



## TANOSHII SAKE LIST

### **\*Please read before order\***

- \* **SMV:** represents the dryness or sweetness of the sake.
  - The sake is drier as SMV is more **positive (+)**
  - The sake is sweeter as SMV is more **negative (-)**
- \* **ALC:** represents alcohol degree.
- \* We keep the remaining sake and whisky for **30 days**.

### **\* Corkage Fee**

- Wine&Champagne: \$40
- Sake \$50
- Whisky: \$60

## 720ml NEW Fruit Sake



### **Daishinshu Mizore Ringo Umesu**

**128**

Pref : N/A  
Polish : N/A  
ALC : 6%  
SMV : N/A  
Acidity : N/A

"The Daishinshu Mizore Ringo Umesu has a sweet taste and rich aroma, with a taste of ripe apples and plums. It is best served chilled and can be paired with a variety of dishes."



### **Hamakawa Bijofu Yuzu Sake**

**128**

Pref : N/A  
Polish : N/A  
ALC : 7%  
SMV : N/A  
Acidity : N/A

"Characterised by its fresh aroma and simple acidity, this liqueur uses freshly squeezed Yuzu juice. The taste is elegant as a liqueur based sake. It leaves a smooth finish and a sweet and sour note."



### **Shkari Junmai Yuzu Sake**

**128**

Pref : N/A  
Polish : 75  
ALC : 8.5%  
SMV : N/A  
Acidity : N/A

"The purest Yuzu juice is mixed with a 75% polished Junmai sake base to create the cleanest and freshest of flavours. It is light enough to enjoyed chilled on its own without diluting, and gives the impression that the fruit was just squeezed yesterday!."

## House Sake



### Tanoshii House Sake

100mL / 24

\*House sake will change weekly.

## 300ml Sake



### Dassai 23 Junmai Daiginjo

120

獺祭23 純米大吟醸

ALC: 16%

SMV: +4

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 23 has won a 1<sup>st</sup> 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 39 Junmai Daiginjo

88

獺祭39 純米大吟醸

ALC: 16%

SMV: +6

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

48

獺祭45 純米大吟醸

ALC: 16%

SMV: +5

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.

## DASSAI SERIES



### Dassai 23 Junmai Daiginjo

獺祭23 純米大吟醸

ALC: 16%

SMV: +4

720ml/280

1800ml/480

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 23 has won a 1<sup>st</sup> 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 39 Junmai Daiginjo

獺祭39 純米大吟醸

ALC: 16%

SMV: +6

720ml/158

1800ml/328

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

ALC: 16%

SMV: +5

720ml/118

1800ml/240

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.

## 720ml Sake



### **Katsuyama Junmai Ginjo KEN**

**168**

Pref : Hitomebore

Polish : 50

ALC : 16%

SMV : +1

Acidity : 1.5

"Smooth and silky drinkability with fresh and crisp flavour that expands into a soft fullness. This elegant sake is full of umami and depth. It also features a gentle clean nose with red apple and floral elements. The superb balance of slightly dry and mild acid taste has a well-rounded aftertaste."

"2019 IWC - Awarded the highest award from all nine categories

2019 IWC - Selected as "Champion Salmon

2019 KURA MASTER PARIS - Received Platinum Medal, Top award

2018 KURA MASTER - Platinum Award

2017 KURA MASTER - Gold Winner "



### **Sharaku Junmai Ginjo**

**158**

Pref : Gohyakuman Goku

Polish : 50

ALC : 16%

SMV : +1

Acidity : 1.3

"This Junmai Ginjo of Sharaku is well-flavoured. It features freshness and a slightly fruity taste. Its slight acidity and brings out sweet umami."

"2021 IWC- Commended Winner "



### **Keigetsu Aikawa-Homare Junmai**

**158**

Pref : Keigetsu Aikawa-Homare Junmai

Polish : 58

ALC : 15%

SMV : +4

Acidity :

"Aikawa Homare means the pride of Aikawa area in Tosa, where sake rice is harvested in the terraced paddies. Beautiful, creamy aroma, with a hint of greek yogurt, mushrooms and hinoki wood on the palate. Dry, clean finish. Medium bodied with good umami. Also recommended Warm."

