Beer

The Premium Malt's KAORU ALE	850
Niigata Craft Beer Echigo Beer Pilsner 330ml Bottle	1,090
SUPER "DRY" Medium Bottle	1,050
Non-Alcohol Beer Taste	
ALL-FREE (non-alcohol) Small Bottle	760

Japanese Whisky

Suntory Whisky KAKU	700
Ichiro's Malt & Grain	990
HAKUSHU	1,300
YAMAZAKI	1,300
YOICHI	1,300
нівікі	1,300

Premium Japanese Whisky

HAKUSHU 12 years	2,600
YAMAZAKI 12 years	2,600
YAMAZAKI 18 years	5,990

Characteristic of Niigata's SAKE

Niigata Prefecture, famous for its sake production, boasts one of the highest production volumes in the country. Even now, there are many sake breweries, and sake made from high-quality sake rice and pure water unique to the snowy country is brought out by Echigo toji's technology and low-temperature long-term fermentation brought about by harsh winters.

What is dry SAKE?

In Japanese sake, dry means "not sweet". It's not about the spiciness, it's the crispness that's unique to Japanese sake. However, acidity is also related to sensory sweetness (a strong acidity makes it spicy, and a weak acidity makes it sweet). Niigata sake generally has a low acidity, so even though it is described as dry, many people find it easy to drink.

What is Yamahai preparation?

When making sake mash (motomoto), a process called "Yamaoroshi" is used to naturally generate lactic acid instead of using ready-made chemical lactic acid. This is an improved method for making Kimoto that eliminates the labor-intensive "mountain" process. It is characterized by its "rich and complex flavor."

What is pure SAKE?

There are three names for sake that has not been pasteurized (heat sterilized).



Normally, sake is pasteurized twice, once after it is squeezed and before it is bottled before shipping, but this refers to sake that is not pasteurized in both cases.



Liquor that is stored raw without being pasteurized after being squeezed, and is pasteurized only once when bottling.



Liquor that is squeezed, pasteurized, stored, aged, and then shipped without being pasteurized before bottling.

XX Namazake has a mild aroma, fresh taste, and a refreshing taste.

Compare of SAKE

Daiginjo 3 types

each 45ml 2,860

• KATAFUNE JunmaiDaiginjo

A soft-tasting Junmai Daiginjo brewed by a brewery on the seaside in Joetsu.

4 Higan Daiginjo

The ultimate Daiginjo, created after 20 years of pursuit.

3 Hokusetsu Daiginjo YK35

Yamada Nishiki, a rice suitable for sake brewing, is polished to 35%. Kitayuki YK35 was born through long-term low-temperature fermentation.



Junmai 3 types

each 45ml 1,760

Output
Uonuma

Enjoy the rich natural blessings of Uonuma and the flavor of rice with sake

- 2 Soutenbou Gaiden Karakuchi-junmaishu A sharp taste from Nagaoka of Niigata Prefecture.
- 3 Today's recommendation



Karakuchi 3 types

each 45ml 1,650

• Echigo Oyaji

A refreshing and super dry sake typical of Niigata.

Black Imayotsukasa

A super dry sake that allows you to enjoy the taste of pure rice with a refreshing aftertaste.

3 Today's recommendation



Japanese Sake

*2合以上もご対応可能です。

1 Katafune JunmaiDaiginjo A (THE WASHIN ORIGINAL)

60ml 950 90ml 1,425 1cup(180ml)2,850

A special product brewed in the seaside area of Echigo-Joetsu during the bitterly cold season.

A junmai daiginjo with a gentle aroma and a soft sweetness that is the original taste of the brewery, along with the umami of the rice. Enjoy the mellow taste that is perfect as an accompaniment to a meal.



Takeda Shuzo store

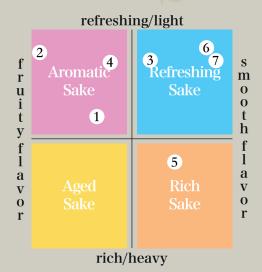
Takeda Sake Brewery, founded at the end of the Edo period, is located in the seaside Ogata Ward of Joetsu City.

This brewery has been brewing a rounded, sweet flavor for a long time.

Currently, the president himself enters the brewery, and two generations of parents and children are brewing sake that they believe in without cutting corners.

We produce sake that is recognized around the world, and has won several IWC top awards.

	60ml	90ml	l cup (180ml)
2 Hokusetu Daiginjo YK35 A	1,200	1,800	3,600
3 Higan Daiginjo R	1,100	1,650	3,300
4 Shimeharitsuru "JUN" Junmaiginjo A	680	1,020	2,040
5 Black Imayotsukasa Junmai R	680	1,020	2,040
6 Hakkaisan Tokubetsu Honjozo R	650	975	1,950
7 Soutenbou Gaiden Karakuchi-junmaishu R	600	900	1,800



Aromatic Sake Fruity type

It is characterized by a finished taste that spreads the scent of fruits and herbs. Recommended for toasts and aperitifs.

Refreshing Sake Light and smooth type

A sake with a soft and refreshing impression on the palate. It is characterized by a light taste and little aroma.

Aged Matured type

It is characterized by its unique, rich, and powerful flavor, with a hearty flavor and bitterness.

Rich Sake Full-Bodied type

Features rich taste with grate Umami and moderate mineral flavor.

Shochu

Murao (Potato)

Sato Black Koji (Potato)

Tominohozan (Potato)

Daiyame (Potato)

Nakanaka (Barley)

Hakkaisan (Rice)

Sour

Freshly squeezed lemon sour

Japanese Sprits with Oolong tea

Japanese Sprits with Green tea

Japanese Sprits with Corn tea

Fruit Wine

Yuzu wine

Mandarin Orange wine

Plum wine

Hakkaisan Cloudy Plum wine

Brandy

Hennessy V.S

880

Hennessy V.S.O.P

American Whisky
Jack Daniel's



Scotch Whisky

Highland
The Ardmore

Speyside Glenlivet 12years

Chivas Regal Mizunara 12 years

Cutty Sark

Loch Lomond 12 years

Islay Bowmore 12 years

Highland Park 12 years

Other
Dewar's 12 years

Johnnie Walker Black label

Non-Alcohol

Celeble (Non-Alcohol Sparkling Wine, 355ml) 1,350

Pepsi Cola

Ginger ale

Lemon squash

Orange juice

Oolong tea

Green tea

Corn tea

SPELLEGRING

San Pellegrino 750ml

Acqua Panna 750ml

Cafe

Coffee (hot/ice)

Tea (hot/ice)

Cafe latte (hot/ice)

Matcha latte (hot/ice)