

## SAKE

### GARYU SAKE (720ML)

\$228

*A very soft texture and mellow flavor that will complement the food. The gentle acidity matches this with a very well-balanced finish.*

SMV: -2

Acidity: N/A

Rice: Omachi

### HATSUKAME DG AI 45% (720ML)

\$198

*This sake is made with Yamada Nishiki rice from Higashi-jo, Hyogo Prefecture, which has been polished to 45%, and fermented at low temperature with Shizuoka yeast.*

SMV: +3

Rice: Yamadanishiki

Polishing Ratio: 45%

### KUZURYU DAIGINJYO 50%

\$298 / \$498

*The top note is gentle, like the plum flower. There is an exotically powerful fragrance like a daphne. When the aroma goes through the nose, you can feel the nuance of cinnamon and honey. The texture is silky and layered, and the quality is exquisite. The body is attractive, and the fluffiness is something like premium cotton.*

SMV: +4

Acidity: N/A

Rice: Yamadanishiki

Polishing Ratio: 50%

### KATSUYAMA JDG DEN 35%

\$298 / \$498

*DEN, the famous Katsuyama Daiginjo, is made with the prized Yamada Nishiki rice, milled to 35%, and aged at a low temperature for one year. The result is a full-bodied and velvety sake boasting sumptuous flavors of melon, peach, strawberry, and a hint of honey. Further, its finish is delicate and leaves a lingering note of elegance on the palate.*

SMV: +1

Acidity: 1.5

Rice: Yamadanishiki    Polishing Ratio: 35%

### HAKURAKUSEI TOJO AKITSU 29%

\$298 / \$528

*Indulge in the highest grade Yamadanishiki rice brewed in Tojo Akitsu, Hyogo Prefecture, resulting in a Junmai Daiginjo sake with a smooth and soft mouthfeel. Experience the gentle sweetness of green Muscat grapes and the clear, crisp finish that Hakurakusei is known for. Serve chilled and enhance its flavors by savoring it in a wine glass or thin-rimmed glassware alongside a meal.*

SMV: +1

Acidity: 1.5

Rice: Yamadanishiki    Polishing Ratio: 29%

### MASUMI JUNMAIGINJO SHIRO 55% (300ML)

\$55

*SHIRO (White) is our "session sake," light enough to enjoy all night. Mild aromas of banana and apple lead into a palate that is gently sweet and brightened by acidity and lingering savory umami.*

SMV & Acidity: N/A

Rice: Miyaminishiki

Polishing Ratio: 55%

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# WHITE WINES

## SENSHO MASAMUNE JDG (1800ML)

\$388

*This Junmai Daiginjo is brewed using Yamada Nishiki rice, polished to 50%, resulting in a refined and elegant profile. Delicate notes of pineapple and a subtle earthiness. Bright and smooth, featuring flavors of bitter cherry, balanced by refreshing acidity. Long and zesty, leaving a satisfying impression.*

SMV: 0

Polishing Ratio: 45%

Rice: Yamadanishiki

Prefecture: Miyagi

## DASSAI JDG 23% (1800ML)

\$498

*To craft the ultimate Junmai-Daiginjo sake, we polished down Yamada-Nishiki rice to 23%. Delivering delicate floral aromas with a palate reminiscent of honey and an elegant lasting finish.*

Polishing Ratio: 23%

Rice: Yamadanishiki

Prefecture: Yamaguchi

## IWA 5 35% (720ML)

\$288

*In total coherence with the nose, the palate embarks on a ride of fluid transitions. It dances through an airy softness, a playful fusion of fruity, floral, and subtle maritime notes.*

Polishing Ratio: 35%

Rice: Yamadanishiki

Prefecture: Toyama

## BRUNO COLIN CHASSAGNE MONTRACHET 2022

\$318

*Subtle tropical note on the nose, a little more "richesse" than Bruno's other premier crus, with hints of mango and tangerine coming through with aeration. The palate is medium-bodied with coconut, quince and apricot acidity and length. Generous and expressive*

