



TANOSHII DRINKS MENU

- **Sake Meter Value (SMV)** measures the density of sake relative to water and represents the **dryness (+)** or **sweetness (-)** of the sake
- We keep the remaining sake and whisky for **two months**
- **(R) = Recommend**
- **Corkage Fee**
Wine&Champagne: \$30 Sake \$50 Whisky: \$60

1800ml Sake



Kubota Manjyu Junmai Daiginjo (R)

Pref: Niigata

SMV: +2

1800ml: \$580

Complex, pleasant flavour and flawless balance as crafted with expert brewing techniques, has a floral and refined aroma in perfect harmony with clean and smooth texture.



Dassai 23 Junmai Daiginjo (R)

獺祭 23 純米大吟醸

SMV: +4

1800ml: \$580

With its rice milling of 23%, which is the highest milling of all commercial sake has been received very well around the world. With a nose of grapes, flowers, strawberries and mineral water flavour is as luscious as the aroma. Gorgeous aroma of melons and peaches with fruity and elegant long finish.



Dassai 39 Junmai Daiginjo (R)

獺祭 39 純米大吟醸

SMV: +6

1800ml: \$378

With its rice milling of 39%, it is a second best quality defined by its rice milling after 23%. The nose is fruity with koji rice, apple, honeydew and strawberry aromas. A very plush sake that is loaded with fruit basket flavours and has a very wine-like acidity presence with a long finish. Hints of pear. Chewy, round and soft but bright- go figure!



Dassai 45 Junmai Daiginjo

獺祭 45 純米大吟醸

SMV: +5

1800ml: \$258

The best-selling sake Dassai 50 has been re-manufactured to Dassai 45, with a 5% increased rice polishing rate. Collection of sweet aromas including grape juice, cotton candy and a hint of lemonade. The subtle sweetness of berries become more pronounced when the fluid warms in the mouth.



Kamoshibito Kuheiji Junmai Daiginjo Yamadanishiki, Eau Du Desir (R)

Pref: Aichi

ALC: 16%

SMV: +0

1800ml: \$320

“EAU DU DESIR” means “hope of water”. 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 Kuheiji Junmai Daiginjo Omachi (R)

Pref: Aichi

ALC: 16%

SMV: +0

1800ml: \$320

Fruity aroma of citrus and good impact of the powerful taste strongly emerges from the characteristics of sake rice, Omachi. Powerful minerals and astringent taste with crisp acid.



Nanbu Bijin Tokubetsu Junmai (R)

Pref: Iwate

ALC: 15.5%

SMV: +4

1800ml: \$280

One of Nanbu Bijin’s regular sake. Slightly dry sake can be served a refreshing aftertaste with the soft/light flavor and fine umami flavor. It has won “Champion Sake of 2017” at IWC International Wine Challenge.



Hakkaisan Ginjyo

Pref : Niigata

ALC: 15.5%

SMV: +5

1800ml: \$290

This sake embodies the spirit of the clean, cold air during the winter season in that region. Experience the alluring aroma and gentle flavor on the palate. Supported by nature and our craftsman, the elegant flavor of Hakkaisan Ginjyo enhances your enjoyment of seasonal dishes.



Hakkaisan Tokubetsu Junmai (R)

Pref : Niigata

ALC: 15.5%

SMV: -1

1800ml: \$280

The signature ingredient of this sake is the fine local water, coming from melting snow and filtered by Mount Hakkai. The rice is polished down to 60% to produce a clean, junmai-style sake. Its well-balanced, mellow and elegant flavour is tailored to match not only delicate Japanese cuisine but also a wide range of foods from other cultures.

1800ml imo Shochu



MAO

Pref : Kagoshima
ALC: 25%
1800ml: \$960

*** Limited ***

This is one of the premium Sho-chu calles"3M" in Japan."3M" is most popular three Sho-chu in Japan. Extremely smooth taste



NANAKUBO

Pref : Kagoshima
ALC: 25%
1800ml: \$480

Mild and smooth texture that does not intoxicate you badly. This Nanakubo is very valuable masterpiece. Higashi-shuzo made this shochu to express their appreciation with humility to the gift of nature.



