



**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\$
<b>Domaine Kurodashō Takou 2019</b>	久野九平治本店 黒田庄町 田高 2019	750ml	1250
<b>Domaine Kurodashō Fukuji 2019</b>	久野九平治本店 黒田庄町 福地 2019	750ml	1250
<b>Domaine Kurodashō Monryu 2020</b>	久野九平治本店 黒田庄町 門柳 2020	750ml	2380

## SAKE 清酒

## DAIGINJYO 大吟醸

Price

<b>Echigo Zakura Suiraku Mukyoku Daiginjo</b> Origin:Niigata Prefecture   RPR: 50%   Rice: Japanese rice	<b>越後櫻醉樂無極大吟醸</b> 地區: 新潟縣   精米歩合: 50%   原料米: 日本產米	720ml	550
<b>Takashimizu Junmai Daiginjo</b> Origin: Akita Prefecture   RPR: 45%   Rice: Akita Sake Komachi	<b>高清水 純米大吟醸</b> 地區: 秋田縣   精米歩合: 45%   原料米: 秋田酒小町	720ml	550
<b>Tenju Chokaisan Junmai Daiginjo</b> Origin: Akita Prefecture   RPR: 50%   Rice: Tenju Sake Rice Research Association Contractual	<b>天壽 烏海山 純米大吟醸</b> 地區: 秋田縣   精米歩合: 50%   原料米: 秋田縣契約栽培米	720ml	580
<b>Char Bennett Nakadori Junmai Daiginjo</b> Origin: Nagano Prefecture   RPR: 49%   Rice: Miyamanishiki	<b>慧 班尼特 中取 純米大吟醸</b> 地區: 長野縣   精米歩合: 49%   原料米: 美山錦	720ml	680
<b>Koshimeijo Koshi No Tsuru Junmai Daiginjo</b> Origin:Niigata Prefecture   RPR: 50%   Rice: Gohyakumangoku	<b>越之鶴 中取 純米大吟醸</b> 地區: 新潟縣   精米歩合: 50%   原料米: 五百萬石	720ml	680
<b>Dassai 39 Junmai Daiginjo</b> Origin:Yamaguchi Prefecture   RPR: 39%   Rice: Yamada Nishiki	<b>獺祭 三割九分 純米大吟醸</b> 地區: 山口縣   精米歩合: 39%   原料米: 山田錦	720ml	750
<b>Miyoshikiku Junmai Daiginjo 'Ayane'</b> Origin:Tokushima Prefecture   RPR: 50%   Rice:Yamada Nishiki	<b>三芳菊 純米大吟醸 綾音</b> 地區: 德島縣   精米歩合: 50%   原料米: 山田錦	720ml	900
<b>Eiko Fuji The Platinum Junmai Ginjo Unpasteurized Undiluted Sake</b> Origin: Yamagata Prefecture   RPR: 33%   Rice: Yukimegami	<b>栄光富士ザ・プラチナ 純米大吟醸 無過濾生原酒</b> 地區: 山形縣   精米歩合: 33%   原料米: 雪女神	720ml	980
<b>Miyoshikiku Junmai Daiginjo 'Fukuro-tsuru'</b> Origin:Tokushima Prefecture   RPR: 40%   Rice: Yamada Nishiki	<b>三芳菊 純米大吟醸 座花酔月 袋吊</b> 地區: 德島縣   精米歩合: 40%   原料米: 山田錦	720ml	1100
<b>GINJYO 吟醸</b>			
<b>Fukuju Junmai Ginjo</b> Origin: Hyogo Prefecture   RPR: 60%   Rice: Yamada Nishiki	<b>福壽 純米吟醸</b> 地區: 兵庫縣   精米歩合: 60%   原料米: 山田錦	720ml	580
<b>Miyoshikiku Junmai Ginjo 'Orie'</b> Origin: Tokushima Prefecture   RPR: 55%   Rice: Yamada Nishiki	<b>三芳菊 純米吟醸 織繪</b> 地區: 德島縣   精米歩合: 55%   原料米: 山田錦	720ml	700

