

IZAKAYA

## SAKE TASTING

TRY 3 DIFFERENT KINDS OF SAKE  
AND LEARN THE BASICS ABOUT THEM

285/PER PERSON

## COCKTAILS

- 155 "Highball"  
Shinobu blended whiskey, soda water
- 155 **Charlies Champagne Cocktail**  
Choya Extra Years Umeshu, bitters, sugar, champagne
- 155 **Neon City**  
Roku gin, midori, ginger, lemon, apple, sugar
- 155 **Uncle Iroh**  
Hernö Gin, Ginseng Vermouth, Italicus Bergamotto,  
Lemon, Honey
- 155 **Sesame Street**  
Sesame washed Nikka whisky, salted maple, walnut bitters

## BUBBLY

- 160/895 NV Yann Alexandre Brut Noir  
Pinot Meunier/Chardonnay/Pinot Noir, Champagne, FRA
- 125/645 NV Les Enfosques, Mas Bertan,  
Xarel-lo/Macabeu/Parellada
- 145/435 Keigetsu John Sparkling Junmai Ginjo Sake  
Tosa Brewery, Kochi, JAPAN

FOOD

575 MENU OF THE MONTH

395 Beverage Pairing

Ostron, fermenterad chilisås, ponzu  
Oysters, fermented chili sauce, ponzu

Pilgrimmussla, yuzu & soja dressing, gurka,  
jalapeno  
Scallop, soy and yuzu dressing, cucumber, jalapeno

Tartar på oxinnanlår, sesam, soja, gouchjang, äggula,  
friterad nori  
Beef tartar, sesame, soy, gouchjang, egg yolk, fried nori

Chirashi sushi

The marinerad lax, sushiris, gurka, avocado,  
kålrotsgari, forellrom, nori  
Tea cured salmon, sushi rice, cucumber, avocado, ginger  
pickled swede, trout roe, shredded nori

Bakad choklad

Brownie, mjölkglass, yuzukaramell, bär  
Brownie, milk ice cream, yuzu caramel, berries

# SUSHI & SASHIMI

- 125 "Sashimi Moriawase"  
Sashimi of the day
- 115 Norimaki (6pcs)  
Sotad torsk, gurkkimchi, koriander, chilimajonnäs, sesam  
Blackened cod, cucumber kimchi, coriander, chili, sesame
- 115 Uramaki (6pcs)  
Svampduxelle, färskost, rättika, friterad svartrot, kålrotsgari  
Wild mushroom duxelle, cream cheese, daikon, deep fried salsify, ginger pickled swede
- 65 Nigiri (2pcs per serving)  
- Msc tonfisk penslad med soja  
Msc Tuna loin brushed with soy
- 65 - Lax med wasabi  
Salmon with wasabi
- 65 - Portabello, svart vitlök  
Braised portabello, black garlic
- 155 Chirashi sushi  
Temarinerad lax, sushiris, gurka, avocado, kålrotsgari, forellrom, nori  
Tea cured salmon, sushi rice, cucumber, avocado, ginger pickled swede, trout roe, shredded nori



# COLD

- 75 **3 st ostron, fermenterad chili, ponzu, sesam**  
3 pcs oysters, fermented chili, ponzu, sesame
- 65 **Edamamebönsallad, shiso, yuzu**  
Edamame bean salad, shiso, yuzu
- 75 **Wakame, sjögräs nudlar, vårlök, mirin, sesam**  
Wakame, seaweed noodles, spring onion, mirin and sesame
- 65 **Misoglazerad gurka**  
Miso glazed cucumber
- 135 **Pilgrimmussla, yuzu & sojadressing, gurka, jalapeno**  
Scallop, soy and yuzu dressing, cucumber, jalapeno
- 135 **Tartar på oxinnanlår, sesam, soja, gouchjang, äggula, nori, vattenkrasse**  
Beef tartar, sesame, soy, gouchjang, egg yolk, nori, watercress
- 130 **Makrilltartar, miso, tomat, kombucha, sesamviniagrette**  
Mackerel tartare with miso, tomato, kombucha, sesame vinaigrette
- 155 **Bakad röding, rättika, räddisa, mizuna, yuzukoshu-ponzu**  
Arctic char, with daikon, watermelon radish, mizuna and yuzu koshu ponzu
- 165 **Udon nudlar, bräserverad och picklad svamp, svampbuljong, vårlök, nori, togarashi**  
Udon noodles with braised and pickled mushrooms, mushroom broth, spring onions, nori, togarashi

