

PLUM WINE TASTING €10.95 (3 * 50 ml)



Nanbu Bijin Umeshu, Alc 9%

This All Koji Sake infused with Ume plum has a pronounced aroma of Ume plum and chestnuts with a kick of bitterness. Naturally sweet as it is sake based, so no sugar or any artificial sweetener has been added.



Takara Plum Wine, Alc 10%

Rich and sweet. Full of Japanese Plum and apricot aroma with mild tartness. It's an Italian white wine base Plum liqueur. Best serve chilled or on the rocks.



CHOYA - Original Plum Wine, Alc 10%

Umeshu is a traditional Japanese liqueur made from ume fruit. A perfect balance between ume extract and alcohol is achieved by aging the whole fruit, with the stone still inside. The delicious tang of Umeshu comes from citric acid in the fruit, and the refreshing flavour stimulates the appetite.

FRUITY SAKE TASTING €10.95 (3 * 50 ml)



Takara Kyoto Yuzu Sake, Alc 12%

A bright balance of refreshing citrus notes and roasted shochu aroma. Recommended to enjoy on the rocks or as a spritzer, this yuzu is also a standout ingredient in a wide range of dishes.



Takara Yamanashi White Peach Liqueur, Alc 12%

This liqueur captures the essence of summer in every sip. Delight your palate with the sweet and juicy taste of ripe white peaches, elegantly balanced with a subtle hint of liqueur.



Takata Fukuoka Amaou Strawberry Liqueur, Alc 12%

This delightful liqueur captures the essence of Japan's renowned Amaou strawberries, known for their exceptional sweetness and vibrant flavour. Each sip offers a tantalizing blend of ripe strawberries, balanced with a subtle hint of liqueur, resulting in a smooth and refreshing drinking experience.

SAKE TASTING € 11.95 (3 * 35.5 ML)



Shochikubai Gokai Nama, Alc 13.5%

Raspberry and white chocolate on the palate with a touch of yoghurt and mint. Unlike the name 'Gokai' - wild, it has a hint of soft sweetness of the rice and smooth texture. Thin and delicate structure with a clean and refreshing finish. This is unpasteurized futsushu sake.



Nishinoseki Seishu Hiya Honjozo, Alc 17%

A summer sake crafted by a traditional brewery from Oita, Japan. A sake brewed to be chilled or served on the rocks. Spicy and powerful on the palate yet, it has a light and delicate finish. Rich Umami becomes soft and silky when it's served with ice. This is Genshu - undiluted style



Shochikubai Nigori Silky Mild, Alc 15%

Looking for a creamy and sweet dessert-type beverage you can drink after a meal, eliminating the need to indulge in a heavy dessert? Our Sho Chiku Bai Nigori Silky Mild offers the perfect way to end the evening. With a blend of fruity flavour and satisfying sweetness, our Sho Chiku Bai Nigori Silky Mild is unlike any sake you've enjoyed before.

PREMIUM SAKE TASTING € 13.95 (3 * 35.5 ML)



Shirataki Jozen Mizunogotoshi Junmai Ginjo, Alc 14.40%

Extremely light, fresh and pure like water. It has a subtle aroma of honeydew melon and green apple. Very easy going with airy texture dancing on the palate. Soft and clean finish and fleets away. An excellent choice for a first encounter with sake. Shirataki's signature label features a flowery aroma and soft flavour with the feel of pure white snow. Soft water and quality rice - the blessings of nature give birth to this sake as clear as water.



Nanbu Bijin Tokubetsu Junmai, Alc 15%

Great value, award-winning sake, great for both sake newbies and experts. A subtle whiff of banana penny sweets on the beak makes you want to dive right in. Then it's beautiful soft and clean junmai with melon and pear flavours, a moderate acidity and umami taste that emerges as the bottle warms from chilled to room temperature. This is a must try.



Dassai 39 Junmai Daiginjo, Alc 16%

If there ever were a role model for junmai daiginjo, this is it. Dassai "39" is a skillfully balanced sake that strikes a wonderful compromise between Dassai "23" and "45." It borrows some of the best qualities from each and combines them into a sake with a more subtle aroma, higher acidity, and a creamy texture. The juicy melon note provides the bouquet that fades into a crisp aftertaste.