

SAKE

日本酒

Sake Classifications



HONJOZO



GINJO



DAIGINJO



JUNMAI



JUNMAI GINJO



JUNMAI DAIGINJO

JUNMAI and HONJOZO are great served hot or cold



RAISU HOUSE SAKE

*craft sake from Granville Island
light, crisp and off-dry*

3oz

11

6oz

21

Bottle

44
(375ml)

一升瓶

60oz bottle

3oz

6oz

12oz

Bottle

(60oz)



DENTO

*well balanced, elegant sweetness and
easy-to-drink sake*

8

14

26

120



KUNIZAKARI

medium-bodied with a long smooth finish

8

14

26

120



KAZEYO MIZUYO HIToyo

*fresh flavour, pairs well with any dishes,
great for sake beginners*

8

14

26

120



TANIGAWADAKE SUPERDRY

aromatic, full-body, crisp with a long finish

8

14

26

120



KUBOTA SENJU

natural umami with tartness and sweetness

9

16

30

140



SAIKA

*elegantly dry with soft fruit and wild
floral aromas*

10

18

34

160



IPPAKU SUISEI

*easy-to-drink sake with sweetness and
acidity*

10

18

34

160



SHARAKU

*easy-to-drink sake with beautifully aromatic
umami and acidity*

12

22

42

200

四合瓶

24oz bottle

3oz

6oz

12oz

Bottle

(24oz)



OKU NO MATSU KINMON

medium-full body, gorgeous fragrance of pear

10

18

34

63



HANATOMOE YODAN YAMAHAI
MUROKA NAMA

*complex sake with a variety of aromatics, nice
balance of sweetness, dryness and acidity*

12

22

42

79



MIYAKANBAI

*gorgeous fragrance of fruits and flowers,
taste of ripe rice spreads freshly*

12

22

42

79



GASSAN HOUJUN KARAKUCHI

*opens with refreshing waves of fruit, evolving
to elegant dryness. rich, full umami*

13

24

46

87



NIWANO UGUISU

*clean and elegant. a very easy drinking sake
to pair with lighter dishes*

14

26

50

95



SHICHIDA MUROKA

*brilliant balance of robust umami and acidity
with rich minerality*

14

26

50

95



MUTSU HASSEN RED

*fruity and sweet aroma, rich and dry,
pairs well with any dishes*

14

26

50

95



DASSAI 45

*rich umami with a light sweetness and vibrant
acidity*

16

30

58

111