

Welcome to our exclusive selection of Japanese sake, each chosen with the utmost care to ensure a distinctive and memorable dining experience. Understanding that most local offerings can seem repetitive, we have forged personal relationships with some of Japan's most revered sake brewers. These connections are not just business transactions; they are deeply rooted partnerships that allow us access to some of the most coveted and hard-to-find sakes. Through these relationships, we are able to import these exclusive brews that are typically reserved for local connoisseurs in Japan.

We travel across Japan, from the snowy hillsides of Niigata to the sunny clime of Kagoshima to source sakes that are as unique as they are flavourful. Each bottle on our menu is not just a drink, but a narrative of the region's culture, climate, and traditions, meticulously crafted by artisans who have honed their skills over generations. With sakes ranging from vibrant and light to rich and complex, our selection is designed to complement our menu and enhance your meal, turning it into an exploratory journey of both taste and tradition.

We invite you to explore the depth and diversity of our sake list. Our dedicated staff are on hand to guide you through our selection, helping you find the perfect sake that aligns with your meal and your mood. Our sake sommelier is on hand to answer all questions sake from junmai ginjo to muroka nama genshu. If it's not busy ask him to show you our 20' refrigerated container with some special 'off menu' sakes. And as we are also a licensed liquor store also you can purchase sake from us to take away at (retail) liquor store prices.



Sake basics

## SPARKLING SAKE

Sparkling sake is a great starter / aperitif for your Japanese meal, especially oysters & light seafood.



### Imada Seaside Sparkling

Brewery: Imada  
Region: Hiroshima  
Class: Sparkling Junmai  
Alcohol: 13%  
Rice: Nakase Shinsenban  
RPR: 70% SMV: +6  
Serve: Champagne glass.  
The Seafood range were originally intended to be enjoyed with oysters, the local delicacy of Akitsu, Hiroshima. Share with 4.

IM-24 500ml \$52



### Sparkling Origarami

Brewery: Masumi  
Region: Nagano  
Class: Sparkling  
Alcohol: 11%  
Serve: Chilled  
RPR: 55%  
Similar to pétillant naturel wines, it is fermented in the bottle and sold unfiltered "on-the-lees. Enjoy with uni and sashimi

MAS-14 375ml \$48



### Niida Honke Shizenshu Hatsuyuki Dayori

Brewery: Niida Honke  
Region: Tochigi  
Class: Organic Junmai  
Alcohol: 15%  
Rice: Organic Toyonishiki  
RPR: 80%  
SMV: (private)  
Serve: Cold  
Limited winter release.  
Organic rice and method, quite 'fizzy'.  
Unpasteurised, unfiltered.

NI-04 720ml \$84

## JUNMAI SAKE

Can be any rice polish ratio (rpr) %, typically 70-80% of each grain remains but many breweries will polish down more, full-bodied, dry, higher acidity, umami-laden, complex, great with protein dishes, rich foods, junmai means 'pure rice'. Tends to be heavy and full-bodied with stronger, rice-influenced flavour and higher acidity. This is because the lower polish rate leaves some lipids and proteins which add flavour.



### Kinmon X3 'Rose'

Brewery: Kinmon  
Region: Akita  
Class: Junmai  
Alcohol: 15%  
Rice: Menkoina (red)  
RPR: 70%  
Serve: Cold  
Pale pink in tone, with hints of earth and peach, a touch of strawberry cream, and rose. Savoury finish with earth & pepper.

KIN-02 720ml \$70



### Gozenshu Bodaimoto Nigori Hiire

Brewery: Gozenshu  
Region: Okayama  
Class: Junmai Nigori  
Alcohol: 17.5%  
Rice: Omachi RPR: 65%  
SMV: -6 Serve: Cold  
Partially filtered. Zesty lively flavoured, lemon & passionfruit. Ancient bodaimoto method from Japanese monks.

GZNS-17 720ml \$53



### Kounotsukasa Nakadori Yumi sansui

Brewery: Shibata Shuzo  
Region: Aichi  
Class: Junmai  
Alcohol: 15% RPR: 60%  
Rice: Gohyakumangoku  
Serve: Cold / Room  
Nakadori (中取り) refers to the "middle cut" of the sake pressing. It's considered the best part of the pressing - optimal flavors, aroma, and clarity. This has been aged at 5°C for years.

KNTKS-35 720ml \$66



### Miyoshikiku Omachi Shiboritate junmai

Brewery: Miyoshikiku  
Region: Tokushima  
Class: Sake  
Alcohol: 15%  
Rice: Yamadanishiki  
RPR: 60%  
Pronounced fresh taste, Tokushima yeast, unfiltered and undiluted (muroka genshu). Limited.

MIK-40 720ml \$73



### Imada Genkei Yamadanishiki (NAMA)

Brewery: Imada  
Region: Hiroshima  
Class: Sake  
Alcohol: 15%  
Rice: Yamada-Nishiki  
RPR: 60%  
Similar to the previous Henpei, the rice polishing on this is different, following the more traditional 'round' polishing method.

IM-19 720ml \$88



### Imada Henpei Yamadanishiki (NAMA)

Brewery: Imada  
Region: Hiroshima  
Class: Sake  
Alcohol: 15%  
Rice: Yamada-Nishiki  
RPR: 60%  
Part of a series that utilises revolutionary rice polishing technology, rice grains are 'stroked' rather than rolled resulting in different flavour.

IM-18 720ml \$88



**Imada Genkei Hattanso (NAMA)**

Brewery: Imada  
Region: Hiroshima  
Class: Sake  
Alcohol: 15%  
Rice: Hattanso  
RPR: 60%  
Similar to the above Genkei but uses a different rice, hattanso. This rice was rescued from extinction by Miho Imada and has a unique flavour profile.

