

厳選日本酒

| SAKE SELECTIONS

HANDPICKED FROM JAPAN'S MOST  
DISTINGUISHED BREWERIES.

VINTAGES SUBJECT TO CHANGE  
ALL PRICES INCL. 8.1 % VAT IN CHF

# sake bottles 72CL

スパークリングワイン

SPARKLING

70.01

**HAKKAISAN — AWA** 130  
YAMADA NISHIKI, GOHYAKU-MANGOKU,  
MIYAMA NISHIKI | MINAMIUONUMA, NIIGATA, JP  
ELEGANT, DRY, FINE BUBBLES, CRISP FINISH.  
PAIRS WITH RAW OYSTERS, WHITE FISH, TEMPURA.  
TASTE PROFILE: DRY & CLEAN

70.02

**YATSUSHIKA — NIJI** 138  
RICE NOT SPECIFIED | KOKONOE, OITA, JP  
LIGHT, FRUITY, GENTLY SWEET, LOW ALCOHOL.  
PAIRS WITH FRESH FRUIT, SPICY DISHES, DESSERTS.  
TASTE PROFILE: SLIGHTLY SWEET & REFRESHING

70.03

**HAKKAISAN — NIGORI SHIRO-AWA, 36CL** 69  
YAMADA NISHIKI, GOHYAKU-MANGOKU,  
MIYAMA NISHIKI | MINAMIUONUMA, NIIGATA, JP  
CREAMY, SOFTLY SPARKLING, MELLOW RICE  
SWEETNESS. PAIRS WITH SPICY DISHES AND  
CREAMY APPETIZERS.  
TASTE PROFILE: MEDIUM-DRY & CREAMY

# sake tokkuri 14CL or by bottles 72CL

純米大吟醸

JUNMAI DAIGINJO

70.04

**KUHEIJI — HI NO KISHI** 84/350  
YAMADA NISHIKI | NAGOYA, AICHI, JP  
ELEGANT, DEEP, REFINED, MINERAL-DRIVEN  
WITH RIPE FRUIT AND GENTLE ACIDITY.  
PAIRS WITH SEA BREAM OR LOBSTER.  
TASTE PROFILE: MEDIUM-DRY & SOPHISTICATED

70.05

**KUHEIJI — BETSUATSURAE** 39/155  
YAMADA NISHIKI | ODAKA-CHO,  
MIDORI-KU (NAGOYA), AICHI, JP  
BALANCED, RIPE FRUIT SWEETNESS, ELEGANT  
ACIDITY, LAYERED AND PRECISE.  
PAIRS WITH WHITE FISHS.  
TASTE PROFILE: MEDIUM & ELEGANT

70.06

**KUHEIJI — SAUVAGE** 32/126  
OMACHI | ODAKA-CHO,  
MIDORI-KU (NAGOYA), AICHI, JP  
WILD, COMPLEX, UMAMI-DRIVEN WITH  
EXOTIC FRUIT AND DEPTH.  
PAIRS WITH DUCK OR SMOKED SALMON.  
TASTE PROFILE: CLEAN DRY & POWERFUL UMAMI

70.07

**MIZUBASHO — SUI** 27/109  
YAMADA NISHIKI |  
KAWABA VILLAGE, GUNMA, JP  
PURE, SMOOTH, LIGHTLY DRY WITH A CLEAN  
TEXTURE. PAIRS WITH TOFU,  
WHITE FISH SASHIMI OR VEGETABLE TEMPURA.  
TASTE PROFILE: SLIGHTLY DRY & REFRESHING

70.08

**HAKKAISAN — JUNMAI DAIGINJO** 31/125  
YAMADA NISHIKI, GOHYAKU-MANGOKU,  
MIYAMA NISHIKI | MINAMIUONUMA, NIIGATA, JP  
SILKY, TRANSPARENT, GENTLY DRY WITH  
SUBTLE RICE SWEETNESS. PAIRS WITH  
WHITE FISH SASHIMI, DASHI-MAKI TAMAGO,  
YAKITORI (SALT), VEGETABLE TEMPURA.  
TASTE PROFILE: MEDIUM-DRY & CLEAN

純米吟醸

JUNMAIGINJO

70.09

**TAMANOHIKARI — SHURAKU** 19/76  
BIZEN OMACHI | FUSHIMI-KU, KYOTO, JP  
FULL-BODIED UMAMI WITH REFRESHING ACIDITY.  
PAIRS WITH GRILLED CHICKEN, OMELET,  
SIMMERED WHITE FISH.  
TASTE PROFILE: DRY & CRISP

純吟醸

JINGO

70.10

**KUBOTA — SENJU** 22/87  
KOJI & KAKEMAI | NAGAOKA, NIIGATA, JP  
CRISP AND DRY WITH ELEGANT AROMA AND  
REFRESHING PALATE. PAIRS WITH WHITE FISH  
SASHIMI, TEMPURA, GRILLED SALTED FISH,  
LIGHTLY SEASONED MEAT DISHES.  
TASTE PROFILE: CRISP & DRY

