

酒



~100ml

枡 [masu]

A square wooden box used to measure rice 900 years ago in Japan. Today *masu* are used to serve sake. We serve sake in *masu* with a glass inside. Order sake in *masu* if you want to enjoy different sakes by yourself.



~210ml

徳利 [tokkuri]

The flask sake is served in is called a tokkuri. When you order sake by the tokkuri here, we will offer you a sake cup, お猪口 [ochoko], of your choosing. We use custom made carbonized bamboo flasks as tokkuri, so we can serve any sake of your choosing in them chilled (using stainless steel "ice" cubes"), at room temperature or heated. Order sake by the tokkuri if you want to enjoy your sake with a drinking companion. Proper sake drinking etiquette for *tokkuri*: never serve yourself, keep the sake cup filled by pouring for each other.



720ml
(300-360ml)

瓶 [bin]

Of course we also serve our sake by the bottle (bin). Most sake are available in 720ml bottles. Some sake like the sparkling ones are only available in bottles of 300-360ml. We also offer ボトルキープ [bottle keep] service for sake and shochu. When you purchase a bottle but don't finish it, we will keep it for you for a future visit. Ask for the white marker to write your name on the bottle and we will keep it until your next visit.

~50ml

ガラス [glass]

Some sake are enjoyed in small portions by themselves, we serve these sake by the glass. These are special sake which you can enjoy for after dinner like you would a nice whisky. You can order them plain or on the rocks.

日本酒

Sake



JUNMAI

淡麗魚沼

Tanrei Uonuma. Has a smooth, round mouth-feel and balance between savoury taste and acidity.

€4.50

€7.95

辛口魚沼

Karakuchi Uonuma. Fermented at low temperature, producing a clean refreshing dryness with a sharp cleansing aftertaste.

€4.95

€8.95

濃醇魚沼

Noujun Uonuma. Made with lightly polished rice, aged for 2 years, creating a rich savoury taste.

€5.95

€10.95

€32.95

明利 ときわ盛

Meiri Tokiwa Sakari. Made with in-house developed yeast, allowing the umami and sourness of the rice spread throughout the palate. Dry and rich.

€5.95

€10.95

€32.95

菊盛 純米樽酒

Kikusakari Junmai Taru Sake. Matured slowly in Akita cedar barrels producing subtle aromas and flavours of cedar. Has some sweetness, initial pepper notes, a little bitterness and some detectable wood.

€6.95

€12.95

€37.95

八海山 特別純米

Hakkaisan Tokubetsu Junmai. Has a dry body with a mild and creamy texture. Made from water flowing down from mount Hakkai when the snow melts.

€6.95

€12.95

€37.95

南部美人 特別純米酒

Nanbu Bijin Tokubetsu Junmaishu. Rich, but refreshing, medium intensity of aromas. Quality rice notes with some floral characters and marshmallow. Made using local Gin-otome rice.

€7.95

€14.95

€43.95

HONJOZO

本醸造 本醸造

Nanbu Bijin Honjozo. Made with Hitomebore rice and water from Orizumebasenkyo, fermented carefully at low temperature, giving it an elegant scent and beautiful aftertaste.

€13.95

€40.95

真澄 特撰本醸造

Masumi Tokusen Honjozo. Fruitier and light, like a premium ginjo sake instead of honjozo.

€12.95

€37.95

JUNMAI GINJO / GINJO

黒人氣 純米吟醸

Kuro Ninki Junmai Ginjo. Gentle scent of ginjo with a wide range of flavours unique to pure rice.

€15.95

€46.95

城陽 純米吟醸55

Joyo Junmai Ginjo 55. An extra dry ginjo sake with a rich fragrance and a clean and refreshing taste.

€17.95

€52.95

花吹雪 純米吟醸

Hanafubuki Junmai Ginjo. Has a delicate light nose of melon rind and young green fruit combined with a light texture creating a balanced sake.

€17.50

€52.50

八海山 純米吟醸

Hakkaisan Junmai Ginjo. Has a delicate ginjo aroma and a fine, crisp mouthfeel, with clean aftertaste and a strong reverent finish.

€19.95

€58.95

日本酒



上善如水 純米吟醸

Jozen Mizuno Gotoshi Junmai Ginjo. Ripe cherry, fennel pollen and strawberry. Delicate and gentle with a mild palate full of soft minerals.

€13.95 €40.95

真澄 辛口生一本純米吟醸

Masumi Karakuchi Kijpon Junmai Ginjo. A well balanced dry sake with a pleasant sweetness. Light, dry, easy to drink sake.