**IM-13 720ml \$88**



**Imada Henpei Hattanso (NAMA)**

Brewery: Imada  
Region: Hiroshima  
Class: Sake  
Alcohol: 15%  
Rice: Hattanso  
RPR: 60%  
Similar to the above Henpei but uses a different rice, hattanso. This rice was rescued from extinction by Miho Imada and has a unique flavour profile.

**IM-14 720ml \$88**



**Imada White Koji Junmai Sake Seafood Blue**

Brewery: Imada  
Region: Hiroshima  
Class: Sake  
Alcohol: 13%  
Serve: Chilled  
Fukucho Seafood Blue White koji Junmai. Specifically made to match seafood. Fruity.

**IM-23 720ml \$58**



**Imada Hattanso kimoto Junmai Ginjo**

Brewery: Imada  
Region: Hiroshima  
Rice: Hattanso  
Class: Sake  
Alcohol: 15%  
RPR: 60%  
Made according to a hybrid sake yeast method, which combines high-temperature saccharification with a traditional sake yeast base and results in a pleasant sharpness and lingering aftertaste. Recommended.

**IM-25 720ml \$93**



**Kounotsukasa Ghin Kimoto Junmai Genshu**

Brewery: Shibata Shuzo  
Region: Aichi  
Class: Junmai  
Alcohol: 15%  
Rice: Gohyakumangoku  
RPR: 60%  
Serve: Cold / Room  
Rich rich flavour, good for heating. Genshu means the sake is not diluted at the end of the process like most.

**KNTKS-21 720ml \$66**



**Miyoshikiku Shinshu Shiboritate (Blue Bottle)**

Brewery: Miyoshikiku  
Region: Tokushima  
Class: Junmai  
Alcohol: 15%  
Rice: Omachi (locally grown)  
RPR: 60%  
Serve: Cold  
Has a refreshing acidity that balances its fruitiness – "shiboritate" means "freshly pressed".

**MIK-41 720ml \$73**



**Senkin Organic Nature W Kijoshu 2022 NEW**

Brewery: Senkin  
Region: Tochigi  
Style: Wild yeast, Kioke-jikomi, Kimoto  
Alcohol: 17%  
Rice: Domaine Sakura Kamenoo  
Rice milling: 90%  
Kijoshu sake is a rich, sweet dessert sake made by adding sake instead of water during fermentation.

**SEN-21 720ml \$150**



**Senkin Organic Nature**

Brewery: Senkin  
Region: Tochigi  
Style: Brewery yeast, wild yeast, Kioke-jikomi, Kimoto  
Alcohol: 14% (Gen-shu)  
RPR: 90% (low polish)  
Vibrant, fruity profile with notes of ripe apple, pear, and melon, balanced by refreshing acidity and a smooth, silky finish. It's light, yet complex, with a natural sweetness and umami undertones.

**SEN-20 720ml \$130**



**Imada Hattanso kimoto Junmai Genkei**

Brewery: Imada  
Region: Hiroshima  
Rice: Hattanso  
Class: Sake  
Alcohol: 15%  
RPR: 60%  
Genkei (Contour Polishing) state-of-the-art methods can mill rice to reduced unwanted fats and proteins more efficiently than conventional methods, providing a clean, refined taste without overpolishing.

**IM-26 720ml \$93**



**Niigata Meijo Chozakari Tokubetsu Junmai**

Brewery: Niigata Meijo  
Region: Niigata  
Class: Junmai  
Alcohol: 15%  
SMV: 2-4  
Dry, juicy mouthfeel, crisp finish, and reasonable price. Good warmed or cold. What's not to like?

**NIM-26 720ml \$53**



**Niigata Meijo Dry Chosan**

Brewery: Niigata Meijo  
Region: Niigata  
Class: Junmai  
Alcohol: 15%  
Dry sake. "Chozakari" refers to aging in the sake making process. Aged in huge tanks to gain complexity and settle, sometimes for years.

**NIM-27 720ml \$53**



**Niigata Meijo Delicious Chosan**

Brewery: Niigata Meijo  
Region: Niigata  
Class: Junmai  
Alcohol: 15%  
Not so dry, but aged, fuller mouthfeel. The 'moustache man' is a retro logo from the brewery which has been revived.

**NIM-28 720ml \$53**



### **Miyoshikiku Tokubetsu junmai Koharu**

Brewery: Miyoshikiku  
Region: Tokushima  
Class: Sake  
Alcohol: 15.5%  
Koharu is the third daughter of outspoken toji Mamiya san. This 'special junmai' is more restrained & approachable than his usual radical fare.

**MIK-29 720ml \$58**



### **Gozenshu Togai Omachi**

Brewery: Gozenshu  
Region: Okayama  
Class: Junmai Nigori  
Alcohol: 16%  
Rice: Omachi RPR: 50%  
SMV: -6 Serve: Cold  
Pear, apple skin, watermelon, plum and grapefruit flavours make this a very tasty sake, and the rustic qualities and bright acidity encourage it to pair well with fatty & meaty dishes

**GZNS-62 720ml \$77**



### **Miyoshikiku "Neco waka"**

Brewery: Miyoshikiku  
Region: Tokushima  
Class: Junmai Ginjo  
Alcohol: 15% RPR: 70%  
Serve: Cold  
A mix of Tougai Yamadanishiki and Tougai Omachi sake rice. Uses local Tokushima yeast. Mamiya san is a sake brewer maverick who does not believe in 'the rules' (of sake), so expect his sake to be different

**MIK-34 720ml \$55**

## **180ml & 300ml Sake**

'Pocket rockets'. Nice to share for a couple and try different ones. Good way to try different styles and brands. See the difference between junmai, ginjo and daiginjo or different rice varieties, etc.