AKA KIRISHIMA

Pref : Miyazaki
ALC: 25%
1800ml: \$330

It has a slightly sweet and wine-like aroma. Limited product and may offer when it is available..



MITAKE

Pref : Yakushima
ALC: 25%
1800ml: \$280

One of the famous shochu has driven the shochu boom as the potato water was filtered in the native forests of Yakushima Island and were trained, very easy to drink. Now its popularity is alive and well.



KURO KIRISHIMA

Pref : Miyazaki
ALC: 25%
1800ml: \$230

The history of Kirishima Sake Brewery started with black koji shochu. "Kuro Kirishima" reproduces the taste of black koji preparation at the time of its foundation with state-of-the-art equipment and our own preparation. The taste of black koji is crisp, sweet and crisp after it. This taste is made from the long-standing tradition and excellent technology of Kirishima Sake Brewery.

720ml imo Shochu



MAO

Pref : Kagoshima
ALC: 25%
720ml: \$480

*** Limited ***

This is one of the premium Sho-chu calles"3M" in Japan."3M" is most popular three Sho-chu in Japan. Extremely smooth taste



SEKITOBA Red

Pref : Kagoshima
ALC: 25%
720ml: \$180

Dry taste with sweet aroma. You can feel deep rich flavour as a feature of Sekitoba Imo shochu. Enjoy to drink with hot temperature water, straight and rock style throughout the year.



SEKITOBA Purple

Pref : Kagoshima
ALC: 25%
720ml: \$180

shipment only twice a year in Spring / autumn. Has a delicate and fruity taste which is borne from the base ingredient. purple sweet potatoes.

Sparkling Sakes



Nanbu Bijin Awa Sparkling

Pref : Iwate

ALC: 14%

720ml: \$238

SAKE COMPETITION 2017 & 2018 GOLD Award winning sake for sparkling division. With a pleasant, Ginjo aroma, and gentle yet refreshing mouth- feel, this well-balanced sparkling sake finishes with the clear presence of umami from the rice. Enjoy in well chilled.



Hakkaisan Clear Sparkling Awa

Pref : Niigata

ALC: 13%

720ml: \$188

Hakkaisan Awa Sparkling is made using a secondary in-bottle fermentation to create a clear and elegant sake. It has a lovely fruity aroma and refreshing taste that is rounded out a gentle sweetness and crisp finish. Hakkaisan Awa Sparkling is the perfect sake to toast any occasion.

TANOSHII LIMITED EDITION SAKE: ARAMSA NO.6

Aramsa No. 6 Sake celebrates the yeast that was originally isolated from Akita's Aramasa Sake Brewery in 1935. This pure yeast strain (Kyōkai No 6 Kōbo, きょうかい六号酵母) is currently the oldest yeast distributed by the Brewing Society of Japan and can be used by Sake brewers throughout the country. The sake is all made with rice from Akita prefecture but each type differs by the degree of rice polishing.

It is a premium sake so called “dream sake” and is hard to find even in Japan.

Due to limited number of stock, kindly enquire our staff before ordering.



Aramasa No.6 Type X (R)

Prefecture: Akita

ALC: 15%

SMV: -

740ml: \$650

The X-Type of the “No.6” model is a flagship model for “eXcellent”. Kuramoto believes that the X-Type used the polished rice to give a better finish and the clearest and most vivid presence of No.6 yeast. Classic and modern taste coexist, the attack is crystal clear, extracted the natural sweetness and sourness which the rice initially has, elegant and long after flavour like young strawberries and mint.