"IWC 2018 – Silver "

## 720ml Sake

### Hakurakusei **Junmai Ginjo**

158



Pref : Kuranohana  
Polish : 55  
ALC : 15%  
SMV : +4  
Acidity : 1.7

"Hakurakusei Junmai Ginjo offers a refreshing and moderate acidity reminiscent of citrus taste. There is slight bitterness and astringency from the middle to the end. The flavors' are in perfect harmony with each other, giving a refreshing and elegant finish."

"2021 KURA MASTER - GOLD Award "

### Hakurakusei **Junmai Ginjo Omachi**

158



Pref : Omachi  
Polish : 50  
ALC : 16%  
SMV : +4  
Acidity : 1.4

"Limited edition of Hakurakusei using Bizen Omachi, this sake is released once a year. It has a gentle scent reminiscent of melons and green apples. The light taste harmonizes the delicate sweetness and well-balanced acidity."

"2019 SAKE COMPETITION - Junmai Ginjo Division SILVER PRIZE  
2018 SAKE COMPETITION - Junmai Ginjo Division SILVER PRIZE  
2017 SAKE COMPETITION - Junmai Ginjo Division SILVER PRIZE "

### Dewazakura Junmai Dewanosato **Junmai**

148



Pref : Dewanosato  
Polish : 60  
ALC : 15.5%  
SMV : +1  
Acidity :

"The Dewano Sato is a Yamagata original sake rice Crisp, clear and "fullor flavor. A youthful, dry style Sake with umami notes on the nose. Fresh green apple and spice, with a rich, soft mouth feel & good balance. Perfect Umami & acidity balance. Recommended at room temperature or warm"

"WC Sake 2016- Champion Sake, US Sake Appraisal 2016 Gold, 2013 IWC Trophy "

## 720ml Sake



### Isojiman **Junmai Daiginjo** Omachi 40

280

Pref: Shizuoka Polish: 43%  
ALC: 17%  
SMV: +3 ~ +4  
Acidity: 1.2

“Brewed using the highly prized & premium Omachi rice from Akaiwa city in Okayama prefecture, with fermentation at ultra low temperatures, enjoy the captivating & gorgeous ginjo aromas with amazingly rounded & soft mouthfeel.”

*\*One of the top 10 fantasy sake that is hard to find even in Japan. It is one of the top 20 in sake ranking\**



### Kamonishiki Nifudasake **Junmai Daiginjo** Namazume Genshu ver.8

168

Pref: Nigata Polish: 50%  
ALC: 16%  
SMV: +3  
Acidity: 1.2

“Audaciously gorgeous and fresh elegant aromatics with exquisite textures and layers of immensely precise yet clean flavours. Yuichi Tanaka, who helms the brewing at just 28 years old is undoubtedly one of the most prominent rising stars within the sake world.”

*\*Rising star of Japanese sake. It is one of the Top 30 popular sake in Japan\**



### Daishinshu Kinmon-nishiki **Junmai Daiginjyo**

180

Pref: Nagano Polish: N/A ALC: 15%  
SMV: +5  
Acidity: N/A

“The fragrance of the sake captures you at the start while the wetness of sake lingers in the mouth. A slightly drier sake when compared, to the Daishinshu Betsukakoi Junmai Daiginjyo Sake yet is much more refined and gives off a well-balanced finish.”

*\*Daishinshu is one of the top 20 sake in Japan ranking.  
It is a special limited fall edition\**



### Daishinshu **Tokubetsu Junmai Karakuchi**

158

大信州辛口特別純米  
Pref: Nagano SMV: +8

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

## 720ml Sake



### **Hakkaisan Junmai Daiginjo**

168

Pref : Niigata ALC: 15.5%

SMV: +6

720ml x6

Junmai Daiginjo brewed with "Raiden's shimizu", which is made entirely of hand-made koji and the melted water of Hakkaisan. In addition to Yamadanishiki and Gohyakumangoku that have been milled to 45%, the combination of Miyama Nishiki has made it a pure rice liquor that is distinctive to Hakkaiyama but never breaks. It is a slightly high-grade mid-course sake with a transparent and crisp taste, and the elegant spiciness that spreads out complements the dishes. Rice: Yamadanishiki.

Miyamanishiki, Gohyakumangoku Yeast: Akita Konno No.2



### **Senkin Modern Omachi Junmai Daiginjo**

168

Pref: Tochigi ALC: 16.0% SMV: NA

This sake has a sharp nose and forward flavor. Bouquet of fresh fruit laced with hints of mineral provides a complex nose. A rich rush of flavor unloads on first sip, with a flavor that tapers gradually. Accompanied by ripe acidity to make a complex & enjoyable drink.



