



POUR-FECT SAKE



Zuiyo Kissho Ginjo

Yamadanishiki X Gin No Sato | Fukuoka | Junmai Ginjo

Using YamadaNishiki sake rice, Zuiyo created this sensational Ginjo sake. Great sake with any dishes.

RM100 /300ml



Mizubasho Junmai Ginjo

Yamadanishiki | Gunma | Junmai Ginjo

This sake is brewed exclusively with specially farmed YamadaNishiki brewer's rice.

Slightly sweet with notes of cucumber, lemongrass, tropical fruits and black pepper

RM128 /300ml



Born Junsui 'Pure'

Yamadanishiki | Fukui | Junmai Daiginjo

Aromatic feature of fruits, floral, spices and citrus.

RM138 /300ml

All prices quoted are in Ringgit Malaysia (RM) and subject to 10% service charge and prevailing government taxes.



SAKE POUR-FECT PAIRINGS



Hakkaisan Junmai Daiginjo

Using Yamadanishiki, Gohyakumangoku and Miyamanishiki sake rice, this Junmai Daiginjo reflects Hakkaisan's classic crisp and clean style, which leaves your palate engaged and refreshed. This refined sake has a pronounced clarity, a clean taste and an elegant, gentle sweetness, which will enhance the flavour of any cuisine.

Mutsu-Hassen Isaribi Tokubetsu Junmai

A Gold-Medal 2024 winning sake from Aomori showcasing premium quality, light body, fresh, and dry with a short clean finish. Fruity aroma like green apple. Well-balanced umami and acidity.

Kamoshibito Kuheiji 'Sauvage' Junmai Daiginjo

Brewed using Omachi, the oldest sake rice that was discovered 100 years ago.

This particular sake rice is famous for its pleasant tartness, flinty mineral notes and mildly bitter aftertaste that strikes that perfect balance.

A gorgeous sake but which discreetly uses the codes of Junmai Daiginjo.

Shichiken 'Furin Bizan' Junmaishu

International award winning sake made from underground water, Japanese Alps. Hints of porridge with nectarine jam. Off-dry with a refreshing acidity, flavorful umami fills the mouth releasing oats and nuts before a dry finish. Delicious at any temperature but warm up to unleash even more flavor

Kojimaya Untitled #01

Featuring sweet nectarine aromas, coupled with melon and cherry flavours with a hint of yuzu peel. Juicy and wide flavour profile with a complex grainy and velvety texture, crisp smooth finish.

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Kaiun Iwaizake Tokubetsu Honjozo

It's brewed using Yamadanishiki rice polished to 60%, which is typically for ginjo-style sake. This sake has a soft & feminine mouthfeel, with a clean & refreshingly dry mid-palate, and ends with a vibrant finish.

Manotsuru 'Toki' Junmai Ginjyo

Tropical notes of starfruit and guava hit the palate with a refreshing burst of flavor; a mild herbal element comes through with juniper and sweet basil on the clean, crisp finish.

Meijyo Shuzo Banshuichi - Hyogo

Herbaceous with hints of grapefruit and a light earthiness. good acidity, mineral driven, well-balanced with a clean, medium finish

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