# HOT

135 Friterad tofu, avokadocreme, picklad kumquats,  
puffatris, ponzu, sesamolja  
Fried tofu with avocado cream, pickled kumquats, puffed rice,  
ponzu, golden sesame oil

135 Kyckling "karaage", sriracha, risvinägersglace  
Fried chicken karaage with sriracha and rice vinegar glaze

## BAO TAK STYLE

150 Glacerad fläksida, dashimajonnäs, gemsallad,  
pickles, vårlök, jalapeno, ångat bröd  
Glazed pork belly, dashi mayonnaise, spring onion,  
jalapeno, pickles, steamed bun

150 Brässerad shitakesvamp, svampglace, sesammajonnäs,  
sallad, jalapeno, sesam, ångat bröd  
Braised shiitake, mushroom glaze, gem lettuce, spring  
onion, jalapeno, sesame seeds, steamed bun

## AFTER

- 115 **Crème brûlée, soya**  
Crème brûlée, soy
- 115 **Brownie, mjölkglass, yuzukaramell, bär**  
Brownie, milk ice cream, yuzu caramel, berries
- 115 **Tak swiss**  
**Körsbär, umeshu, vispgrädde, glass, choklad, maräng**  
Cherries, umeshu, whipped cream, ice cream, chocolate, meringues

## SWEET DRINKS

- 125 **Kozaemon Kabosu Junmai, Nakashima Brewing Company, Gifu, JPN**  
Freshly squeezed Kabosu fruits of highest quality infused in great Sake
- 95 **Kamoizume Umeshu, Kamoizume Brw Co, Hiroshima, JPN**  
Top quality Ume fruit and premium Sake made with old techniques makes this a soft and tender Umeshu, fresh almonds and sour plums in perfect harmony
- 95 **Choya Ujicha Green Tea, Choya, JPN**  
Well integrated sweetness, made with the famous Nankoume fruit and infused with green tea.
- 95 **Kiuchi Umeshu, Kiuchi Brewery, Ibaraki, JPN**  
Fizzy flavors of apricots and melons makes this a perfect match with most fruit based desserts and all types of sorbet and ice-cream



SPARKLING

BOTTLE

SAKE  
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SAKE

KEIGETSU JOHN SPARKLING JUNMAI DAIGINJO (37.5CL)	425
Rice polishing ratio 50%, Tosa Brewery, Kochi, JPN	
Sparkling sake with notes of Canary melon, grapefruit and peach.	
Creamy texture and pleasant finish.	
BINNAI HAKKO SPARKLING JUNMAI GINJO (30CL)	295
Rice polishing ratio 60%, Ninki Inc., Fukushima, JPN	
Sparkling sake in which a second fermentation takes place in the bottle,	
creating a sparkling sake that exudes both quality and taste.	
Simple and smooth on the palate, it has a fruity lychee aroma.	

JUNMAI DAIGINJO & DAIGINJO 9CL 18CL 72CL

DEWAZAKURA ICHIRO JUNMAI DAIGINJO	155	295	925
Rice polishing ratio 45%, Dewazakura Sake Brewery, Yamagata, JPN			
A dry and elegant sake with beautiful notes of white blossom and melon.			
KID PINK LABEL JUNMAI DAIGINJO	155	295	925
Rice polishing ratio 50%, Heiwa Shuzou Co Ltd., Wakayama, JPN			
This full-bodied sake has a complex aroma and taste of citrus, melon,			
peach, pear and exotic fruits with a long aftertaste of mineral and anise.			
AMABUKI OMACHI KIMOTO JUNMAI DAIGINJO	165	315	995
Rice polishing ratio 40%, Amabuki Shuzo, Saga, JPN			
Brewed with rhododendron flower yeast and Omachi rice,			
Japan's oldest sake rice, and filled with umami, honey-clover,			
honeydew melon and floral notes.			

