

# SAKE

## TABLE SAKE

**Akashi – Tai | Junmai Daiginjo Genshu** 1850

*A medium dry sake with an underlying richness and fruity, floral aromas. Well balanced with hints of lemon and bitter orange, and a light mineral complexity. A good match for fish.*

**Akashi - Tai | Genmai** 1850

*A revolutionary brew made from unpolished brown rice and aged since 2017. This rich, unique sake shows hints of caramel lime and cocoa. Enjoy with meat and fish dishes. Also a good match for chocolate, nuts or as a digestif.*

**Akashi – Tai | Junmai Tokubetsu** 1450

*A lightly aromatic traditional brew with a distinct rice character and light savoury notes of chestnut and fig. Complements PR sushi, sashimi and stewed fish or meat.*

**Akashi - Tai | Tarusake** 2050

*Medium-bodied, traditional style sake, with hints of wooden aromas & Japanese cedar notes.*

## CLOUDY SAKE

**Tentakaka | Junmai Nigori** 1450

*Strong and mellow taste, with creamy texture.*

## SAKE BY THE GLASS



**Hakushika | Junmai Ginjo** 320

*Clean and mild with notes of pear and green apple.*

**Akashi – Tai | Junmai Tokubetsu** 320

*Dry sake with light savoury notes of chestnut and fig.*

**Tentakaka | Junmai Organic** 290

*Notes of fresh cut grass, melon rind, slight smokiness on finish, steamed rice aromas.*

**Tentakaka | Junmai Ginjo (Yumesasara)** 320

**Organic**

*Big, bold notes of peaches, nectarines, violet and fresh cream.*

**Tentakaka | Junmai Ginjo** 380

**(Gohyakumangoku) Organic**

*Made from locally grown Gohyakumangoku rice using very strict organic standards. A remarkably balanced sake, lively, focused on the fruit, clean and very refreshing.*

**Ile Four Momo** 280

*Fruit sake made with peach.*

**Ile Four Yuzu Citrus Sake** 380

*Citrus infused sake made with Japanese Yuzu fruit in the finest Ginjo sake.*

## SAKE COCKTAILS

**Momo Bellini** 230

*Peach infused sake with sparkling wine.*

**Yuzushu Ginjo Spritzer** 245

*Yuzushu Japanese peach infused sake, Roku gin, cranberry juice, topped with sparkling wine.*

**Momo Collins** 260

*Peach infused sake & gin, topped with ginger beer*

**Sakura G&T** 245

*Roku gin, hibiscus tonic & juniper berries.*



## WINE BY THE GLASS



### WHITE WINE

**Thelema Sutherland Riesling 2021** 190

*Elgin, South Africa*

### ROSE WINE

**Jordan Chameleon Dry 2021** 150

*Stellenbosch, South Africa*

### RED WINE

**MAN Family Cabernet Sauvignon 2020** 150

*Coastal Region, South Africa*

## WINE



### WHITE WINE | FRANCE

**Domaine Dirlor Cade Gewurztraminer 2019** 1500

*Alsace*

**Chablis La Pierrelee 2020** 1700

*La Chablisienne, Burgundy*

**Henri Bourgeois Pouilly-Fumé 2020** 2000

*Loire Valley*

### WHITE WINE | SOUTH AFRICA

**Nederburg Sauvignon Blanc 2021** 890

*Coastal Region*

**Cederberg Bukettraube 2021** 890

*Citrus Dal Mountain*

**Wild Yeast Chardonnay 2020** 1200

*Spring Field, Robertson*

**Thelema Sutherland Riesling 2021** 980

*Elgin*

### RED WINE | FRANCE

**Château Guillebot Plaisance 2019** 990

*Bordeaux*

**Joseph Drouhin Beaujolais Villages 2020** 1550

*Beaujolais*

### RED WINE | SOUTH AFRICA

**MAN Family Cabernet Sauvignon 2020** 850

*Coastal Region*

**De Trafford Cabernet Sauvignon 2017** 1300

*Stellenbosch*

**Southern Right Pinotage 2018** 1200

*Hemel-en-Aarde Valley*

### ROSE WINE

**Caves d'Esclans 'Whispering Angel' 2021** 1350

*Provence, France*

**Jordan Chameleon 2021** 790

*Stellenbosch, South Africa*

## CHAMPAGNE



**Moët & Chandon NV** 3400

*Champagne, France*

**Dom Perignon Vintage 2012** 9000

*Champagne, France*

### ROSE

**Laurent Perrier Brut NV** 4100

*Champagne, France*

### SPARKLING WINE

**L'Ormarins Brut Classique Rose** 1200

*Franschoek, South Africa*

**Graham Beck 'Bliss Nectar' Demi-Sec** 1200

*Robertson, South Africa*