Aramasa No.6 Type S (R)

Prefecture: Akita

ALC: 15%

SMV: +1

740ml: \$490

The S-Type of the “No.6” model is a flagship model for “Superior”. The initial aroma of this sake reveals itself in layers. Complex yet allowing your taste buds to discover notes of several tropical fruits and smoky apricot. A light and soft mouthfeel accompanied by over-ripened lychee. A medium body sake with amazing transitions that ends off with an appetite-enhancing citrusy bitterness.



Aramasa No.6 Type R (R)

Prefecture: Akita

ALC: 15%

SMV: +1

740ml: \$380

The R-Type of the “No.6” model is a flagship model for “Regular”. Produced with the traditional Kimoto method, none yeast, lactic acid additive, it is a very natural sake. The taste is filled with the unique sourness and sweetness with fresh and juicy taste like grapefruits. Towards the end, the elegant umami and fruity aroma are gradually spreading and the finish is clean and crisp.

TANOSHII LIMITED EDITION 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.

Due to limited number of stock, kindly enquire our staff before ordering.



Jikon Junmai Daiginjo (R)

而今 純米大吟醸

Pref: 三重 Mie

ALC: 15.6%

SMV: +0

720ml: \$580

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

720ml: \$380

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

720ml: \$280

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

TANOSHII SPECIAL SAKE: NANBU BIJIN

Nanbu Bijin Brewery, located in Ninohe city was founded in 1902. This area of northern Japan is blessed with beautiful natural reserves—pristine ground water, two national parks, and a lake. Nanbu 南部 literary means "southern", but the actual meaning stems from the traditional name of the region. Bijin 美人 means "beautiful woman" and is derived from the brewery's mission to produce clean, beautiful sake. Nanbu Bijin is loved internationally, as it lives up to its English name, "Southern Beauty."



Nanbu Bijin **Jumai Daiginjo Yamadanishiki Shin Paku (R)**

Prefecture: Iwate

ALC: 16.5%

SMV: +4

720ml: \$158

The label has a design that imaged a white color of sake rice. It has a very good balance between gorgeous ginjo aroma flavor and soft tastes of Yamada Nishiki sake rice.



Nanbu Bijin **Jumai Daiginjo Omachi**

Prefecture: Iwate

ALC: 16%

SMV: +6

720ml: \$158

It has a soft, rich and deep taste. The label has a design that imaged the determination for making Junmai Daiginjo Omachi based on its traditional style and the mind for polishing as it is and richness of the sake.



Nanbu Bijin **Junmai Daiginjo Sake-Mirai Tenkei**

Prefecture: Iwate

ALC: 16%

SMV: +1

720ml: \$158

Delicate and velvety textured sake with full of fruity aroma, rich umami with an acidity light and refreshing finish. The label is designed by image of crystal of powdery snow falling down from heaven.



Nanbu Bijin **Jumai Daiginjo Aiyama (R)**

Prefecture: Iwate

ALC: 16.5%

SMV: +4

720ml: \$158

It uses 100% "Aiyama" sake rice, rare sake making rice. A gorgeous and graceful flavor continues to the end and also it has the delicious rice flavor and you can also enjoy the feeling of acidity in



Nanbu Bijin **Tokubetsu Junmai (R)**

Prefecture: Iwate

ALC: 15.5%

SMV: +4

720ml: \$148

This is one of Nanbu Bijin's regular sake, made with local Iwate Ginotome sake rice. This slightly dry sake can be served a refreshing aftertaste with the soft/light flavor and fine umami flavor. This sake was made as the best of best sake, which goes well with any meal. It has won "Champion Sake of 2017" at IWC International Wine Challenge.

TANOSHII SPECIAL SAKE: KUHEIJI

Kamoshibito refers to a person who makes the drink and “Kuheiji” is the name of a person. Therefore, Kamoshibito Kuheiji represents an excellent quality that names after a person with tropical flavor and deep taste of Yamada Nishiki. It has gained its recognition at three Michelin stars restaurant in Paris.



