

Japanese Sake / Shochu



Mori Izo (Mori Izo Distillery, Kagoshima) \$40 / 70ml

- * Type: Imo Shochu (Sweet Potato)
- * Alcohol: 25%
- * Aroma: Elegant and subtle with a hint of sweetness from the sweet potato
- * Palate: Smooth and mellow, with deep umami
- * Finish: Clean, light, and pleasantly dry



Ippin Daiginjo (Yoshikubo Shuzo) \$13 / 70ml

- * Type: Daiginjo
- * Alcohol: 16%
- * Aroma: Elegant ginjo aroma with notes of melon and apple
- * Palate: Smooth, refined sweetness balanced with gentle acidity
- * Finish: Clean and short, with a refreshing aftertaste



Ippin Ramen de Shu (Yoshikubo Shuzo) \$13 / 70ml

- * Type: Tokubetsu Junmai
- * Alcohol: 15%
- * Aroma: Subtle, with hints of steamed rice and umami
- * Palate: Rich umami and depth, complements savory ramen broth
- * Finish: Balanced acidity and mild bitterness that refreshes the palate



Ippin Awase Yuzu (Yoshikubo Shuzo) \$13 / 70ml

- * Type: Yuzu Liqueur
- * Alcohol: 8%
- * Aroma: Bright, citrusy aroma of fresh yuzu
- * Palate: Balanced sweetness and tanginess, clean and refreshing
- * Finish: Lingering citrus peel character



Ippin Mito Umeshu (Yoshikubo Shuzo) \$13 / 70ml

- * Type: Umeshu (Plum Wine) made with sake base
- * Alcohol: 11%
- * Aroma: Rich plum aroma with delicate sweetness from wasanbon sugar
- * Palate: Mild and smooth with a perfect sweet-sour balance
- * Finish: Clean and mellow



Otokoyama Tokubetsu (Otokoyama Co.) \$13 / 70ml

- * Type: Tokubetsu Junmai
- * Alcohol: 15%
- * Aroma: Notes of green melon and pear with a clean nose
- * Palate: Umami-rich with balanced acidity and a slight bitterness
- * Finish: Medium-long with a dry, crisp finish