### **Senkin Modern Muku Junmai Daiginjo**

158

Pref: Yamadanishiki ALC: 16%

SMV: N/A

This signature product is made using Yamadanishiki grown near the brewery. Intense perfumes of ripe fruits such as peach & pear, luscious texture, a juicy sweetness & a large flavour profile with a long finish.



## KUHEIJI SAKE / 720ml

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 Michelinstars restaurant in Paris.



### **Kamoshibito Kuheiji Junmai Daiginjo Betsuatsurae** **\*LIMITED EDITION\***

**350**

Prefecture: Aichi ALC: 16%  
SMV: +0

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** **\*LIMITED EDITION\***

**270**

Prefecture: Aichi ALC: 16%  
SMV: +0

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** **Yamadanishiki, Eau Du Desir**

**158**

Prefecture: Aichi ALC: 16%  
SMV: +0

**\*Most popular sake in France\***

“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.

## NABESHIMA 720ml Sake



### **Nabeshima**

**Junmai Ginjo Omachi**

**178**

ALC: 16.0%

SMV: +2

Acidity: 1.3

A confluence of savoury, fragrant fruit aromas including apple, pear and quince, toned by a floral whiff and lactic undertones, this sake is a textural tour de force. The savour of high quality steamed rice is ever present as its subtle nuances expand across a smooth and concentrated palate of formidable intensity. A persistent finish is given lift by a lick of sweetness and an almond-bitter finish.



### **Nabeshima**

**Junmai Ginjo Yamadanishiki**

**178**

ALC: 16.0%

SMV: +5

Acidity: 1.6

A litany of citrus notes meld seamlessly with sweeter fruit aromas including pineapple, wild strawberry and a hint of mango. The palate suggests a soft spectrum of steamed rice nuances and pungent floral tones, expanding to a sweet round finish that is nevertheless long, pillant and perked by a zippy spritz upon opening. Impeccably integrated, this sake is clearly hewn from the finest rice and purest of water.



### **Nabeshima**

**Tokubetsu Junmai**

**158**

ALC: 15.0%

SMV: +6

Acidity: 1.6

Abundant aromas of golden apple, passion fruit and mango are offset by the savour of rice paper notes and saline minerality, giving life and tension to the palate. Well balanced with moderate sweetness and high toned spirit notes for warmth and a plush mouthfeel, this sake boasts zesty acidity auguring well for ageing and further complexity.



### **Nabeshima**

**Tokubetsu Junmaishu Namazake**

**168**

ALC: 15.0%

SMV: +2

Acidity: 1.6

Super fresh with lively carbonation & restrained bitterness. Clean umami, with great clarity.

## **NABESHIMA SAKE / 720ml**



**Nabeshima**  
**Junmai Daiginjo**  
**Yamadanishiki 35%**

**418**

ALC: 16.0%  
SMV: +3  
Acidity: 1.6

This premium Junmai Daiginjo is brewed with sensational precision and elegance. The purity and clarity from the the finest specially designated yamadanishiki rice is astounding. Melons, blossoms, nectarines & steamed rice meld together, albeit, almost perfectly. Reserved for the finest kaiseki and sushi experiences.



**Nabeshima**  
**Black Label**

**980**

ALC: 16.0% SMV: N/A  
Acidity: N/A

Imori san, owner and Head-Toji is pushing the boundaries with the concept of Nabeshima Black. Many breweries have been fixated on rice polishing ratios and conforming to sake competition guidelines for commercial credence & viability. Nabeshima Defying the commercial norms which drive the sake industry today, Imori san conceptualized Nabeshima Black for the perfect immersive experience within a fine dining environment.



**Nabeshima**  
**Junmai Daiginjo Aiyama**

**278**

ALC: 16.0%  
SMV: +5  
Acidity: 1.3

Brewed using the most premium Aiyama rice from Hyogo, this Junmai Daiginjo offers an exquisite expression of the rice varietal. Quintessentially Nabeshima in how it presents itself on the nose & likewise, on the palate, the rich, opulent and majestic sake finishes with immense finesse.



