

YANAGI 柳

Exotic and fruity, featuring Yuzushu, pineapple juice, shochu, lemon peel and matcha on the top.

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£7.50**KANARIA** 金糸雀

Refreshing and spicy with Yuzushu, shochu, ginger ale, lemon peel.

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£7.50**HITOEUME** 一重梅

Sweetness of Umeshu with the milky cloudiness of calpico, with shochu and cranberry juice.

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£7.50**KOUZOME** 香染

Hakushu distillers reserve whisky, ginger, cinnamon, clove, cardamom, oat milk foam
Served warm - the perfect autumn tippie

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£8.00**SAKE MIMOSA**

Mio sparkling sake with orange juice

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£6.50**SALTY DOG**

Sado Hojicha gin with grape juice

£7.50**OTHER****MIO SPARKLING**

Light and refreshing sparkling sake with lower alcohol content.

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£12.50 / 180ML BOTTLE**TORO TORO NO UMESHU**

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100ML £8 / 720ML £54**AOTAN NO YUZU SHU**

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100ML £6.85 / 720ML £47

JUNMAI

RICE GRAINS POLISHED TO AROUND 70% OF THEIR ORIGINAL SIZE, GIVING A MORE EARTHY AND FULL FLAVOUR.

YAMATO SHIZUKU YAMAHAI JUNMAI

Deep Umami, rich and distinctive

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100ML £6.85 / 720ML £39

HOT SHOCHIKUBAI CLASSIC JUNMAI

Smooth and rounded easy-drinking sake.

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100ML £4.25

JUNMAI GINJO

GINJO USES MORE HIGHLY-POLISHED RICE, BETWEEN 50 AND 60% OF ITS ORIGINAL SIZE FOR A REFINED BUT WELL-BALANCED CHARACTER.

KIKUSUI JUNMAI GINJO

Subtly fruity, fresh, medium dry

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100ML £6.75 / 730ML £36.60

HOURAISEN 'WA' JUKUSEI JUNMAI GINJO NAMA SAKE

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100ML £8.50 / 720ML £57

GINJO

GINJO IS PREMIUM SAKE THAT USES RICE THAT HAS BEEN POLISHED TO AT LEAST 60 PERCENT, WHICH BRING A LIGHT, FRUITY, AND COMPLEX FLAVOUR THAT IS USUALLY QUITE FRAGRANT.

KONISHI SILVER

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100ML £6.85 / 720ML £37

DAIGINJO

A MINIMUM OF 50% OF THE OUTER RICE LAYERS MUST BE POLISHED AWAY TO CLASSIFY A SAKE AS DAIGINJO.

KONISHI GOLD

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100ML £7.85 / 720ML £45

JUNMAI DAIGINJO

DAIGINJO USES RICE POLISHED TO 50% OR LESS OF ORIGINAL SIZE, UNLOCKING THE MOST AROMATIC FLAVOURS.

TATENOKAWA 50 'STREAM'

A mellow and floral Daiginjo perfect with food or without

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100ML £8.95 / 720ML £59