



MODERN JAPANESE IZAKAYA
BERAWA-CANGGU

Wine



WHITE	GLASS	BOTTLE
VITICOLTORI PONTE Chardonnay - Italy - 2023	100	450
BODEGAS BERONIA Viura - Spain - 2022	135	600
SHEARWATER Sauvignon Blanc - N.Z. - 2025	135	600
RED		
COUSINO - MACUL ANTIGUAS RESERVAS Cabernet Sauvignon - Chile - 2018	100	450
MARQUES DE RISCAL PROXIMO Tempranillo - Spain - 2021	135	600
FINCA LAS MORAS BARREL SELECT Malbec - Argentina - 2024	150	650
ROSE		
FRANCK MASSARD MAS AMOR ROSADO Garnacha-Tempranillo Blend - Spain - 2022	150	650
SPARKLING		
EXPRESSION PREMIUM BRUT Macabeo - Spain - 2023	135	600



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Sake



SESSHU OTOKOYAMA FUTSUSHU

120 / 175 / 285 / 1,550

SOSOGI-KOBOSHI / 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

KEIRYU ASASHIBORI SHUPIN

195 / 285 / 475 / 1,350

SOSOGI-KOBOSHI / 180 ML / 300 ML / 900 ML

Sake Meter Value: -6 | Acidity: 2 |

Seimaibuai (Rice Polishing Rate): 70% |

Prefecture: Nagano | Best Served: Chilled,

BORN GOLD MUROKA JUNMAI DAIGINJO

225 / 325 / 525 / 3,000

SOSOGI-KOBOSHI / 180 ML / 300 ML / 1.8 ML

Sake Meter Value: +1 | Acidity: 1.6 |

Seimaibuai (Rice Polishing Rate): 50% |

Prefecture: Fukui | Best Served: Chilled, Warm



Sake

FRUIT INFUSED SAKE

50 / 175 / 285

50ML / 180ML / 300ML

Mango | Passionfruit

KUROSAWA NIGORI

395

300ML

Sake Meter Value: -4.0 | Acidity: 2.0 |

Seimaibuai (Rice Polishing Rate): 70% |

Prefecture: Hagano |

Best Served: Chilled (Shake well before pouring)

UMESHU

65 / 220 / 365

50ML / 180ML / 300ML

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.