**Nabeshima**  
**Daiginjo**

**288**

ALC: 17.0%  
SMV: +5  
Acidity: 1.7

**\*Won the "Champion Sake of 2011" at IWC International Wine Challenge\***

This elite sake leaps from the glass with a marked intensity of citrus-dominant aromas including yuzu and ripe lemon, embellished with a hint of golden apple. One's first impression is that of a subtly sweet and floral sake, yet a spirituous pungency gives a sense of dry savouriness.

Generous alcohol and full-throttle concentration augurs age-worthiness, with the noble refinement of steamed rice notes buzzing through the palate from beginning to end.

## LIMITED SAKE / 720ml



### **Miyakanbai Junmai Daiginjo**

**320**

Pref: Miyagi Polish: 19%

ALC: 16%

SMV: +5.5

Acidity: 1.2

“Striving for a supremely elegant sake to be paired with a kaiseki meal, Head Toji - Iwasaki san extracted what he considers to be the purest expression of umami from rice. Hints of white lilies & Daffodil on the nose; opulent & silky mouthfeel.”

*\*Limited sake that polished the rice to 81%. Enjoy the new world of sake\**

## **TANOSHII LIMITED EDITION SAKE: ARAMASA / 720ml**

**Armasa**, along with Limited Aramas Color series no.6, is the **most loved sake amongst young generations**. The popularity of the sake is streaking high and it is **one of the top 10 sake even hard to find in Japan**. The sake is also listed under one of top 6 sake in Japan.



### **Aramasa Colors Cosmos Nakadori**

**280**

Polish: 45%

ALC: 15%

Acidity: N/A

SMV: N/A

“This rice is also Akita’s local brewer’s rice, and Aramas used to be an only brewery to produce Sake with using this rice until a few years before, so it’s a signature rice of ramasa. The texture is smooth, and the balance of sweetness, Umami, sourness, and bitterness are lovely. Please enjoy its sophisticated complexity.”



### **Aramasa Kimoto Colors Bundle Viridian**

**280**

Polish: 40%, 55%, 65%

ALC: 15%

Acidity: N/A

SMV: N/A

“Produced with the traditional Kimoto method, none yeast, lactic acid additive, it’s very natural Sake, The acidic and sweet taste like muscats are just like white wine; moreover, the aroma is fresh and fruity like lemon. Its complex Umami draws the line against the white wine.”



### **Aramasa Colors Lapis Lazuli Nakadori**

**280**

Polish: 40%, 50%

ALC: 15%

Acidity: N/A

SMV: N/A

“Produced with the traditional Kimoto method, none yeast, lactic acid additive, it’s very natural Sake, The acidic and sweet taste like muscats are just like white wine; moreover, the aroma is fresh and fruity like lemon. Its complex Umami draws the line against the white wine.”



### **Aramasa Winning Label of Japan Sake Appraisal 2019**

**280**

Polish: 30%

ALC: 16%

Acidity: 1.4

SMV: N/A

“The aroma note is fruity but not too gorgeous. As delivering the glass to the mouth, the elegantly fruity aroma goes through the nose, and it makes it a luxurious Sake. The texture is crystal clear, and it’s lightly sweet. The refreshing sourness strengthens the flavour of berries. The dryness coming at the end clears the sweetness, and gentle sourness lasts elegantly.”

## 1800ml Sake



### **Kamonishiki 320** **Nifudasake Junmai Daiginjo** **Funabakumi**

ALC: 15.0%  
SMV: +5  
Acidity: 1.3

*\*Rising star of Japanese sake. It is one of the Top 30 popular sake in Japan\**

“Audaciously gorgeous and fresh elegant aromatics with exquisite textures and layers of immensely precise yet clean flavours. Yuichi Tanaka, who helms the brewing at just 28 years old is undoubtedly one of the most prominent rising stars within the sake world.”



### **Kamoshibito Kuheiji 320** **Junmai Daiginjo Yamadanishiki,** **Eau Du Desir**

Pref: Aichi ALC: 16%  
SMV: +0

*\*Most popular sake in France\**

“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.



