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, "Kampaí!!"

NAME	BREWERY	REGION	SIZE/PRICE
TATSUMIGURA JUNMAI	HOMARE	FUKUSHIMA	300ml bottle \$76
GINJYO			
Brewed at a low temperature to bring out the fruit and depth of flavour.			
NAME	BREWERY	REGION	SIZE/PRICE
KIWAMI DAI GINJYO	HOMARE	FUKUSHIMA	300ml bottle \$59
Clean and ripe flavours of apple mango and pineapple with good depth and strength in			
flavour. Best served cold.			
NAME	BREWERY	REGION	SIZE/PRICE
OUBAI UMESHU	SAWANOTSURU	HYOGO	720ml \$123
This award winning aged sake sets the standard for plum sake in Japan. Sweet and sour			
plum flavour shines through its beautiful amber colour.			
NAME	BREWERY	REGION	SIZE/PRICE
YAEGAKI MU BLUE	UMENOYADO	NARA	300ml bottle \$95
LABEL DAIGINJO			
"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			
argane and strawlervies vanishing into a smarth finish			

grapes and strawberries vanishing into a smooth finish. NAME BREWERY REGION SIZE/PRICE YUZUSAKE YAEGAKI HIMEII 300ml bottle \$73

Made from Junmai sake and yuzu juice in a unique bottle. The citrus aroma is refreshing with a lovely sweet and sour taste. If you like smooth sake with a kick, this is for you.

NAME

BREWERY

REGION

SIZE/PRICE

TOIL

KOBAYASHI

NIIGATA

720ml bottle \$129

This very high end Junmai Daiginjo is a little on the dry side with a hint of green apple and a late wave of sweetness - best served cold.

Kampaí!!