### **Niigata Meijo Boriuk Chojazakari Daiginjo**

Brewery: Niigata Meijo  
Region: Niigata  
Class: Junmai Daiginjo  
Alcohol: 15%  
Niigata made competition grade small sake. Light, perfumed and dry, subtle taste.

**NIM-16 180ml \$42**



### **Niigata Meijo Noujun Umakuchi**

Brewery: Niigata Meijo  
Region: Niigata  
Class: Junmai  
Rice: Niigata ken rice  
Alcohol: 15%  
Pair with fried chicken, grilled meat & fish, grilled eel, yakitori, most savoury. Recommended warmed.

**NIM-09 300ml \$26**



### **Kounotsukasa Daiginjo Kanzuijikomi**

Brewery: Kounotsukasa  
Region: Aichi  
Class: Junmai Daiginjo  
Alcohol: 15%  
Rice: Yamadanishiki  
RPR: 40%. SMV: + 2.0  
Daiginjo is different to junmai Daiginjo – small amount of Brewers alcohol added in final moromi before pressing. Namajuku (aged) also.

**KNTKS-33 300ml \$69**



### **Tsurimi Gazan Daiginjo**

Brewery: Tsurimi  
Region: Aichi  
Class: Daiginjo (not junmai)  
Alcohol: 16%  
Serve: 5° – 15°C.  
Rice: Yamadanishiki  
RPR: 35%  
Delicate, elegant, perfumed. Winner Gold Medal 2022 Australian Sake Awards, many world class awards. For connoisseurs of sake.

**TSR-04 300ml \$70**



### **Tsurimi Sansou Daiginjo**

Brewery: Tsurimi  
Region: Aichi  
Class: Daiginjo (not junmai)  
Alcohol: 16%  
Serve: 5° – 15°C.  
Rice: Yamadanishiki  
RPR: 40%  
Delicate, elegant, perfumed. Daiginjo sakes have a tiny amount of jozo alcohol added before pressing to help with final result.

**TSR-05 300ml \$78**



# JUNMAI 純米 GINJO 吟醸

This segment of sake are made using only the simplest ingredients of rice, water, koji, and yeast. The word Junmai means "rice and water only", so Junmai Ginjo translates to rice and water milled to 60%. This grade is good for sushi, light entrees and more delicate foods.



## Taiheizan Tsuzuki (NAMA)

Brewery: Taiheizan  
Region: Akita  
Class: Junmai Ginjo  
Alcohol: 17%  
Rice: Yamada-nishiki  
RPR: 55%  
SMV: +2.3  
Serve: Cold best, room.  
Vibrant fresh taste.  
Tsuzuki means "Moon floating over Port". Perfect and romantic to drink while enjoying the moon.

TAH-33 720ml \$78



## Fukucho Hattanso Junmai Ginjo Muroka Genshu

Brewery: Imada  
Region: Hiroshima  
Class: Junmai Ginjo  
Muroka Genshu  
Alcohol: 16%  
Rice: Hattanso  
RPR: 55%, SMV: +3  
Serve: Cold  
Made with a rice rescued from extinction.  
Undiluted, unfiltered and junmai. Suits seafood.

IM-02 720ml \$62



## Taiheizan Chogetsu Junmai Ginjo (NAMA)

Brewery: Taiheizan  
Region: Akita  
Alcohol: 16%  
Rice: Sake Komachi  
RPR: 55%  
SMV: +3.7 / Acidity: 2.0  
Serve: Cold best  
Muroka nama genshu (un-carbon fined, unpasteurized, undiluted)  
Chogetsu is available as a seasonal product from Kodama Jojo.

TAH-32 720ml \$69



## Niida Honke Odayaka Junmai Ginjo

Brewery: Niida Honke  
Region: Fukushima  
Style: Organic Kimoto Junmai Ginjo  
Alcohol: 15%  
Rice: Miyamanishiki  
RPR: 60%  
Serve: Cold  
Brewed with 100% organically grown rice from 100% natural water source.  
Frogs, not chemicals, for pests.

NI-03 720ml \$72



Head Toji of Kinmon Kosyu shuzo. He has practiced his trade for many years honing it to perfection.



## Taiheizan Peaceful Mountain Red

Brewery: Taiheizan  
Region: Akita  
Class: Junmai Ginjo  
Alcohol: 15%  
Rice / Akita sake Komachi  
RPR: 60%  
It has a light body and the alcohol is not too overpowering.

TAH-28 720ml \$57



## Taiheizan Peaceful Mountain Blue

Brewery: Taiheizan  
Region: Akita  
Class: Junmai Ginjo  
Alcohol: 15%  
Rice: Akita sake Komachi  
RPR: 55%  
SMV: -0/8  
Using 'Akita Sake Komachi' it has a medium high rice polishing rate of 55%. This has been brewed to give a flowery aroma and fruity flavour.

TAH-26 720ml \$59



## Miyoshikiku Kit Kat

Brewery: Miyoshikiku  
Region: Tokushima  
Class: Junmai  
Rice: Yamadanishiki local  
Alcohol: 15%  
Strong aroma, bitterness and astringency typical of Miyoshikiku and it's offbeat brewery come punk rock musician Mamiyasan. Not for the establishment.

MIK-39 720ml \$66



Hourai from Hida Furakawa, Gifu. A shuzo full of comedians. Try their Irootoko or Kaden Tezakuri.



Mamiyasan of Miyoshikiku. "Sake for subculture" he believes in 'no rules' and often brews unique wild yeast sakes.



Usui san of Senkin Shuzo, 'king of acid', helping to revolutionise the sake scene drawing from skills as a master sommelier and applying them to sake production.



**Hourai W Series  
Yamadanishiki Muroka  
Nama Genshu**

Brewery: Hourai  
Region: Gifu  
Class: Junmai Ginjo  
Alcohol: 17%  
Rice: Yamadanishiki  
RPR: 45%  
SMV: -5.5, sando (acid) 1.6  
Serve: Cold, chilled best  
Juicy aroma of apples and  
pears, smooth mouthfeel  
(genshu).