### **Hakkaisan 350** **Junmai Daiginjo**

Pref: Niigata ALC: 15.5%  
SMV: +6

Junmai Daiginjo brewed with "Raiden's shimizu", which is made entirely of hand-made koji and the melted water of Hakkaisan. In addition of yamadanishiki and gohyakumangoku that have been milled to 45%, the combination of Miyama Nishiki has made it a pure rice liquor that is distinctive to Hakkaiyama but never breaks. It is a slightly high-grade mid- course sake with a transparent and crisp taste, and the elegant spiciness that spreads out complements the dishes. Rice: Yamadanishiki, Miyamanishiki, Gohyakumangoku Yeast: Akita Konno No.2



### **Nabeshima Daiginjo 598**

ALC: 17.0%  
SMV: +5  
Acidity: 1.7

*\*Won the “Champion Sake of 2011” at IWC International Wine Challenge\**

This elite sake marks intensity of citrus-dominant aromas including yuzu and ripe lemon, embellished with a hint of golden apple. One's first impression is that of a subtly sweet and floral sake, yet a spirituous pungency gives a sense of dry savouriness. Generous alcohol and full-throttle concentration augurs age-worthiness, with the noble refinement of steamed rice notes buzzing through the palate from beginning to end.



### **Senkin Modern Muku 320** **Junmai Daiginjo**

Pref: Yamadanishiki ALC: 16%  
SMV: N/A

This signature product is made using yamadanishiki grown near the brewery. Intense perfumes of ripe fruits such as peach & pear, luscious texture, a juicy sweetness & a large flavour profile with a long finish.



# WHISKEY



## **Daiyame IMO Shochu**

**240**

**(On the rock)**

**21**

"Daiyame" is a honkaku shochu (single-distilled shochu) made from sweet potato, originating from Hamada Syuzou Distillery Kagoshima. In 2019, it has won the top prize in the Shochu Distilledspirits category at the 2019 International Wine & Spirit Competition (IWSC) in London.



## **Hibiki Harmony Japanese Whisky**

**380**

**(On the rock)**

**33**

From its launch, Hibiki Whisky has been embraced as the paragon of The Art of Japanese Whisky, the very product of Japanese nature and her people. Hibiki Whisky is not only Japan's most highly awarded blended whisky, but among the most prestigious and honoured whiskies in the world.



## **Yamazaki 12 Years Japanese Whisky**

**680**

**(On the rock)**

**58**

Yamazaki 12 years Japanese Whisky; succulent with soft fruits. Yamazaki whisky is Suntory's flagship single malt, multi-layered with fruit & Mizunara aromas.



## **Glenfiddich 18 years Single malt Whisky**

**480**

**(On the rock)**

**42**

This luxurious, delicately crafted and full-bodied single malt is produced in small batches. Our specialist on-site coopers look after every precious cask we use for 18 year old single malt, ensuring the oak is in the best condition to imbue the whisky with its notes of baked apple, cinnamon and robust oak. Experience classic rich Glenfiddich whisky with luxurious dried fruit, candy peel and date flavours overlaid with elegant oak notes.



## **Glen Fiddich 15 years Single malt Whisky**

**360**

**(On the rock)**

**32**

Aged in European oak sherry casks and new oak casks, the Glenfiddich 15 Years Single Malt Whisky is mellowed in our unique Solera Vat, a large oak tun inspired by the sherry bodegas of Spain and Portugal.



## **Glenfiddich 12 years Single malt Whisky**

**260**

**(On the rock)**

**22**

Creamy with a long, smooth and mellow finish, Glenfiddich 12 Years Single Malt Whisky is the perfect example of Glenfiddich's unique Speyside style and is widely proclaimed the best dram in the valley.



## **Balvenie 14 years Single malt Whisky**

**430**

**(On the rock)**

**37**

Caribbean Cask has been matured in traditional oak whisky casks for 14 years, and then 'finished' in casks that previously held Caribbean rum. To create the ideal finish Malt Master David Stewart, filled American oak casks with his own blend of select West Indian rums. When he judged the casks to be ready, the rum was replaced with the 14 year old spirit and the wood was put to work adding the final touches. The result is an exceptional single malt whisky with the traditional smooth, honeyed character of The Balvenie, married with notes of toffee and a hint of fruit, with a warm, lingering finish.



## **Balvenie 12 years Single malt Whisky**

**290**

**(On the rock)**

**25**

The Balvenie DoubleWood is a 12 Year Old Single Malt Whisky which gains its distinctive character from being matured in two wood types. Over the period of maturation it is transferred from a traditional oak whisky cask to a first fill European oak sherry cask. Each stage lends different qualities to the resulting single malt ~ the traditional casks soften and add character, whilst the sherry wood brings depth and fullness of flavour.

***\*On the rock : 2 Ounces (60ml) \****