

# EMON

introducing premium quality of junmai sake

## SAKE LIST

# 酒



Did you know there are approx. 1,700 sake brewers and are approx. 15,000 kinds of sake available in Japan?

**EMON's selection of SAKE are only JUNMAI PREMIUM QUALITY** and have been carefully selected by a SAKE sommelier.

Japanese sake is the best matching with Japanese food as it is made by rice. It is not only you can enjoy delicate flavour but also helps eating Japanese foods.

Japanese sake will also match with varieties of food such as Italian, French and other cuisines and you will enjoy sake in different temperature from cold to warm.

We wish all of our customers having a good experience with SAKE and enjoy the evening with your friends and family at our restaurant.

# GUIDE TO SAKE

## DECIPHERING A SAKE LABEL

### Special Designation Sakes

honjozo	本醸造	Sake with a limited addition of brewer's alcohol
junmaishu	純米酒	Sake made only with rice and rice koji, "pure rice sake".
ginjoshu	吟醸酒	The highest grade of sake "special brew sake". Rice polish ratio is less than 60%.
daiginjo	大吟醸	Great ginjo. Rice polish ratio is less than 50%.
junmai ginjo	純米吟醸	Pure rice ginjo
junmai daiginjo	純米大吟醸	Pure rice great ginjo

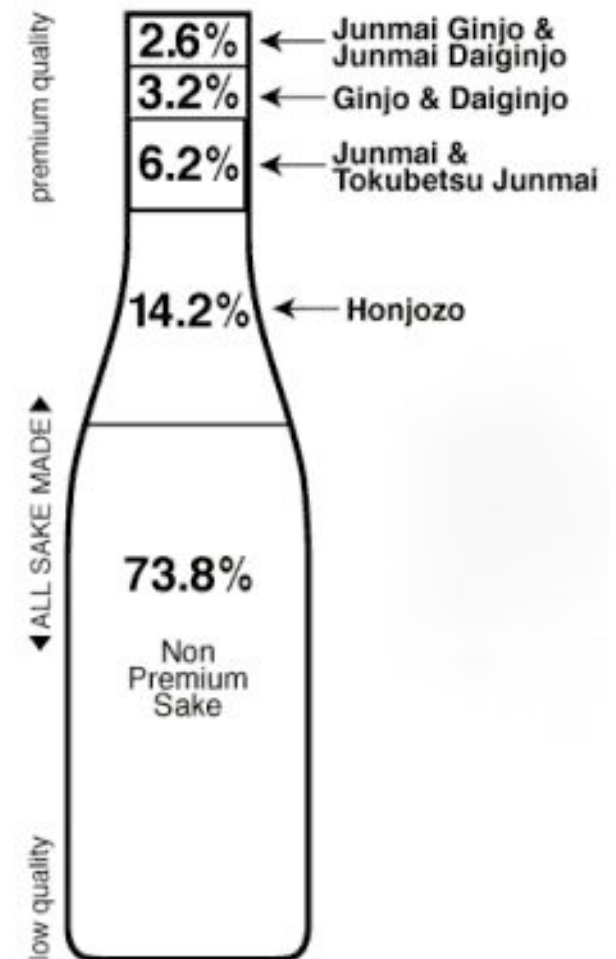
### Other Categories

nama-zake	生酒	Unpasteurised, "live" sake. Generally served cold.
kimoto	生もと	Yeast starter made by an old, laborious, and time-consuming method, giving a sake with a complex aroma.
yamahai	山廃	Sake for which the yeast starter (moto) was made by the laborious yamahai method. A close relative of kimoto.
nigori-zake	にごり酒	"Cloudy sake", with a sediment of rice particles.
ori-zake	おり酒	Sake with a fine sediment of rice particles.
koshu	古酒	"Old sake". Aged or matured sake.
jukuseishu	熟成酒	A lighter koshu.
genshu	原酒	Undiluted sake, with an alcohol level up to 20%.
muroka	無濾過	Unfiltered sake.
shinshu	新酒	Just brewed sake; "new sake".

### SAKE METRE VALUES (SMV) - Nihonshu-do

+7 and up	(probably) very dry
+4 to +6	dry
+1 to +3	slightly dry
+1 to -1	slightly sweet
-2 to -5	(probably) very sweet

## WHAT IS PREMIUM SAKE?



# DAIGINJO

大吟醸

Daiginjo rice is polished down to at least 50% of its original size. Daiginjo is even lighter and more fragrant than Ginjo and represents the pinnacle of the kura's sake. Daiginjos can be either Ginjo or Honjozo.



**DASSAI 50 junmai daiginjo**  
120ml glass  
720ml bottle

ASAHI SHUZO / YAMAGUCHI  
16  
65\*

ingredients: yamada nishiki  
rice-polishing ratio: 50%  
percentage of alcohol: 16

**serving recommendation**  
chilled / room temperature

sake meter value: +3, acidity: 1.5  
**tasting note:** Graceful and elegant aroma with clean and pure taste. Slightly sweet on the palate.

