



SAKE LIST 日本酒リスト



Our sommeliers have curated an extensive range of sakes from different prefectures across Japan.

Join us in our sake exploration across the various terroirs and enjoy the flavours, textures and complexities each region has to offer.

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CARAFE SELECTION

デカント選択

180ML / 300ML

DRY / OFF-DRY

KATAFUNE TOKUBETSU HONJOZO 35 / 58

Niigata. Koshiibuki & Koshitanrei

Rich notes of butterscotch & green apple.

Layered & vibrant

KATSUYAMA 'EN' TOKUBETSU JUNMAI 32 / 55

Miyagi. Hitomebore

Aroma of banana & pear

Hint of sweetness, with a short crisp finish

KATSUYAMA 'KEN' JUNMAI GINJO 35 / 58

Miyagi. Yamadanishiki

Aroma of melon & nashi pear

Silky texture with great umami

SWEET

RAIFUKU JUNMAI GINJO 38 / 62

Ibaraki. Aiyama

Aroma of lychee, rose petal & cotton candy

Silky and extremely well-balanced

BIJOFU NATSU JUNMAI GINJO 32 / 55

Kochi. Yamadanishiki

Scent of fresh pineapple & lychee

Firm sweetness & beautiful acidity

SANZEN JUNMAI DAIGINJO 38 / 62

Okayama. Omachi

Aromatic notes of grapefruit, orange & pomelo

Well-textured and crisp

NORTHERN PREFECTURE 北県



The coldest winters bring forth both elegance and juicy aromatic flavours of fruit. Sakes from the north are great with food and perform exceptionally well on their own.

DRY / OFF-DRY

KATSUYAMA 'EN' TOKUBETSU JUNMAI 138

Miyagi. Hitomebore

Aroma of banana & pear

Hint of sweetness, with a short crisp finish

KATSUYAMA 'KEN' JUNMAI GINJO 148

Miyagi. Yamadanishiki

Flora aroma with hints of red apple, melon & nashi pear

Slightly dry with a silky texture & umami notes

IPPAKUSUISEI JUNMAI DAIGINJO 168

Akita. Akita Sake Komachi

Beautiful scent & refined taste of highly polished rice

Sharp, refreshing & slightly dry aftertaste

DEWAZAKURA DAIGINJO 138

Yamagata. Tsuyahime

Mild floral fragrance with notes of peach & apricot

Slightly dry finish

SWEET

SHARAKU JUNMAI 118

Fukushima. Yumenokaori

Fruity aroma of banana, vanilla, peach & mango

Gentle sweetness fills the palate

DAISCHI MASAKURA KIMOTO JUNMAI GINJO 168

Fukushima. Gohyakumangaku

Aroma of pear, pineapple & floral enoki. Silky texture.

Velvet rush of sweetness & savoury

HAKURAKUSEI JUNMAI DAIGINJO 158

Miyagi. Omachi

Aroma of herbs, pineapple & banana.

Sweet start, followed by a dry plate & clean finish

KATSUYAMA 'DEN' JUNMAI DAIGINJO 208

Miyagi. Yamadanishiki

Beautiful notes of honeydew, peach, strawberry & honey

Flavorful with a soft & gentle finish

CENTRAL REGION 中央地域



Due to the abundance of game and livestock, sakes in the central region have evolved to offer bolder flavours, fuller texture and gentle savouriness throughout.