**HORAI-33 720ml \$72**



**Hourai W series  
Akaiwaomachi Muroka  
Nama Genshu**

Brewery: Hourai  
Region: Gifu  
Class: Junmai Ginjo  
Alcohol: 17%  
Rice: Akaiwa omachi  
RPR: 55%  
SMV: -0.5, sando (acid) 1.6  
Serve: Cold, chilled best  
Akaiwa Omachi rice (for  
Omachi lovers). Strong  
flavour, sharp spicy finish.

**HORAI-35 720ml \$72**



**Hourai W series Kame  
No O Muroka Nama  
Genshu**

Brewery: Hourai  
Region: Gifu  
Class: Junmai Ginjo  
Alcohol: 15%  
Rice: Hida Homare  
RPR: 55%  
SMV: +3  
Serve: Cold/hot  
Our favourite sake rice  
varietal for taste.  
Undiluted, unpasteurised,  
unfiltered. Behold its glory.

**HORAI-34 720ml \$77**



**Gozenshu Bodaimoto  
Nigori Nama**

Brewery: Gozenshu  
Region: Okayama  
Class: Junmai Nigori  
Alcohol: 17.5%  
Rice: Omachi RPR: 65%  
SMV: -6 Serve: Cold  
A 'nama' version of the  
popular Gozenshu  
bodaimoto usu nigori.  
This version is  
unpasteurised which  
makes for a more lively  
flavour. Recommended.

**GZNS-39 720ml \$68**



**Senkin Modern  
Kame no O**

Brewery: Senkin  
Region: Tochigi  
Style: Muroka Genshu  
Alcohol: 14%  
Rice: Domaine Kamenoo  
RPR: 60%  
Serve: Cold 8-10°C  
Senkin Classic Kame no O,  
sake made by Usui brothers of  
Tochigi using locally grown  
Kame No O rice, considered  
by some the best sake rice.

**SEN-07 720ml \$88**



**Senkin Classic Muku**

Brewery: Senkin  
Region: Tochigi  
Style: Muroka Genshu  
Alcohol: 15%  
Rice: Domain  
Yamadanishiki  
RPR: 60%  
Serve: Cold 8-10°C  
Gentle fruity notes of  
pineapple, banana, and  
lemon peel balanced with  
subtle umami and a dry  
finish.

**SEN-03 720ml \$96**



**Tentak Junmai Ginjo  
Organic & Vegan**

Brewery: Tentaka  
Region: Tochigi  
Class: Junmai Ginjo  
Alcohol: 17.5%  
Rice: Gohyakumangoku  
RPR: 65%  
SMV: +3 (dry)  
Serve: Cold  
triple organic  
certification from Japan  
ecocert, USDA, and EU.  
melon rind, steamed  
rice aromas.

**TEN-02 720ml \$84**



**Hourai Kaden Tezakuri  
Junmai Ginjo**

Brewery: Hourai  
Region: Gifu  
Class: Junmai Ginjo  
Alcohol: 15%  
Rice: Hida Homare  
RPR: 55%  
SMV: +3  
Serve: Cold/hot  
Versatile junmai Ginjo from  
snowy Gifu designed to be  
served chilled or heated.  
Uses local rice.

**HORAI-07 720ml \$58**



**Masumi Shiro  
Junmai Ginjo**

Brewery: Masumi  
Region: Nagano  
Class: Junmai Ginjo  
Alcohol: 12%  
Serve: Warm, cold OK  
Rice: Miyama Nishiki,  
Yamadanishiki RPR: 55%  
Yeast: Masumi No. 7  
Session sake," light. Mild  
aromas of banana and  
apple, palate gently  
sweet, brightened by  
acidity and savory umami.

**MAS-08 720ml \$55**



**Gozenshu Biroku**

Brewery: Gozenshu  
Region: Okayama  
Class: Junmai  
Alcohol: 15%  
Made with  
yamadanishiki rice but  
grown in Okayama  
(most grown in Kobe).  
Polished 30% to let  
the true rice flavour  
through. Aged.

**GZNS-19 720ml \$66**



**Masumi Kuro  
Junmai Ginjo**

Brewery: Masumi  
Region: Nagano  
Class: Junmai Ginjo  
Alcohol: 15%  
Ingredients: Rice, Koji,  
Rice: Miyama-nishiki,  
Hitogokochi  
Yeast: Masumi No.7  
RPR: 55% SMV: +4  
Serve: Cold or room temp  
Delicate aromas of apple  
and banana.

**MAS-05 720ml \$72**



# DAIGINJO & SPECIAL SAKES

With a minimum polish rate of 50+% this category tends to be refined, delicate and complex with complex flavours. A 'daiginjo' has a tiny amount of brewers alcohol – costly but light, perfumed, gentle and easy to drink.

The sakes in this section are of high quality, some of them rare and hard to get.



## Niigata Meijo Junmai Daiginjo

Brewery: Niigata Meijo  
Region: Niigata  
Class: Junmai Daiginjo  
Alcohol: 15%  
Rice: Niigata-ken-san-mai  
RPR: 55%  
Serve: Cold  
Great value junmai daiginjo from Niigata. Soft rice flavour characteristics, very dry and approachable. Don't be put off by the price. It's very popular.

NIM-01 720ml \$58



## Kounotsukasa Daiginjo Ieyasu No sato

Brewery: Kounotsukasa  
Region: Aichi  
Class: Daiginjo  
Alcohol: 15%  
Ieyasu, one of the three "Great Unifiers" of Japan, came from the region of the shuzo. (Okazaki). Has small amount of jozo alcohol added for lightness and perfume. Competition style.