GRAPE VARIETAL: CHARDONNAY 100%

COUNTRY & REGION: FRANCE | BURGUNDY

## BERTHELEMOT, CHASSAGNE MONTRACHET IER CRU ABBAYE DE MORGEOT 2022

\$288

*Aromas of lemon & grapefruit, white flowers, stone fruits like peach and apricot, and subtle notes of honey, almonds, and a touch of minerality. Full-bodied with flavors of ripe orchard fruits, toasted nuts, and a pronounced minerality.*

GRAPE VARIETAL: CHARDONNAY

COUNTRY & REGION: FRANCE | BURGUNDY

## JOSEPH PASCAL PULIGNY-MONTRACHET 2020

\$198

*Aromas of lime blossom and yuzu give way to lemon, apple and subtle oak spice flavors in this racy white.- Balanced and precise, with a lingering, mineral- and spice-tinged aftertaste.*

GRAPE VARIETAL: CHARDONNAY 100%

COUNTRY & REGION: FRANCE | BURGUNDY

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# WHITE WINES

**2021 Lange  
"Three Hills Cuvee" Chardonnay**  
\$218

This Chardonnay was fermented and aged using stainless steel, neutral oak, and concrete, resulting in a wine that balances freshness, complexity, and texture. It has been praised for its elegance, vibrancy, and refined mouthfeel.

GRAPE VARIETAL: CHARDONNAY 100%

COUNTRY & REGION:  
WILLAMETTE VALLEY AVA, OREGON, USA

**Laroche Chablis Les Chanoines 2023**  
\$158

Expect a crisp and vibrant taste, marked by citrus flavors and a steely, mineral backbone. The acidity is refreshing, and the wine has a harmonious balance with a saline, lengthy finish that is typical of high-quality Chablis

GRAPE VARIETAL: CHARDONNAY 100%

COUNTRY & REGION: FRANCE | BURGUNDY

# OHMINE SERIES

**OHMINE 2 GRAINS  
HI-IRE DEWASANSAN 35% (720ML)**  
\$228

*In the sweet and sour taste of grapefruit, it is characterized by the plump and fragrant umami unique to Dewa Sansan and the dry aftertaste reminiscent of apple peel.*

SMV: N/A    Rice: Dewasansan    Polishing Ratio: 35%

**OHMINE 2 GRAINS  
HI-IRE OMACHI 35% (720ML)**  
\$228

*The fruity sweetness reminiscent of yellow peach is characteristic in the refreshing scent and sourness of muscat grapes and green apples.*

SMV: N/A    Rice: Omachi    Polishing Ratio: 35%

**OHMINE 2 GRAINS  
HI-IRE YAMADANISHIKI  
35% (720ML)**  
\$228

*Fruity, aromatic sake with hints of white peach and a sweetness of the rice used.*

SMV: N/A  
Rice: Yamadanishiki  
Polishing Ratio: 35%

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## EXCLUSIVE SAKE

DASSAI MIGAKI SONOSAKE 23%

HAKURAKUSEI JDG ZANKYO SUPER 7%

RAIFUKU JDG CHOUSEIMAI 8%

REISEN JDG GYOKU 28%

JYUYONDAI HONMARU 55%

JYUYONDAI RYUGETSU 40%

JYUYONDAI RYUSEN 35%

JYUYONDAI SHICHIDARE NIJIKKAN 40%

JYUYONDAI SOKO 35%

PLEASE REFER THE STAFF FOR PRICES

### CORKAGE POLICY

WE CHARGE A \$80 FEE PER BOTTLE, DOUBLE

CORKAGE WILL BE CHARGED ON BOTTLES MORE

THAN 750ML SIZE.

I-FOR-I POLICY WHERE CORKAGE IS WAIVED FOR

ONE BOTTLE OF EACH SAKE OR WINE PUR-

CHASED WITH THE SAME SIZE.