€19.95 €58.95

JUNMAI DAIGINJO / DAIGINJO

ゴールド人気 純米大吟醸

Gold Ninki Junmai Daiginjo. Has a strong aroma and a solid taste. Dry but not too spicy with a clean, slight sweetness and light aftertaste.

€19.95 €58.95

城陽 純米大吟醸30

Joyo Junmai Daiginjo 30. Made with Yamada Nishiki rice from Joyo's own rice fields. Has a refreshing flavour, a fruity aroma and a deep and complex taste.

€37.95 €98.95

城陽 純米大吟醸40

Joyo Junmai Daiginjo 40. Nuances of red flowers and the scent of young papaya with a refreshing finish while feeling the sweetness and spicy taste of honey.

€34.95 €89.95

真澄 純米大吟醸 七號

Masumi Junmai Daiginjo Nanago. Brewed Yamahai style using Masumi's own yeast Number 7 with local Miyama Nishiki rice. Has a mild fragrance and a full-bodied flavour with well-balanced acidity and a clean finish.

€24.95 €73.95

真澄 純米大吟醸 山花

Masumi Junmai Daiginjo Sanka. Has a fresh, natural flavour that builds from cup to cup. An exceptionally easy-going premium daiginjo.

€23.95 €70.95

南部美人 純米大吟醸

Nanbu Bijin Junmai Daiginjo. Has a flowery aroma and full-bodied taste. Made with water from Orizumebasenkyo.

€34.95 €92.95

上善如水 純米大吟醸

Jozen Mizuno Gotoshi Junmai Daiginjo. Very floral with notes of cantaloupe and nectarine. The palate reveals much more depth such as pomegranate, vanilla and buttery corn ending with a nice balance of acidity.

€11.95 €20.95 €61.95

瀬祭 純米大吟醸 磨き二割三分

Dassai 23 Junmai Daiginjo Migaki Niwari Sanbu. Delicate floral aromas with a palate reminiscent of honey and an elegant lasting finish.

€19.95 €35.95 €99.95

瀬祭 純米大吟醸 磨き三割九分

Dassai 39 Junmai Daiginjo Migaki Sanwari Kyubu. Luscious and juicy character with a nectar like sweetness on the palate, followed by a long bright finale.

€16.95 €31.95 €88.95

瀬祭 純米大吟醸45

Dassai 45 Junmai Daiginjo. Has a graceful, elegant aroma with a clean finish. The improved version of the award-winning Dassai 50.

€14.95 €24.95 €73.95

真澄 大吟醸 夢殿

Masumi Junmai Daiginjo Yumedono. A hand-crafted competition sake with very intense fruit aromas, pleasant sweetness and mild acidity.

€33.95 €99.95

日本酒

SPARKLING



八海山 発泡にごり酒

Hakkaisan Happou Nigori Sake. A lightly sweet sake, crisp and refreshing with bright acidity.

€29.95

人気一 瓶内発酵 スパークリング純米吟醸

Ninki-ichi Binnai Hakkou Sparkling Junmai Ginjo. Aromas of steamed rice, yoghurt and lemon. Small and lively bubbles.

€27.95

炎雫 スパークリング清酒

Awashizuku Sparkling Sake. A low alcohol, sweet sparkling sake. Slightly sour taste that the refreshing acid of white koji brings out.

€17.95

上善如水 スパークリング

Jozen Mizuno Gotoshi Sparkling. A light, fruity and sourly sake with a light sparkle. A refreshing sake with a slightly dry finish.

€19.95

NIGORI

人気 にごり純米吟醸

Ninki Nigori Junmai Ginjo. Brewed using just-harvested rice. Has a mellow flavour and a gentle ginjo aroma.

€11.95

€21.95

€64.95

菊盛 蔵雫

Kikusakari Kurashizuku. A smooth, silky sake with citrus and melon aromas and a rich, complex flavor.

€7.95

€13.95

€21.95

マッコリ

Mak Gul Li. Korean raw rice wine, low-alcohol, slightly sweet, tangy, bitter and astringent.

€5.95

€9.95

OTHER

菊盛 山麩原酒

Kikusakari Yamahai Genshu. Brewed with the traditional method called 'Yamahai Jikomi'. Matured over one year.

€19.95

土佐鶴 吟醸酒アジュール

Tosatsuru Ginjoshu Azure. A super fresh, dry and modern ginjo sake made with pure deep sea water, reminiscent of eating citrus, pear and green apple sorbet on the seashore.

€24.95

福正宗 純米吟醸 豪華 [glass]

Fukumasamune Junmai Ginjo Gouka. A kinpaku (gold leaf) junmai ginjo sake with real gold flakes inside. A beautiful sight when the light reflect on the flakes floating in the sake cup.

