



TANOSHII SAKE MENU

- Sake Meter Value (SMV) measures the density of sake relative to water and represents the dryness (+) or sweetness (-) of the sake
- We keep your remaining sake for two months

(R) = Recommend

1.8L SAKE

SPECIAL DASSAI SERIES



Dassai 23 (R)

獺祭 23 純米大吟釀
SMV: +4
S\$ 480
Gorgeous aroma of melons and peaches with fruity and elegant long finish



Dassai 39 (R)

獺祭 39 純米大吟釀
SMV: +6
S\$ 340
A second best quality defined by its rice milling after 23% and has smooth, mellow taste with refreshing finish



Dassai 50

獺祭 50 純米大吟釀
SMV: +5
S\$ 250
The rice is milled down to 50% with fruity taste

KUBOTA SERIES



KUBOTA (R)

Manjyu Junmai Dai Ginjyo
久保田 萬寿 純米大吟釀
Pref: 新潟 Niigata
SMV: +2
S\$ 530
Complex, pleasant flavor and flawless balance as crafted with expert brewing techniques, has a floral and refined aroma in perfect harmony with clean and smooth texture



KUBOTA

Senjyu Ginjyo
久保田 千寿 吟釀
Pref: 新潟 Niigata
SMV: +6
S\$ 230
Food friendly, and complements a variety of dishes. The moderate aroma precedes a delicately flavored palate followed by a pleasantly clean and crisp finish

HAKKAISAN SERIES



HAKKAISAN Ginjyo

八海山 吟釀
Pref: 新潟 Niigata
SMV: +5
S\$ 280
Alluring aroma and gentle on the palate



HAKKAISAN Seishu

八海山 清酒
Pref: 新潟 Niigata
SMV: +5
S\$ 210
Dry but food friendly with crisp aftertaste



ZUIYO Gin- Silver Junmai Dai Ginjo
 瑞鷹 銀
 純米大吟醸
 Pref: 熊本 Kumamoto
 SMV: + 2
 S\$ 310
 Elegant aroma with mellow aftertaste



TAMANO HIKARI Bizen Omachi JDG
 玉乃光 備前雄町
 純米大吟醸
 Pref: 京都 Kyoto
 SMV: + 3.5
 S\$ 310
 Sophisticated aroma and aftertaste



OZEKI
 Osakaya Chobei Dai Ginjo
 大関 大阪屋長兵衛
 大吟醸
 Pref: 兵庫 Hyogo
 SMV: +4
 S\$ 250
 Fruity aroma and classy dry



OZEKI (R)
 Junmai Dai Ginjo
 大関 純米大吟醸
 Pref: 兵庫 Hyogo
 SMV: +0
 S\$ 220
 Subtle sweetness and distinctive taste

1.8L SOCHU 焼酎



TOMI NO HOZAN Potato Shochu (R)
 富乃宝山 芋焼酎
 Pref: 鹿児島 Kagoshima
 ALC: 25%
 S\$ 275
 Light aroma with hints of citrus and clear aftertaste



Onibi Imo Shochu (R)
 鬼火 芋焼酎
 Pref: 鹿児島 Kagoshima
 ALC: 25%
 S\$ 228
 Rich roasty aroma and mellow aftertaste



Satsuma Shima Bijin Potato Shochu
 さつま島美人 芋焼酎
 Pref: 鹿児島 Kagoshima
 ALC: 25%
 S\$ 220
 Mellow sweetness and aroma are well balanced



Rento Kokuto Shochu
 れんと 黒糖焼酎
 Pref: 沖縄 Okinawa
 ALC: 25%
 S\$ 210
 Rich texture that feels like it is melting in your mouth

720ml SAKE

TANOSHII SPECIAL SAKE: JIKON

- Fantastic sake that has never came out of the world before -

Extremely rare and premium that it is even hard to get from its origin country, Japan

Meaning of Jikon: Do not be restrained on past nor future and live the present



Jikon Junmai Daiginjo (R)

而今 純米大吟醸

Pref: 三重 Mie

ALC: 15.6%

SMV: +0

S\$ 380

Outstandingly elegant sake with soft and smooth feeling on the tongue, sweetish, but crisp and very delicate flavor of rice with complex fruity notes blossoms on the palate



Jikon Junmai Ginjo Omachi (R)

