

WAKANUI SAKE SELECTION



HIDEYOSHI

Gls Btl

Hideyoshi Daiginjo

17 110

Grade: Daiginjo 大吟醸 | Rice: Yamadanishiki 山田錦 40%

A blend between Yamada Nishiki and Akita Komachi, this Daiginjo offers a fruity fragrance and elegance due to the 40% polishing ratio and low temperature fermentation.



Gls Btl

Gozensyu 'The Silence' Cry Baby

15 100

Grade: Junmai 純米 | Rice: Omachi 65%

An unpasteurized sake that has a wide array of character. From notes of melon, green apple, white pepper, mixed in with a luscious grainy texture of Omachi rice. Complex and dry, a unique trait for this style.



Gls Btl

Kawatsuru Junmai Daiginjo Firefly

18 120

Grade: Junmai Daiginjo 純米 大吟醸 | Rice: Yamadanishiki 山田錦 50%

An elegant and sophisticated Junmai Daiginjo that boasts a heartwarming bouquet of fresh chestnuts and tropical fruit. Elegant, lush and pleasantly crisp.

橙 KEIGETSU

Gls Btl

Keigetsu Yuzu Liqueur

12 80

Grade: Yuzu Liqueur | Rice: Yuzu & Sake from Local Rice

A yuzu sake made with sake from locally grown rice. Kochi prefecture supplies 50% of the Yuzu of all Japan, therefore they know a thing or two about making high quality Yuzu sake. Sporting a flavour unlike lemons or oranges, its distinct citrus flavours are sure to please.