

# SAKE

<b>RIHAKU CHO-TOKUSEN JUNMAI GINJYO SAKE</b> A light mild taste of koji, with an acidic edge and richness leading to a sharp finish.	<b>\$98++ / bottle</b>
<b>NINKI ICHI TOUCH AND SMILE HOKUSAI WAVE JUNMAI DAIGINJYO</b> Has a fruity aroma paired with a long and gentle finish that develops and echoes on your palette.	<b>\$108++ / bottle</b>
<b>SHARUKU JUNMAI YUMENOKAORI</b> Brewed with local rice called Yumeno Kaori. This Junmai sake is pasteurized only once and beautifully aromatic with balanced umami and acidity.	<b>\$108++ / bottle</b>
<b>TAMANO HIKARI BIZEN OMACHI JUNMAI DAIGINJYO SAKE</b> Has a slightly dry and clear taste, with a fruity aroma and a deep flavour.	<b>\$118++ / bottle</b>
<b>HAKURAKUSEI JUNMAI GINJO</b> The subtle fruity aroma gives the impression of a sweeter sake, on entry there is a wonderful balance of citrus like acid and rice derived umami, proving it to be a wonderfully food-friendly sake, true to the Hakurakusei signature style.	<b>\$118++ / bottle</b>
<b>SHINOMINE *BLANC* JUNMAI DAIGINJO ISE-NISHIKI NAMA</b> With its subdued Ginjo fragrance, a flavor resembling fresh white grapes gives a clear taste.	<b>\$118++ / bottle</b>
<b>KOTSUZUMI ROJOH HANA ARI TOHKA JUNMAI DAIGINJYO SAKE</b> Mellow on the palate and light on the nose, it has a comfortable sweetness derived from the umami flavours of the rice.	<b>\$128++ / bottle</b>
<b>HYAKU MOKU JUNMAI DAIGINJYO SAKE</b> Brilliant in taste with an expansive fruity palette of elegant sweetness with lively acidity, it finishes refreshingly crisp.	<b>\$138++ / bottle</b>
<b>RAIFUKU JUNMAI DAIGINJO AIYAMA</b> This sake offers an elegant taste and a high-quality aftertaste, showcasing the unique character of Aiyama rice.	<b>\$138++ / bottle</b>
<b>FUJI SHUZO RYUSEI JUNMAI DAIGINJO GOLD LABEL 17%</b> This is a rich and full-bodied Junmai Daiginjo sake made using 100% Yamada Nishiki rice and brewed using the traditional method of Kimoto.	<b>\$168++ / bottle</b>
<b>OHMINE 3GRAIN PASTEURIZED YAMADANISHIKI 14.5%</b> A juicy taste with a strong rice flavor in a sweet and sour taste like Muscat.	<b>\$168++ / bottle</b>
<b>KISS OF LEGEND (KANO JOKIGEN JUNMAI DAIGINJO) 16%</b> “KISS of Legend” Pure rice Daiginjo with 40% of polished Yamadanishiki. It is characterized by an elegant smell and a taste of gentle expansion.	<b>\$238++ / bottle</b>

# SAKE

## **BORN CHOGIN JUNMAI DAIGINJO 16%**

**\$388++ / bottle**

Aged for a full five years at -8 degrees C / 23 degrees F – the ultimate Junmai Daiginjo sake. The fruity aroma of ripe melon, banana, pineapple, and papaya fills your palate.

## **ISOJIMAN JUNMAI GINJO YAMADANISHIKI**

**\$168++ / bottle**

The perfect combination of Special Toku A grade Hyogo Yamadanishiki, fermentation at frigid temperatures with Oigawa subsoil water.

## **ISOJIMAN TOKUBETSU JUNMAI OMACHI**

**\$188++ / bottle**

Bright, fresh, and lush, this complex sake sports the richness of a sturdy junmai with layered, grainy goodness coming from the prized Akaiwa Omachi rice used in this brew.

