

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	\$22	\$88
<i>SMV: +3, NARA</i> <i>Vibrant on the front with sharp and beautiful acidity and juicy umami flavour</i>		
紀土 純米大吟醸		
KID Junmai Daiginjo 50%	\$24	\$98
<i>SMV: +2, WAKAYAMA</i> <i>Fruit basket full of flavor with a very clean and balance finish.</i>		
東洋美人 からくち 純米吟醸		
Toyoubijin Karakuchi Junmai Ginjo	\$22	\$88
<i>SMV: +15, YAMAGUCHI</i> <i>Extremely dry sake with a pleasant hint of sweetness to finish.</i>		

白ワイン WHITE WINE

Domaine Sebastien Dampt, Chablis 'Beauroy' 2018	120ML
CHARDONNAY	\$24

ビール JAPANESE BEER

Suntory Premium Malt (By bottle)	\$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
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果実酒
FRUIT LIQUEUR

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

SAKE

Junmai<純米>

Junmai-shu can be translated as "pure/unmixed rice's sake", which means that no additives have been added, alcohol is the only additive allowed in sake production.

光栄菊 愛山 ハロー!

Koueigiku Aiyama Hello! \$208

SMV: -, SAGA

Gentle fragrance. The taste of the details is apparent, and if you put it in your mouth, the flavor and sour flavor will be spreaded like a wavy breeze..

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

紀土

KID \$168

SMV: +4, WAKAYAMA

Complex yet subtle aromas. Fruit-driven palate, rounded and layered with a generous mouth-feel and long mouth-watering finish.

磯自慢

Isojiman \$288

SMV: +6, SHIZUOKA

This sake has a mellow scent like melon and white peach, a deep rich but transparent taste. A wonderful overall balance.

黒龍 龍

Kokuryu Ryu \$228

SMV: +4, FUKUI

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

黒龍 吟風

Kokuryu Ginfu \$328

SMV: +4, FUKUI

It has a high acidity and a sharp finish and has a rich taste. Luxuriously and elegantly bring out the goodness of Ginfu rice.

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.

みむろ杉 山田錦

Mimurosugi Yamadanishiki \$238

SMV: +1, NARA

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

みむろ杉 高橋活

Mimurosugi Takahashiiku \$318

SMV: +1, NARA

Enjoy fresh and elegant aromas like white peaches, juicy like a fresh-picked fruits.

楯野川 本流 からくち

Tatenokawa Honryu Karakuchi \$188

SMV: +8, YAMAGATA

Dry and has plenty of umami, a relaxed aroma, a bit of bite, and balance of flavour.

東洋美人 愛山

Toyoubijin Aiyama \$288

SMV: +1, 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.

東洋美人 壱番纏

Toyoubijin Ichibanmato \$248

SMV: ±0, YAMAGUCHI

Aromatic and refined with a nice fruity nose. Smooth, elegant and seamless on palate.

紀土 50%

KID 50% \$168

SMV: +2, WAKAYAMA

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

楯野川 初代 平四郎

Tatenokawa Syodai Heishiro \$498

SMV: -1, YAMAGATA

Light, sweet and very 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.

磯自慢 純米吟醸

Isojiman

\$208

SMV: +3.5, SHIZUOKA

Swirling with complex aromas of strawberry blossoms and anisette, contain shades of Asian pear, guava and melon.

悦 凱陣 興

Yorokobi-Gaijin Kou

\$178

SMV: +9, KAGAWA

Strong sake with a unique and mellow flavor. Recommended to drink in room temperature to explore the changes of its umami.

而今

Jikon

\$278

SMV: 0, MIE

Light, floral, fruity sweet aroma

Seasonal Sake <旬酒>

Date 7 Season II Junmai

\$388

Daiginjo

SMV: N/A MIYAGI

**Only Sold by Set of 2*

Urakasumi style (WHITE CAP)

Gentle aromas of fuji apples & strawberries. Balanced acidity, sweetness and umami on the palate.

