

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 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

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>		
松の司 純米		
Matsunotsukasa Junmai	\$24	\$98
<i>SMV: +5, SHIGA</i> <i>Has mellow aroma and classic freshness paired with the distinctive sweet essence of rice, making it ideal to pair with food.</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

Obiz, 2020	\$20
<i>Friuli, Italy</i> PINOT GRIGIO	

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

ビール
JAPANESE BEER

Suntory Premium Malt \$18
(By bottle)
Osaka

焼酎
SHŌCHŪ

Mugi Sochu Kuro Enma \$23
“Barley”
Oita

Imo Sochu Katana Tobiyaki \$23
“Sweet Potato”
Kagoshima

Amami Kokuto Lento \$23
“Black Sugar”
Okinawa

ウィスキー
WHISKY

Japanese Highball “Suntory” \$23

果実酒
FRUIT LIQUEUR

Tsuruume Kanjuku Ume “Plum” \$18
Wakayama

Tsuruume Yuzu \$20
Wakayama

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。

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 月光

Koueigiku Gekko Nama

\$198

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.

光栄菊 アナスタシア グリーン

Koueigiku Anastasia Green

\$158

Nama

SMV: -, SAGA

With citrus as the main aroma, the acidity is fresh, with a little sweetness, and the sourness of the finish makes it natural, fresh and easy to drink. It is very suitable for cold drinking.

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..

NON-Classification <その他>

大嶺 2 GR 雄町

Ohmine 2GR Omachi

\$288

SMV: N/A, YAMAGUCHI

This 2 Grains has an even stronger peach aroma with a well-balanced sweetness yet extremely smooth in the texture

大嶺 3 GR 山田錦

Ohmine 3GR Yamadanishiki

\$168

SMV: N/A, YAMAGUCHI

Beautiful sweet and sour profile spreads across your mouth; reminiscent of muscat.

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。

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

而今

Jikon \$298

SMV: 0, MIE

Light, floral, fruity sweet aroma

楯野川 初代 平四郎

Tatenokawa Syodai Heishiro \$498

SMV: -1, YAMAGATA

Light, sweet and very fruity

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。

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.

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。

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.

秋鹿 大辛口 原酒

Akishika Ohkarakuchi \$158

Genshu

SMV: +16, OSAKA

This dry sake is rich and profound, full-bodied, with pronounced acidity. It does not taste extremely dry because of the high levels of acidity and umami.

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.

作 雄町

Zaku Omachi \$158

SMV: +1, MIE

The first impression that a beautiful and gorgeous scent spreads abundantly in the mouth. Well balance of sweetness and umami

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。

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

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

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。

CHAMPAGNE

Henri Giraud, Dame Jane Rose PINOT NOIR, CHARDONNAY	\$268
Krug Champagne Cuvee 168 eme Edition Brut PINOT NOIR, CHARDONNAY	\$498
Louis Roederer Cristal Brut 2008 PINOT NOIR, CHARDONNAY	\$698

WHITE WINE

Obiz, 2020 <i>Friuli, Italy</i> PINOT GRIGIO	\$108
Seguinot Bordet, Chablis 1er Cru Fourchaume 2020 <i>Burgundy, France</i> CHARDONNAY	\$228
Domaine Berthelemot, Chassagne Montrachet 1er Cru Abbaye de Morgeot 2019 <i>Burgundy, France</i> CHARDONNAY	\$298

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。

RED WINE

Domaine Lucien Boillot, Pommard 1er Cru Les Fremiers 2018 <i>Burgundy, France</i> PINOT NOIR	\$328
Domaine Lucien Boillot, Gevrey Chambertin 1er Cru Les Corbeaux 2018 <i>Burgundy, France</i> PINOT NOIR	\$338
Alter Ego de Paorer Margaux 2011 <i>Bordeaux, France</i> MERLOT	\$588
Henri Richard, Mazoyeres Chambertin Grand Cru 2017 <i>Burgundy, France</i> PINOT NOIR	\$518
Jean Jacques. Confuron Clos- Vougeot Grand Cru 2018 <i>Burgundy, France</i> PINOT NOIR	\$248

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。

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 – ALCOHOL

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

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。