<u>JUNMAI GINJO &amp; GINJO</u>	<u>9CL</u>	<u>18CL</u>	<u>72CL</u>
IMAYO TSUKASA JUNMAI GINJO Rice polishing ratio 55%, Imayotsukasa Brewery Co., Niigata, JPN Made with Niigata's premium sake rice Gohyakumangoku, this dry Junmai has a gentle aroma and flavours of rice and stone fruits.	155	295	925
TAMAGAWA "3U" FUKOBUKORO JUNMAI GINJO Rice polishing ratio 60%, Kinoshita Brewery, Kyoto, JPN This sake is the first batch of junmai ginjo of each new season at Tamagawa, brewed dry, clean and crisp with aromatics of ripening melon and split wood.	155	295	925
DEWAZAKURA OMACHI JUNMAI GINJO Rice polishing ratio 50%, Dewazakura Sake Brewery, Yamagata, JPN Made from the earthy and rich Omachi rice, this junmai ginjo has notes of pineapple and melon, a smooth minerality and a lively finish.	155	295	925
MASUMI KIPPUKU KINJU JUNMAI GINJO Rice polishing ratio 55%, Miyasaka Shuzo, Nagano, JPN Balanced aroma of chestnut, almond and fresh hay. Full bodied with hints of mushrooms, lactic acid, anise and nuts.	155	295	925
KOZAEMON JIKAGUMI NAMA JUNMAI GINJO Rice polishing ratio 60%, Nakashima Sake Brewing, Gifu, JPN This unpasteurized sake has a rich character with notes of Asian pear and melon. Very well balanced with a full bodied style created by the Dewasansan rice.	155	295	925
<u>SPECIALITY SAKE</u>	<u>9CL</u>	<u>18CL</u>	<u>72CL</u>
KIKUSAKARI TARUSAKE JUNMAI Rice polishing ratio 55%, Kiuchi Brewery, Ibaraki, JPN Tarusake matured slowly in Akita barrels, producing subtle aromas of cedar.	145	275	825
FUDOH NIGORI NAMA JUNMAI GINJO Rice polishing ratio 60% Nabedana Brewery, Chiba, JPN Cloudy and unpasteurized sake with vibrant creamy notes of peach and lily flowers, a silky body and a pleasant acidic finish.	155	295	925

MORE SAKE →

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JUNMAI GINJO & GINJO	9CL	18CL	72CL
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IMAYO TSUKASA JUNMAI GINJO	155	295	925
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Rice polishing ratio 55%, Imayotsukasa Brewery Co., Niigata, JPN

Made with Niigata's premium sake rice Gohyakumangoku, this dry Junmai has a gentle aroma and flavours of rice and stone fruits.

TAMAGAWA "3U" FUKOBUKORO JUNMAI GINJO	155	295	925
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Rice polishing ratio 60%, Kinoshita Brewery, Kyoto, JPN

This sake is the first batch of junmai ginjo of each new season at Tamagawa, brewed dry, clean and crisp with aromatics of ripening melon and split wood.

DEWAZAKURA OMACHI JUNMAI GINJO	155	295	925
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Rice polishing ratio 50%, Dewazakura Sake Brewery, Yamagata, JPN

Made from the earthy and rich Omachi rice, this junmai ginjo has notes of pineapple and melon, a smooth minerality and a lively finish.

MASUMI KIPPUKU KINJU JUNMAI GINJO	155	295	925
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Rice polishing ratio 55%, Miyasaka Shuzo, Nagano, JPN

Balanced aroma of chestnut, almond and fresh hay.

Full bodied with hints of mushrooms, lactic acid, anise and nuts.

KOZAEMON JIKAGUMI NAMA JUNMAI GINJO	155	295	925
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Rice polishing ratio 60%, Nakashima Sake Brewing, Gifu, JPN

This unpasteurized sake has a rich character with notes of Asian pear and melon. Very well balanced with a full bodied style created by the Dewasansan rice.

