



MODERN JAPANESE IZAKAYA
BERAWA-CANGGU

Sake

HOUSE

SESSHU OTOKOYAMA FUTSUSHU 175 / 285 / 1,550
180 ML / 300 ML / 1,8 L

Sake Meter Value: +3 | Acidity: 1.5 |
Seimaibuai (Rice Polishing Rate): Na |
Prefecture: Hyogo | Best Served: Chilled, Hot

KUROSAWA JUNMAI KIMOTO 225 / 375 / 1,950
180 ML / 300 ML / 1,8 L

Sake Meter Value: +3 | Acidity: 1.7 |
Seimaibuai (Rice Polishing Rate): 65% |
Prefecture: Nagano | Best Served: Chilled,
Room Temperature, Warm

OZE NO YUKIDOKE 275 / 455 / 2,450
OHKARAKUCHI JUNMAI
180 ML / 300 ML / 1,8 L

Sake Meter Value: +10 | Acidity: 1.8 |
Seimaibuai (Rice Polishing Rate): 60% |
Prefecture: Gunma | Best Served: Chilled, Warm



Wine

WHITE

GLASS

BOTTLE

UNDURRAGA 100 450
Chardonnay - Chile - 2022

WOVEN STONE 135 590
Sauvignon Blanc - N.Z. - 2021

RED

UNDURRAGA 100 450
Cabernet Sauvignon - Chile - 2020

PROTOS ROBLE 135 590
Tempranillo - Spain - 2020

SPARKLING

MAN 125 500
Chenin Blanc - South Africa