Kamoshibito Kuheiji Junmai Daiginjo Betsuatsurae (R)

Prefecture: Aichi

ALC: 16%

LIMITED EDITION

SMV: +0

720ml: \$350

Brewed using Yamada Nishi rice. Taste of the highest peak of the Kuheiji series. Elegant, rich fragrance and clear. Well balanced of the umami taste and sweetness with pleasant acidity that spread across the palate.



Kamoshibito Kuheiji Junmai Daiginjo Kanochi (R)

Prefecture: Aichi

ALC: 16%

LIMITED EDITION

SMV: +0

720ml: \$298

Using Yamada Nishiki polished to 40%. Fragrance of grapefruit and wild strawberries, acacia flowers. Robust feel of fruitiness with sweetness and exotic flavor leaves a lingering finish. Complex feels of acidity, sweetness, pungency, bitterness and astringency with delicate and elegant flavor.



Kamoshibito Kuheiji Junmai Daiginjo Human (R)

Prefecture: Aichi

ALC: 16%

LIMITED EDITION

SMV: +0

720ml: \$258

A sake that can jump over all the boundaries. It is a sake brewed with a will to do. The scent of pear and pink grapefruit, the fragrance of anise are harmonized. Initial feels of thickness and dense, and turns light and sharp at the finish with a bit of bitterness. Offer a clear contour and refreshing coexist. A sake that can keep drinking.



Kamoshibito Kuheiji Junmai Daiginjo Kurodadsho-Ni-Umarete (R)

Prefecture: Aichi

ALC: 16%

SMV: +0

720ml: \$178

Using 100% Yamada Nishiki. Kuroda is the name of the town where it makes rice. The numbers inscribed on the label indicate the latitude and longitude of the rice field that cultivated rice. Fruity sake of mainly grapefruit and lychee. Especially the citrus scent is the strongest even among their range of sake.



Kamoshibito Kuheiji Junmai Daiginjo Omachi (R)

Prefecture: Aichi

ALC: 16%

SMV: +0

720ml: \$158

Fruity aroma of citrus and good impact of the powerful taste strongly emerges from the characteristics of sake rice, Omachi.

Powerful minerals and astringent taste with crisp acid.



Kamoshibito Kuheiji Junmai Daiginjo Yamadanishiki, Eau Du Desir (R)

Prefecture: Aichi

ALC: 16%

SMV: +0

720ml: \$158

“EAU DU DESIR” means “hope of water”.

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.

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 Junmai Daiginjo (R)

獺祭 23 純米大吟醸

ALC: 16%

SMV: +4

720ml: \$288

With its rice milling of 23%, which is the highest milling of all commercial sake has been received very well around the world. With a nose of grapes, flowers, strawberries and mineral water flavour is as luscious as the aroma. Gorgeous aroma of melons and peaches with fruity and elegant long finish.



Dassai 39 Junmai Daiginjo (R)

獺祭 39 純米大吟醸

ALC: 16%

SMV: +6

720ml: \$188

With its rice milling of 39%, it is a second best quality defined by its rice milling after 23%. The nose is fruity with koji rice, apple, honeydew and strawberry aromas. A very plush sake that is loaded with fruit basket flavours and has a very wine-like acidity presence with a long finish. Hints of pear. Chewy, round and soft but bright- go figure!



Dassai 45 Junmai Daiginjo

瀬祭 45 純米大吟醸

ALC: 16%

SMV: +5

720ml: \$128

The best-selling sake Dassai 50 has been re-manufactured to Dassai 45, with a 5% increased rice polishing rate. Collection of sweet aromas including grape juice, cotton candy and a hint of lemonade. The subtle sweetness of berries become more pronounced when the fluid warms in the mouth.

Japanese Top 40 Sakes



KUBOTA Manjyu Junmai Daiginjo (R)

久保田 萬寿 純米大吟醸

Pref: 新潟 Niigata

SMV: +2

720ml: \$288

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.