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JUNMAI-SHU & HONJOZO	9CL	18CL	72CL
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TAK SPECIAL LABEL KIMOTO JUNMAI	155	295	925
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Rice polishing ratio 70%, Kobe Shu-Shin-Kan Breweries, Hyogo, JPN

Made for Tak at the Fukuju brewery, next to Rokko mountain in Kobe, made with water of the highest quality and perfect mineral content, premium rice and ancient brewing methods gives this sake a perfect balance between fresh fruit, yoghurt and acidity.

TABITO JUNMAI OMACHI	145	275	825
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Rice polishing ratio 70%, Maizuru Shuzo, Akita, JPN

A balanced Junmai sake with vibrant acidity and full umami flavour.

ENTER SAKE BLACK CUP	HONJOZO	-	275	-
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Rice polishing ratio 65%, Sekiya Brewery Co., Aichi, JPN

A clean and pure style of sake. The cleansing acidity provides good structure and hints of mango, peach and pineapple create a subtle fruitiness.

IZUMIBASHI KUROTOMBO KIMOTO JUNMAI 155 295 925  
Rice polishing ratio 70%, Izumibashi Brewery, Kanagawa, JPN  
This sake has a complex character with delicate aromas of subtle steamed rice and orchard fruit. The slight umami flavour keeps it structured and well balanced.

JOKIGEN YAMAHAI JUNMAI 145 275 825  
Rice polishing ratio 70%, Kano Brewery, Ishikawa, JPN  
This junmaishu is brewed on the traditional Yamahai method which allows sake to naturally develop lactic acid on its own. The high acidity is balanced with rich hints of umami.

ENTER SOOKUU TOKUBETSU JUNMAI (50CL) 155 295 635  
Rice polishing ratio 60%, Sekiya Brewery Co., Aichi, JPN  
This weighty sake is made with clear spring water. On the palate it has clean rice notes tinged with Asian pear. It has exceptional mouthfeel with a silky weight and texture.

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MATURED SAKE 9CL 18CL 72CL

HOMARE JUNKOMEKOJI VINTAGE 2005 (37.5CL) 195 370 695  
Rice polishing ratio 58%, Homare Sake Brewery Co, Fukushima, JPN  
Made with all sweet koji rice and aged for seven years, resulting in caramel and toasty flavors and notes of dried fruits and buttery umami.

TENRANZAN KOTEN KOSHU JUNMAI (50CL) 175 335 825  
Rice polishing ratio 65%, Igarashi Shuzo, Hanno City, Saitama, JPN  
Rich and complex aged sake with umami notes and hints of butterscotch, dried apricots, nuts and minerals.

SUEHIRO DENSHO OAK BARREL 9YR 185 350 -  
A rich sake made on the Yamahai method and stored in Burgundy cask for 1 year and 8 years in the bottle. The arome offers tones of sherry, chocolate, cocoa and chestnut. The taste is full-bodied and nutty, smooth sweetness and high acidity.

# BEER, SHOCHU & SOFT DRINKS

## 69 ICE COLD ASAHI ON TAP

### Hitachino Nest Beer, Kiuchi Brewery

- 98 Yuzu Lager, Lager (draft)
- 98 Weizen, Ale
- 98 Anbai Ale, Ale
- 98 Red Rice Ale, Ale
- 98 Amber Ale, Ale
- 98 White Ale, Ale
- 55 Non Ale, Pale Ale (Non-Alcoholic)
- 55 Yuzu & Ginger Non Ale, Ale (Non-Alcoholic)



### Yo-Ho Brewery

- 98 Indo No Aooni, IPA
- 98 Yona Yona Ale, Pale Ale
- 98 Tokyo Black Porter, Porter

### Shochu highball or straight

- 135 Kai Imo (sweet potato)
- 135 Taru Kichi Gambo
- 135 Satsuma Shima Bijin (potato)
- 135 Hyakunen no Kodoku (barley)
- 135 Michi he Sougu (rice)
- 135 Kana kokuto (brown sugar)