## WHITE WINES

### MÂCON-VILLAGES 2020 LEROY

\$388

Expected to be round and full-bodied, offering flavors of ripe orchard fruits like apple and peach, with hints of toasted brioche and almond on the finish

GRAPE VARIETAL: CHARDONNAY

COUNTRY & REGION: FRANCE | BURGUNDY

### BALLAND SANCERRE BLANC 2023

\$128

*The aroma is a mix of citrus and tropical fruit notes, like grapefruit, lemon, and hints of pineapple, balanced by subtle floral tones such as honeysuckle.*

*It showcases a lively, crisp acidity with flavors of ripe pear, peach, and a pronounced minerality. The texture is rounded and fleshy but finishes with a clean, refreshing zing and mineral intensity.*

GRAPE VARIETAL: SAUVIGNON BLANC

COUNTRY & REGION: FRANCE | LOIRE VALLEY

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## RED WINES

### HENRI RICHARD, CHARMES CHAMBERTIN GRAND CRU 2019

\$388

*A restrained raspberry bouquet precedes a dense, meaty palate with a firm tannic structure and bright acidity. With all the components of a fine Vin de Garde, we shall eke it out over the next few years.*

GRAPE VARIETAL: PINOT NOIR

COUNTRY & REGION: FRANCE | BURGUNDY

### CHÂTEAU GAZIN - POMEROL 2011

\$278

*A powerful, virile 2011, Gazin reveals a dense ruby/purple color, a big, meaty, earthy richness, lots of coffee, black cherry liqueur and spice notes, and a full-bodied mouthfeel.*

GRAPE VARIETAL:

90% MERLOT

5% CABERNET SAUVIGNON

5% CABERNET FRANC

COUNTRY & REGION:

BORDEAUX

AOC - POMEROL

### CHICOTOT, NUIITS ST GEORGES VIEILLES VIGNES 2018

\$198

*An intense wine with elegant tannins on floral notes (peonies and violets), and luscious accents of small red fruit. A wine for sharing with friends, it is frank, pleasant, perfect for every occasion and will not change over time. It is perfect with roast meat such as lamb or pork, with game bird or a selection of soft cheese.*

GRAPE VARIETAL: PINOT NOIR

COUNTRY & REGION: FRANCE | BURGUNDY

## EXCLUSIVE RED WINES

### DOMAINE DE LA ROMANEE CONTI, ROMANEE ST VIVANT GRAND CRU 2015

\$10188

*The Romanée Saint-Vivant produced by the Domaine de la Romanée Conti often distinguishes itself with its deep and dazzling ruby colour. Its unique aromas of cloves, cinnamon, dark fruits are characteristic of this wine, one of the softest and silkiest produced by the domain.*

GRAPE VARIETAL: PINOT NOIR

COUNTRY & REGION: FRANCE | BURGUNDY

### CHÂTEAU LAFITE ROTHSCCHILD 2006

\$1988

### CHÂTEAU LAFITE ROTHSCCHILD 2010

\$2588

### CHÂTEAU LAFITE ROTHSCCHILD 2020

\$1588

### CHÂTEAU MARGAUX 2019

\$1588

### CHÂTEAU LATOUR 1990

\$2488

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## EXCLUSIVE RED WINES

### **MOUTON ROTHSCHILD - PAUILLAC 2008**

**\$1288**

*Deep and intense, A very elegant nose, combining fruity (blackberry, blackcurrant) and floral (iris) fragrances with notes of spices and cedar.*

#### *Palate*

*A delicious attack precedes a balanced and fresh palate. The palate combines aromas of bigarreau cherry with fine tannins, all leading to a mineral, persistent and fruity finish.*

#### **GRAPE VARIETAL:**

**85% CABERNET SAUVIGNON**

**14% MERLOT | 1% CABERNET FRANC**

**COUNTRY & REGION: FRANCE | BORDEAUX**

### **LAFITE ROTHSCHILD, CARRUADES DE LAFITE - PAUILLAC 2008**

**\$988**

*The wine exudes fragrant aromas of red and black fruits such as raspberries, blackberries and black currants, accompanied by notes of cedar, liquorice and tobacco. It has a smooth taste, full body and excellent aging potential.*