## **ISOJIMAN DAIGINJO**

**\$238++ / bottle**

Experience the essence of Isojiman's renowned sake lineup with their core offering made from Yamada Nishiki rice from Hyogo Prefecture.

## **KATSUYAMA TOKUBETSU JUNMAI EN**

**\$108++ / bottle**

This sake features both local rice and the soft water of Izumigatake. The delicate structure creates a pleasant aroma and taste of rice with a hint of sweetness and a short, crisp finish of Japanese nashi pear.

## **KATSUYAMA JUNMAI GINJO KEN**

**\$128++ / bottle**

This elegant sake has a smooth and silky drinkability with a fresh and crisp flavor that expands into a soft fullness.

## **KATSUYAMA JUNMAI DAIGINJO AKATSUKI**

**\$288++ / bottle**

Indulge in the delightful experience of a sake with a rich fragrance, full-bodied taste, and remarkable clarity.

## **JUYONDAI RED LABEL**

**\$348++ / bottle**

The nose is resplendent with pure and focused aromas of golden delicious apple, nashi pear, honeydew melon, young banana and citrus blossom. Silky smooth in texture with rich, opulent flavours of ripe fruit that swell gracefully on the palate.

## **JUYONDAI BLACK LABEL**

**\$398++ / bottle**

Delicately perfumed with fresh notes of D'Anjou pear, Fuji apple and honeydew melon interlaced with aromas of apple blossom, and a hint of anise.

## **JUYONDAI GOLD LABEL**

**\$648++ / bottle**

The opulent aroma is an exquisite orchestration of Fuji apple, fresh pear and honeydew melon, accented with the scent of rose petal and yuzu peel.

## SHOCHU

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### IICHIKO BARLEY SHOCHU

iichiko Silhouette is made with Barley and is Japan's #1 shochu brand. Lighter and eminently drinkable. It has a sweet and clear taste.

\$15++ / glass  
\$98++ / bottle

### NISHI SHUZO TOMI NO HOUZAN IMO SHOCHU

Nishi Shuzo Tomi No Houzan Imo Shochu.

\$15++ / glass  
\$118++ / bottle

## FRUIT WINE

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### TAMANO HIKARI YUZUSHU

Its low alcohol content boasts and an alluring sweetness and a gentle bite that will excite your taste buds. Best served chilled.

\$10++ / glass  
\$88++ / bottle

### MEIRI SHURUI HYAKUNEN UMESHU

Includes a five-year, cherry-wood aged brandy. resulting in a full-bodied, rich, luxurious taste with a long-lasting, fruity aftertaste.

\$12++ / glass  
\$108++ / bottle

## CHAMPAGNE

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### EGLY OURIET BRUT LES PREMICES NV

*Ambonnay, France*

"Aromas of sweet orchard fruit, peach, baking spices and fresh bread. Medium to full-bodied, ample and satiny, it's a charming, enveloping wine with a sweet core of fruit and a bright, saline finish"

\$168++ / bottle

### DOM PERIGNON 2012

*Epernay, France*

"Incredibly complex nose of dried green apples, grapefruit pith, preserved lemons, toast, oyster shells, cloves, sourdough, salted caramel and quince. Layered, refined and so sleek, with salty minerality and a toasty edge to the dried citrus. Structured and tense, yet elegant and almost endless finish."

\$598++ / bottle

### LOUIS ROEDERER CRISTAL BRUT 2009

*Reims, France*

"A very rich and full-bodied Cristal. It's round and rich, which underlies the ripeness of the vintage. Lots of dried- apple and pineapple character with bread dough and flan flavours. Very fine bubbles."

\$748++ / bottle

TENNOGI  
TEMPURA



# WHITE WINE

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## DOMAINE DU NOZAY SANCERRE 2020

\$78++ / bottle

*Loire Valley, France*

“Bright and intense, with golden highlights. Elegant and discrete aromas of citrus (pink grapefruit, lychee and lemon) but mostly yellow peach. Good acidity, a beautifully structured frame. Refreshing notes of pear in syrup, very enjoyable.”