KNTKS-32 720ml \$172



## Taiheizan Tenko 20

Brewery: Taiheizan  
Region: Akita  
Class: Junmai Daiginjo  
Alcohol: 16%  
Rice: Yamada-nishiki  
SMV: ±0 / Acidity: 1.3  
Serve: Cold best, or room temperature is nice.  
Completely hand-made during the coldest months in Akita using Yamada nishiki rice polished down to 20%. Nose of grapes, flowers, strawberries and mineral water the flavour is as luscious as the aroma.

TAH-35 720ml \$375



## Taiheizan Tenko Junmai Daiginjo

Brewery: Kodama Shuzo  
Region: Akita  
Class: Junmai Daiginjo  
Alcohol: 16%  
Rice: Yamadanishiki  
RPR: 40%  
SMV: +2  
Serve: Cold  
Dry, fragrant, clean. Green apple flavour, unripe strawberry, tropical flavours. IWC Gold medal winner.

TAH-02 720ml \$128



## Taiheizan Juhonen Daiginjo

Brewery: Taiheizan  
Region: Akita  
Class: Daiginjo  
Alcohol: 17%  
Rice: Yamadanishiki  
RPR: 35%  
SMV: +4  
Serve: Cold  
Very elegant, dry, high polish rate. Has a light airy palate and perfumed gentle flavour. Comes in a traditional wooden box.

TAH-14 720ml \$245



## Taiheizan Tenko 35

Brewery: Taiheizan  
Region: Akita  
Class: Junmai Daiginjo  
Alcohol: 16%  
Rice: Yamada-nishiki  
RPR: 35% (high)  
SMV: -2.3 / Acidity: 1.4  
Serve: Cold best, room.  
Prepared by hand and brewed during the coldest months in Akita., Tenko 35 has beautiful aroma of ripe tropical fruit, with hints of melon and mango.

TAH-36 720ml \$318



## Gozenshu Kei

Brewery: Tsuji Honten  
Region: Okayama  
Class: Junmai Daiginjo  
Alcohol: 16.5%  
Rice: Omachi  
RPR: 50%  
SMV: +5  
Serve: Cold  
Most junmai daiginjo are a bit sweet. With a nihonshudo value of 5 this is not. Pairs well with hiramasa or any white fish sashimi or oysters or sashimi scampi.

GZNS-15 720ml \$116



## Tsurimi Sansou Daiginjo

Brewery: Tsurumi  
Region: Aichi  
Class: Daiginjo (not junmai)  
Alcohol: 16%  
Serve: 5°– 15°C.  
Rice: Yamadanishiki  
RPR: 40%  
Delicate, elegant, perfumed. Daiginjo sakes have a tiny amount of jozo alcohol added before pressing to help with final result.

TSR-03 720ml \$188



## Tsurimi Gazan Daiginjo

Brewery: Tsurumi  
Region: Aichi  
Class: Daiginjo (not junmai)  
Alcohol: 16%  
Serve: 5°– 15°C.  
Rice: Yamadanishiki  
RPR: 35%  
Delicate, elegant, perfumed. Winner Gold Medal 2022 Australian Sake Awards, many world class awards. For connoisseurs of sake.

TSR-02 720ml \$168



## Tsurimi Gazan Junmai Daiginjo

Brewery: Tsurumi  
Region: Aichi  
Class: Daiginjo (not junmai)  
Alcohol: 16% SMV = -1  
Serve: 5°– 15°C.  
Rice: Yamadanishiki  
RPR: 35%  
Highly polished to 35%. Ginjo scent reminiscent of fruits, ginjo scent and mellow liquor. IWC Gold medal winner 2021.

TSR-01 720ml \$180



**Hourai Irootoko Junmai Daiginjo**

Brewery: Hourai  
Region: Gifu  
Class: Junmai Daiginjo  
Alcohol: 15.5%  
Rice: Yamadanishiki  
RPR: 45%  
SMV: +3  
Serve: Cold  
Designed to please ladies.  
'Irootoko' means 'playboy'.  
'Dulsit tones', restrained  
sweetness. Popular.

**HORAI-15 720ml \$88**



**Niigata Meijo Koshino Kanchubai Koshitanrei Daiginjo**

Brewery: Niigata Meijo  
Region: Niigata  
Class: Junmai Daiginjo  
Alcohol: 15%  
Sake polish rate: 35%  
Niigata is one of the  
heaviest snowfall regions  
in the world and it has  
helped them become one  
of the sake making  
powerhouses of Japan.

**NIM-23 720ml \$196**



**Kamoshi Kuheiji La Maisson Yamadanishiki**

Brewery: Banjo Shuzo  
Region: Aichi  
Class: Sake  
Alcohol: 14%  
Earthy with a signature  
character of Kurodasho within  
the Hyogo Prefecture and has  
a refreshing yet acidic profile  
which is close to white wine.

**KH-10 720ml \$148**



**Kamoshi Kuheiji EAU DU DÉSIR**

Brewery: Kuheiji  
Region: Aichi  
Alcohol: 16-17%  
Elegant and pleasant. Grassy  
and green with the notes of  
grapefruit, this sake is sweet  
and mellow like honey,  
showing an aftertaste with  
soft tartness and mineral  
character. Limited supply.

**KH-11 720ml \$177**



**Kamoshi Kuheiji Kurodashou ni umarete**

Brewery: Kuheiji  
Region: Aichi  
Class: Sake  
Alcohol: 16.0%  
Nose of melon, white  
flowers and pepper  
Smooth with a lingering  
sweetness followed by  
slight bitterness and rich  
umami

**KH-12 720ml \$177**



**Sekaiitto Daiginjo Gokusen Minakata**

Brewery: Sekaiitto  
Region: Wakayama  
Classification: Sake  
Item Code: SEK-14  
%ALC/VOL: 16%  
Ingred: Rice, koji, jozo  
alcohol  
RPR: 38% (Yamadanishiki)  
Description: Aruten  
Standard Drinks: 9.1  
How to Drink: 5°C to 15°C  
Winner of highest degree in  
China Sake Awards

**SEK-14 720ml \$228**



**Koshigoi Daiginjo**

Brewery: Koshigoi  
Region: Chiba  
Style: Daiginjo  
Alcohol: 16%  
Rice: Yamadanishiki  
RPR: 40%  
SMV: +4.5  
Serve: Cold 5°C  
Multiple award winner,  
served in ANA business  
class (remember that?)  
Light, perfumed gentle  
taste, delicate, refined.

