

# 酒 S A K E

## THE STORY OF SAK E

The technique of fermenting rice was brought to Japan from China over 2,500 years ago, along with the introduction of rice cultivation. Since then, Japanese people have continuously refined production methods to create a truly unique drink called sake.

The foundations of good sake are quality rice, pristine water, koji and yeast. They are combined and fermented in precise processes that result in a drink that is brewed like beer, enjoyed like wine, but stands in a category on its own.

Sake pairs well with almost any food but complements the delicate flavours of traditional Japanese meals particularly well.

## HOW IT'S MADE

In the sake brewing process, rice grains are milled down to reveal the starch core. The polishing process greatly influences the final taste of a sake. The more of the grain removed, the cleaner and fruitier the taste. The less of the grain removed, the more savoury, rice-like the flavour. Sakes are therefore placed into categories according to their "rice polish rate", which is the percentage of the grain that is left after the milling process. The lower the percentage, the higher grade or more premium the sake.

## CATEGORIES & STYLES

UMAMI	The fifth taste sensation, often described as savoury, or "mouthfeel"; translated in Japanese as "the essence of deliciousness."
GINJO	51% - 60% rice polishing rate. A fruity and aromatic Super premium style developed in the 1980's
DAIGINJO	50% polishing rate or less. The most prestigious categorisation.
HONJOZO	Limited distilled alcohol has been added to enhance flavour and aroma. The first level of Premium Sake, with a minimum polish ratio of 70%
JUNMAI	Pure rice; no spirit has been added.
GENSHU	Undiluted sake; no water has been added after brewing, resulting in a sake with more robust, concentrated flavours.
TOKUBETSU	Means "special" and can only apply to a Honjozo or Junmai and must be demonstrably superior or different than a Honjozo or Junmai in the same Brewery.

125ml 250ml Bottle

£13 £25 £73

£15.5 £29.5 £84.5

£16 £32.5 £95

£23 £45 £127

50ml Bottle  
£12 £53

£8 £75

£7 £65

酒 S A K E

AKASHI-TAI TOKUBETSU HONJOZO

Lighter bodied and crisp, with delicate notes of lemon, lime and strawberry. A lively first impression followed by a sweet, well-balanced finish. *Can be served chilled or warm.*

RICE POLISH RATE: 60% | A B V 15%

AKASHI-TAI TOKUBETSU HONJOZO GENSHU

Fuller bodied and undiluted, with pink grapefruit, honey and white floral undertones on the nose. Creamy and rich on the palate, with tropical fruit flavours that are balanced by a subtle umami note. A clean, long finish. *Can be served chilled or warm.*

RICE POLISH RATE: 60% | A B V 19%

AKASHI-TAI TOKUBETSU JUNMAI

Showcasing the natural flavour of Hyogo's Yamadanishiki rice grain, this pure, full-bodied sake has a satisfyingly umami rich flavour profile, making it bold, yet still refreshing. A clean and well-structured traditional brew with creamy undertones of pear and banana.

*Best served chilled or warm.*

RICE POLISHING RATIO: 60% | A B V: 15%

AKASHI-TAI DAIGINJO GENSHU

Uniquely flavoured and robust, with aromas of honey, pear and white spring flowers. A fruity and floral palate with notes of aniseed to accompany a crisp, dry finish. *Best served chilled.*

RICE POLISH RATE: 38% | A B V 17%

AKASHI-TAI SPARKLING JUNMAI GINJO

Light, zesty and refreshing. Notes of peach and banana on the nose with a well-balanced finish featuring hints of citrus and melon. *Best served chilled.*

A B V 7%

AKASHI-TAI GINJO YUZUSHU CITRUS

Supple and fruity, with refreshing aromas of grapefruit, this liqueur offers intense citrusy flavours and a sweetness that is perfectly balanced by the tanginess of the yuzu. The finale is invigoratingly cooling and aromatic. *Best served chilled as an aperitif.*

A B V 10%

AKASHI-TAI SHIRAUME GINJO UMESHU PLUM

This Luxurious plum sake liqueur offers a voluptuous bouquet of confit cherries and plum, followed by a sweetness in the mouth and generous notes of fruit and almond. *Best served chilled as a digestif.*

A B V 14%

# SAKE 酒

Bottle

**AKASHI-TAI JUNMAI DAIGINJO GENSU**  
The “grand cru” of the Akashi Brewery, this sake offers an explosion of aromas, including melon, citrus, sage and subtle herbaceous undertones. The palate offers a perfect balance of lemon and bitter orange for a long lasting finish. *Best served chilled.*

RICE POLISH RATE: 38% | A B V 16%

£161

**SAMURAI JUNMAI DAIGINJO**  
An aromatic profile of anise, subtly sweet vanilla and sourdough bread, offering a deep, well-rounded flavour with a creamy mouthfeel. A beautiful balance of dry and umami, with a slightly smoky and silky smooth finish. *Best served chilled or at room temperature.*

RICE POLISH RATE: > 50% | A B V 16%

£125

**KITA NO HOMARE GOLD LEAF JUNMAI DAIGINJO**  
Notes of crisp citrus, peach and wildflower on the nose, rounded out by flavours of pear and jasmine rice on the palate. Infused with gold leaf for an added touch of elegance. *Best served chilled or room temperature.*

RICE POLISH RATE: > 50% | A B V 16%

£193

**HAKKAISAN KOUWAGURA JUNMAI DAIGINJO**  
A delicately fruity and expressive aroma, evoking floral scents and notes of pineapple, almond, walnuts and melon on the palate. Silky, smooth and refined body with an overall crisp finish. *Best served chilled.*

RICE POLISH RATE: 45% | A B V 17.2%

£209

**HEAVENSAKE JUNMAI DAIGINJO**  
Delicate floral, apple, and lush tropical fruit on the nose with a flavour reminiscent of early summer pears, wild red berries and muscat grapes. Expertly blended with a crisp, dry finish. *Best served chilled.*

RICE POLISH RATE: 23 - 39% | A B V 16%

£265

**KURAMITSU KIKUSUI JUNMAI DAIGINJO**  
A heady, rice aroma tantalizes the senses before the first, fascinating sip. Mellow melon and lychee tones smooth out the palate, releasing tension as it continues to soothe with a clean, long, silky finish. *Best served chilled.*

RICE POLISH RATE: 23% | A B V 15%

£300

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## SIGNATURE SAKE FLIGHT

£19.95

Explore the world of sake with 3 of our favourites.

Each sake taster is 50ml, the perfect introduction to the traditional Japanese drink.

### AKASHI-TAI SPARKLING JUNMAI GINJO

Light, zesty and refreshing. Notes of peach and banana on the nose, with a well-balanced finish, featuring hints of citrus and melon.

ABV 7%

### AKASHI-TAI TOKUBETSU HONJOZO

Dry and crisp, with delicate notes of lemon, lime and strawberry. A lively first impression followed by a sweet, well-rounded finish.

RICE POLISH RATE: 60% | ABV 15%

### AKASHI-TAI SHIRAUME GINJO UMESHU PLUM

This luxurious plum sake liquor offers a voluptuous bouquet of confit cherries and plum, followed by a sweetness in the mouth and generous notes of fruit and almond.

ABV 14%