## JEAN PAUL & BENOIT DROIN CHABLIS 1ER CRU MONTMAINS 2020

\$128++ / bottle

*Burgundy, France*

“A mineral and profiled white. On the nose there are aromas of apricot, hazelnuts and toasted almonds. The palate is savoury and concentrated, with notes of brioche, toast, mango and yellow peach.”

## LATOUR GIRAUD MEURSAULT CUVÉE CHARLES MAXIME 2020

\$168++ / bottle

*Burgundy, France*

“A fabulous Meursault with a very appealing nose with whisky barrel hints and plenty of nutty richness. A ripe, full and fruit-driven wine with creamy, ripe melon fruit flavours.”

## PAUL PILLOT SAINT AUBIN 1ER CRU LES CHARMOIS 2020

\$218++ / bottle

*Burgundy, France*

Aromas of pear, lemon, hazelnuts and nutmeg. A medium to full-bodied, racy and precise wine with an elegantly Beshy core of fruit, tangy acids and a chalky finish.



TENNOGI  
TEMPURA

# RED WINE

## CHATEAU SOCIANDO MALLET 2019

\$118++ / bottle

*Bordeaux, France*

Lovely bouquet with raspberry, wild strawberry and rose petal scents, touches of undergrowth. The palate is medium-bodied with crunchy red fruit, crushed stone and a discrete pinch of white pepper, focused and full of energy on the finish. Very elegant.”

## DOMAINE FRANCOIS BUFFET VOLNAY 2017

\$148++ / bottle

*Burgundy, France*

Beautiful red ruby color. The bouquet is well defined and very elegant with gracious rose petal notes. The palate is rounded with silky smooth tannins. There is a velvety touch in the mouth surrounded by a fine acidity and a good grip. Some nice morello cherries and cherry stone notes on the finish.

## JOSEPH ROTY GEVREY CHAMBERTIN CHAMPS CHENYS 2016

\$198++ / bottle

*Burgundy, France*

“Aromas of cassis, rich loamy soil, espresso roast and Incense. This Gevrey-Chambertin Champs Chenys Vieilles Vignes, a medium to full-bodied wine that’s quite firm and tangy this year, displaying impressive depth of fruit but also structuring acids and tannins”

## HENRI PERROT MINOT MOREY SAINT DENIS EN LA RUE DE VERGY 2019

\$280++ / bottle

*Burgundy, France*

“Vibrant mid purple colour. There is a lovely sense of energy to this wine. Displays a startling vivacity and then finishes on succulent ripe fruit notes with even a suggestion of chocolate. But it is the fresh red fruit which resounds the most across the long finish.”



TENNOGI  
TEMPURA

## BEER

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### SAPPORO PREMIUM BEER BOTTLE

\$10++ / bottle

Japan's oldest beer, brewed since 1876 and enjoyed up till this day. It is a refreshing lager with a crisp, refined flavour and a clean finish.

### ASAHI SUPER DRY BEER BOTTLE

\$12++ / bottle

Asahi Super Dry is Japan's No.1 Premium beer. It has a clean, crisp and refreshing taste and can be enjoyed with all foods.

## WHISKY

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### SUNTORY KAKUBIN WHISKY

\$18++ / glass

Launched in 1937, Kakubin has since become the blended whisky of choice for casual drinkers and connoisseurs across Japan.

### HIBIKI WHISKY

\$368++ / bottle

Hibiki Whisky is not only Japan's most highly awarded blended whisky, but among the most prestigious and honoured whiskies in the world.

### YAMAZAKI 12 YEARS

\$498++ / bottle

From Yamazaki was born the surprising, delicate yet profound experience of a Japanese single malt whisky. Spiritual and deep, its signature multi-layered taste is highly praised by whisky connoisseurs all over the world.

## NON-ALCOHOLIC

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### SOFT DRINKS

\$7++

(Coke, Coke Zero, Sprite)

### OOLONG TEA

\$7++

### SINGHA SODA WATER

\$7++

### ACQUA PANNA MINERAL WATER

\$9++

### SAN PELLEGRINO SPARKLING WATER

\$9++