**KGO-09 720ml \$188**



**Koshigoi Junmai Daiginjo Namacho Genshu**

Brewery: Koshigoi  
Region: Chiba  
Class: Junmai Daiginjo  
Alcohol: 17%  
Rice: Yamadanishiki  
RPR: 40%  
Highly polished (40%  
remaining) pasteurised  
only once (Nama-cho)  
for brighter flavour.  
Honeysuckle flavour.  
Recommended.

**KGO-18 720ml \$150**



**Niida Honke Kijoshu 2021**

Brewery: Niida-Honke  
Region: Fukushima  
Class: Sake  
Alcohol: 16%  
RPR: 80%  
Serve: Cold & Warm  
A kijoshu is made by 4 part  
process using sake instead  
of water in the final  
fermentation. This is  
younger than the 2020 and  
more vibrant.

**NI-10 720ml \$132**



**Niida Honke Kijoshu 2020**

Brewery: Niida-Honke  
Region: Fukushima  
Class: Sake  
Alcohol: 16%  
RPR: 80%  
Serve: Cold & Warm  
A kijoshu is made by 4  
part process using sake  
instead of water in the  
final fermentation.

**NI-08 720ml \$148**



**Niida Gran Cru**

Brewery: Niida Honke  
Region: Fukushima  
Alcohol: 17%  
Rice: Omachi  
RPR: 40%  
RPR 18%  
18th generation of  
brewer, brewed in  
cedar, matured in  
wood. All wood, water,  
micro organisms are  
native to their kura.  
Extremely limited.

**NI-11 720ml \$308**



# ULTRA PREMIUM SAKE

Our collection has something for both the enthusiast and those who want the best things in life. Included are kijoshu (4 stages with the last using sake instead of water), Koshu (specially aged), ultra premium daiginjo, nama junmai daiginjo, 'straight' award entry Daiginjo, releases and hard to get in Australia sakes.



## Senkin Issei

Brewery: Senkin  
Region: Tochigi  
Style: Kimoto Muroka Genshu  
Alcohol: 16%  
Rice: Yamadanishiki  
RPR: 35%  
Serve: Cold 5°C  
Super Premium. Slow Fukurozuri pressing method used for show sake. Notes of juicy melon Fuji apple. You could ask for a wine glass.

SEN-06 720ml \$222



## Senkin Urara

Brewery: Senkin  
Region: Tochigi  
Class: Sake  
Alcohol: 16%. SMV = 0  
Rice: Kame no o  
Serve: Cold Best  
RPR 35%  
Uses shizuku ('drip') method of extraction. Green apple, orange sherbet, pineapple, strawberry candy, and sweet rice flavors. 1,000 bottles only per year.

SEN-05 720ml \$336



## Senkin Kamosu 'Immortal Wing'

Brewery: Senkin  
Region: Tochigi  
Class: Sake  
Alcohol: 15%  
SMV -2  
Rice: Yamada Nishiki, Kame no o, Omachi  
Serve: Cold only  
The three varietals are Yamada Nishiki (polished to 7%), Kame no O (polished to 35%) and Omachi (polished to 40%).

SEN-04 720ml \$488



## Niida Sparkling

おだやか スパークリング

Brewery: Niida Honke  
Region: Fukushima  
Style: Junmai  
Alcohol: 12%  
Rice: Yamadanishiki  
RPR: 35%  
Serve: Cold 5°C  
Rich & Dry, Muscat & Lychee. Bottle fermentation, natural sake.

NI-06 360ml \$88



## Gozenshu Kijoshu

Brewery: Tsuji Honten  
Region: Okayama  
Class: Junmai  
Alcohol: 15%  
Serve: Cold  
Kijoshu is a special rare brew technique where sake is added to the final stage rather than water, resulting in a succulent soft sweeter taste. Using their bodaimoto technique to promote acidity they prevent it from being cloying.

GZNS-49 720ml \$122



## Yamabuki Chestnut Aged Koshu

Brewery: Kinmon  
Region: Akita  
Style: Koshu Alcohol: 20%  
Serve: Room temperature  
Super Premium 18

year aged koshu sake. Vanilla and smoky scent. Taste sweetness of honey and the mellowness of cognac. Still, the strength derived from the barrel is firmly appearing. For meals, he goes with foie gras and stewed beef.

KIN-15 500ml \$239



## Imada 'Legacy' Kijoshu

Brewery: Imada  
Region: Hiroshima  
Class: Kijoshu  
Rice: Hattanso  
Serve: Cold  
If you are rich and want the best. Ultra premium numbered batch. Uses 30 year old daiginjo in final moromi tank (instead of water). Miho Imada is a legend in the sake brewing world. Sold out in Japan, available only here.

IM-15 500ml \$418



## Yamabuki Oak Aged Koshu

Brewery: Kinmon  
Region: Akita  
Style: Koshu Alcohol: 20%  
Serve: Room temperature  
Super Premium 10-18 year aged koshu sake. Vanilla and smoky scent.

Taste sweetness of honey and the mellowness of cognac. Still, the strength derived from the barrel is firmly appearing. Ask for a wine glass or better still brandy balloon.

