

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)

\$118

*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

	90ML	360ML
黒龍 クリスタルドラゴン Kokuryu Crystal Dragon <i>SMV: +4, FUKUI</i> <i>Extremely well-balanced sake with hints of light honey and tea flavors. A unique dryness.</i>	\$22	\$88
紀土 純米 KID Junmai Daiginjo 50% <i>SMV: +2, WAKAYAMA</i> <i>Fruit basket full of flavor with a very clean and balanced finish.</i>	\$24	\$98
而今 特別 純米 Jikon Tokubetsu Junmai <i>SMV: +2, MIE</i> <i>A light, crisp, and bright jump into a new style of sake that plays with an elevated acidity field that jumps out of the glass.</i>	\$26	\$108
朝日鷹 Asahidaka <i>SMV: +2, YAMAGATA</i> <i>Complex, stronger but also supple and has longer aftertaste in your palate.</i>	\$26	\$108

白ワイン WHITE WINE

	120ML
Fujimaru Glou Glou Remix 2021 SAUVIGNON BLANC, CHARDONNAY, JAPAN	\$24

グラスセレクション
BY THE GLASS

ビール

JAPANESE BEER

Suntory Premium Malt \$20

クラフトビール

CRAFT BEER

Agara Craft Indian Pale \$20

Agara Craft Sansho \$20

焼酎

SHŌCHŪ

Mugi Sochu Kuro Enma \$20
“Barley”
Oita

Imo Sochu Katana Tobiyaki \$20
“Sweet Potato”
Kagoshima

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

SAKE

Takayama Exclusive <高山限定>

鳳凰美田 高山スペシャル

Takayama Special Bottle \$198

SMV: +10

Dry, crisp, rich, fruity and refreshing.

Junmai <純米>

Junmai sake tends to have a rich full body with an intense, slightly acidic flavor.

紀土 純米

KID Junmai \$128

SMV: +4, WAKAYAMA

This sake is light and dry. It has savory and sweet rice notes with soft yuzu brightness and hint of honey on the nose with the balanced bitterness and slight weightiness on your palate.

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.

福田

Fukuda

\$128

SMV: -2, NAGASAKI

The prominent notes of steamed rice mingle with a gentle aroma of grapes and a subtle umami flavor. This sake has an elegant finish that is refreshing and light.

紀土

Kid Red

\$148

SMV: +4, WAKAYAMA

A light and fruity style that is well balanced. The palate is layered and fresh with a fine acidic backbone. Smooth and easy to drink.

千代むすび 強力 50

Chiyomusubi Goriki 50

\$158

SMV: +5, TOTTORI

Noticeable fresh aroma that harmonizes acidity and sweetness. Smooth taste and tangy. Comforting and very refreshing flavor

みむろ杉 純米吟醸

Mimurosugi Junmai Ginjo

\$168

SMV: +3, NARA

A refreshing Ginjo aroma that resembles Ramune. Fresh and tender on the palate with a clean sharp acidity, This Junmai Ginjo is clean and clear with no off-flavors and has a moderate body and juicy umami.

鳳凰美田 ブラックフェニックス

Hououbiden Black

\$178

Phoenix

SMV: -, TOCHIGI

It is a sake with a beautiful aroma and umami that does not disappoint.

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 Roman \$148

SMV: +1, NARA

The familiar aroma of white flowers and anise is not overpowering and leads into the minerally textured medium body with ease. Flavor-wise you'll find this sake has touches of sweet rice confectionery and some mineral water currents.

紀土 50%

KID 50% \$168

SMV: +2, WAKAYAMA

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

一白水成

Ippakususei Premium \$198

SMV: +1, AKITA

Its aftertaste is sharp yet refreshing, followed by a dry finish. Notably, the entire drinking experience is perfectly balanced and elegant.

磯自慢

Isojiman Emerald \$198

SMV: +5, SHIZUOKA

Elegance and perfection expressed through a silky-smooth texture, just enough but not overly flavorful.

鍋島 愛山

Nabeshima Aizan \$218

SMV: +5, SAGA

An elegant yet focused sake with sweet spice, bold fruit and a fine impeccably balanced finish.

獺祭 23

Dassai 23 \$298

SMV: +4, YAMAGUCHI

The initial impression is that of the clean flavor with an aftertaste that combines the sweetness of fruit with soft mellowness.

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.

紀土

KID

\$188

SMV: +4, WAKAYAMA

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

黒龍 龍

Kokuryu Ryu

\$348

SMV: +4, FUKUI

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

黒龍 しずく

Kokuryu "Shizuku"

\$568

SMV: +3, FUKUI

A perfect smooth taste.

Limited <限定>

十四代 上諸白山田錦

Juyondai Jomorohaku

\$588

SMV: -, YAMAGATA

The clear sweetness spreads in the mouth, and the soft and savory style presents a refreshing and clean taste, while the bitterness in the second half gradually hits but quickly dissipates, leaving a long, sweet aftertaste.

