

SAKE SPECIALS

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



Sen Sake Daiginjo

Exclusively crafted for Sen of Japan, crisp and bright notes of fresh fruits on the nose, the Sen Sake Daiginjo is clean and smooth on the palate, finishing with subtle dryness. Best paired with our Hamachi Kama and Mekajiki Steak.

Prefecture: Nagano
Rice Polishing Ratio: 39%
Sake Meter Value: +4

52
300ml



Atagonomatsu Junmai Ginjo Sasara

The aroma of banana and melon quickly dissipates, leaving a refreshing acidity. This well-balanced sake offers an elegant subtlety, making it easy to drink and gentle on the palate. It is an excellent choice for those new to sake. Best paired with various sashimi.

Prefecture: Miyagi
Rice Polishing Ratio: 55%
Sake Meter Value: +4

52
300ml



The Night Emperor Daybreak

This low-alcohol sake is dry and crisp with a thick acidity, creating a refreshing and invigorating finish. The balanced profile makes it an ideal choice for any occasion. Best paired with our baked oysters with spicy aioli.

Prefecture: Hiroshima
Rice Polishing Ratio: 60%
Sake Meter Value: +2

52
300ml

SAKE METER VALUE

-10
SWEET

0
NEUTRAL

+10
DRY