



MODERN JAPANESE IZAKAYA
BERAWA-CANGGU

Sake

BOTTLE

HAKUSHIKA GINJO NAMACHOZO 430 / 1,020
300 ML / 720 ML

Sake Meter Value: +2 | Acidity: 1.2 |
Seimaibuai (Rice Polishing Rate): 60% |
Prefecture: Hyogo |
Best Served: Chilled, Room Temperature

HAKKAISAN TOKUBETSU HONJOZO 460 / 1,100
300 ML / 720 ML

Sake Meter Value: +4 | Acidity: 1.0 |
Seimaibuai (Rice Polishing Rate): 55% |
Prefecture: Niigata | Best Served: Chilled,
Room Temperature, Warm

RYUJIN KAKUSHI GINJO NAMAZUME 1,150
720 ML

Sake Meter Value: -2.0 | Acidity: 1.3 |
Seimaibuai (Rice Polishing Rate): 55% |
Prefecture: Gunma | Best Served: Chilled

ICHINOKURA KARAKUCHI TOKUBETSU JUNMAI 590 / 1,250
300 ML / 720 ML

Sake Meter Value: +2 | Acidity: 1.3 |
Seimaibuai (Rice Polishing Rate): 55% |
Prefecture: Miyagi | Best Served: Chilled,
Room Temperature, Warm

OZEKI OSAKAYA CHOBEI DAIGINJO 670 / 1,450
300 ML / 720 ML

Sake Meter Value: +4 | Acidity: 1.3 |
Seimaibuai (Rice Polishing Rate): 50% |
Prefecture: Hyogo | Best Served: Room Temperature

HAKKAISAN JUNMAI DAIGINJO 775 / 1,600
300 ML / 720 ML

Sake Meter Value: +4 | Acidity: 1.2 |
Seimaibuai (Rice Polishing Rate): 45% |
Prefecture: Niigata | Best Served: Chilled

Sake

SWEET

FRUIT INFUSED SAKE
50ML / 180ML / 300ML
Mango | Passionfruit

50 / 175 / 285

KUROSAWA NIGORI
300ML

395

Sake Meter Value: -4.0 | Acidity: 2.0 |
Seimaibuai (Rice Polishing Rate): 70% |
Prefecture: Hagano |
Best Served: Chilled (Shake well before pouring)

UMESHU
50ML / 180ML / 300ML

65 / 220 / 365

Umeshu is popularly known as plum wine.
It is a traditional Japanese liqueur
Made from the Japanese ume plum fruit

ASK FOR OUR 'SAKE GUIDE' TO MAXIMIZE
YOUR SAKE CHOICE AND EXPERIENCE.