

Sake has played a central role in Japanese life and 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
TSUKUBAJUNMAI	ISHIOKA SHUZO	IBARAKIKEN
Dry Sake served as a starter, can be enjoyed either chilled or warm - 180ml flask \$20		
NAMA CHOZO	KIKAWA	KAWAGUCHI
Slightly dry sake, excellent match with seafood, can be served cold or warm - 300ml bottle \$35		
HAKATANOJUNMAI	KOBAYASHI SHUZO	FUKUOKA
Brewed using Yamadanishiki high quality Japanese rice, has a slight dry aftertaste with a hint of spice, best served chilled - 300ml bottle \$45		
JUNMAI GIN	UMENOYADO	NARA
Wonderful to drink from the fridge but not in ice. This allows the mild rice flavour to shine and the natural body and elegant lines to be shown - 300ml bottle \$48		
MIYAMIZU	SAKURAMASAMUNE	NADA KOBE
Dry, light and smooth, best served cold - 720ml bottle \$79		
KOBESAKURA	SAKURAMASAMUNE	NADA KOBE
The best Japanese Sake to enjoy with beef dishes, best served cold - 720ml bottle \$95		
UMESHU	UMENOYADO	NARA
Sweet and sour plum liqueur . While recommended over ice, can also be drunk straight from the bottle. Enjoy over ice \$15 or straight from the 720ml bottle \$75		
YUZUSHU	UMENOYADO	NARA
Yuzu is a well-known taste in Japanese cuisine but less so here. Often called a 'Japanese lemon', its unique citrus flavour is worthy of your attention. This low alcohol sake has added fresh yuzu juice and is best summed up in one word: 'refreshing'! Enjoy over ice \$15 or straight from the 720ml bottle \$100		

Kampai!

