



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 2020	750ml	1250
Domaine Kurodashō Fukuji 2019	久野九平治本店 黒田庄町 福地 2020	750ml	1250
Domaine Kurodashō Monryu 2020	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

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: 德島縣 | 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