

# SAKÉ SELECTION

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## KOYO

### GEKKEIKAN GOLD TOKUBETSU HONJOZO

Gekkeikan brewery was founded in 1637 in Fushimi, the heartland of Kyoto, Japan's former capital. As a family-owned Gekkeikan is focused on preserving traditions, believing that the balance of a sincere respect for the past and enthusiasm for the future is what distinguishes the Gekkeikan brand. Gekkeikan Tokubetsu sake sprinkled with gold leaf features a flowery aroma and clean aftertaste with full bodied sake perfect for special occasions.

GLASS (100ML) AED130

CARAFE (200ML) AED260

BOTTLE (1800ML) AED1,930

### HAKUTSURU JUNMAI

An excellent Junmai from Hakutsuru Brewing Company. Don't expect anything overly snazzy, but we think that's the point of this brew. It boasts robust, toasty flavors matched with an easy dryness that make it such a solid stand by. And if you find yourself craving sake on a cold winter day, don't worry, Hakutsuru Junmai is just as delicious warm as it is cold

GLASS (100ML) AED60

CARAFE (200ML) AED110

BOTTLE (720ML) AED615

### HEAVENSAKE JUNMAI GINJO

Urakasumi, a brewery founded in 1724, and Regis Camus pair up to bring you this eyebrow-raising junmai ginjo. Revel in the unusual, but pleasing nose of light lemon peel and crê me brûlée. The scent blends right into the gentle, almost-butterscotch flavor with spirited notes of raisin. It goes surprisingly well with raw fish dishes or even something like ceviche. The thing about sake of this quality is, it can pair with tons of things. Let your taste buds tell you what is right.

GLASS (100ML) AED210

CARAFE (200ML) AED420

BOTTLE (720ML) AED1,240

### ORIGIN OF PURITY JUNMAI GINJO GENSHU

Omachi rice milled to 55 %, and undiluted leads to an incredibly expressive nose. Tropical fruit mingled with cream soda and anise has made this one of the most interesting sakes that we carry, and one of the most fun to select food pairings for. The finish goes on much longer than traditional sakes.

GLASS (100ML) AED 130

CARAFE (200ML) AED260

BOTTLE (720ML) AED945

### DASSAI 45 JUNMAI DAIGINJO

Dassai 45 has a collection of sweet aromas including grape juice, cotton candy, and a hint of lemonade. Talk about a sake with body! This uber Daiginjo has a full-figured flavor that rushes chewy fruit tones to all corners of your mouth. It is wide and heavy with lots of expansive elements that talk to those who like a mouthful. Pay attention for a hint of anise and sneaky mild veggie aftertaste. The subtle sweetness including grape and berries becomes more pronounced when the fluid warms in the mouth

GLASS (100ML) AED210

CARAFE (200ML) AED420

BOTTLE (300ML) AED715

BOTTLE (720ML) AED1,255

### KYOTO FOUNTAIN GINJO

Mellow ripe aromas and flavors of melon, honeydew and apricot are balanced with clean minerality and smooth finish.

BOTTLE (720ML) AED450

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### GEKKEIKAN NIGORI SAKE

Nigori means 'cloudy' and this style of sake is thicker and creamier in texture, with a milk-like appearance. The 'cloudiness' comes from the rice sediment which remains in the sake after it has been passed through a special coarse-mesh filter.

Characteristically sweet with a creamy medium-body. Hints of honey and tropical fruit, with a long finish.

GLASS (100ML) AED85

CARAFE (200ML) AED170

BOTTLE (300ML) AED260

### OKUNOMATSU TOKUBETSU JUNMAI

The brewery sits in the nest of nature and provides an ideal environment for brewing and storing sake. The snow that falls on Mount Adatara melts and over time sinks deep into the earth, taking about forty years to trickle down and become a pure clear water source. With its great mineral balance, elegant floral aromas, mouth-watering fruity flavors and a crisp lingering finish. The flavors you'll never tire of.

BOTTLE (720ML) AED990

### HEAVENSAKE 12

This is one of the world's first Franco Japanese sake. Yeah, you heard that right, Franco Japanese sake. The tandem creation of French cellar master, Regis Camus, and the team at Konishi, Heaven Sake Junmai 12 delivers a nutty nose with a unique salted caramel undertone. The light body is filled with savory goodness and leaves with a crisp finish.

Junmai 12 comes off clean all the way through and tastes amazing when served chilled or over ice.

BOTTLE (720ML) AED1,095

### DASSAI 45 SPARKLING JUNMAI DAIGINJO

The family-owned brewery located in Yamaguchi Prefecture produces only super premium sakes attaining the top-notch "Junmai Daiginjo" level. This is a premium Junmai Daiginjo sparkling sake with a fruity sweetness and creamy texture - a perfect match for any meal

BOTTLE (720ML) AED935

### SACRED POWER JUNMAI GINJO

Made with the heirloom rice Kumamoto Shinriki which was revitalized after being out of use for 100-50 years. Chiyonosono is among the very few breweries who have revived rice strains after being out of use. Shinriki literally means "Sacred Power" in Japanese and represents the bold, briny ocean flavors present in the sake. This is a rich, full flavored sake with fresh-cut green grass aromas and hints of tropical fruits.

BOTTLE (720ML) AED1,195

### KANJUKU GENSHU UMESHU

Kanjuku Umeshu Genshu is made with the choicest Ume exclusively from the world-renowned Wakayama orchard in central Japan. Tender and succulent, the Ume are hand-picked at the moment of perfect ripeness (Kanjuku). Subtly sweet, full Ume nectar with just a hint of fully ripened peach and pear tartness. Rich and full-bodied with a long, smooth finish. Truly delightful! Enjoy chilled or over ice, delicious with sparkling water

GLASS (100ML) AED120

CARAFE (200ML) AED240

BOTTLE (720ML) AED860