十四代 超特選大吟醸 山田錦

Juyondai Chotokusen

\$688

SMV: -, YAMAGATA

Medium Bodied sake is sweet with a strong melon and fruity aroma and a refreshing umami taste. This sake is famous for its fresh and dense taste, full and rich aroma of cantaloupe, green apple, melon and fruit, and gradually showing the aroma of rice; it has the freshness and beauty of raw storage wine, but without losing the level and roundness.

黒龍 二左衛門

Kokuryu Nizaemon

\$888

SMV: +2, FUKUI

Balanced umami and aroma. Elegant and delicate

CHAMPAGNE

Bonnet Ponson, Cuvée Perpétuelle, 1er Cru, Extra Brut NV PINOT NOIR, CHARDONNAY	\$198
2012 Bonnet Ponson, Les Vignes Dieu, Blanc De Blancs 1er Cru, Extra Brut NV CHARDONNAY	\$208
Henri Giraud Esprit Nature G PINOT NOIR, CHARDONNAY	\$228
Piollot, Come Des Tallants Brut Nature NV PINOT NOIR, CHARDONNAY	\$228
Henri Giraud Ay Grand Cru PINOT NOIR, CHARDONNAY	\$488
Krug 171 Edition PINOT NOIR, CHARDONNAY	\$588

*All prices are subject to service charge and GST.
Menu items are subject to seasonal availability and may be changed
without notice.*

WHITE WINE

Chablis 'Beauroy' 2021, Domaine Sebastien Damp CHARDONNAY, FRANCE	\$128
Les Molates 2020, Domaine des Marnes Blanches CHARDONNAY, FRANCE	\$128
Bourgogne Cote D'or 2018, Domaine Pernot Belicard CHARDONNAY, FRANCE	\$138
Sato 2021 RIESLING, NEW ZEALAND	\$148
Bourgogne Chardonnay, Henri et Gilles Buisson CHARDONNAY, FRANCE	\$158
RTT 2021, Fabrice Dodane RIESLING, FRANCE	\$178
La Ferme de Sato "Schisteux" 2020 CHENIN BLANC, NEW ZEALAND	\$188
Saint - Romain "La Combe Bazin" 2020, Domaine Rougeot CHARDONNAY, FRANCE	\$208
Saint Aubin Murgers des Dents de Chien Blanc 1er Cru 2019, Armand Heitz BURGUNDY, FRANCE	\$278
Chassagne Montrachet "La Maltroie" 1er Cru 2020, Domaine Fontaine - Gagnard CHARDONNAY, FRANCE	\$298
Meursault 'Les Chevalieres' 2020, Domaine Xavier Monnot CHARDONNAY, FRANCE	\$298
Grace, Misawa Akeno 2020 KOSHU, JAPAN	\$308
Meursault Grands Charrons 2020, Domaine Vincent Latour CHARDONNAY, FRANCE	\$318

*All prices are subject to service charge and GST.
Menu items are subject to seasonal availability and may be changed
without notice.*

RED WINE







Fleurie Charbonnieres 2020, Domaine Chapel GAMAY, FRANCE	\$158
Moulin a Vent 2018, A F Gros GAMAY, FRANCE	\$168
Duluc de Branaire – Ducru 2016, Saint Julien BORDEAUX BLEND, FRANCE	\$178
Bourgogne Rouge, Domaine Jean Marie Fourrier PINOT NOIR, FRANCE	\$208
Reserve de la Comtesse de Lalande Pauillac 2012 BORDEAUX BLEND, FRANCE	\$208
Gevrey Chambertin 2020, Henri Magnien et Fils PINOT NOIR, FRANCE	\$258
Chambolle Musigny Vieilles Vignes 2020, Hudelot-Baillet PINOT NOIR, FRANCE	\$338
Volnay 1er Cru Santenots 2020, Thierry et Pascale Matrot PINOT NOIR, FRANCE	\$358
La Gibryotte, Gevrey Chambertin Premier Cru 2020, Domaine Claude Dugat PINOT NOIR, FRANCE	\$388
Nuits St. Georges Clos des Porrets St Georges 2017, Domaine Henri Gouges PINOT NOIR, FRANCE	\$388
Opus One 2018 NAPA VALLEY, USA	\$888

*All prices are subject to service charge and GST.
Menu items are subject to seasonal availability and may be changed
without notice.*

WHISKY

Roku Gin	\$148
Yamazaki Distiller's Reserve	\$488

NON – ALCOHOLIC

Evian Spring Water		\$10
Evian Sparkling Water		\$10
Homemade Ginger Ale		\$6
Coke		\$6
Hojicha (Hot/Cold)		\$5
House Water (Hot/Cold)		\$2

*All prices are subject to service charge and GST.
Menu items are subject to seasonal availability and may be changed
without notice.*