Daishinshu Betsukakoi Junmai Daiginjo (R)

大信州別囲い純米大吟醸

Pref: 長野 Nagano

SMV: +3

720ml: \$250

Fragrance that captures the drinker at the start, while the sweetness of the beverage lingers in the mouth. It is slightly dry but has a refined taste and a well-balanced finish.



Daishinshu Tokubetsu Junmai Karakuchi (R)

大信州辛口特別純米

Pref: Nagano

SMV: +8

720ml: \$158

A clean, slightly rich taste and dry flavor that makes it light and very drinkable.



Akabu Junmai Ginjo (R)

Pref : Iwate/Morioka

SMV: +1

720ml: \$158

Akabu Shuzo was revived after it happened huge earthquake in Japan 2011. Toji (Chief sake brewer) named Mr. Ryunosuke got Kikisakeshi –sake master-Champion when he was university student. Fruity taste and smooth finish. AND also we can feel rich Umami of rice in between.



Sawaya Matsumoto Shuhari Omachi (Junmai Ginjo) (R)

Pref : Kyoto

SMV: +5

720ml: \$158

Lightly jammy and bright on the palate with an herbaceous undercurrent. Gentle and evocative aroma of melon and green grape.

300ml Sakes



Dassai 23 Junmai Daiginjo (R)

獺祭 23 純米大吟釀

ALC: 16%

SMV: +4

300ml: \$138

With its rice milling of 23%, which is the highest milling of all commercial sake has been received very well around the world. With a nose of grapes, flowers, strawberries and mineral water flavour is as luscious as the aroma. Gorgeous aroma of melons and peaches with fruity and elegant long finish.



Dassai 39 Junmai Daiginjo (R)

獺祭 39 純米大吟釀

ALC: 16%

SMV: +6

300ml: \$88

With its rice milling of 39%, it is a second best quality defined by its rice milling after 23%. The nose is fruity with koji rice, apple, honeydew and strawberry aromas. A very plush sake that is loaded with fruit basket flavours and has a very wine-like acidity presence with a long finish. Hints of pear. Chewy, round and soft but bright- go figure!



Nanbu Bijin Tokubetsu Junmai (R)

Prefecture: Iwate

ALC: 15.5%

SMV: +4

300ml: \$68

This is one of Nanbu Bijin's regular sake, made with local Iwate Ginotome sake rice. This slightly dry sake can be served a refreshing aftertaste with the soft/light flavor and fine umami flavor. This sake was made as the best of best sake, which goes well with any meal. It has won "Champion Sake of 2017" at IWC International Wine Challenge.



Dassai 45 Junmai Daiginjo

獺祭 45 純米大吟釀

ALC: 16%

SMV: +5

300ml: \$58

The best-selling sake Dassai 50 has been re-manufactured to Dassai 45, with a 5% increased rice polishing rate. Collection of sweet aromas including grape juice, cotton candy and a hint of lemonade. The subtle sweetness of berries become more pronounced when the fluid warms in the mouth.

Fruit Sakes

Godo Assari Umeshu Plum (R)

梅酒



ALC: 8%

Glass: \$14

A low-alcohol umeshu, making it a very easy to drink beverage that can be paired easily with most dishes. It also contains 25% lower calories compared to other plum liqueurs with sweet and mellow aroma aftertaste.

Kozaemon Yuzu shu Sake base

小左衛門 柚子酒



ALC: 7.6 %

720ml: \$98

The Kozaemon Yuzu shu is a liqueur made of 100% Japanese Yuzu and Sake. The remarkable difference from the ordinary yuzu sake is due to the use of sake results mellow and rich taste, not just refreshing.

Ozeki Yuzu-Umeshu

大関 ゆず梅酒



ALC: 12 %

500ml: \$78

The Ozeki Yuzu Umeshu has a refreshing, citrusy flavour of the yuzu fruit and a rich, mellow sweetness of the fully-ripened Kishu Nanko plums. It has an explosive burst of fruity flavour and is best served chilled for maximum enjoyment.



TANOSHII

RESERVATION

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