而今 純米吟醸 雄町

Pref: 三重 Mie

ALC: 16.5%

SMV: +0

S\$ 280

Gentle melon aroma with lively and brighter notes of grapefruit with sweetness of Omachi rice that adds rich taste



Jikon Tokubetsu Junmai (R)

而今 特別純米

Pref: 三重 Mie

ALC: 16.1%

SMV: +1

S\$ 200

Sweetish aroma of berry and very refreshing finish with good acidity and lingering astringency and a slight bitterness

SPECIAL DASSAI SERIES

The name of sake “DASSAI” means “otter festival.” Part of the name refers to an ancient name of the region here in Yamaguchi Prefecture, as long ago there were many otters frolicking in the nearby rivers. Otters will lay out the fish that they catch on the shore, almost as if they are showing them off in a festival.

The theme underlying DASSAI sake is “Making sake is making dreams: opening a new era of sake.” Dassai 23 has won a 1st place in White Wine of the World Awards. Be prepared for an experience beyond all your expectations of sake. Unparalleled smoothness and clean, complex flavours engulf the entire palate, followed by a stunning length of finish.



Dassai 23 (R)

獺祭 23 純米大吟釀

SMV: +4

S\$268

With its rice milling of 23%, which is the highest milling of all commercial sake has been received very well around the world

Gorgeous aroma of melons and peaches and elegant long finish



Dassai 39 (R)

獺祭 39 純米大吟釀

SMV: +6

S\$162

With its rice milling of 39%, it is a second best quality defined by its rice milling after 23%

Smooth and mellow taste with refreshing finish



Dassai 50

獺祭 50 純米大吟釀

SMV: +5

S\$115

Event though this is the lowest grade in the DASSAI lineup, the DASSAI 50 still meets its quality standards, the rice is milled down to 50%

KUBOTA SERIES



KUBOTA 1920 Junmai Daiginjo
Limited Edition (R)
久保田 1920 純米大吟醸
S\$ 380
Luxury sake that randomly releases every year
All information including alcohol degree and variety is a secret



KUBOTA Manjyu
Junmai Dai Ginjo (R)
久保田 萬寿 純米大吟醸
Pref:新潟 Niigata
SMV: +2
S\$ 250
Complex, pleasant flavor and flawless balance as crafted with expert brewing techniques, has a floral and refined aroma in perfect harmony with clean and smooth texture



KUBOTA Hekijyu Junmai Daiginjo (R)
久保田 碧寿 純米大吟醸
Pref:新潟 Niigata
SMV: + 2
S\$ 180
Bold flavor with smooth and refreshing finish, a gorgeous collaboration of the Yamahai style with Daiginjo refinement



KUBOTA Junmai Daiginjo
久保田 純米大吟醸
Pref:新潟 Niigata
SMV: + 0
S\$ 150
Floral aroma reminiscent of pear and melon, delicate balance of sweetness and sourness



KUBOTA Ginjyo Genshu
久保田 吟醸 原酒
Pref:新潟 Niigata
SMV: + 2
S\$ 150
Limited sake, celebrating 25th anniversary for the brand *Kubota*, best quality with smooth taste



KUBOTA Senjyu Ginjyo
久保田 千寿 吟醸
Pref:新潟 Niigata
SMV: +6
S\$ 120
Food friendly, and complements a variety of dishes. The moderate aroma precedes a delicately flavored palate followed by a pleasantly clean, crisp finish

KUHEIJI JUNMAI DAIGINJYO



Kamoshibito Kuheiji Junmai Daiginjyo (R)

醸し人 九平次 純米大吟醸

Pref: 愛知 Aichi

SMV: +0

S\$ 180

Lush aroma of grapefruit and green plant feeling

Gently mouth filled with honey sweetness followed by soft acidity and a hint of minerality with a good structure



“Kamoshibito” means a person who makes the drink/alcohol and “Kuheiji” is a name of a person. Therefore Kamoshibito Kuheiji represents an excellent quality that named after a person with tropical flavour and deep taste of Yamada Nishiki. It has gained its recognition at three Michelin stars restaurant in Paris and is called “EAU DU DESIR”, which means, “hope of water.”



