

Monthly Special 日本酒

“Monthly Special 日本酒” features 地酒 Jizake (local brews) from all over Japan.

This month, we introduce sake made in Niigata Prefecture. Niigata which has 90 brewers is the 3rd largest sake-producing region in Japan



瓶内二次発酵酒 あわ八海山 360ml HK\$480

Hakkaisan AWA, Sparkling Sake

八海醸造 Hakkaisan Brewery, 新潟県 Niigata

A sparkling sake made using a secondary in-bottle fermentation. It is the perfect choice as aperitif or to enjoy with food.

純米吟醸 今代司 720ml HK\$580

Imayo Tsukasa, Junmai Ginjo

今代司酒造 Imayo Tsukasa Brewery, 新潟県 Niigata

Refreshing aroma and clean taste. It won the Gold prize of “Kura Master 2017” in France. The characteristic smooth and dry taste of sake made in Niigata, is named 淡麗辛口.



純米 緑川 720ml HK\$420

Midorikawa, Junmai

緑川酒造 Midorikawa Shuzo, 新潟県 Niigata

A delicate taste of rice umami and an exquisite aroma, makes it lovely and versatile for food pairing.



原酒 モンメル・カハービア 500ml HK\$520

Mountmeru Khaviyar, Undiluted

妙高酒造 Myokoshuzo, 新潟県 Niigata

Deliver an exceptionally high alcohol content and bountiful umami that go perfectly with. Pungent flavors such as fish eggs or raw oyster.

