



KANUSAN SAKE MENU

All beverages under Exclusive Selection is not included in All-Inclusive and All-Inclusive Premium packages.

Discount entitlements for Exclusive List Beverages served by the tokkuri are 30% for All Inclusive, and 40% for All Inclusive Premium packages, respectively.

ALL-INCLUSIVE PREMIUM SELECTION

Sake By the tokkuri 180 ml

Shirataki Uonuma Tanrei Junmai 38

Tanrei is a Light Flavoured sake which features a smooth, round mouthfeel and balance between savory taste and acidity for a subtle palate that enhances the flavor of food.

Hakushika Junmai Ginjo 26

Mild and dry in taste and with a fresh fruity Ginjo flavor and full body. This is a well-balanced sake with substantial character.

Kiku-Masamune Kimoto Daiginjo 35

It is light, dry sake with melon, light vinegar, peppery and spicy wood notes with a nice acidity.

Jozen Mizuno Gotoshi Sparkling 45

The nose on this sake has creamsicle and tart green apple. The carbonation in this sake gives a light palate feel full of lychee, cream soda, guava and lemon meringue pie. This sake is off-dry with a surprisingly dry finish

EXCLUSIVE SELECTION

Sake

JUNMAI

Shirataki Uonuma Tanrei Junmai 125 720ml by the bottle

Tanrei is a Light Flavoured sake which features a smooth, round mouthfeel and balance between savory taste and acidity for a subtle palate that enhances the flavor of food.

Shirataki Uonuma Nuojun Junmai 38 180ml - **125** 720ml by the bottle Nuojun is a Full Flavoured sake which is made with rice lightly polished to 80% of its weight and aged for two years to create a rich savory taste.

Junmaishu Joppari 150 720ml by the bottle

It is with 60 % polished rice, light, medium sweet and highly acidity sake.

Zuiyo Honjun Junmai 150 720ml by the bottle

Full bodied very smooth Junmai sake. The flavor of gentle rice umami, mellow sake with a nice acidity level.

HONJOZO

Okunomatsu Kinmon Mame-Taru Honjozo 140 300ml by the bottle This is a fragrant and balanced, medium, semi-dry sake which has a gentle sweetness of powder sugar, honey, sweet nuts and milk chocolate with a quick finish.

Joppari “Stubborn Daruma”, Honjozo 210 720ml by the bottle

This Sake has a smooth balanced flavor with a pleasant sweetness and umami of rice and is clear and lustrous in appearance.

JUNMAI GINJO

Tochikura Kome Hyappyo Junmai Ginjo 222 720ml by the bottle

With subtle flavors and aromas of litchi, banana and melon.

It is a pleasant and unique sake highlighting the soft water of Nigata. Rice type is named Koshitanrei.

Isake Classic Junmai Ginjo 35 180ml - **115** 720ml by the bottle

It is a slightly polished, pure rice sake with Umami flavor which when gently heated brings out extra aromatics.

Hakkaisan Junmai Ginjo 50 180ml - **450** 1800ml by the bottle

It is a highly polished as 50 %, light, dry sake with a delicate Ginjo aroma, crisp mouth-feel, with clean aftertaste and a strong reverent finish.

Hakutsuru Superior Junmai Ginjo 96 720ml by the bottle

This is with a 60 % polished rice, light, dry sake which has an aromatic concoction of melon, grape, and sweet rice.

Each sip is even with a rounded out, dry finish up.

Hakushika Junmai Ginjo 80 720ml by the bottle

Mild and dry in taste and with a fresh fruity Ginjo flavor and full body. This is a well-balanced sake with substantial character.

JUNMAI DAIGINJO

Shirataki Minatoya Tosuke Junmai Daiginjo 180 720ml by the bottle

This elegant Junmai Daiginjo is full of apples such as gala and macintosh. The mid palate shows apricot, peach and rose water with a clean dry finish.

Tochikura Kome Hyappyo Junmai Daiginjo 330 720ml by the bottle

It is a hand crafted sake in ultra-premium Nigata style which has subtle flavors and aromas of litchi, banana and melon.

Hakushika Goka Sennenju Junmai Daiginjo

29180ml - **40** 300ml by the bottle

This is a 50 % highly polished rice sake with a vast array of watermelon, strawberry, banana, vanilla and steamed koji (sweet) rice aroma.

Hakutsuru Junmai Daiginjo 110 720ml by the bottle

It is highly polished, pure and balanced sake with a ripe melon, shiso, grapefruit zest, pear, elderflower and star anise aroma.

Kiku-Masamune Kimoto Junmai Daiginjo 130 720ml by the bottle

This superbly balanced Junmai Daiginjo is distinguished by slight soft sweetness and elegant fragrance, smooth finish and understated mellow aftertaste.

DAIGINJO

Kiku-Masamune Kimoto Daiginjo 110 720ml by the bottle

It is light, dry sake with melon, light vinegar, peppery and spicy wood notes with a nice acidity.

Ozeki “Osakaya Chobei” Daiginjo 160 720ml by the bottle

Osakaya Chobei has a rich and fruity aroma and a delicate flavor.

This sake is excellent with light food such as sashimi and steamed fish.

Jozen Mizuno Gotoshi Sparkling 65 300ml by the bottle

The nose on this sake has creamsicle and tart green apple.

The carbonation in this sake gives a light palate feel full of lychee, cream soda, guava and lemon meringue pie. This sake is off-dry with a surprisingly dry finish.

Umeshu

Meiri Hyakunen 15 50ml - **180** 720ml by the bottle

Hyakunen is a heavy, sweet and semi-rich Umeshu Plum Wine with fully ripened Nanko Ume Plums.

It's sweetened with honey that gives it a very intense and sweet Ume flavor as well.

Shochu

Ichiko Mugi 13 30ml - **165** 720ml by the bottle

Akin to vodka, this barley distilled spirit is light, dry and best served on ice or mixed with juice cocktail.