



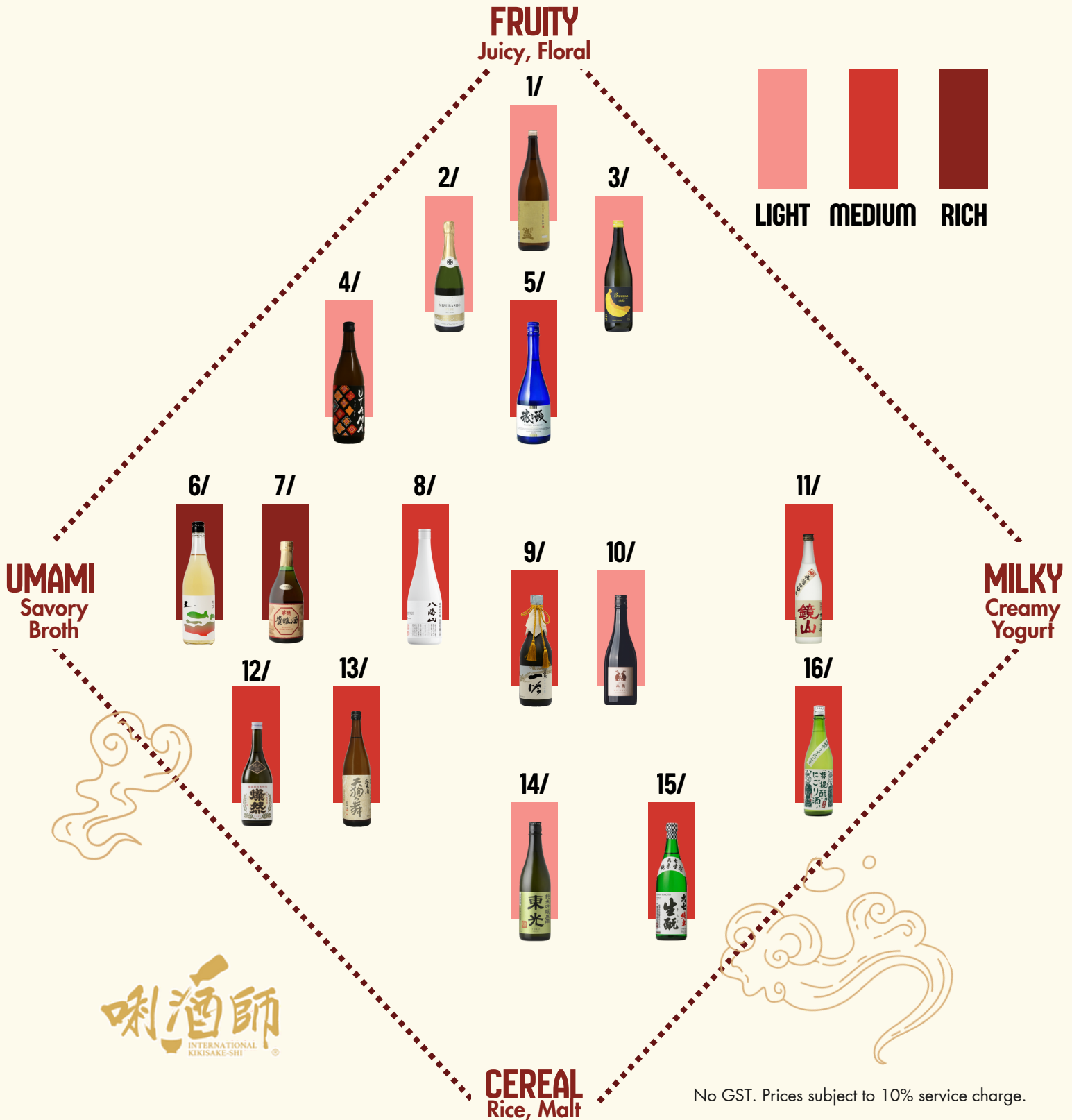
Braveheart[®]
SAKE ORIGINALS

SAKE



SAKE SPLENDOR

THE BEST WAY TO TASTE THE SAKES? HAVE ≥ 2



LIGHT

MEDIUM

RICH

1/ NIHONSAKARI NIGIWAI

The warm up before the fun.

