

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
TATSUMIGURA JUNMAI GINJYO	HOMARE	FUKUSHIMA
Brewed at a low temperature to bring out the fruit and depth of flavour. 300ml bottle \$56		

NAME	BREWERY	REGION
KIWAMI DAI GINJYO	HOMARE	FUKUSHIMA
Clean and ripe flavours of apple, mango and pineapple with good strength and depth - best served cold. 300ml bottle \$48		

NAME	BREWERY	REGION
OUBAI UMESHU	SAWANOTSURU	HYOGO
This award winning sake set the standard for plum sake in Japan. Made with aged sake, the sweet and sour plum flavour shines through and is an amber orange colour. 720ml \$99		

NAME	BREWERY	REGION
YAEGAKI MU BLUE LABEL DAIGINJO	UMENOYADO	NARA
"Mu" has a ripe fruit aroma with elements of melon and grapes. Talk about a soft and clean sake, this Daiginjo lives up to its name "nothingness", with flavours such as white grapes and strawberries vanishing into a smooth finish. 300ml bottle \$85		

NAME	BREWERY	REGION
YUZU SAKE	YAEGAKI	HIMEJI
Made from Junmai sake and yuzu juice in a unique bottle. The citrus aroma is refreshing with a lovely sweet and sour taste. Slightly stronger alcohol content than our 720ml bottle; if you like smooth sake with a kick, this is for you. 300ml bottle \$62		

NAME	BREWERY	REGION
STRAWBERRY NIGORI	HOMARE	FUKUSHIMA
Sweet, thick and full of rich strawberry flavor. This sake is much like a low alcohol strawberry smoothie. Delicious! 300ml bottle \$52		

Kampai!!