€7.95

華鳩 華コロンブ [glass]

Hana Hato Hana Colombe. Aromas of honey, dried fruit, dried mushrooms and even a hint of fermented garlic. Not your everyday sake but still well balanced and elegant.

€8.95

モリジョ ビコラボ全麹 [glass]

Morijyobi Club Zen Kouji. A special sake made full with koji rice. Has a sweet flavor and an sour tastes. Drink with ice.

€8.95

金紋 熟成古酒山吹10年 [glass]

Kinmon Jukusei Koshu Yamabuki 10 Years. Gold coloured sake, made with a base 10 year old sake. The ultimate umami of sake.

€9.95

華鳩 貴醸酒8年 [glass]

Hana Hato Kijoshu Koshu 8 Years. Aged for eight years, has a similar nose to a sherry or port with a honey, nutty aroma. A balanced blend of dried fruits and earthy mushroom elements that has a malty aftertaste coupled with a full-body.

€9.95

南部美人 ゆずレモン酒 [glass]

Nanbu Bijin Yuzu Lemon Sake. Made using only junmai sake, yuzu juice and lemon juice.

€7.95

Shochu



焼 酒

JAPAN

黒霧島焼酎

Kuro Kirishima Imo Shochu. Shochu made from sweet potato, has a thick sweetness but a clear aftertaste.

€5.95

€39.95

三岳芋焼酎

Mitake Imo Shochu. Premium shochu made using sweet potatoes from Kagoshima and delicious water from Yakushima.

€6.95

€39.95

空と風と大地と焼酎

Sora to Kaze to Daichi to Shochu. Made by slowly fermenting Miyazaki sweet potatoe with Yamada Nishiki koji rice. Mellow taste and very crisp.

€6.95

€39.95

いいちこシルエット

Iichiko Silhouette. High-grade shochu made with barley, light and drinkable.

€5.95

€39.95

神の河

Kannoko. Amber-coloured shochu made from 100% Nijo barley, aged for 3 years. Mellow flavour through long-term aging.

€5.95

€39.95

紅乙女丸ごま祥酎

Beniotome Maru Sesame Goma Shochu. A sophisticated and gentle shochu made with barley and sesame.

€5.95

€39.95

空と風と大地と焼酎

Kiuchi Kome Shochu. Traditional shochu made by distilling daiginjo sake lees.

€5.95

€39.95

OKINAWA

端泉三日麴泡盛

Zuisen Third Koji Gold Awamori. This is not a shochu, but a similar beverage called awamori from the islands of Okinawa.

€5.95

€39.95

Shochu is a traditional Japanese distilled beverage made from grains and vegetables. Comparable to gin or jenever. Most shochu have an alcohol content around 25%. Shochu can be made with different bases, some of which are sweet potato (imo), barley, rice, buckwheat, sugar cane and sesame. Depending on what the base ingredient is, shochu comes in a wide variety of flavours and overtones.

Shochu can be served straight, on the rocks, mixed with soda or water or mixed with warm water. Shochu can also be found in our mixers.

You can also use our bottle keep service if you choose to order a bottle of shochu and don't finish it.

Shochu

焼 酒

KOREA

ジンロ チャミスル クラシック 韓国焼酎 [bin] €9.95
Jinro Chamisul Classic Soju.

CHINA

国窖1573白酒 €12.95
National Cellar (Guo Jia) 1573 Baichu. From the oldest continuously producing baijiu distillery in the world. A complex premium baijiu with a sharp aroma of peaches.

スイジンファン白酒 €11.95
Shui Jing Fang Baichu. Founded more than 600 years ago, this strong-aroma baijiu has a rich and concentrated aroma with notes of sour plums and sweet bitterness.

コウリャン白酒 €5.95
Kaoliang Baichu. Originating from the Ming Dynasty, made with fermented sorghum. A light-aroma baijiu.

メイクイルー白酒 €5.95
Mei Kuei Lu Baichu. Baijiu made from mixing Kaoliang with freshly picked Hamanasu flowers. Has a noble scent and gorgeous flavour.

二鍋頭白酒 €5.95
Er Guo Tou. A light-aroma baijiu made from sorghum. A clear and potent spirit, one of China's most drunk baijiu.

竹葉青酒酒 €5.95
Chu Yeh Ching. A distinct baijiu made with sorghum, barley, bamboo leaves and other Chinese herbs.

HOLLAND

ヴァン・ウィーズ・ヤング・ジュネヴァ (オランダ・ジン) €4.00
Van Wees Jonge Jenever.

ヴァン・ウィーズ・オールド・ジュネヴァ (オランダ・ジン) €4.50
Van Wees Oude Jenever.

