



MODERN JAPANESE IZAKAYA
BERAWA-CANGGU

Wine



WHITE	GLASS	BOTTLE
UNDURRAGA Chardonnay - Chile - 2022	100	450
SHEARWATER Sauvignon Blanc - N.Z. - 2023	135	590
PROTOS Verdejo - Spain - 2022	140	600
RED		
UNDURRAGA Cabernet Sauvignon - Chile - 2021	100	450
MARQUES DE RISCAL PROXIMO Tempranillo - Spain - 2017	135	590
FINCA LAS MORAS BARREL SELECT Malbec - Argentina - 2023	150	650
ROSE		
BABICH Pinot Noir - N.Z - 2022	160	700
SPARKLING		
MAN Chenin Blanc - South Africa	125	500



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Sake



SESSHU OTOKOYAMA FUTSUSHU
180 ML / 300 ML / 1,8 L

175 / 285 / 1,550

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

KUROSAWA JUNMAI KIMOTO
180 ML / 300 ML / 1,8 L

225 / 375 / 1,950

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

OZE NO YUKIDOKE
OHKARAKUCHI JUNMAI
180 ML / 300 ML / 1,8 L

275 / 455 / 2,450

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



Sake

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.**