特別純米

TOKUBETSU JUNMAI

70.11

**NANBU BIJIN** 27/109  
GIN-OTOME | NINOHE CITY, IWATE, JP  
SOFT, GENTLE MOUTHFEEL WITH GENTLE UMAMI  
AND GLAMOROUS AROMA. PAIRS WITH SASHIMI,  
TEMPURA OR CHICKEN.  
TASTE PROFILE: MEDIUM & CLEAN FINISH

70.12

**KEIGETSU — EXTRA DRY** 25/98  
GIN-NO-YUME/AKIHAKARI |  
TOSA DISTRICT, KOCHI, JP  
SHARP, GLAMOROUS AROMA WITH CRISP FINISH  
SUPPRESSING SWEETNESS. PAIRS WITH  
BONITO TATAKI, TEMPURA.  
TASTE PROFILE: EXTRA DRY & STRONG

純米

JUNMAI

70.13

**ZAKU — GEN-NO-TOMO** 26/104  
DOMESTIC RICE | SUZUKA CITY, MIE, JP  
FRESH AROMA LIKE GREEN APPLES WITH  
FIRM UMAMI CORE. PAIRS WITH  
PORK SHABU-SHABU OR WHITE FISH.  
TASTE PROFILE: DRY & CRISP

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生原酒

NAMA-GENSHU

70.14

**KEIRYU — ASA-SHIBORI** 22/89  
DOMESTIC RICE | SUZAKA CITY, NAGANO, JP  
RICH, CONCENTRATED FRESHLY PRESSED  
FLAVOR, THICK AND SYRUPY. PAIRS WITH  
TOFU, HEAVY SIMMERED DISHES.  
TASTE PROFILE: SWEET TO MEDIUM & FULL BODY

70.15

**HANEYA — KIRABI** 29/117  
GOHYAKU-MANGOKU |  
TOYAMA CITY, TOYAMA, JP  
FRESH, JUICY ACIDITY WITH FRUITY SWEETNESS.  
PAIRS WITH WHITE FISH SASHIMI OR SMOKED SALMON.  
TASTE PROFILE: SWEET TO MEDIUM & CLEAN

山麴

YAMAHAI

70.16

**KITAYA SOUDEN** 26/103  
YAMADA NISHIKI | YAME CITY, FUKUOKA, JP  
RICH ACIDITY, DEEP UMAMI, CRISP FINISH.  
PAIRS WITH BRAISED PORK.  
TASTE PROFILE: MEDIUM TO MEDIUM-DRY & CRISP

70.17

**UROKO** 28/112  
DOMESTIC RICE |  
NASUKARASUYAMA CITY, TOCHIGI, JP  
RICH AND SAVORY WITH DRIED FRUIT AND  
CHOCOLATE NOTES. PAIRS WITH EEL KABAYAKI.  
TASTE PROFILE: RICH & MEDIUM

生酛造り

KIMOTO

70.18

**URAKASUMI — KIOKE** 27/109  
MANAMUSUME | SHIOGAMA CITY, MIYAGI, JP  
CALM UMAMI WITH ACIDITY FROM WOODEN TANK  
FERMENTATION. PAIRS WITH SALT-GRILLED EEL,  
AGED SOY SAUCE DISHES.  
TASTE PROFILE: MEDIUM & BALANCED

70.19

**NIIDA SHIZENSHU —** 29/115  
**JUNMAI GINJO KIMOTO**  
NATURALLY CULTIVATED RICE |  
KORIYAMA CITY, FUKUSHIMA, JP  
SWEET, CONCENTRATED RICE SWEETNESS  
WITH COMPLEX ACIDITY.  
PAIRS WITH MISO-BASED DISHES.  
TASTE PROFILE: SWEET & FULL BODY

濁り

CLOUDY SAKE

70.20

**SHIRAKAWAGO — SASANIGORI** 23/94  
AKEBONO | OGAKI CITY, GIFU, JP  
CONCENTRATED RICE SWEETNESS WITH  
FRUITY GINJO FINISH.  
PAIRS WITH BEEF.  
TASTE PROFILE: MEDIUM & RICH

熟成酒

AGED SAKE

70.21

**HAKKAISAN YUKIMURO —** 47/188  
**AGED 3 YEARS JUNMAI DAIGINJO**  
YAMADA NISHIKI, GOHYAKU-MANGOKU,  
MIYAMA NISHIKI | MINAMIUONUMA, NIIGATA, JP  
MELLOW WITH ROUNDED EDGES FROM AGING,  
CLEAR AND DEEP. PAIRS WITH YELLOWTAIL  
SASHIMI OR MISO-GRILLED FISH.  
TASTE PROFILE: MEDIUM & SMOOTH

RARE SINGLE BOTTLE

70.22

☐ — **SQUARE ONE, 37.5CL/75CL** 95/185  
MIYAMA NISHIKI | OBUSE, NAGANO, JP  
ROBUST, BOLD, TRADITIONAL STYLE WITH  
A SHARP DRY FINISH. PAIRS WITH WAGYU  
SHIGURENI POT RICE, WAGYU KATSU SANDWICH  
AND RICH MEAT DISHES.  
TASTE PROFILE: DRY & FULL BODY