DRY / OFF-DRY

KATAFUNE TOKUBETSU HONJOZO 138

Niigata. Koshiibuki & Koshitanrei

Rich notes of butterscotch & green apple. Layered & vibrant

EMISHIKI SENSATION BLACK 118

Shiga. Shiga

Aroma of green apple, peaches, white flowers & pandan

Firm mouthfeel with a crisp & dry finish

YAMASHIROYA ZEN 138

Niigata. Domestic Rice

Mellow aroma of rice grains. Light & sharp with a dry finish

KUNI ZAKARI HANDAGO JUNMAI GINJO 148

Aichi. Wakamizu

Aroma of ripe pear, chestnut & banana

Rich & flavourful taste, with hints of grapes

TAMANO HIKARI BLUE FOX JUNMAI GINJO 148

Kyoto. Bizen Omachi

Floral aroma of white flowers & a hint of anise

Slightly dry & balanced umami taste

RUMIKO NO SAKE JUNMAI GINJO 168

Mie. Yamadanishiki & Hattan 35

Gorgeous aroma with rich flavour

Moderate acidity that goes well with meat dishes

YOSHINO GAWA "GOKUJO" GINJO 138

Mie. Gohyakumangoku

Floral white flower aroma with notes of fruits & herbs

Soft water from melted snow off Higashiyama mountain

KAMONISHIKI NIFUDASAKE JUNMAI DAIGINJO 148

Yamadanishiki

Spring aroma with subtle floral scents

Elegance & complex with a crisp & dry palate

SWEET

IMANISHIKI JUNMAI GINJO 158

Nagano. Miyamanishiki

Fresh aroma of citrus fruits with notes of red apple, melon & plums

Elegant perfumed notes with pleasant bitterness & saltiness

TSUKIYOSHINO JDG MIYAMANISHIKI 178

Nagano. Miyamanishiki

Gentle aroma of young apple. Clean & smooth on the palate

EASTERN PREFECTURE 東県



East is the birthplace of sake production using modern techniques. Sakes in the eastern region tend to have great structure and complexity due to their harder water content, with flavours ranging from classic to fruity.

DRY / OFF-DRY

ASAMAYAMA OOKARAKUCHI 98

Gunma. Yamadanishiki

Aroma of grapefruit & yuzu zest

Uplifting texture with apple-like acidity

DAN JUNMAI 138

Yamanishi. Miyamanishiki

Aroma of fragrant rice

Full of umami, sweet & savoury

WATARIBUNE JG MUROKA GENSHU 138

Ibaraki. Wataribune

Soft and elegant fruity nose

Rich, with flavours of rice umami & soft fruit

SWEET

BO TOKUBETSU JUNMAI 138

Tochigi. Gohyakumangoku

Unique aromas of muscat, with hints of green apple

Bright & refreshing acidity

RYUJIN TOKUBETSU JUNMAI 128

Gunma. Domestic

Aroma of banana & melon

Rich on the palate with balanced acidity

HATSUKAME TOJO JUNMAI GINJO 148

Shizuoka. Yamadanishiki

Aroma of melon & winter fruit

Mild sweetness with a crisp finish

TAIHEIKAI 1314 JUNMAI GINJO GENSHU 148

Ibaraki. Omachi

Light aroma of fresh floral bouquet

Light acidity & gentle sweetness

RAIFUKU JUNMAI GINJO 148

Ibaraki. Aiyama

Aroma of lychee, rose petals & cotton candy

Silky & extremely well-balanced

RAIFUKU JUNMAI DAIGINJO 188

Ibaraki. Aiyama

Aroma of fresh peach, cream, melon & pear

Lusciously velvety & soft on the palate

MIZUBASHO JUNMAI DAIGINJO SUI 128

Gunma. Domestic

Fragrance of white peach & pear

Clean & crisp on the palate

WESTERN PREFECTURE 西県



Having access to some of Japan's highest-quality seafood has had a great influence on the sake of this region. Sakes here can range from delicate and elegant, to bold and full-flavoured.

