



MODERN JAPANESE IZAKAYA
BERAWA-CANGGU

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

50 / 175 / 285

Mango | Passionfruit

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.