#### **GRAPE VARIETAL:**

**51% CABERNET SAUVIGNON | 45% MERLOT**

**3% PETIT VERDOT | 1% CABERNET FRANC**

**COUNTRY & REGION: FRANCE | PAUILLAC**

*\*All prices are subject to service charge & prevailing GST*

## RED WINES

### **2015 OPUS ONE**

**\$988**

*Ripe dark fruits such as plum, blackberry, and blueberry, complemented by hints of vanilla and cocoa. Silky, fine-grained tannins provide structure and a creamy mouthfeel.*

#### **GRAPE VARIETAL:**

**CABERNET SAUVIGNON | CABERNET FRANC |**

**MERLOT | PETIT VERDOT | MALBEC**

**COUNTRY & REGION: FRANCE | BURGUNDY**

### **SUBMISSION PINOT NOIR 2020**

**\$168**

*Deep ruby red with garnet highlights. offering layers of blackcurrant, blackberry, and ripe plum. Secondary notes include hints of cedar, tobacco, and vanilla from oak aging*

#### **GRAPE VARIETAL:**

**CABERNET SAUVIGNON | MERLOT | PETIT VERDOT**

**COUNTRY & REGION: U.S | CALIFORNIA**

### **SUBMISSION CABERNET SAUVIGNON 2020**

**\$168**

*Deep ruby red with garnet highlights. offering layers of blackcurrant, blackberry, and ripe plum. Secondary notes include hints of cedar, tobacco, and vanilla from oak aging*

#### **GRAPE VARIETAL:**

**CABERNET SAUVIGNON | MERLOT | PETIT VERDOT**

**COUNTRY & REGION: U.S | CALIFORNIA**

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## OTHERS

### PLUM WINE

\$22

YAMAZAKI

CASKED UMESHU 17% (GLS)

### BEER

\$25

KAGUA JAPANESE CITRUS SAISON

\$25

TOKYO BLUES GOLDEN ALE

### BEVERAGES

\$6

COKE

COKE ZERO

SPRITE

HOUJI-CHA (REFILL)

\$4

S.PELLEGRINO (250ML)

ACQUA PANNA (250ML)

## CHAMPAGNE

### LOUIS ROEDERER CRISTAL BRUT 2014

\$768

*Lots of mineral and oyster-shell aromas with light toasted-bread and pie-crust undertones. Hints of caramel, apple and pear tart, too. Medium to full body with phenolic intensity and length. Intense at the finish, with driving acidity and length.*

GRAPE VARIETAL:  
PINOT NOIR & CHARDONNAY

COUNTRY & REGION:  
FRANCE | CHAMPAGNE

### HENRI GIRAUD, ARGONNE AY GRAND CRU 2014

\$888

*Unwinding in the glass with notes of buttered toast, crisp yellow orchard fruit, honeycomb, warm spices and ripe stone fruits, it's full-bodied, deep and vinous, with a layered core of concentrated fruit, incisive acids and an elegant pearly mousse.*

COUNTRY & REGION:  
FRANCE | CHAMPAGNE

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**NV Andre Clouet Champagne  
The V6 Experience  
(BLANC DE NOIRS)  
\$238**

*Aged for six years on the second lees, the yellow-gold-  
en NV Brut The V6 Experience is a Bouzy Pinot Noir  
that displays great purity and intensity but also reduc-  
tion on the mineral-scented nose.*

**GRAPE VARIETAL:  
PINOT NOIR 100%**

**COUNTRY & REGION:  
FRANCE | CHAMPAGNE**

**LOUIS ROEDERER'S COLLECTION  
244  
\$188**

*An ample and deep bouquet featuring ripe fruits such  
as wild peaches and William pears, intertwined with  
citrus notes of lemons and blood oranges.*

**GRAPE VARIETAL:  
PINOT NOIR, CHARDONNAY, PINOT MEUNIER**

**COUNTRY & REGION:  
FRANCE | CHAMPAGNE**

*Drinks*  
**MENU**

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