

SAKE LIST

FRUITY, ELEGANT AND EASY TO DRNK

Hanatomoe Jun Dai Dai

Nara Prefecture

16/94

A Junmai Daiginjo with complexity and ripe tropical fruits. Teruaki Hashimoto works with his instinct and nature (such as rotational cropping and natural yeasts) to produce vibrant and expressive brews

RICH AND UMAMI-DRIVEN

Terada Honke Shizen no Manma

Chiba Prefecture

17/98

A bold and umami brew which is emblematic of sakes made with natural yeasts. Terada Honke is the leading light of "natural sake" breweries

Yuho Yamaoroshi

Ishikawa Prefecture

17/98

Yamaoroshi is another name for kimoto - a method which produces energetic and savoury brews. Miho Fujita works with Toshi Yokomichi to brew food-friendly sakes that they are happy to drink everyday

YOU'VE NEVER TASTED SAKE LIKE THIS BEFORE

Terada Honke Daigo no Shizuku

Chiba Prefecture

17/98

A fun and juicy "glou glou" sake made from an ancient method called Bodaimoto. Terada Honke is almost 350 years old with a 24th generation leader, making sakes that hark back to the past

Akishika Moto Plus One 2017

Osaka Prefecture

18/108

A stunning brew reminiscent of dry Port or Sherry. Hiroaki Oku stops the fermentation at the first stage (instead of the usual three) before maturing the sake in-house for 6 years