2. MIZUBASHO PURE AWASAKE

World's 1st. Applauded by the French.

3. AMABUKI BANANA JM DGJ

Even banana haters will love.

4. UTAMA BLACK RICE T JM

Support local, it's yum.

**5. TSUKI NO KATSURA
KASEGI GASHIRA JM**

It's wine pretending to be sake.

6. LAGOON MARGHERITA

Tomato & basil = pizza. But sake.

**7. HANAHATO KIJOSHU
AGED 8 YEARS**

Port, sherry, dessert - and soup.

**8. HAKKAISAN SNOW
AGED 3 YEARS JM DGJ**

Aged in snow for 3 years. Fancy.

Cup
60mlCarafe
360mlBottle
720ml/
others**| Clean | Crisp | Fruity | Simple |**

Hyogo · Hyogo Local 75% PR · 13% ABV



7



36

| Champagne Method | Brut | Fuji Apple | Litchee |

Gunma · Yamadanishiki · 13% ABV



198

**| Banana | Yaburi Melon | Teriyaki | Mineral |**

Saga · Jugeme 50% PR · 12% ABV



10



53



95

**| Pulut Hitam | Grape | Melon | White Flowers |**

Yamadanishiki, Black Rice 50% PR · 15% ABV



17



87



168

**| Riesling | Chamomile | Passion Fruit | Almond |**

Kyoto · Yamadanishiki 70% PR · 8% ABV



16



78



130

**| Basil | Tomato | Fuji Apple | Nashi Pear |**

Niigata · Takanenishiki 65% PR · 14% ABV



11



55



98

**| Dried Apricot | Nuts | Caramel | Broth | Shiitake |**

Hiroshima · Nakate Shinsenbon 65% PR · 16.5% ABV



16



78



130



500ml

| Nashi Pear | Yaburi Melon | Cream | Prosciutto |

Niigata · Yamadanishiki 50% PR · 17% ABV



17



87



168



9. EIKUN ICHIGIN 35% JM DGJ

The most elegant here. For now.

| Bottomless | Momo | Grapefruit | Ichigo | Florals |

Kyoto · Yamadanishiki 35% PR · 15% ABV

 24  113  198

10. NITO BANZAI 70 JM

Harmoniously contrasting.



| Almond Jelly | Tangerine | Fuji Apple | Dashi |

Aichi · Banzai 70% PR · 16% ABV

 11  55  98

11. KAGAMIYAMA KIJOSHU

The royal brew.



| Honey | Fuji Apple | Condensed Milk | Momo |

Kawagoe · Sainominori 75% PR · 16% ABV

 12  61  112

12. SANZEN OMACHI T JM

A charcoal suit + colorful paisley inner.



| Mellow | Broth | Mushrooms | Sweet Spice |

Okayama · Omachi 65% PR · 16% ABV

 10  53  95

13. TENGUMAI YAMAHAI JM

The wild emperor.



| Complex | Butterscotch | Shiitake | Walnut | Honey |

Ishikawa · Gohyakumangoku 60% PR · 15% ABV

 11  55  98

14. TOKO GENSHU JM GJ

400 years old, 23rd generational delight.

| Elegantly Heavy | Kirei | Almond | Yubari Melon |

Yamagata · Haenuki 55% PR · 16% ABV

 10  53  95

15. DAISHICHI KIMOTO JM

The eternal prince.



| Momo | Sour Apple | Cream | Enoki | Kombu |

Fukushima · Gohyakumangoku 69% PR · 15% ABV

 10  53  95

16. GOZENSHU NIGORI BODAIMOTO

Oldest technique; lively & cute.

| Sour Apple | Yogurt | Condensed Milk | Dried Fruits |

Okayama · Omachi 65% PR · 17% ABV

 11  55  98