Umeshu

梅酒

PLUM WINE

木内梅酒	€6.50
Kiuchi Umeshu. Made by pickling plums in triple-distilled award winning Hitashino Nest beer.	
しゅわしゅわ木内梅酒 [bin]	€12.50
Syuwa Syuwa Kiuchi Umeshu. Made with Hitachino Nest White Ale. A sparkling, refreshing, lightly sweet plum wine.	
チョーヤ梅酒	€5.50
Choya Umeshu. A balanced plum wine, refreshing and sweet.	
てまり緑茶梅酒	€6.50
Temari Yuzu Umeshu. A very nice combination of umeshu with the rich fragrance of freshly squeezed yuzu citrus. Very refreshing.	
てまり緑茶梅酒	€6.50
Temari Ryokucha Umeshu. A balanced combination of the refreshing bitterness of green tea with the sweetness and tartness of plum wine.	
てまりみかん梅酒	€6.50
Temari Mikan Umeshu. Made with Ajimaroshibori, the finest selection of mandarin juice from the Wakayam region.	
てまり赤しそ梅酒	€6.50
Temari Aka Shiso Umeshu. Nankobai (white plum from Wakayama) plum wine enhanced with a fresh and clean aftertaste of red shiso leaves.	
てまり蜂蜜梅酒	€6.50
Temari Hachimitsu Umeshu. Nankobai (white plum from Wakayama) plum wine infused with the mellow sweetness of honey.	

Umeshu (梅酒) is a Japanese liqueur made by steeping ume fruits, Japanese plum/apricot, while still unripe and green in liquor and sugar. It has a sweet, sour taste, and an alcohol content of around 10–15%. Traditionally, umeshu is made with shochu, but other types of alcoholic beverages can also be used.

Umeshu on the rocks is a very refreshing drink, especially on hot summer days.

Whisky

ウイスキー

響 JAPANESE HARMONY	€15.50
Hibiki Japanese Harmony. Made from malt whiskies from the Yamazaki and Hakushu distilleries and grain whiskies from the Chita distillery. Drawn from 5 different casks, including American white oak, Sherry and Mizunara oak. Created by master blender Shingo Torii and his Suntory whisky blending team.	
ニッカ竹鶴ピュアモルト	€10.50
Nikka Taketsuru Pure Malt Whisky. Non-age statement from Nikka, matured in sherry casks, giving it a rich and spiced nose. Best Japanese whisky according to Jim Murray's Whisky Bible 2020. No longer being produced and our last and only bottle	
ニッカ・フロム・ザ・バレル	€6.50
Nikka From the Barrel Whisky. A blend of single malt and grain whiskies, married in a variety of casks.	
あかし 名聲	€6.50
Akashi Meisei. An easy to drink whisky from the White Oak Distillery. Made with 45% malted barley and 55% grain, matured in American white oak casks.	
韮崎ブレンド	€6.50
Nirasaki Blended Whisky. Mellow, silky, smooth and slightly sweet.	
サントリー黄ラベル	€6.00
Suntory Yellow Label Whisky. A blend of bourbon-cask whisky from Yamazaki and Hakushu.	
ブラックニッカ・クリア	€6.00
Black Nikka Clear. A light, drinkable whisky made with whiskies from the Yoichi and Miyagikyo distilleries. Perfect for whisky beginners.	
カバラン シングルモルト	€7.50
Kavalan Single Malt Whisky. Award winning whisky made with water from the mountains of Taiwan and rye from Scotland.	

Japanese whiskies started out as an effort trying to recreate the style of Scotch whisky. Suntory and Nikka are the two big distilleries who are producing award winning whiskies now. Japanese whiskies were not much known outside of Japan before 2000, this changed in 2001 when Nikka won the "Best of the Best" at *Whiskey Magazine's* award. Ever since, Japanese whiskies have been winning awards every year.

Spirits & Liqueurs

スピリッツ と リキュール

和ウォッカ 40 Wa Premium Craft Vodka. Vodka with a sake base, made with spring water from Mito.	€6.00
グラッパ モンテ オエステ Kotsuzumi Monte Oeste Grappa. A Japanese-made grappa, smooth and fruity.	€6.50
コルコルグリーンラベル Cor Cor Green Rum. Made with sugar cane from Okinawa. Intense fruit notes with grassy touches.	€7.50
コルコルレッドラベル Cor Cor Red Rum. A molasses-based rum made from sugar cane. Rich and spicy with tones of cinnamon and cloves.	€6.50
サンソン Sang Som. A rum from Thailand, distilled from sugar cane, aged for 5 years in oak barrels.	€6.50
メコン Mehkong. The spirit of Thailand. Made from sugar cane and a bit of rice, blended with herbs and spices.	€6.50