

SAKE SPECIALS

Available from Monday to Thursday, 11.30am to 7.30pm only. Excludes public holidays and eve of public holidays.



Koshijino Kobai Hiyaoroshi Honjozo

Seasonal Autumn Japanese Sake. Exquisite like our seasonal fishes, enjoy it with our sushi and sashimi. Boasting an aromatic flavour with a rich taste, it is best paired with seafood.

Prefecture: Niigata
Rice Polishing Ratio: 65%
Acidity: 1.3
Sake Meter Value: +4

30
180ml

42
300ml



Muramastu Junmai Daiginjo

Steeped in over 200 years of sake making, Kinshihai brewery brewed this Junmai Daiginjo "Muramatsu" as a tribute to the sake predecessors. This sake features a rich fruity taste completed with a refreshing finish. Limited quantities only.

Prefecture: Niigata
Rice Polishing Ratio: 45%
Acidity: 1.5
Sake Meter Value: +1

30
180ml

42
300ml



Suigei Junmai Ginjo Ginrei Hakuro

A sake with a firm and crisp aftertaste. This acidity is unique to Suigei. Aged at ice temperature, it gives the sake a full bodied taste.

Prefecture: Ginpu (Hokkaido)
Rice Polishing Ratio: 50%
Acidity: 1.7
Sake Meter Value: +7

30
180ml

42
300ml

SAKE METER VALUE

-10
SWEET

0
NEUTRAL

+10
DRY