**food pairing:** Aperitif, cheese, white fish sashimi, oysters, clams, tofu, grilled chicken.



**KUBOTA HEKIJU junmai daiginjo** ASAHI SHUZO / NIIGATA  
120ml glass 25  
1.8L bottle 295\*

ingredients: gohyaku mangoku  
rice-polishing ratio: 50%  
percentage of alcohol: 15-16

**serving recommendation**  
chilled / room temperature

sake meter value: +2, acidity: 1.2  
**tasting note:** Soft and rich with creamy vanilla and yogurt flavors.

**food pairing:** aperitif, cheese, pasta alle vongole, sushi, oyster

# GINJO

吟醸

Ginjo-shu, or Ginjo sake is made with rice polished to at least 60% of its original size. These sakes are complex, lighter, and more fragrant.



**NINKI-ICHI junmai ginjo**  
120ml glass  
300ml bottle

NINKI SHUZO / FUKUSHIMA  
10  
22

ingredients: chiyonishiki  
rice-polishing ratio: 60%  
percentage of alcohol: 15

**serving recommendation**  
chilled / room temperature / warm

sake meter value: +3, acidity: 1.5  
**tasting note:** Full bodied with ripe pear and vanilla aromas. High acidity and dry finish.

**food pairing:** braised foods, fried foods, noodle soup, salmon teriyaki.



**HAKKAISAN junmai ginjo**  
120ml glass  
1.8L bottle

HAKKAI JOZO / NIIGATA  
16  
185\*

ingredients: yamadanishiki  
rice-polishing ratio: 50%  
percentage of alcohol: 15-16

**serving recommendation**  
chilled / room temperature

sake meter value: +5, acidity: 1.2  
**tasting note:** Smooth, round, soft texture with hint of sweetness that spreads throughout the mouth. Clean finish.

**serving recommendation:** chilled, room temperature  
**food pairing:** sautéed white fish, chicken teriyaki, kingfish sashimi



**SATO NO HOMARE junmai ginjo**  
120ml glass  
1.8L bottle

SUDO-HONKE / IBARAKI  
10  
110\*

rice-polishing ratio: 58%  
percentage of alcohol: 15-16

**serving recommendation**  
chilled / room temperature

# JUNMAI - SHU

純米酒

Junmai-shu (or just Junmai) sakes are made with only rice, water, koji and yeast. They are often full bodied and slightly acidic. Junmai sakes go well with a large variety of food.



**KIKUMASAMUNE tokusen junmai** KIKUMASAMUNE / HYOGO

120ml glass **8**  
720ml bottle **35\***

ingredients: nihon bare & gohyaku mangoku

**-serving recommendation**

percentage of alcohol: 13.8 chilled / room temperature  
sake meter value: +5, acidity: 1.1

**tasting note:** Refreshing taste and the wooden aroma of "yoshino cedar".



**KUROUSHI junmai**

120ml glass **12**  
300ml bottle **28**  
720ml bottle **50\***

NATE SHUZO / WAKAYAMA

rice-polishing ratio: 50% & 60% **-serving recommendation**  
percentage of alcohol: 15-16 chilled / room temperature  
sake meter value: +1, acidity: 1.6

**tasting note:** The volume & wideness of the taste, and moderate smooth aloma.

**food pairing:** Fits with dense taste dishes such as chicken teriyaki, grilled fish.



**NIWA NO UGUISU DARUMA junmai** YAMAGUCHI SHUZO / FUKUOKA

120ml glass **12**  
720ml bottle **50\***

ingredients: reiho

rice-polishing ratio: 60%

percentage of alcohol: 15

sake meter value: +4, acidity: 1.5

**-serving recommendation**

chilled / room temperature / warm

**tasting note:** Mellow, full-bodied flavor



**URAKASUMI junmai**

120ml glass **12**  
1.8L bottle **120\***

SAURA / MIYAGI

ingredients: mana musume

rice-polishing ratio: 65%

percentage of alcohol: 15-16

sake meter value: +2, acidity: 1.5

**-serving recommendation**

chilled / room temperature / warm

**tasting note:** Round, clean taste with slight aroma of steamed rice.

**food pairing:** sautéed fish, fried rice with shrimp.



**SUISHIN junmai**

120ml glass **12**  
720ml bottle **50\***

SUDO-HONKE / IBARAKI

**-serving recommendation**

percentage of alcohol: 15-16

sake meter value: +2.5, acidity: 1.6

chilled / room temperature / warm

**\*BOTTLE KEEP SERVICE .... We keep your favourite bottles of 720ml or 1.8L up to 3 months.**

# NIGORI

"Cloudy sake", with a sediment of rice particles.

にごり

Nigori is sake that has been roughly filtered leaving a milky or cloudy appearance.