Daishinshu Karakuchi

Tokubetsu Junmai

大信州 辛口

特別純米

Pref: 長野 Nagano

SMV: + 8

S\$ 215

Rich and clean, dry aftertaste



Daishinshu Betsukakoi

Junmai Daiginjyo

大信州 別囲い

純米大吟醸

Pref: 長野 Nagano

SMV: + 2

S\$ 180

Fragrance that captures the drinker at the start



Koshi no Kanbai MUKU Junmai

Daiginjyo

越乃寒梅 無垢

純米大吟醸

Pref: 新潟 Niigata

SMV: + 4

S\$ 170

Elegant aroma and crisp taste is food friendly sake



HAKKAISAN Tokubetsu Junmai

八海山 特別純米

Pref: 新潟 Niigata

SMV: - 1

S\$ 110

Mellow Umami and aroma are well balanced

KITANO NISHIKI



Kitano Nishiki (R)

北の錦

Pref: 北海道 Hokkaido

SMV: -3

S\$ 180

Fruity, mild rice taste, best Junmai Daiginjo in Hokkaido



Kitano Nishiki from Hokkaido is extremely smooth with aroma scent that has entered in White Wine Awards in 2018 and is recommended to drink in a wine glass to enhance the taste and scent.



Sake Mirai

酒未来

SMV: +4

S\$ 124

Fruity, mellow taste, same rice and process making as “十四代” Jyu-yon dai



Kiseki no Sake

奇跡のお酒

Pref: 岡山 Okayama

SMV: +0

S\$ 148

Rich aroma and has won Gold prize award by Sake Japan 2018



Hanzo Karakuchi

半藏辛口

Pref: 三重 Mie

SMV: +6

S\$ 120

Best dry taste sake, also called “ninja sake”



KIKU MASAMUNE

Kimoto Daiginjyo

菊正宗 生酏 大吟醸

Pref: 兵庫 Hyogo

SMV: + 3.5

S\$ 110

Clean and crisp taste, easy to drink

300ml SAKE

SPECIAL DASSAI SERIES



Dassai 23 (R)
獺祭 23 純米大吟醸
SMV: +4
S\$ 128
Gorgeous aroma of melons and peaches with fruity and elegant long finish



Dassai 39 (R)
獺祭 39 純米大吟醸
SMV: +6
S\$ 85
A second best quality defined by its rice milling after 23% and has smooth, mellow taste with refreshing finish



Dassai 50
獺祭 50 純米大吟醸
SMV: +5
S\$ 52
The rice is milled down to 50% with fruity taste



HAKKAISAN
Tokubetsu Junmai
八海山 特別純米
Pref:新潟 Niigata
SMV: -1
S\$ 48
Mellow Umami and aroma are well balanced



Tamano Hikari IWAI
Junmai Ginjyo
玉乃光 祝 純米吟醸
Pref:京都 Kyoto
SMV: +2
S\$ 47
Good balance of sweetness and flavour, with a subtle, elegant fragrance



Okuno Matsu Nama
chozo
Tokubetsu Junmai
奥の松 生貯蔵 特別純米
Pref:福島 Fukushima
SMV: +0
S\$ 40
Medium body, fruity note for aroma



KIKU MASAMUNE
Kimoto Daiginjyo
菊正宗 生酏 大吟醸
Pref:兵庫 Hyogo
SMV: +3.5
S\$ 45
Clean and crisp taste, easy to drink



OZEKI Junmai Daiginjyo
大関 純米大吟醸
Pref:兵庫 Hyogo
SMV: +2
S\$ 40
Subtle hints of caramel on the nose

FRUIT SAKE 果実酒



HYAKUNEN UMESHU
Plum Liqueur
百年梅酒 (720ml)
ALC: 14 %
S\$108
Sourness and sweetness of plum and husky aftertaste



UMESHU Plum Liqueur
梅酒 (250ml)
ALC: 8%
S\$8.50
Mellow Plum taste spreads on your plate



KOZAEMON YUZU-shu
小左衛門 柚子酒 (720ml)
ALC: 7.6 %
S\$88
Refreshing yuzu aroma and sweetness is truly refresh you



OZEKI Yuzu-Ume-shu (Yuzu and Plum)
大関 ゆず梅酒 (500ml)
ALC: 12 %
S\$64.50
Yuzu refreshing aroma and Plum sourness are the best combi.