




SAKE

BOTTLE

MASU by nic watt junmai – akita
traditional style, crisp acidity with typical junmai
rice flavours and aromas. alc 14%
\$35
300ml

SAKE BY THE GLASS

GLASS

-  MASU x ZENKURO collaboration nama sake – queenstown
masu made sake with nz's only sake brewery.
unpasteurised, dripping method and undiluted. alc 16%
\$17
90ml
-  tanaka ryokujyugo junmai – fukuoka
ripe banana and green apple, clear crisp and
refreshing. alc 16%
\$17.5
90ml
-  hanahato kijoshu 8years old – hiroshima
award winning luscious sake. aged for 8 years
for the thick texture to complement desserts.
available on the rocks. alc 16%
\$26 / \$38
60 / 90ml

takara shirakabegura 'mio' sparkling – kyoto
gentle, fresh, delicately sparkling with
light fruitiness. alc 5%
\$10
90ml

DIRECT IMPORT

even the best sakes should be enjoyed outside of japan. with
kenichi ohashi mw and ms, we have sought out boutique
breweries so that you can experience these unique offerings.

enjoy variety with a sake flight. some of our favourite direct
import sakes have been handpicked by fumi for your enjoyment

kokomi

\$42 4 x 40ml

FRUITY, FLORAL, AROMATIC

TOKKURI BOTTLE

-  **ippakususei sunday back nine – akita**
 this sake is only released once every two months,
 light intensity and low acidity, hints of stone fruit
 delicate and elegant. alc 16%


\$188
720ml
-  **enasan junmai ginjo yamadanishiki – gifu**
 lychee, muscat and peach notes, silky texture
 made with yamadanishiki sake rice. alc 16%



\$34
180ml
-  **nechi junmai ginjo single vineyard hinotsume 2016 – niigata**
 highest ranked rice harvested from the best rice
 field, hinotsume area. the most premium sake. alc 15%



\$700
720ml
-  **toyobijin junmai ginjo 50 – yamaguchi**
 fruity sweetness with spicy undertones of
 stewed fruit. alc 16%



\$33
180ml

RICH, UMAMI

-  **tanaka rokujyugo junmai – fukuoka**
 ripe banana and green apple, clear crisp and
 refreshing. alc 16%


\$34
180ml
-  **shikisakura kimoto junmai– ibaragi**
 cultivating their own sake rice and using kimoto-
 methods gives fruit notes with umami. alc 15%


\$34
180ml
-  **matsunotsukasa kimoto junmai– shiga**
 traditional method kimoto process
 natural umami and acidity yet elegant 15%

\$32
180ml
-  **nechi otokoyama yamahai 2014 – niigata**
 traditional method yamahai process. full bodied
 sake with strong umami, subtle note of acidity
 and bitterness. alc 17%

\$46 \$170
180ml 720ml

UNIQUE

-  **umenoyado 3by koshu – nara**
 brewed in 1991, amber in colour, medium sweet.
 toffee aromas with a long finish. alc 18.5%

\$44 \$170
180ml 720ml
-  **hanahato kijoshu 8years old – hiroshima**
 award winning luscious sake. aged for 8 years
 for the thick texture to complement desserts.
 available on the rocks. alc 16%






\$26 / \$38 \$180
60 / 90ml 720ml


DELICATE, FEMININE, PURE

	TOKKURI	BOTTLE
ippongi denshin 'yuki' junmai ginjo – fukui silky, delicate, fragrant, made from pure snow water. alc 15–16%	\$33 180ml	\$129 720ml
shirataki jozen mizunogotoshi junmai ginjo – niigata crisp apple, grassy, cleansing aniseed. alc 16–17%	\$25 180ml	\$97 720ml
 ranman hanaranman komachi daiginjo – akita floral, leafy nose. soft palate, with richer notes of malt and brazil nuts. alc 15–16%	\$44 180ml	\$173 720ml
 tosatsuru 'azure' ginjo – kochi fresh pear, nashi, dry, salty minerality, made from deep sea water. alc 15–16%	\$39 180ml	\$145 720ml
ippongi denshin 'rin' junmai daiginjo – fukui fresh alpine aroma, baked apple, complex with soft texture. alc 16–17%	\$38 180ml	\$150 720ml
dewazakura dewa sansan junmai ginjo – yamagata soft yet deeply flavoured with hints of herbs, yeast and mushroom. zingy acidity with citrus. alc 15.5%		\$155 720ml

