

Nihonshu: Japanese Sake

Summer grown rice, brewed in the cold of winter with yeast, koji mould and water.
Softer than wine, harmonious with food.

175ml carafe bottle

Sparkling sake

Tsuki No Katsura, Nigori Sparkling 17.2% 300ml £42
Kyoto, Japan

Junmai: pure rice sake

Amabuki 'Rosé' Junmai 15% £30 720ml £118
Saga, Japan

Kamoizumi Shusen 'Three Dots', Junmai 16% £15 900ml £75
Hiroshima, Japan

Ginjo: premium sake

Gassan no Yuki 'Dewa 33', Junmai Ginjo 15.5% £19.20 720ml £75
Yamagata, Japan

HyakuJyuro 'Sakura Warrior', Junmai Ginjo, 16% £24 720ml £92
Muroka Nama Genshu

Gifu, Japan
Daishichi, Junmai Kimoto 15% £22.50 720ml £88
Fukushima, Japan

Daiginjo: fine sake

Dassai 23, Junmai Daiginjo 16% £49.40 720ml £193
Yamaguchi, Japan

Tamagawa "Kinsho", Daiginjo 16% £32.20 720ml £126
Kyoto, Japan

Houraisen 'Kuu' Sekiya Shuzo, Junmai Daiginjo 15.5% 720ml £120
Aichi, Japan

Honjōzō: fragrant sake

Chotoku 'Heavenly Brew', Honjōzō 19% £21.75 720ml £85
Gifu, Japan

Taru-zake: wooded sake

Aged in Japanese cedar casks before bottling. Savoury, often golden

Ichinokura Tokubetsu Junmai 15% 500ml £47
Miyagi, Japan