KIN-14 500ml \$239



## Kinmon Yamabuki Gold Koshu 2005

Brewery: Kinmon  
Region: Akita  
Class: Koshu  
Alcohol: 14%  
Rice: Kiyonishiki  
RPR: 70%  
Serve: Slightly Chilled, Room Temp or Warm  
6 times award winning koshu made with 10 year old base and blended with up to 20 years old koshu sake in cold temps.

KIN-04 720ml \$123



## Kinmon Platinum Yamabuki Koshu

Brewery: Kinmon  
Region: Akita  
Style: Koshu  
Alcohol: 20%  
Serve: Cold 5°C or room  
A blend of 10-year-old sake and 20-year-old sake. Ask for a wine glass for a greater nose.

KIN-17 720ml \$256



## Kinmon Daiginjo 2004 18YO Koshu

Brewery: Kinmon  
Region: Akita  
Style: Koshu  
Alcohol: 17%  
Serve: Cold 5°C  
Super Premium 18 year aged koshu sake. Daiginjo class, 50% RPR. Ask for a wine glass or brandy balloon if you desire.

KIN-16 720ml \$240



# Sake Summary

Sorted by size & price

## Small 180 – 500ml

Koshino kanchubai / Junmai cup	NIM-14	180ml	11.00
Koshino kanchubai / Junmai Ginjo cup	NIM-15	180ml	13.00
Niigata Meijo Koshino Kanchubai Noujun Umakuchi	NIM-09	300mL	26.00
Masumi KAYA Brown 茅色 Junmai	MAS-12	300mL	28.00
Koshino Kanchubai Junmai Ginjo Gold Label	NIM-10	300mL	35.00
Niigata Meijo Biroku Chojazakari Daiginjo	NIM-16	180mL	42.00
Gonzenshu 9 Blue	GZNS-25	500mL	46.00
Masumi Sparkling Origarami	MAS-14	375mL	48.00
Gozenshu Junmai Daiginjo Kei	GZNS-29	300mL	52.00
Imada Seaside Sparkling	IM-24	500mL	52.00
Miyoshikiku Kame no o 亀の尾 です Tail of the turtle	MIK-36	300mL	62.00
Kounotsukasa Daiginjo Kanzuijikomi	KNTKS-33	300mL	69.00
Tsurimi Daiginjo Gazan	TSR-04	300mL	70.00
Tsurimi Daiginjo Sansou	TSR-05	300mL	78.00
Niida Honke Odayaka Sparkling	NI-06	360mL	88.00
Kinmon Yamabuki Oak Aged	KIN-14	500mL	239.00
Kinmon Yamabuki Chestnut Aged	KIN-15	500mL	239.00
Imada Fukucho Legacy	IM-15	500mL	418.00

## Medium 720ml

Imada White koji Junmai Seafood Blue Junmai	IM-23	720mL	49.00
Niigata Meijo Echigoya Sobe Junmai	NIM-04	720mL	50.00
Taiheizan Shingetsu Junmai	TAH-12	720mL	50.00
Masumi KAYA Brown 茅色 Junmai	MAS-11	720mL	52.00
Gozenshu Bodaimoto Nigori Hiire	GZNS-17	720mL	53.00
Niigata Meijo Koshino Kanchubai Junmai Ginjo Gold Label	NIM-02	720mL	53.00
Niigata Meijo chojazakari Yamahai Junmai	NIM-21	720mL	53.00
Niigata Meijo Kanchubai Issen Karakuchi	NIM-26	720mL	53.00
Niigata Meijo Dry Chosan	NIM-27	720mL	53.00
Niigata Meijo Delicious Chosan	NIM-28	720mL	53.00
Sekaiitto Kishu Junmai	SEK-09	720mL	53.00
Taiheizan Kimoto Junmai	TAH-10	720mL	54.00
Masumi SHIRO (White) 白妙 Junmai Ginjo	MAS-08	720mL	55.00
Miyoshikiku Neco Waka	MIK-34	720mL	55.00
Hourai Kaden Tezukuri Junmai Ginjo	HORAI-07	720mL	58.00
Miyoshikiku Tokubetsujyunmai Koharu	MIK-29	720mL	58.00
Niigata Meijo Koshino Kanchubai Junmai Daiginjo	NIM-01	720mL	58.00
Taiheizan Peaceful Mountain Red	TAH-28	720mL	58.00
Imada Fukucho Junmai Ginjo Hattanso Muroka Genshu	IM-02	720mL	62.00
Taiheizan Peaceful Mountain Blue	TAH-26	720mL	62.00
Taiheizan Peaceful Mountain Black	TAH-27	720mL	62.00
Gozenshu Junmai Biroku	GZNS-19	720mL	66.00
Kounotsukasa Ghin Kimoto	KNTKS-21	720mL	66.00
Kounotsukasa Ghin Kimoto Muroka Namagensyu Usunigori	KNTKS-30	720mL	66.00
Kounotsukasa Ghin Yamahai	KNTKS-34	720mL	66.00
Miyoshikiku Kit Kat	MIK-39	720mL	66.00
Gozenshu Trilogy (Sanbu-saku) Takashima Omachi	GZNS-52	720mL	67.00
Gozenshu Trilogy (Sanbu-saku) Seto Omachi	GZNS-53	720mL	67.00
Gozenshu Junmai Nama Genshu Bodaimoto Nigori	GZNS-39	720mL	68.00
Kounotsukasa Nakadori Junmai Ginjo Yumesansui	KNTKS-35	720mL	68.00
Niida Honke Shizenshu Kan Atsurae Junmai (Red Label)	NI-01	720mL	68.00
Yamada shoten Tamakashiwa Junmaigenshu Natsuneko Label	YAM-02	720mL	69.00
Kinmon X3 Rose	KIN-02	720mL	70.00
Miyoshikiku Nihonshu Not Dead	MIK-04	720mL	71.00
Masumi KURO black 漆黒 Junmai Ginjo	MAS-05	720mL	72.00
Hourai 'W' Yamadanishiki Junmai Muroka Namagenshu	HORAI-33	720mL	72.00
Hourai 'W' Akaiwa Omachi Junmai Muroka Namagenshu	HORAI-35	720mL	72.00
Miyoshikiku Zangai Ori-MAX	MIK-30	720mL	72.00

