

SAKE



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 historical brewery.

			Price HK\$
Juyondai Red Label	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 long, refreshing, off-dry finish.			
Juyondai Black Label	十四代 黑標	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.			
Juyondai Gold Label	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.			

Corkage price charge of \$350

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



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

SAKE 清酒

DAIGINJYO 大吟釀

Takashimizu Junmai Daiginjo

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

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

720ml

550

Kikusaki Junmai Daiginjo

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

菊咲 純米大吟釀

地區: 長野縣 | 精米歩合: 49% | 原料米: 美山錦

720ml

630

Char Bennett Nakadori Junmai Daiginjo

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

慧 班尼特 中取 純米大吟釀

地區: 長野縣 | 精米歩合: 49% | 原料米: 美山錦

720ml

680

Miyoshikiku Junmai Daiginjo 'Ayane'

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

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

720ml

900

Eiko Fuji The Platinum Junmai Ginjo Unpasteurized Undiluted Sake

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

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

720ml

980

Miyoshikiku Junmai Daiginjo 'Fukuro-tsuru'

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

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

720ml

1100

GINJYO 吟釀

Hana Kizakura Junmai Ginjo

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

花 黄櫻 純米吟釀

地區: 京都府 | 精米歩合: 60% | 原料米: 越光米

720ml

480

Fukuju Junmai Ginjo

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

福壽 純米吟釀

地區: 兵庫縣 | 精米歩合: 60% | 原料米: 山田錦

720ml

580

Miyoshikiku Junmai Ginjo 'Orie'

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

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

720ml

700

JUNMAI/HONJOZO 純米/本釀造

Shichida 75 Junmai

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

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

720ml

550

Fukucho Seafood White Koji Junmai

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

富久長 海風土 白麹純米酒

地區: 廣島縣 | 精米歩合: 70% | 原料米: 日本產米

720ml

580

Izumibashi Pink Tombo Kimoto Junmai

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

泉橋 粉紅蜻蜓 生醱純米

地區: 關東、甲信越縣 | 精米歩合: 60% | 原料米: 神力

720ml

600

Corkage price charge of \$350

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

SAKE 清酒

SHOCHU/UMESHU/OTHERS 燒酎/梅酒/其他

Price

Hinoshita Musou Junmai Sparkling Nama

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

日下無雙 純米氣泡生酒

地區: 佐賀縣 | 精米歩合: 60% | 原料米: 山田錦

720ml

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

織月 蜜桃果酒

地區: 熊本縣 | 原材料: 燒酎, 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: 燒酎, 柚子, 果糖

500ml

450

Kuroushi Umeshu

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

黑牛 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 芋燒酎

地區: 鹿兒島縣 | 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