
- Daina Yamadanishiki** \$234
SMV: +3, TOCHIGI
*Elegant and soft fragrance, smooth silky texture. Rich
body type of sake.*
- Tatenokawa Phoenix** \$158
SMV: -, YAMAGATA
*A glamorous and a lithe body and smooth taste. Easy
to drink with faint sweetness and fragrance.*
- Tatenokawa Dewa Sansan** \$198
SMV: +3, YAMAGATA
*Have various fruits fragrance with a very smooth feel
comforting finish*
- Shuho Dewa Sansan 33** \$138
SMV: -2, YAMAGATA
This sake lets you enjoy a fragrant, almost fruity bouq
- Shuho Chokarakuchi** \$140
SMV: +10, YAMAGATA
*A super dry Junmai daiginjo that feels familiar and ra.
once. Enjoy a strong flavour that spreads across your
as it leaves a sharp aftertaste.*
- Nanbubijin Aiyama** \$198
SMV: +4, IWATE
*Lively, vibrant sake. Burst of clear, fresh taste with bit
crystal like sweetness on the first impression followed
dense and full body structure, dry and crisp before it a
the mouth tracing a short bitter aftertaste.*
- Nanbubijin Sakemirai** \$158
SMV: +1, IWATE
*Very charming & fruity hints on the nose and
impressive umami.*
- Miinokotobuki Sakemirai** \$148
SMV: +1, FUKUOKA
*First taste emits a moderate sweet and light acidity
and ends with a savoury taste*

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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 M
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

Billaud Simon Chablis 2018 <i>Burgundy, France</i> CHARDONNAY	750 ML \$110
Henri Bourgeois Les Baronnes Sancerre 2018 <i>Loire, France</i> SAUVIGNON BLANC	\$120
Pewsey Vale Eden Valley 2018 <i>Eden Valley, Australia</i> RIESLING	\$118
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

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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
Joseph Roty Coteaux Bourguignons 2016 <i>Burgundy, France</i> PINOT NOIR	\$120
Henschke Henry's Seven 2016 <i>Barossa, Australia</i> SHIRAS, GRENACHE, VIOGNIER	\$178
Giovanni Corino Barolo Arborina 2004 <i>Piedmont, Italy</i> NEBBIOLO	\$258
Laurent Roumier Chambolle Musigny 2015 <i>Chambolle-Musigny, France</i> PINOT NOIR	\$308
Laurent Roumier Chambolle Musigny 1er Cru 2015 <i>Chambolle-Musigny, France</i> PINOT NOIR	\$428

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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 Rice (Limited Brew)	\$268
<i>Yamaguchi</i> RICE MALT	

果実酒
FRUIT LIQUEUR

Hachimitsu Umeshu (Honey)	720 ML \$108
<i>Wakayama</i>	
Akai Umeshu (Shiso)	\$108
<i>Wakayama</i>	
Yuzu Umeshu	\$118
<i>Wakayama</i>	

地ビール
JAPANESE DRAFT BEER

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

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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
Homemade Ginger Ale	\$8

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