

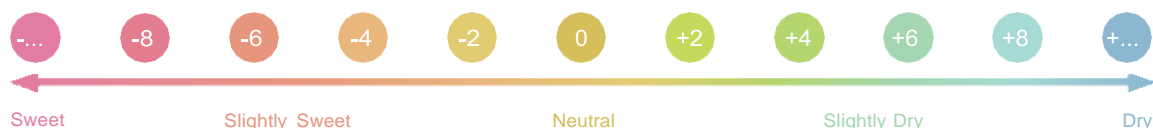


SHIO

*Sake  
&  
Beverage  
Menu*

## Sake Meter Value

Sake Meter Value (SMV) is also known as nihonshu-do, and can roughly be translated as Japan Alcohol Degree. Sake Meter Value is the way that people measure the way that sake tastes, and the scale moves from very sweet to very dry, a bit like wine. The scale is not difficult to understand when you are buying sake, but the way that it is calculated is a bit more complicated, using lots of scientific theory.



## Daiginjo

Daiginjo is made with rice, water, koji, yeast and a hint of distilled alcohol. The small bit of brewer's alcohol is used to enhance flavors and aromas. Daiginjo is considered some of the most premium of a producer's product line up. The rice is milled to at least 50%. Therefore at least 50% of the rice is milled away. Daiginjo forgoes many of the available automated procedures to manually brew sake for a custom-ized method of production. The high labor of the craft, combined with high quality rice tend to result in a refined product and higher price. The flavor tones of daiginjo tend to be light and soft. The aromas are very fragrant. The flavors are complex and the finish is long lasting.

	ml.	SMV	
Hakuryu Daiginjo	720	+5	1.800
Jyokigen kiss of Fire Daiginjo	720	+4	2.800
Hakuryu Junmai Daiginjo	720	+3	1.980
Hakuryu Daiginjo	1.800	+5	4.000

## Junmai

This can be translated as pure rice sake. Nothing is used in its production except rice, water, and koji, the magical mold that converts the starch in the rice into fermentable and non-fermentable sugars. Junmai-shu is made with rice that has been polished (milled) so that at least 30% of the outer portion of each rice grain has been ground away. The taste of junmai-shu is usually a bit heavier and fuller than other types, and the acidity is often a touch higher as well. This type of sake can be particularly nice when served warm or at room temperature.

	ml.	SMV	
Sho Chiku Bai Shirakabegura Kimoto Junmai	640	+2	1.400
Sho Chiku Bai Shirakabegura Kimoto Junmai	1.800	+2	3.400
Ozeki Tokubetsu Junmai Yamadanishiki	300	+1	580
Ozeki Tokubetsu Junmai-shu Yamada Nishiki	1.800	+3	2.400



## Junmai Ginjo

Junmai Ginjo is made with rice, water, koji and yeast. The rice is milled to at least 60%. In other words, at least 40% of the rice is removed from the original size. Ginjos tend to be aromatic. The flavors are slightly sweet, soft and delicate.

	ml.	SMV	
Shiokawa Cowboy Yamahai Junmai Genshu	720	+3.5	1.800
Shiokawa Fisherman Sokujo Deep	300	+3.6	680
Jokigen Yamahai	720	+3	1.600

## Junmai Daiginjo

Junmai daiginjo is made with rice, water, koji and yeast. The rice is milled to at least 50%. It does not have distilled alcohol. That is what differentiates it from the Daiginjo. The other profiles and characteristics of Junmai Daiginjo are similar to that of Daiginjo.

	ml.	SMV	
Dassai 23	720	+3	3.600
Born Hoshi	500	+2	1.900
Born Gold Muroka	1.800	+5	2.700

## Honjozo

Honjozo also uses rice that has been polished to at least 70 percent (as with junmai).

However, honjozo, by definition, contains a small amount of distilled brewer's alcohol, which is added to smooth out the flavor and aroma of the sake. Honjozo sakes are often light and easy to drink, and can be enjoyed both warm or chilled.

	ml.	SMV	
Gekkeikan Josen Karakuchi	1.800	+5	1.600
Ozeki Josen Kinkan Karakuchi	1.800	+5	2200

## Futsu-shu

The bulk of the sake produced in Japan is classified as futsu-shu. The rice used to make futsu-shu is polished to an average of around 70% and the amount of jozo- alcohol used is equivalent to around 20% of the weight of the polished rice. The aroma of futsu-shu is less pronounced than in specially designated sake. At most, it can be said to have a faint caramel aroma, a result of aging. The taste profiles of futsu-shu also reflect regional taste preferences to a greater extent than premium sake.

	ml.	SMV	
Keiryu Asashibori Shuppin Chozoushu	900	-6	1.600



## Umeshu

Umeshu takes the crown as Japan's most popular fruit liqueur. Made by steeping entire ume fruits in sake or shōchū. After adding sugar, the mixture is left to ripen and the sweetness and unique aroma of the fruit are absorbed by the alcohol it is resting in. As such, the liqueur has a sweet and rich taste and is, with an alcohol content of around 10% to 15%, very easy to drink. Umeshu is a beverage that even appeals to people who aren't that fond of alcoholic drinks; the succulent sweetness and full-bodied aroma can be enjoyed ice cold, at room temperature.

	ml.	
Umeshu Classic Choya	300	800
Umeshu Classic Choya	650	1.600
Yamagata Masamune	720	1.600
Yamagata Masamune	1.800	3.600
Ume no ya do Yuzu	180	480
Ume no ya do Yuzu	720	1.600
Umenoyado Aragoshi Momo	180	480

## Mineral Water

	ml.	
Aqua Reflections Indonesia, Still	380	78
Aqua Reflections Indonesia, Still	750	108
Aqua Reflections Indonesia, Sparkling	380	78
Aqua Reflections Indonesia, Sparkling	750	108
Aqua Panna Italy, Still	500	110
Aqua Panna Italy, Still	750	138
San Pellegrino Italy, Sparkling	500	118
San Pellegrino Italy, Sparkling	750	138



## Beers

Sapporo, Japan	330	140
Heineken, The Netherlands	330	120
Bintang, Indonesia	330	80

## Tea

Exclusive TWG Loose tea collection

Sencha Prestige 80

With a strong, grassy fragrance and floral accents, this classic TWG tea infuses into a refreshing, pale-green cup with a subtle aftertaste and is an ideal accompaniment to a meal.

Sencha Meicha 100

A majestic and noble tea from the Shizuoka region. This delicate, grassy TWG tea conveys a sense of serenity that is characteristic of only the finest quality Japan green teas. An afternoon delight.

Genmaicha 80

A traditional Japanese specialty of exquisite green tea blended with roasted and popped rice. Mild and smooth, this TWG Tea produces a bright infusion with a unique, toasted flavor. A favorite with tea lovers of all ages.

Houjicha 80

A traditional Japanese favourite. This TWG tea is gently steamed and roasted and exudes a subtle toasted flavour. It perfectly accompanies a savoury meal and is a popular nightcap.

Geisha Blossom Tea 80

Elegant and highly refined, this TWG blend of green tea and refreshing, ripe southern fruits infuses into a fragrant cup that will calm and appease after a day's disruptions.

