

BECOME A SAKE EXPERT

Sake is a Japanese alcoholic beverage made from fermented rice, its history dates back to more than 2,000 years. It is considered as the national beverage of Japan.

Ginjo style sake

Sake with fruity and floral aromas, low acidity, and relatively soft. The rice used in their composition is more than 60% polished.

Junmai style Sake

Rich and dense with cereal notes and a higher acidity. The addition of alcohol is not allowed. It is a 100% rice-fermented sake.

Honjozo style Sake

Dry and easy to drink sake with a more pronounced acidity. The addition of distilled alcohol at the end of fermentation is allowed.

Daiginjo style Sake

These are the highest quality Japanese sakes with absolute refinement and complex flavours. The rice used in their composition has been polished to more than 50%.



Sake MIO Sparkling (5% Vol.) 3dl

CHF 38.-

A light effervescence in the mouth enhances the flavours of pear and peach, with accents of yellow rose and baking spices.

Nigori Cream (10,5% Vol.) 2,4dl

CHF 35.-

Amongst our sake types, NIGORI is the sweetest. It pairs particularly well with spicy food. Due to its high rice content, the bottle should be shaken thoroughly before pouring.

Junmai Ginjo (15% Vol.) 3dl

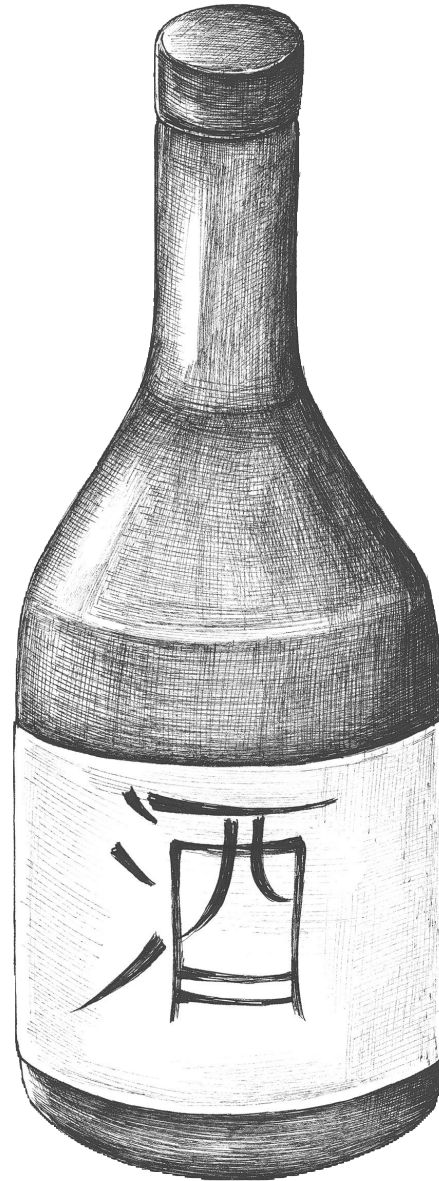
CHF 40.-

Ginjo is a fruity, pure, silky sake brewed with more than 50% polished rice at low temperatures. A perfect aperitif or accompaniment to sashimi and sushi.

Shochikubai Classic (15% Vol.) 7,5dl

CHF 50.-

The most traditional sake. Serving it warm enhances its traditional Junmai character. It will pair well with mildly seasoned dishes.



Rose Caro (15,5% Vol.) 7,2dl

CHF 115.-

Rihaku «Caro Rosé» Junmai Nama Chozo has a true pale pink color and soft, slightly acidic flavors that encompass the palate. It has an astringent mineral profile. Served chilled, it is ideal with sushi and sashimi.

Kanbara (16,5% Vol.) 7,2dl

CHF 115.-

Kanbara Wings of Fortune Junmai Ginjo, founded in 1880 in the Niigata Prefecture. The aroma of this top-of-the-range sake is dominated by notes of banana and melon, followed by a touch of acidity. It is brewed from yamada nishiki rice. Served chilled, Kanbara complements very well white meat, such as salmon teriyaki.

Shochikubai Kan Dokkuri (14,5% Vol.) 2dl

CHF 30.-

Sweet and acidic with a refreshing taste. When served warm, it makes a perfect accompaniment with gyozas.

Kimoto Junmai (15,5% Vol.) 1,8dl | 6,4dl

CHF 30.- | CHF 90.-

This junmai sake is traditionally made and brewed entirely with Gohyakumangoku sake rice. It is concentrated, yet smooth and elegant.