DRY / OFF-DRY

NABESHIMA TOKUBETSU HONJOZO 158

Saga. Saga no Hana & Oyamanishiki

Aroma of white cherries & honeysuckle

Crisp & refreshing on the palate

TOSA SHIRAGIKU TOKUBETSU JUNMAI 158

Kochi. Yamadanishiki

Aroma of watermelon

Pleasant fruit notes linger throughout

KEIGETSU JUNMAI GINJO 148

Kochi. Gin no Yume

Fresh aroma of peach, pear & hints of spice

Flavors are pristine, sharp & clear

TOYO BIJIN JUNMAI GINJO OKARAKUCHI 128

Yamaguchi. Yamadanishiki

Pleasant floral notes

Dry & clean with a hint of sweetness & acidity

NARUTOTAI GINJO NAMA GENSHU 118

Tokushima. Oseto

Nose of strawberry, watermelon & cinnamon

Fruity, velvety but not overly sweet

SWEET

BIJOFU NATSU JUNMAI GINJO 128

Kochi. Yamadanishiki

Scent of fresh pineapple & lychee

Firm sweetness & beautiful acidity

TOYO BIJIN JUNMAI GINJO 128

Yamaguchi. Kamenoo

Fresh fruity scent

Light acidity & sweetness

KAMEIZUMI JUNMAI GINJO NAMA GENSHU 138

Kochi. Hattannishiki

Aroma of caramelized pineapple & cotton candy

Rich umami with a clear & light finish

SANZEN OMACH JUNMAI DAIGINJO 148

Okayama. Yumeoka

Aromatic notes of grapefruit, orange & pomelo

Well-textured and crisp

1800ML SELECTION

一升瓶

DRY / OFF-DRY

KATSUYAMA 'EN' TOKUBETSU JUNMAI 248

Miyagi. Hitomebore

Pleasant aroma of banana & pear

Hint of sweetness, with a short crisp finish

KATSUYAMA 'KEN' JUNMAI GINJO 298

Miyagi. Yamadanishiki

Aroma of melon & nashi pear

Silky texture with great umami

HAKURAKUSEI JUNMAI DAIGINJO 348

Miyagi. Omachi

Aroma of herbs, pineapple & banana

Sweet start, followed by a dry plate & clean finish

SWEET

SHARAKU JUNMAI 248

Fukushima. Yumenokaori

Fruity aroma of banana, vanilla, peach & mango

Gentle sweetness fills the palate

RAIFUKU JUNMAI GINJO 268

Ibaraki. Aiyama

Aroma of lychee, rose petal & cotton candy

Silky and extremely well-balanced

SANZEN JUNMAI DAIGINJO 298

Okayama. Omachi

Aromatic notes of grapefruit, orange & pomelo

Well-textured and crisp



BEVERAGE LIST

飲料リスト

COCKTAILS

カクテル

TANOKE SPECIALTY

BE-GIN 23

Nikka Coffey Gin. Tonic. Prosecco

SENDAI SOUR 28

Nikka Coffey Grain Whisky. Lemon Juice. Angostura

TANOKE BLUSH 22

Yuzu-shu. Fabbri Marendry. Grapefruit Soda

CHOKORĒ-TINI 28

Dark chocolate-infused Sake. Vodka

NON-ALCOHOL

MOMO PAI 18

Fabbri Peach. Black Tea. Whipped Caramel Cream

UMESHU / YUZU SHU

梅酒・ゆずリキュール

60ML NEAT / ON THE ROCKS / SODA

HOUSE UMESHU 14

Full plum flavors with hints of toasty oak notes

SAKARI YUZU SHU 14

Yuzu mixed with Junmai sake

BEER

ビール

330ML

KIRIN ICHIBAN (JAPAN) 13

TIGER (SINGAPORE) 12

JAPANESE GIN

日本のジン

45ML NEAT / ON THE ROCKS / TONIC

WA GIN 23

Distilled from sake

Aroma of bright citrus with hints of warm spice

Punchy citrus notes & spicy backbone with a long finish

ROKU 25

Six natural Japanese botanical

Sweet floral aroma

Smooth & silky with a little spiciness

NIKKA COFFEY GIN 25

Silkly texture of coffey distillates

Aroma of citrus & shiso that lingers through

Exceptionally long finish

KI NO BI DRY 26

The beauty of the seasons

Fresh aroma of yuzu & sansho lingers through

Notes of ginger give a warm finish

SAKAKI XV 27

First gin made with sakaki tree leaves

Juniper forward gin with a spicy aroma

Ume & citrus give a smooth, fruity finish

KOMASA SAKURAJIMA 27

World's smallest satsuma

Fine aromas of fragrant orange

Fresh citrus notes that lingers on the palate

KOMASA HOJICHA 27

Freshly-roasted tea leaves

Aroma of roasted hojicha & wood-like fragrance

Subtle sweetness throughout

SAKAKI XIX 30

Made with 19 types of botanicals

Spicy & fruitier aroma than Sakaki XV

Presence of sansho & wasabi "tighten" the aftertaste

KIKKA 40

Navy strength gin (59%)

Citrus forward with a clean refreshing nose

Silky-smooth sweet citrus, followed by mild spice

JAPANESE WHISKY

ウィスキー

45ML NEAT / ON THE ROCKS / SODA

CHITA 25

Aroma of mango & toffee
Smooth finish of sweet chocolate & citrus zest

NIKKA COFFEY GRAIN 27

Bourbon-like aroma, with hint of caramel
Sweet on the palate, with corn notes on the finish

UMIKI BLEND 27

Aroma of sweet floral & seaweed
Soothing on the palate with a burst of honey finish

KURA RUM CASK 34

Aroma of citrus blended with honey & vanilla
Sweet caramel, citrus & toffee on the palate

KAMIKI INTENSE 37

Dark chocolate aroma with intense cedar
Raisin cake on the palate with a long finish

NIKKA TAKETSURU 17 YEARS 60

Fresh & fruity aroma, with hints of honey & vanilla
Spicy & rounded, with a medium-length finish

NON-ALCOHOL

ノンアルコール飲料

SOFT DRINK 5

Coke / Coke Zero / Sprite / Soda

CHILLED JUICE 5

Apple / Orange / Tropical

MINERAL WATER 9

Acqua Panna / San Pellegrino

GREEN TEA 5

Hot / Cold

COFFEE 5 / 6

Hot / Cold