

# 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
2021 Chablis 'Beauroy', Domaine Sebastien Damp <i>Chardonnay, France</i>	\$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

KID White \$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.*

## **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 Yellow** **\$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.*

## **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.*

**瀬祭 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.*

**Limited <限定>**

十四代 上諸白山田錦

Juyondai Jomrohaku

\$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

<b>Bonnet Ponson, Cuvée Perpétuelle, 1er Cru, Extra Brut NV</b> PINOT NOIR, CHARDONNAY	<b>\$198</b>
<b>2012 Bonnet Ponson, Les Vignes Dieu, Blanc De Blancs 1er Cru, Extra Brut NV</b> CHARDONNAY	<b>\$208</b>
<b>Henri Giraud Esprit Nature G</b> PINOT NOIR, CHARDONNAY	<b>\$228</b>
<b>Piillot, Come Des Tallants Brut Nature NV</b> PINOT NOIR, CHARDONNAY	<b>\$228</b>
<b>Henri Giraud Ay Grand Cru</b> PINOT NOIR, CHARDONNAY	<b>\$488</b>
<b>Krug 172 Edition</b> PINOT NOIR, CHARDONNAY	<b>\$588</b>

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## WHITE WINE

<b>2021 Chablis 'Beuroy', Domaine Sebastien Damp</b> CHARDONNAY, FRANCE	\$128
<b>2020 Les Molates, Domaine des Marnes Blanches</b> CHARDONNAY, FRANCE	\$128
<b>2018 Bourgogne Cote D'or, Domaine Pernot Belicard</b> CHARDONNAY, FRANCE	\$138
<b>2021 Sato</b> RIESLING, NEW ZEALAND	\$148
<b>2021 Bourgogne Chardonnay, Henri et Gilles Buisson</b> CHARDONNAY, FRANCE	\$158
<b>2021 RTT, Fabrice Dodane</b> RIESLING, FRANCE	\$178
<b>2020 La Ferme de Sato "Schisteux"</b> CHENIN BLANC, NEW ZEALAND	\$188
<b>2020 Saint – Romain "La Combe Bazin", Domaine Rougeot</b> CHARDONNAY, FRANCE	\$208
<b>2019 Saint Aubin Murgers des Dents de Chien Blanc 1er Cru, Armand Heitz</b> BURGUNDY, FRANCE	\$278
<b>2020 Meursault 'Les Chevalieres', Domaine Xavier Monnot</b> CHARDONNAY, FRANCE	\$298
<b>2020 Misawa Akeno, Grace</b> KOSHU, JAPAN	\$308
<b>2020 Meursault Grands Charrons, Domaine Vincent Latour</b> CHARDONNAY, FRANCE	\$318
<b>2021 Chassagne Montrachet Clos de La Maltroie, Domaine Michel Niellon</b> CHARDONNAY, FRANCE	\$338







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## RED WINE

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

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## 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

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