Miyoshikiku Yamahai gohyakumangoku Ori-MAX	MIK-31	720mL	72.00
Miyoshikiku Togai 等外山田錦	MIK-32	720mL	72.00
Niida Honke Kinpo Odayaka Junmai Ginjo (Green Frog)	NI-03	720mL	72.00
Miyoshikiku Omachi Junmai Ginjo Shiboritate (Clear Bottle)	MIK-40	720mL	73.00
Miyoshikiku Shinshu Shiboritate (Blue Bottle)	MIK-41	720mL	73.00
Gozenshu Tougai Omachi 50 Nama	GZNS-62	720mL	77.00
Hourai 'W' Kame No O Junmai Muroka Namagenshu	HORAI-34	720mL	77.00
Kounotsukasa Junmai Ginjo Yumesansui Kanzui	KNTKS-12	720mL	77.00
Tentak Organic Junmai Ginjo (Vegan)	TEN-02	720mL	84.00
Hourai Irootoko Junmai Daiginjo	HORAI-15	720mL	88.00
Imada Fukucho Henpei (Junmai Ginjo Nama)	IM-13	720mL	88.00
Imada Fukucho Genkei (Junmai Ginjo Nama)	IM-14	720mL	88.00
Imada Henpei Yamadanishiki Nama	IM-18	720mL	88.00
Imada Genkei Yamadanishiki Nama	IM-19	720mL	88.00
Senkin Modern Kame no O	SEN-07	720mL	88.00
Taiheizan Chogetsu (Nama)	TAH-32	720mL	88.00
Taiheizan Tsuzuki (Nama)	TAH-33	720mL	88.00
Miyoshikiku Orie Junmai Ginjo	MIK-35	720mL	90.00
Miyoshikiku No Bondage Gohyakumangoku Junmai Ginjo 720ml	MIK-33	720mL	92.00
Imada Hattanso kimoto Junmai Ginjo	IM-25	720mL	93.00
Imada Hattanso kimoto Junmai Genkei	IM-26	720mL	93.00
Shizenshu Hatsuyuki Dayori 720ml	NI-04	720mL	95.00
Senkin Classic Muku	SEN-03	720mL	96.00
Senkin Classic Kame no O	SEN-08	720mL	98.00
Taiheizan Iron Man + 121	TAH-29	720mL	98.00
Taiheizan Chogetsu 40	TAH-34	720mL	98.00
Imada Fukucho Hattanso Junmai Daiginjo 50	IM-01	720mL	108.00
Gozenshu Junmai Daiginjo Kei	GZNS-15	720mL	116.00
Gozenshu Kijoshu	GZNS-49	720mL	122.00
Kinmon Yamabuki Gold Koshu (Vintage 2005)	KIN-04	720mL	123.00
Senkin Modern Omachi	SEN-02	720mL	123.00
Taiheizan Tenko 40 Junmai Daiginjo	TAH-02	720mL	128.00
Senkin Organic Nature	SEN-20	720mL	130.00
Niida Honke Kijoshu 2021	NI-10	720mL	132.00
Kamoshi Kuheiji La Maison ラメゾン Yamadanishiki	KH-10	720mL	148.00
Niida Honke Kijoshu 2020 720ml	NI-08	720mL	148.00
Koshigoi Junmai Daiginjo Namacho Genshu	KGO-18	720mL	150.00
Senkin Organic Nature W 2022	SEN-21	720mL	150.00
Tsurimi Daiginjo Gazan	TSR-02	720mL	168.00
Kounotsukasa Daiginjo Leyasu Nosato	KNTKS-32	720mL	172.00
Kamoshi Kuheiji La Maison Yamadanishiki EAU DU DÉSIR	KH-11	720mL	177.00
Kamoshi Kuheiji Kurodashou Ni Umarete	KH-12	720mL	177.00
Tsurimi Junmai Daiginjo Gazan	TSR-01	720mL	180.00
Tsurimi Daiginjo Sansou	TSR-03	720mL	188.00
Koshigoi Daiginjo	KGO-09	720mL	188.00
Senkin Nature Quatre	SEN-11	720mL	188.00
Niigata Meijo Koshino Kanchubai Koshitanrei Daiginjo	NIM-23	720mL	196.00
Senkin Issei	SEN-06	720mL	222.00
Sekaiitto Daiginjo Gokusen Minakata (In Box)	SEK-14	720mL	228.00
Kinmon Platinum Yamabuki	KIN-17	720mL	256.00
Kinmon Koshu Yamabuki 10YO	KIN-08	720mL	240.00
Kinmon Daiginjo 2004 18YO Koshu	KIN-16	720mL	240.00
Taiheizan Juhonen Daiginjo 720ml	TAH-14	720mL	245.00
Niida Gran Cru	NI-11	720mL	308.00
Taiheizan Tenko 35	TAH-36	720mL	318.00
Senkin Urara	SEN-05	720mL	366.00
Taiheizan Tenko 20	TAH-35	720mL	453.00
Senkin Kamosu	SEN-04	720mL	488.00
Kinmon Koshu Yamabuki 20YO	KIN-09	720mL	540.00

Tsunami has a liquor store license. When you go home you can order a bottle of something you enjoyed at the restaurant and pay liquor store prices. (cheaper). If you like a particular e.g. yuzushu then take a note of the code on the menu or bottle (eg 'YK-06') and ask for a bottle to take home when you pay.