Koganesawa style (PINK CAP)

Aromas of fresh berries allude to vivid acidity on the palate with hints of graceful sweetness

Limited <限定>

来福 ファンタスティック 7

Raifuku Fantastic 7

\$988

Junmai Daiginjo

SMV: -, IBARAKI

Light white flower aroma, hint of banana and melon, pear and apple.

磯自慢 ノビルメンテ

Isojiman Nobilmente

\$1188

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

\$3300

SMV: -2, YAMAGATA

Light, Sweet and very fruity

大嶺 サケストームカウボー

イ ヘビープレス

Ohmine SSCB Heavy Press

\$598

SMV: N/A, YAMAGUCHI

It is full of fruit like muscat and melon, and it has a unique taste with a soft sweetness reminiscent of Wasanbon and steamed coconut rice

CHAMPAGNE

Henri Giraud, Dame Jane Rose PINOT NOIR, CHARDONNAY	\$268
JL Vergnon Eloquence Blanc de Blancs Grand Cru Extra Brut NV CHARDONNAY	\$188
2006 Francoise Bedel – l’Ame de la Terre Brut PINOT NOIR, CHARDONNAY	\$328
Krug Champagne Cuvee 168 eme Edition Brut PINOT NOIR, CHARDONNAY	\$498
Louis Roederer Cristal Brut 2008 PINOT NOIR, CHARDONNAY	\$698

WHITE WINE

Seguinot Bordet, Chablis 1er Cru Fourchaume 2020 CHARDONNAY	\$228
Domaine Berthelemot, Chassagne Montrachet 1er Cru Abbaye de Morgeot 2019 CHARDONNAY	\$298
Jean Chartron, Bourgogne Hautes Cotes de Beaune en Bois Guillemain 2014 CHARDONNAY	\$148
Domaine Sebastien Dampt, Chablis 'Beauroy' 2018 CHARDONNAY	\$148
Domaine Pernot Belicard, Bourgogne Blanc 2018 CHARDONNAY	\$128
Domaine Xavier Monnot, Mersault 'Les Chevalieres' 2018 CHARDONNAY	\$298
Domaine Pernot Belicard, Mersault 'Perrieres' Blanc 2016 CHARDONNAY	\$408
Grace Hishiyama Vineyard 2020 KOSHU	\$238
Grace Cuvee Misawa Blanc 2018 CHARDONNAY	\$368
Jean Marc Pillot, Chassagne Montrachet les Baudines CHARDONNAY	\$308

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RED WINE

Domaine Lucien Boillot, Gevrey Chambertin 1er Cru Les Corbeaux 2018 PINOT NOIR	\$338
Henri Richard, Mazoyeres Chambertin Grand Cru 2017 PINOT NOIR	\$408
Domaine Jean Marie Fourrier, Bourgogne Rouge 2019 PINOT NOIR	\$178
Domaine Chapel, Fleurie Charbonnieres 2020 GAMAY	\$158
Emilie Geantet, Gevrey ChambertinLes Evocelles Rouge 2013 PINOT NOIR	\$238
La Gibryotte, Gevrey Chambertin 2019 PINOT NOIR	\$288
Reserve de la Comtesse de Lalande Pauillac 2012 BORDEAUX BLEND	\$208
Grace Akeno 2017 BORDEAUX BLEND	\$328
Domaine Henri Gouges, Nuits St. Georges Clos des Porrets St Georges 2017 PINOT NOIR	\$388
Marquis d'Angerville, Volnay Fremiets 2002 PINOT NOIR	\$368
Domaine Robert Groffier, Chambolle Musigny les Sentiers 2018 PINOT NOIR	\$378
2018 Opus One 375ml CABERNET SAUVIGNON	\$378

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WHISKY

Suntory Kakubin 700ml	\$188
Chita Whisky 700ml	\$268
Hakushu Distiller's Reserve	\$448
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

FRUIT LIQUEUR

Tsuruume Kanjuku Ume <i>Wakayama</i>	\$108
Tsuruume Yuzu <i>Wakayama</i>	\$128

NON – ALCOHOLIC

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

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