



**Juyondai** is one of the most sought after sake brand in the market due to its glamorous and mysterious reputation in the sake world. Whoever tasted it would agree that Juyondai takes Japanese sake to another level one could ever imagine.

Founded in Edo period 1615 with over 400 years of history in the northern Japanese Yamagata Prefecture as the Takagi Shuzo brewery. The brand Juyondai “十四代” comes from their last toji (head brewer) who is the 14th generation of this historial brewery.

		Price HK\$	
<b>Juyondai Red Label</b>	十四代 紅標	720ml	2880
Expressive on the nose with elegant layers of yellow peach, golden delicious apple, nashi pear and cherry blossom. Silky smooth in texture with rich, opulent flavours of exotic fruit that swell gracefully on the palate. Medium bodied with a defining structure that starts off lean and then rounds out the mid-palate before departing with a along, refreshing, off-dry finish.			
<b>Juyondai Black Label</b>	十四代 黒標	720ml	3880
Luscious, tropical aromas of lychee, melon and gooseberry laced with soft notes of white flowers resonate on the palate. An exquisite arrangement of bright fruit and subtle umami rice flavours create an ambrosial expression, framed by a delightful, fresh acidity. The flavour rolls across the mouth and swells in a smooth, silky wave before receding into a clean, elegant finish.			
<b>Juyondai Gold Label</b>	十四代 金標	720ml	4280
Beautifully perfumed with a luxurious layering of melon, white peach and a hint of anise on the nose. The palate is smooth and finely structured, with an exquisite orchestration of lush stone fruit flavours and rich umami notes imparted by the Yamada Nishiki rice. A fresh acidity enhances the fruit and carries the flavour to a long, pure finish. The overall impression is one of elegance and harmony.			



**Domaine Kurodashō** 久野九平治本店 黒田庄 is a sake brand under Kuheiiji 九平次 of Banjo Sake Brewery 萬乗醸造, who specializes in brewing high-end Japanese sake. The brewery is located in Hyogo prefecture 兵庫縣 and uses Yamadanishiki 山田錦 (known as the king of sake rice) to make sake. The Yamadanishiki grown in Hyogo is considered the best in Japan.

Deeply influenced by wine culture, especially by the Burgundians, the philosophy of Domaine Kurodashō is different from most other breweries by that it particularly emphasizes the concept of “domaine” – the crops used for brewing (rice in the case of sake) must come from the brewery’s own farmland, grown in-house rather than procured from others. From 2010, they start to grow own rice in Hyogo prefecture. Domaine Kurodashō attaches great importance to the climate, soil, and geographical location where the rice fields are located. This is obviously the concept of “terroir” for wine, which is presented by the distinctive styles of Takou 田高, Fukuji 福地 and Monryu 門柳.

			Price HK\$
Domaine Kurodashō Takou 2019	久野九平治本店 黒田庄町 田高 2019	750ml	1250
Domaine Kurodashō Fukuji 2019	久野九平治本店 黒田庄町 福地 2019	750ml	1250
Domaine Kurodashō Monryu 2020	久野九平治本店 黒田庄町 門柳 2020	750ml	2380

SAKE 清酒

DAIGINJYO 大吟釀

Takashimizu Junmai Daiginjo

Origin: Akita Prefecture | RPR: 45% | Rice: Akita Sake Komachi

Kikusaki Junmai Daiginjo

Origin: Nagano Prefecture | RPR: 49% | Rice: Miyamanishiki

Char Bennett Nakadori Junmai Daiginjo

Origin: Nagano Prefecture | RPR: 50% | Rice: Japanese rice

Miyoshikiku Junmai Daiginjo 'Ayane'

Origin:Tokushima Prefecture | RPR: 50% | Rice: Yamada Nishiki

Eiko Fuji The Platinum Junmai Ginjo  
Unpasteurized Undiluted Sake

Origin: Yamagata Prefecture | RPR: 33% | Rice: Yukimegami

Miyoshikiku Junmai Daiginjo 'Fukuro-tsuri'

Origin:Tokushima Prefecture | RPR: 40% | Rice: Yamada Nishiki

GINJYO 吟釀

Hana Kizakura Junmai Ginjo

Origin: Kyoto Prefecture | RPR: 60% | Rice: Koshihikari

Fukuju Junmai Ginjo

Origin: Hyogo Prefecture | RPR: 60% | Rice: Yamada Nishiki

Chikurin Karoyaka Organic Junmai Daiginjo

Origin: Okayama Prefecture | RPR: 50% | Rice: Yamada Nishiki

Miyoshikiku Junmai Ginjo 'Orie'

