






## SAKE

BOTTLE

MASU by nic watt junmai – akita  
 traditional style, crisp acidity with typical junmai  
 rice flavours and aromas. alc 14% \$39  
 300ml

## SAKE BY THE GLASS

GLASS

-  MASU x ZENKURO collaboration nama sake – queenstown  
 masu made sake with nz's only sake brewery.  
 unpasturised, 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
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## FRUITY, FLORAL, AROMATIC



TOKKURI BOTTLE

- |   |   |                |  |
|---|---|----------------|--|
|  | <b>enasan junmai ginjo yamadanishiki – gifu</b><br>lychee, muscat and peach notes, silky texture<br>made with yamadanishiki sake rice. alc 16%                                  | \$34<br>180ml  |  |
|  | <b>nechi junmai ginjo single vineyard hinotsume 2016 – niigata</b><br>highest ranked rice harvested from the best rice<br>field, hinotsume area. the most premium sake. alc 15% | \$700<br>720ml |  |
|  | <b>toyobijin junmai ginjo 50 – yamaguchi</b><br>fruity sweetness with spicy undertones of<br>stewed fruit. alc 16%  | \$33<br>180ml  |  |

## RICH, UMAMI

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|---|---|---------------|----------------|
|  | <b>tanaka rokujyugo junmai – fukuoka</b><br>ripe banana and green apple, clear crisp and<br>refreshing. alc 16%   | \$34<br>180ml |                |
|  | <b>matsunotsukasa kimoto junmai– shiga</b><br>traditional method kimoto process<br>natural umami and acidity yet elegant 15%  | \$32<br>180ml |                |
|  | <b>nechi otokoyama yamahai 2014 – niigata</b><br>traditional method yamahai process. full bodied<br>sake with strong umami, subtle note of acidity<br>and bitterness. alc 17% | \$50<br>180ml | \$195<br>720ml |

## UNIQUE

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|---|---|--------------------------|----------------|
|    | <b>umenoyado 3by koshu – nara</b><br>brewed in 1991, amber in colour, medium sweet.<br>toffee aromas with a long finish. alc 18.5%  | \$44<br>180ml            | \$170<br>720ml |
|  | <b>hanahato kijoshu 8years old – hiroshima</b><br>award winning luscious sake. aged for 8 years<br>for the thick texture to complement desserts.<br>available on the rocks. alc 16% | \$26 / \$38<br>60 / 90ml | \$180<br>500ml |

## DELICATE, FEMININE, PURE

	TOKKURI	BOTTLE
<b>ippongi denshin 'yuki' junmai ginjo – fukui</b> silky, delicate, fragrant, made from pure snow water. alc 15–16%	\$33 180ml	\$129 720ml
<b>shirataki jozen mizunogotoshi junmai ginjo – niigata</b> crisp apple, grassy, cleansing aniseed. alc 16–17%	\$25 180ml	\$97 720ml
 <b>tosatsuru 'azure' ginjo – kochi</b> fresh pear, nashi, dry, salty minerality, made from deep sea water. alc 15–16%	\$39 180ml	\$145 720ml
<b>ippongi denshin 'rin' junmai daiginjo – fukui</b> fresh alpine aroma, baked apple, complex with soft texture. alc 16–17%	\$38 180ml	\$150 720ml
<b>dewazakura dewa sansan junmai ginjo – yamagata</b> 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
 <b>ranman funaoroshi junmai namachozo – akita</b> 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
<b>asahi kubota 'senju' ginjo – niigata</b> complex with a touch of sweetness, banana leaf, soft texture. alc 15.5%	\$26.5 180ml	\$105 720ml
<b>ippongi denshin haru junmai ginjo nama muroka – fukui</b> floral with notes of fresh tropical fruit, and a delicate cucumber skin finish. alc 17%	\$33 180ml	\$130 720ml
<b>houraisen junmai daiginjo – aichi</b> made high up in the mountains, gentle acidity balanced with sweet fruit aromas. alc 15.5%	\$58 180ml	\$97/\$230 300/720ml


 kinsen sakewa hyakuyakunocho junmai ginjo – hiroshima	rice pudding, ripe tropical fruit. lush and dry, finishes with mint 16.5%	\$42 180ml	\$64 280ml [bamboo]
 ippongi denshin 'ine' junmai – fukui	ripe red apple, sweet ricey junmai fragrance, pleasantly sour finish. alc 15–16%	\$25 180ml	
 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
<b>RICH, EARTHY, SPICY, UMAMI</b>			
 denemon junmai daiginjo – niigata	honeydew melon, good acidity and spice. enoki mushrooms and a fresh finish. alc 16%		\$190 720ml
 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%	\$40 180ml	\$155 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
 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 180ml	\$98 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 180ml	\$85 720ml