

Sake

DASSAI HAPPOU NIGORI 50

THB 3,500

This sparkling sake is made from putting a Junmai Daiginjo through a secondary fermentation. With the help of the freshness provided by the carbonic acid gas, there is a refreshing aftertaste within the full-bodied flavour. It provides a smooth drink with a certain dryness and can be enjoyed by those that are not used to drinking sake as well.

MASUMI JUNMAI GINJO KARAKUCHI KLIPPON

THB 3,200

THB 600 /GLASS

Developed with the aim of having a clean taste, this item has quickly become a fan favourite to represent MASUMI. Even with a dryness of +6. There is a pleasant sweetness within it, making it an easy-to-drink sake. With the help of yeast number, there is a subtle fragrance that does not linger too long, giving it a clean finish and good balance.

KOZAEMON HOUSE JUNMAI

THB 2,400

An original house blend of KOZEMON junmai, made from a mixture of several junmai sales. It has a unique cocoa/Japanese red bean nose, with a warm, gentle and well-balanced flavour. The base junmai is made from table rice grown by the brewery themselves, and has been aged for a year before blending in order to increase the complexity and fullness.

ORBIT LUNA

THB 5,400

Meaning 'the moon' in Latin, Luna is recognised for its delicate sweetness. Its high sugar level is balanced by its citrus undertones, followed by the fragrance of honey and vanilla from white wine barrel aging.

KINMON AKITA VINTAGE SAKE YAMABUKI GOLD

THB 6,000

A vintage sake carefully treated and stored using the land and climate of Akita to bring out the complex flavours and subtle umami of the sake. This beautiful amber coloured piece has a fragrance and sweetness that is reminiscent of oak again, but at the same time has a smoothness that makes it a great item to pair with food.

SAKUNOHANA JUNMAI MUROKA BIN HI-IRE

THB 3,200

A quality Junmai Daiginjo that uses Nagano Prefecture's local sake rice "Hitogokochi" polished down to 45%. A beautifully elegant piece filled with Umami

TATENOKAWA JUNMAI DAIGINJO SEIRYU

THB 3,200

THB 600 /GLASS

The word "seiryu" meaning clean stream is named after its lightness and transparency. Made with Yamagata Prefecture's original sake rice Dewasansan polished down 50%. The palate is light, fruity and vivacious with a slight hint of acidity, followed by a gentle smooth finish.

YUKI NO BOSHA HIDE. YAMAHAI JUNMAI GINJO

THB 3,800

Using a traditional method of sake brewing known as Yamahai method, this sake has a distinct floral fragrance and an elegant taste unique to the Yamahai, making it a favourite between Japanese Sake fans. Using the Akita Sake-Komachi rice and the brewery's original sake yeast, this precious sake was produced under careful treatment.