### Juice & soda

- 65 Friska - Sparkling Cold Brew Sencha Tea, Mint & Lime, SWE
- 65 Kimino Japan - Sparkling Ringo Juice (Apple), JPN
- 65 Kimino Japan - Sparkling Yuzu Juice, JPN
- 65 Kimino Japan - Sparkling Ume Juice, JPN
- 40 Pepsi, Zingo, 7up, Pepsi Max, Trocadero, SWE

WINE, WINE, WINE

## BUBBLY

### France

- 160/895 NV Yann Alexandre Brut Noir  
Pinot Meunier/Chardonnay/Pinot Noir, Champagne, FRA  
995 NV Billecart-Salmon, Réserve Brut, Pinot Meunier/  
Chardonnay/Pinot Noir  
1250 2010 Yann Alexandre, Blanc de Blanc, Chardonnay

### Spain

- 125/645 NV Les Enfosques, Mas Bertan  
Xarel-lo/Macabeu/Parellada

## WHITE WINE

### Austria

- 695 2017 Grüner Veltliner, Wieden, Salomon Undhof, Kremstal  
855 2018 Sauvignon blanc, Ein Kleines, Zahel, Wien

### France, Burgundy

- 155/690 2019 Chardonnay, Chablis, Joseph drouhin  
820 2018 Chardonnay, Rully Les Villeranges,  
Domaine Faiveley  
1495 2014 Chardonnay, Puligny-Montrachet 1er Cru  
'Hameau' Comtesse De Chérisey

### France, Loire

- 165/715 2019 Sauvignon Blanc, Sancerre, Pascal Jolivet  
695 2018 Melon De Bourgogne, Muscadet Côtes De  
Grandlieu, Hautes Noëllles

### Germany

- 155/695 2018 Riesling Grauschiefer, Altenkirch  
750 2018 Riesling, Kabinett, Vollenweider  
135/610 2018 Riesling, Trocken, Jochen Beurer  
890 2017 Riesling, ReinSchiefer, Schätzel

### Italy

- 115/495 2018 Trebbiano D'abruzzo, Umani Ronchi, Marche

## ROSE WINE

140/605 **France**  
2020, Cinsault/Grenache/Syrah, Hecht & Bannier,  
Côtes de Provence, FRA

## ORANGE

165/810 **Austria**  
2015 Roter Traminer "freyheit", Gemot Heinrich,  
Burgenland

## RED WINE

695 **France**  
2018 Gamay, Marcel Lapierre Raisin Gaulois,  
Beaujolais  
1275 2014 Pinot Noir, Mercurey 1er Cru 'Champs Martin',  
Bruno Lorenzon  
695 2016 Grenache/Clairette/Marsanne, Côtes-du-Rhône,  
Chat Fou, Éric Texie

140/680 **Germany**  
2015 Pinot Noir, X-BERG, Friedrich Becker, Germany

125/605 **Italy**  
2018 Sangiovese, Chianti Superiore  
165/715 2018 Barbera d'Alba, Giuseppe Cortese  
780 2017 Nebbiolo, Langhe, Oddero  
120/525 2019 Montepulciano, Umani Ronchi, Marche



JAPANESE WHISKEY

38	Nikka from the barrel, nikka whisky
42	Coffey single grain, nikka whisky
44	Taketsuru pure malt, nikka whisky
42	Pure malt red, nikka whisky
42	Pure malt black, nikka whisky
35	Super revival, nikka whisky
75	Tsuru ceramic 17, nikka whisky
48	Miyagiko single malt, nikka whisky
34	Toki, suntory
52	Hibiki harmony, suntory
54	Hakkushu 12, suntory
54	Yamazaki 12, suntory
59	Kura rum cask finish, helios
49	Kurayoshi 8, kurayoshi
59	kurayoshi 12, kurayoshi
34	Mizunara Blended, shinobu
40	Mizunara Pure Malt, shinobu
62	Mizunara Pure Malt 10, shinobu
78	Mizunara Pure Malt 15, shinobu