

SAKE LIST

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TSUKI USAGI Ume No Yado

Very sweet sparkling junmai sake.

It is naturally carbonated by fermentation in the bottle.

Match well with European dishes as well as Japanese dishes. £22 bottle

GIN Ume No Yado

This pear-like aroma junmai ginjo is great chilled.

The sake compliments full flavoured dishes and great as an aperitif.

Fragrant. £58 bottle / £18 carafe 150ml / £6 glass 50ml

FUKURO SHIBORI Kawatsuru

Slow filtration process by gravity gives this junmai daiginjo lable body and rich taste.

Matured with caramel and banana aroma.

Best chilled and great by itself or enjoy with red meat.

£90 bottle / £24 carafe 150ml / £8 glass 50ml

YAMAHAI TOKUBETSU JUNMAI Kizakura

An elegant flavour junmai sake made with yamada nishiki rice.

Enjoy cold or slightly warmed. £45 bottle / £15 carafe 150ml / £5 glass 50ml

GOLDEN NASHI PEAR Bunraku

Made with Japanese golden nashi pear called Ogon no shizuku.

Sweet pear juice infused with kimoto style junmai sake.

Great for cocktail, on the rock or chilled. £104 bottle / £9 glass 50ml

ARAGOSHI UMESHU Ume No Yado

Sake based plum wine with rich fruity flavour from its blended pulp.

This plum wine promises you a refreshing taste and texture.

Ideal for dessert sake. £70 bottle / £7 glass