



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