






SAKE

BOTTLE

MASU by nic watt junmai – akita
 traditional style, crisp acidity with typical junmai
 rice flavours and aromas. alc 14%
 \$41
 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
- zenkuro 'wakatipu sleeping giant' junmai – queenstown
 this sake is flavoursome and full bodied, just
 like matau, of lake wakatipu. alc 16%
 \$19
 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 / \$40
 60 / 90ml
- takara shirakabegura 'mio' sparkling – kyoto
 gentle, fresh, delicately sparkling with
 light fruitiness. alc 5%
 \$12
 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

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|---|-----------------------|------------------------|
| <p> enasan junmai ginjo yamadanishiki – gifu
lychee, muscat and peach notes, silky texture
made with yamadanishiki sake rice. alc 16%</p> | <p>\$34
180ml</p> | <p>\$700
720ml</p> |
| <p> 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%</p> | <p>\$33
180ml</p> | <p>\$195
720ml</p> |
| <p> toyobijin junmai ginjo 50 – yamaguchi
fruity sweetness with spicy undertones of
stewed fruit. alc 16%</p> | <p>\$50
180ml</p> | <p>\$195
720ml</p> |

RICH, UMAMI

- | | |
|---|-----------------------|
| <p> tanaka rokujyugo junmai – fukuoka
ripe banana and green apple, clear crisp and
refreshing. alc 16%</p> | <p>\$34
180ml</p> |
|---|-----------------------|

UNIQUE

- | | | |
|---|----------------------------------|------------------------|
| <p> umenoyado 3by koshu – nara
brewed in 1991, amber in colour, medium sweet.
toffee aromas with a long finish. alc 18.5%</p> | <p>\$44
180ml</p> | <p>\$170
720ml</p> |
| <p> 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%</p> | <p>\$27 / \$40
60 / 90ml</p> | <p>\$210
500ml</p> |



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	
 tosatsuru 'azure' ginjo – kochi fresh pear, nashi, dry, salty minerality, made from deep sea water. alc 15–16%	\$42 180ml	\$154.5 720ml
ippongi denshin 'rin' junmai daiginjo – fukui fresh alpine aroma, baked apple, complex with soft texture. alc 16–17%	\$56 180ml	\$215 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%	\$42 180ml	\$144.5 720ml
asahi kubota 'senju' ginjo – niigata complex with a touch of sweetness, banana leaf, soft texture. alc 15.5%	\$28 180ml	\$105 720ml
heiwa 'kid, junmai ginjo – wakayama delicate aromas of melon, smooth and balance and transparency. alc 15–16%	\$38 180ml	\$155 720ml
houraisen 'bi' junmai daiginjo – aichi made high up in the mountains, gentle acidity balanced with sweet fruit aromas. alc 15.5%	\$70 180ml	\$110 /\$265 300 /720ml
 yucho shuzo takacho junmai daiginjo – nara sweet delicate fruit and elegant floral aroma, bamboo leaf, green apple, umami, clean acidity with rounded smooth texture. alc 17%	\$65 180ml	\$245 720ml



kinsen sakewa hyakuyakunocho junmai ginjo – hiroshima
 rice pudding, ripe tropical fruit. lush and dry, finishes with mint 16.5% \$45 \$65
 180ml 280ml
 [bamboo]

ippongi denshin 'ine' junmai – fukui
 ripe red apple, sweet ricey junmai fragrance, pleasantly sour finish. alc 15–16% \$29.5
 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 \$175
 180ml 720ml

RICH, EARTHY, SPICY, UMAMI TOKKURI BOTTLE

denemon junmai daiginjo – niigata
 honeydew melon, good acidity and spice. enoki mushrooms and a fresh finish. alc 16% \$198.5
 720ml

oita onigoroshi 'devil killer' junmai – gifu
 rockmelon, yeast and baking bread, umami, dry. alc 15–16% \$27 \$104.5
 180ml 720ml

akira organic junmai – ishikawa
 simple and clean aroma, enoki mushroom, mossy earthiness, umami. alc 14% \$40 \$155
 180ml 720ml

zenkuro 'wakatipu sleeping giant' junmai – queenstown
 this sake is flavoursome and full bodied, just like matau, of lake wakatipu. alc 16% \$36.5 \$134.5
 180ml 750ml

choryo taruzake yamahai junmai – nara
 rested in cedar barrels for 20 days. soft and elegant, with lingering rice umami. \$36.5

rashomon junmai ginjo – wakayama
 umami yet refreshing. yogurt and steamed rice flavours, with white peach, melon and a hint of bubble gum. \$38 \$145
 180ml 720ml



UNIQUE, FUN, ALTERNATIVE

	tokkuri	bottle
kawatsuru cloudy – kagawa		
sweet, ripe peach, lactic, medium acidity. alc 6%	\$26.5	\$98
	180ml	720ml
tsukinokatsura junmai daigokujyo 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%		\$34.5 / \$80
		300 / 750ml
ichinokura himezen junmai – miyagi		
sweet and riesling-like with balanced acidity, meyer lemon, apple. alc 8%	\$21.5	\$85
	180ml	720ml