



Sake has played a central role in Japanese life culture for the past 2,000 years, and the knowledge and techniques involved in sake brewing have spread to every corner of the nation.

In fact, sake is such an integral part of the Japanese diet that having some knowledge of it can add to one's understanding of Japanese history, culture, and society, as well as of the social environment in Japan today.

Our list has been carefully put together to match our cuisine, so raise a glass of Japanese sake and say, "Kampai!"

NAME	BREWERY	REGION
YAKI-MARE	SAKARAMASMUNE	UOZAKI AREA OF NODA
YAKI-MARE is a semi dry style of sake with a follow through of rice flavour.		
Best served cold		¥20ml bottle \$76

NAME	BREWERY	REGION
MIYAMIZU	SAKARAMASMUNE	UOZAKI AREA OF NODA
MIYAMIZU is dry, light and smooth.		
Best served cold		¥20ml bottle \$82

NAME	BREWERY	REGION
KOBESAKARA	SAKARAMASMUNE	UOZAKI AREA OF NODA
KOBESAKARA is the best Japanese Sake to enjoy with beef dishes.		
Best served cold		¥20ml bottle \$98

NAME	BREWERY	REGION
JUNMAI GINJO	UMENOYADO	NARA
JUNMAI GINJO Wonderful Sake to drink from the fridge but not in ice this allows the mild rice flavour to shine and the natural body and elegant lines of the Sake to be shown.		
		¥20ml bottle \$90

NAME	BREWERY	REGION
OUBAI UMESHU	UMENOYADO	NARA
OUBAI UMESHU This cherry blossom plum wine has an elegant mellow flavour while recommended to be drunk over ice can also be enjoyed straight from the bottle.		
		¥20ml bottle \$92

NAME	BREWERY	REGION
YUZUSHU	UMENOYADO	NARA
YUZUSHU Yuzu is a well known taste in Japanese cuisine, but less so here. It's often called a "Japanese lemon" and it a unique citrus worthy of your attention. This low alcohol sake is made with the addition of fresh yuzu juice best summed up in one word: "Refreshing"! Can be enjoyed over ice or straight from the bottle.		
		¥20ml bottle \$118