Corkage price charge of \$350

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

# SAKE

## SAKE 清酒

### JUNMAI/HONJOZO 純米/本醸造

			Price
<b>Kikusaki Tokusen</b> Origin: Nagano Prefecture   RPR: 65%   Rice: Miyamanishiki	<b>菊咲特撰</b> 地區: 長野縣   精米歩合: 65%   原料米: 美山錦	720ml	350
<b>Fukucho Seafood White Koji Junmai</b> Origin: Nagano Prefecture   RPR: 59%   Rice: Miyamanishiki	<b>瀧澤特醸</b> 地區: 長野縣   精米歩合: 59%   原料米: 美山錦	720ml	350
<b>Fukucho Seafood White Koji Junmai</b> Origin: Hiroshima Prefecture   RPR: 70%   Rice: Japanese rice	<b>富久長 海風土 白麴純米酒</b> 地區: 廣島縣   精米歩合: 70%   原料米: 日本產米	720ml	580
<b>Mutsu-Hassen V1116 Junmai</b> Origin: Aomori Prefecture   RPR: 55%   Rice: Aomori rice	<b>陸奥八仙 V1116 純米酒</b> 地區: 青森縣   精米歩合: 55%   原料米: 華吹雪	720ml	630

### SHOCHU/UMESHU/OTHERS 燒酎/梅酒/其他

<b>Hinoshita Musou Junmai Sparkling Nama</b> Origin: Saga Prefecture   RPR: 60%   Rice: Yamada Nishiki	<b>日下無雙 純米氣泡生酒</b> 地區: 佐賀縣   精米歩合: 60%   原料米: 山田錦	720ml	580
<b>Sake Tochiakane Red - Brewed by Strawberry Flower Yeast</b> Origin: Tochigi   Ingredients: Sake, strawberry flower yeast	<b>士多啤梨花酵母 粉紅清酒</b> 地區: 栃木縣   原材料: 清酒(日本產米)、士多啤梨花酵	720ml	580
<b>Shichiken Yama no kasumi Sparkling Sake</b> Origin: Yamanashi Prefecture   RPR: 55%   Rice: Japanese rice	<b>七賢山ノ霞スパークリング 氣泡清酒</b> 地區: 山梨縣   精米歩合: 55%   原料米: 日本產米	720ml	680
<b>Sengetsu Momomo Peach Liqueur</b> Origin: Kumamoto   Ingredients: Shochu, peach, fructose, acid	<b>織月 蜜桃果酒</b> 地區: 熊本縣   原材料: 燒酎, 赤桃, 果糖, 蘋果酸	500ml	450
<b>Iki Yuzukomachi Yuzu Liqueur</b> Origin: Nagasaki Prefecture   Ingredients: Shochu, yuzu,	<b>壹岐 柚子小町 柚子酒</b> 地區: 長崎縣   原材料: 燒酎, 柚子, 果糖	500ml	450
<b>Kuroushi Umeshu</b> Origin: Kinki, Chugoku   Ingredients: Sake, umeshu,	<b>黑牛 梅酒</b> 地區: 近畿、中国地方   原材料: 清酒, 梅酒, 糖類	500ml	480
<b>Nishi Tomino Houzan Imo Shochu</b> Origin: Kagoshima Prefecture   Ingredients: Sweet potato, rice	<b>西酒造 富乃寶山 芋燒酎</b> 地區: 鹿兒島縣   原材料: 薩摩甘薯, 米麴	720ml	480
<b>Aoitsuru Miki Brewery Daigin Koshu</b> Origin: Hyogo Prefecture   RPR: 50%   Rice: Yamada Nishiki	<b>葵鶴 大吟古酒</b> 地區: 兵庫縣   精米歩合: 50%   原料米: 山田錦	720ml	1200

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