



小暑。大暑。立秋。  
**SAKE PAIRING**  
**\$68++PAX**

Selection of 5 by Chef

*pairing depends on chef's seasonal menu and availability of each  
artisanal Sake from brewery*

SHOCHU

*sweet potato distilled spirit*

clear aftertaste with strong  
sweet potato aroma

NAMA SAKE

*unpasteurised sake*

smooth with sweetness and  
aroma like melon and apple

UMESHU

*plum wine with whiskey*

homemade plum whiskey with  
sweet and fragrant notes

DAIGINJO

*50%+ polishing of grain*

sweet, fruity sake with a  
clean finish of cherries

SAKE COCKTAIL

*homemade recipe*

serve accordingly to  
chef's choice

NIGORI

*unfiltered cloudy sake*

rich, robust, full bodied, aroma  
of rice with natural sweetness

HONJOZO

*70% polishing of grain*

refreshing and very rich in taste,  
neither too sweet and too dry

KOSHO

*aged cacao sake*

full bodied, aroma of rice,  
strong cacao taste





# ARTISAN SAKE



## URARA

Junmaishu, A sweet, fruity, undiluted sake with a clean finish reminiscent of cherries.  
Price : \$12/128 | Fukuoka

## RIN (BLACK)

Junmaishu, brewed with koji rice, citric acid, clean and crisp note, reminiscent fresh fruits.  
Price : S\$12/128 | Yamaguchi

## KISS CHOCOLATE SAKE

Very chocolate, from beans to bar, full bodied, aroma of rice, strong cacao taste. Perfect pairing with our Vegan ice cream.  
Price : S\$15/158 | Fukuoka

## HATSUZAKURA + TENGUMAI

Special Sake survived during Earthquake, Hatsusakura Honjozo + Tengumai, gentle rice sweetness, unique umami.  
Price : \$128 | Ishikawa

## WAKAMUSUME RURIKARAKUSA 瑠璃唐草

Note : Gentel fruity aroma, apple, grapefruit, unfiltered and unfiltered.  
Price : \$108 (Blue) | Yamaguchi

## WAKAMUSUME USUHANASAKURA 薄花桜

Note : Gorgeous aroma and fruity & floral note with strong umami flavour. Soft and clean trade throughout, unfiltered and undiluted.  
Price : \$108 (Pink) | Yamaguchi

## WAKAMUSUME JUNI HISOKU

Junmai Ginjo, smooth mouthfeel of Yamadanishiki, elegant sweetness and fresh melon and apple note. Light and easy with a fresh fizzy sensation.  
Price : S\$108 | Yamaguchi

## K-NEXT

Junmai Ginjo, pineapple, tropical fruits, elegant and clean note.  
Price : S\$108 | Fukuoka