FLORAL, FRUITY, AROMATIC

	TOKKURI	BOTTLE
 ranman funaoroshi junmai namachozo – akita layered nose of nashi pear, peach and cocoa, balanced and focused palate with stone fruit, sweet nuttiness and lively fruity acids alc 17%–18%	\$38 180ml	\$142 720ml
asahi kubota 'senju' ginjo – niigata complex with a touch of sweetness, banana leaf, soft texture. alc 15.5%	\$26.5 180ml	\$105 720ml
ippongi denshin haru junmai ginjo nama muroka – fukui floral with notes of fresh tropical fruit, and a delicate cucumber skin finish. alc 17%	\$33 180ml	\$130 720ml
houraisen junmai daiginjo – aichi made high up in the mountains, gentle acidity balanced with sweet fruit aromas. alc 15.5%	\$58 180ml	\$97/\$230 300/720ml


nanbu bijin junmai ginjo – iwate		
elegant and soft fragrance, flavours reminiscent of pears and muscat grapes. alc 16%	\$39 180ml	\$150 720ml
 kinsen sakewa hyakuyakunocho junmai ginjo – hiroshima		
rice pudding, ripe tropical fruit. lush and dry, finishes with mint 16.5%	\$42 180ml	\$64 280ml [bamboo]
 himuro daiginjo namazake– gifu		
an unpasteurized sake with a unique nose of banana and rock melon. a dry and astringent finish due to higher alcohol. alc 17.9%	\$45 180ml	\$175 720ml
RICH, EARTHY, SPICY, UMAMI		
	TOKKURI	BOTTLE
takara shirakabegura kimoto ginjo – kyoto		
elegant floral fragrance, dense grainy mid palate, pepper and spice. alc 15%	\$46 280ml [bamboo]	\$106 720ml
 denemon junmai daiginjo – niigata		
honeydew melon, good acidity and spice. enoki mushrooms and a fresh finish. alc 16%		\$190 720ml
kozaemon tokubetsu junmai – gifu		
gentle scent of green apple followed by an umami hit on the palate. alc 15.5%	\$26 180ml	
 oita onigoroshi ‘devil killer’ junmai – gifu		
rockmelon, yeast and baking bread, umami, dry. alc 15–16%	\$24 180ml	\$94 720ml
 akira organic junmai – ishikawa		
simple and clean aroma, enoki mushroom, mossy earthiness, umami. alc 14%	\$37 180ml	\$138 720ml
zenkuro ‘wakatipu sleeping giant’ junmai – queenstown		
this sake is flavoursome and full bodied, just like matau, of lake wakatipu. alc 16%	\$32 180ml	\$122 750ml
 kamoizumi zoka junmaishu – hiroshima		
made of 100% yamadanishiki rice. strong steamed rice aromas, slightly sweet liquorice with a short silky finish. alc 15%	\$26.5 180ml	

 choryo taruzake yamahai junmai – nara
 rested in cedar barrels for 20 days. soft and elegant, with lingering rice umami.

\$28
 180ml

UNIQUE, FUN, ALTERNATIVE

tokkuri bottle

 zenkuro 'white cloud' nigori junmai – queenstown
 lightly filtered only few times, to leave behind enough lees in sake to maintain original colour, slight sweetness. alc 14%

\$125
 720ml

kawatsuru cloudy – kagawa

sweet, ripe peach, lactic, medium acidity. alc 6%

\$25 \$98
 180ml 720ml

tsukinokatsura junmai daigokujo nakagumi nigori – kyoto

non pasteurised and sparkling. this brewery is well-known for cloudy sake. sparkling cloudy sake is rarely found in nz. enjoy fizziness and freshness from one bottle. alc 17%

\$68
 300ml

takara shirakabegura 'mio' sparkling – kyoto
 gentle, fresh, delicately sparkling with light fruitiness. alc 5%

\$30 / \$70
 300 / 750ml

ichinokura himezen junmai – miyagi

sweet and riesling-like with balanced acidity, meyer lemon, apple. alc 8%

\$21.5 \$85
 180ml 720ml