Origin: Tokushima Prefecture | RPR: 55% | Rice: Yamada Nishiki

JUNMAI/HONJOZO 純米/本釀造

Shichida 75 Junmai

Origin: Saga Prefecture | RPR: 75% | Rice: Yamada Nishiki

Fukucho Seafood White Koji Junmai

Origin: Hiroshima Prefecture | RPR: 70% | Rice: Japanese rice

Izumibashi Pink Tombo Kimoto Junmai

Origin: Kanto, Koshinetsu Prefecture | RPR: 60% | Rice: Shinriki

高清水 純米大吟釀

地區: 秋田縣 | 精米歩合: 45% | 原料米: 秋田酒小町

菊咲 純米大吟釀

地區: 長野縣 | 精米歩合: 49% | 原料米: 美山錦

慧 班尼特 中取 純米大吟釀

地區: 長野縣 | 精米歩合: 50% | 原料米: 日本產米

三芳菊 純米大吟釀 綾音

地區: 德島縣 | 精米歩合: 50% | 原料米: 山田錦

栄光富士ザ・プラチナ 純米大吟釀  
無過濾生原酒

地區: 山形縣 | 精米歩合: 33% | 原料米: 雪女神

三芳菊 純米大吟釀 座花酔月 袋吊

地區: 德島縣 | 精米歩合: 40% | 原料米: 山田錦

花 黄櫻 純米吟釀

地區: 京都府 | 精米歩合: 60% | 原料米: 越光米

福壽 純米吟釀

地區: 兵庫縣 | 精米歩合: 60% | 原料米: 山田錦

竹林 Karoyaka 有機 純米吟釀

地區: 岡山縣 | 精米歩合: 50% | 原料米: 山田錦

三芳菊 純米吟釀 織繪

地區: 德島縣 | 精米歩合: 55% | 原料米: 山田錦

七田 七割五分 純米酒

地區: 佐賀縣 | 精米歩合: 75% | 原料米: 山田錦

富久長 海風土 白麴純米酒

地區: 廣島縣 | 精米歩合: 70% | 原料米: 日本產米

泉橋 粉紅蜻蜓 生酛純米

地區: 關東、甲信越縣 | 精米歩合: 60% | 原料米: 神力

Price

720ml 550

720ml 630

720ml 680

720ml 900

720ml 980

720ml 1100

720ml 480

720ml 580

720ml 580

720ml 700

720ml 550

720ml 580

720ml 600

Corkage price charge of \$350

A service charge of 10% will be added to your bill

## SAKE 清酒

### SHOCHU/UMESHU/OTHERS 焼酎/梅酒/其他

#### Hinoshita Musou Junmai Sparkling Nama

Origin: Saga Prefecture | RPR: 60% |  
Rice: Yamada Nishiki Flower of Saga

#### 日下無雙 純米氣泡生酒

地區：佐賀縣 | 精米歩合：60% | 原料米：さがの華

720ml

#### Price

580

#### Sake Tochiakane Red - Brewed by Strawberry

Origin: Tochigi | Ingredients: Sake, strawberry flower yeast

#### 士多啤梨花酵母 粉紅清酒

地區：栃木縣 | 原材料：清酒(日本產米)、士多啤梨

500ml

580

#### Shichiken Yama no kasumi Sparkling Sake

Origin: Yamanashi Prefecture | RPR: 55% | Rice: Japanese rice

#### 七賢山ノ霞スパークリング 氣泡清酒

地區：山梨縣 | 精米歩合：55% | 原料米：日本產米

720ml

680

#### Sengetsu Momomo Peach Liqueur

Origin: Kumamoto | Ingredients:Shochu, peach, fructose, malic acid

#### 纖月 蜜桃果酒

地區：熊本縣 | 原材料：焼酎，赤桃，果糖，蘋果酸

500ml

450

#### Iki Yuzukomachi Yuzu Liqueur

Origin: Nagasaki Prefecture | Ingredients: Shochu, yuzu, fructose

#### 壹岐 柚子小町 柚子酒

地區：長崎縣 | 原材料：焼酎，柚子，果糖

500ml

450

#### Kuroushi Umeshu

Origin: Kinki, Chugoku | Ingredients: Sake, umeshu, saccharides

#### 黒牛 梅酒

地區：近畿、中国地方 | 原材料：清酒，梅酒，糖類

500ml

480

#### Nishi Tomino Houzan Imo Shochu

Origin: Kagoshima Prefecture | Ingredients: Sweet potato, rice koji

#### 西酒造 富乃寶山 芋焼酎

地區：鹿児島縣 | 原材料：薩摩甘薯，米麴

720ml

480

#### Aoitsuru Miki Brewery Daigin Koshu

Origin: Hyogo Prefecture | RPR: 50% | Rice: Yamada Nishiki

#### 葵鶴 大吟古酒

地區：兵庫縣 | 精米歩合：50% | 原料米：山田錦

720ml

1200