**SNOW BEAUTY junmai nigori** TATSUUMA-HONKE / HYOGO

**120ml glass** 14  
**300ml bottle** 33  
**720ml bottle** 60\*

ingredients: nihonbare & koshihikari  
rice-polishing ratio: 60% **servings recommendation**  
percentage of alcohol: 14-15 chilled  
sake meter value: -13

**tasting note:** non-filtered sake with rice flavor and mellow finish.  
**food pairing:** yakitori, chicken teriyaki, Japanese-style beef steak, tempura & fried food



**DASSAI HAPPOU NIGORI-SHU 50 (SPARKLING)**

**junmai ginjo happou nigori-shu** ASAHI SHUZO / YAMAGUCHI  
**360ml bottle** 35  
**720ml bottle** 60\*

ingredients: yamadanishiki  
rice-polishing ratio: 50% **servings recommendation**  
percentage of alcohol: 15-16 chilled / room temperature  
sake meter value: +4, acidity: 1.4

**tasting note:** refreshing full-flavored, semi-dry nigori  
**food pairing:** aperitif, fried foods, spicy foods

# KIMOTO

生もと

Yeast starter made by an old, laborious, and time-consuming method, giving a sake with a complex aroma.



**TAIHEIZAN SHINGETU junmai kimoto** KODAMA SHUZO / AKITA

**120ml glass** 10  
**720ml bottle** 45\*

ingredients: miyamanishiki  
rice-polishing ratio: 59% **servings recommendation**  
percentage of alcohol: 15 chilled / room temperature / warm  
sake meter value: +4, acidity: 1.8

**tasting note:** The water used to brew "Shingetsu" is a natural water which springs from the World Heritage mountain. Kimoto method is characterized by the use of natural lactic acid bacteria to grow up strong yeast, resulting in deep taste and sharpness.

# YAMAHAI

山麩

Sake for which the yeast starter (moto) was made by the laborious yamahai method. A close relative of kimoto.



**YUKINOBOUSHA junmai yamahai** SAIYA SHUZOTEN / AKITA  
**120ml glass** 12  
**720ml bottle** 50\*  
ingredients: yamadanishiki & akita komachi  
rice-polishing ratio: 69% **servicing recommendation**  
percentage of alcohol: 16 chilled / room temperature / warm  
sake meter value: +1, acidity: 1.8



**TENGUMAI junmai yamahai jikomi** SHATA SHUZO / ISHIKAWA  
**120ml glass** 12  
**1.8L bottle** 120\*  
ingredients: gohyaku mangoku  
rice-polishing ratio: 60% **servicing recommendation**  
percentage of alcohol: 15-16 chilled / room temperature / warm  
sake meter value: +4, acidity: 1.9  
**tasting note:** Aroma and flavor of shiitake mushroom, umami-laden richness.  
**food pairing:** Rich foods e.g. sukiyaki, duck nabe, braised pork, okonomiyaki, takoyaki, thai food, chicken kara-age.



**ICHINOKURA ENYU tokubetsu junmai yamahai** ICHINOKURA / MIYAGI  
**120ml glass** 14  
**1.8L bottle** 155\*  
rice-polishing ratio: 60% **servicing recommendation**  
percentage of alcohol: 15-15.9 chilled / room temperature / warm  
sake meter value: 0-+2, acidity: 1.6



**JOUKIGEN junmai yamahai** SHIKANO SHUZO / ISHIKAWA  
**120ml glass** 14  
**720ml bottle** 60\*  
ingredients: kagagohyakumangoku  
rice-polishing ratio: 55% **servicing recommendation**  
percentage of alcohol: 16.5 chilled / room temperature / warm  
sake meter value: +3, acidity: 1.8  
**tasting note:** This sake, made solely from rice and Koji molded rice, goes through two-year maturation process, which results in supreme blend of tasty rice and multiple-layered fragrance and flavor.  
**food pairing:** steak, fried fish, and spicy tofu

**\*BOTTLE KEEP SERVICE .... We keep your favourite bottles of 720ml or 1.8L up to 3 months.**

# SAKE TASTING SET

きき酒セット



If you are not sure what you would like, please try the sake tasting set.

**CHOOSE ANY KIND OF FOUR SAKE (excluded Dassai Sparkling)  
served lightly chilled only.**

**50ml x 4 glasses      26**

# UME - SHU

梅酒

a Japanese liqueur made from steeping ume fruits (while still unripe and green) in alcohol (焼酎, shōchū) (or sake) and sugar



**HAKUSHIKA HANAKOHAKU plum sake**

TATSUUMA HONKE / HYOGO

**120ml glass**

**10**

**720ml bottle**

**45\***

percentage of alcohol: 12-13

sake meter value: -58

**serving recommendation**

chilled

**tasting note:** Sweet refreshing taste.

**food pairing:** dessert wine or aperitif.

**\*BOTTLE KEEP SERVICE ...** *We keep your favourite bottles of 720ml or 1.8L up to 3 months.*