

# SAKE SPECIALS

Available from Monday to Thursday, 11.30am to 7.30pm only. Excludes public holidays and eve of public holidays.



## Koshijino Kobai Hiyaoroshi Honjozo

Seasonal Autumn Japanese Sake. Exquisite like our seasonal fishes, enjoy it with our sushi and sashimi. Boasting an aromatic flavour with a rich taste, it is best paired with seafood.

Prefecture: Niigata  
Rice Polishing Ratio: 65%  
Acidity: 1.3  
Sake Meter Value: +4

30  
180ml

42  
300ml



## Muramastu Junmai Daiginjo

Steeped in over 200 years of sake making, Kinshihai brewery brewed this Junmai Daiginjo "Muramatsu" as a tribute to the sake predecessors. This sake features a rich fruity taste completed with a refreshing finish. Limited quantities only.

Prefecture: Niigata  
Rice Polishing Ratio: 45%  
Acidity: 1.5  
Sake Meter Value: +1

30  
180ml

42  
300ml



## Suigei Junmai Ginjo Ginrei Hakuro

A sake with a firm and crisp aftertaste. This acidity is unique to Suigei. Aged at ice temperature, it gives the sake a full bodied taste.

Prefecture: Ginpu (Hokkaido)  
Rice Polishing Ratio: 50%  
Acidity: 1.7  
Sake Meter Value: +7

30  
180ml

42  
300ml

SAKE METER VALUE

-10  
SWEET

0  
NEUTRAL

+10  
DRY