



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

Corkage price charge of \$350

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

## SAKE 清酒

## DAIGINJYO 大吟醸

## Echigo Zakura Suiraku Mukyoku Daiginjo

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

## 越後櫻醉樂無極大吟醸

地區: 新潟縣 | 精米歩合: 50% | 原料米: 日本産米

720ml

Price

550

## Takashimizu Junmai Daiginjo

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

## 高清水 純米大吟醸

地區: 秋田縣 | 精米歩合: 45% | 原料米: 秋田酒小

720ml

550

## Tenju Chokaisan Junmai Daiginjo

Origin: Akita Prefecture | RPR: 50% |  
Rice: Tenju Sake Rice Research Association Contractual

## 天壽 鳥海山 純米大吟醸

地區: 秋田縣 | 精米歩合: 50% |  
原料米: 秋田縣契約栽培米

720ml

580

## Dassai 39 Junmai Daiginjo

Origin: Yamaguchi Prefecture | RPR: 39% | Rice: Yamada Nishiki

## 獺祭 三割九分 純米大吟醸

地區: 山口縣 | 精米歩合: 39% | 原料米: 山田錦

720ml

750

## Miyoshikiku Junmai Daiginjo 'Ayane'

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

## 三芳菊 純米大吟醸 綾音

地區: 徳島縣 | 精米歩合: 50% | 原料米: 山田錦

720ml

900

## GINJYO 吟醸

## Fukuju Junmai Ginjo

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

## 福壽 純米吟醸

地區: 兵庫縣 | 精米歩合: 60% | 原料米: 山田錦

720ml

580

## Kunimare Hokkaido Limited Junmai Ginjo

Origin: Hokkaido | RPR: 50% | Rice: Japanese rice

## 國稀 北海道 純米吟醸

地區: 北海道 | 精米歩合: 50% | 原料米: 日本産米

720ml

640

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

## 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 | 精米步合: 60% | 原料米: 山田錦

720ml

580

## Sake Tochiakane Red - Brewed by Strawberry Flower Yeast

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)、士多啤梨花

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 | 精米步合: 55% | 原料米: 日本產米

720ml

680

## Dewatsuru Ashitae AWA Sparkling Sake

Origin: Akita Prefecture | RPR: 55% | Rice: Akita Sake Komachi

## 出羽鶴 向明天 AWA 氣泡清酒

地區: 秋田縣 | 精米步合: 55% | 原料米: 秋田酒小町

720ml

880

## 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 | 精米步合: 50% | 原料米: 山田錦

720ml

1200

Corkage price charge of \$350

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