

UMI SAKE MENU

JUNMAI SAKE

Junmai (純米酒) refers to pure rice (純米) (non-additive) sake. Additionally, the **junmai classification means that the rice used has been polished to at least 70 percent. While it's hard to over-generalize, junmai sake tends to have a rich full body with an intense, slightly acidic flavor.**

Taikan No Sake (72cl)	670
Tedorigawa Yamahai Jikomi - Ishikawa (72cl)	1023
Suigei Tokubetsu Junmai - Kochi (72cl)	601
Jizake Junmai Genshu - Saga (72cl)	1387
Fukugao Genshu Junmai - Niigata (72cl)	1154
Full Moon Junmai (13.5cl)	116
Sasarayuki Junmai (30cl)	231
Kimoto So Kaireishu (30cl)	462
Chotokusen Tokubetsu Junmai (18cl)	162
Hakutsuru Draft (18cl)	81
Isake Classic - Hyogo (32cl)	175
Hakutsuru Sake - Nada (72cl)	289

GINJO SAKE

Ginjo (吟醸) is premium sake that uses rice that has been polished to at least 60 percent. It is brewed using special yeast and fermentation techniques. The result is often a light, fruity, and complex flavor that is usually quite fragrant. It's easy to drink and often (though certainly not as a rule) served chilled.

Dewazakura Ouka Ginjo - Yamagata (72cl)	867
Azure Ginjo - Kochi (72cl)	1150
Fukugao Usuya Ginjo - Niigata (72cl)	1213

DAI GINJO SAKE

Daiginjo (大吟醸) is super premium sake (hence the "dai," or "big") and is regarded by many as the pinnacle of the brewer's art. It requires precise brewing methods and uses rice that has been polished all the way down to at least 50 percent. Daiginjo sakes are often relatively pricey and are usually served chilled to bring out their nice light, complex flavors and aromas.

Tenpyo Genshu - Kochi (50cl)	1150
Fukuju Dai Ginjo - Kobe (72cl)	1386
Takashimizu Wacho - Akita (72cl)	2195

HONJOZO SAKE

Honjozo (本醸造) also uses rice that has been polished to at least 70 percent (as with junmai). However, honjozo, by definition, contains a small amount of distilled brewers alcohol, which is added to smooth out the flavor and aroma of the sake. Honjozo sakes are often light and easy to drink, and can be enjoyed both warm or chilled

Miyanoyuki Gokujyo - Mie (50cl)	474
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JUNMAI GINJO SAKE

Junmai ginjo-shu (純米吟醸酒) sake is brewed using only rice, water, yeast and koji. There are no other additives. To qualify as a Ginjo, the rice grain must be milled to 60% or less of its original size. Because ginjo brewing techniques are used in making junmai ginjo-shu, the acidity and umami are toned down and there is a clear ginjo-ka

Four Diamonds Junmai Ginjo - Niigata (50cl)	925
Amabuki Omachi Nama Junmai Ginjo - Kochi (72cl)	982
Hakutsuru Junmai Ginjo - Nada (72cl)	520
Pride of Village Junmai Ginjo (30cl)	520
Hakkaisan Junmai Ginjo - Niigata (72cl)	982
Origin of Purity Junmai Ginjo Genshu (72cl)	451

JUNMAI DAI GINJO SAKE

Junmai Daiginjo-shu (純米大吟醸酒) sake is brewed using only rice, water, yeast and koji. There are no other additives. To qualify as a Daiginjo, the rice grain must be milled to 50% or less of its original size. Sake regarded as the highest-grade sake. The best products in this class deliver a good blend of refined taste with acidity and umami.

Umenoyado Bizen Omachi Junmai Dai Ginjo- Nara (72cl)	1040
Bizen Omachi - Tamano Hikari (72cl)	1155
Horin Junmai Dai Ginjo (30cl)	266
Kimoto Genshu Houreki - Fukushima (72cl)	4852

UMESHU & LIQUEURS

Fukuju Frozen Umeshu (15cl)	174
Nanbu Bijin Non-Sugar Strawberry Plum Sake (36cl)	532
Nanbu Bijin Non-Sugar Blackberry Plum Sake (36cl)	532
Okadaya Red Moon Shiso Liqueur (72cl)	520
Okadaya Pear Liqueur (72cl)	520
Kunizakari Nigori Umeshu (50cl)	486
Shushinkan Umeshu (50cl)	480
Ginkobai Umeshu (75cl)	676
Godo Ohshukubai Umeshu (72cl)	457
Shushinkan Yuzu (50cl)	480

SHOCHU (DISTILLED SPIRIT)

Kuro Isanishiki Imo Shochu (72cl)	751
Kaidou Imo Shochu (72cl)	693
Ichiko Mugi Shochu (72cl)	751
Tomino Houzan (72cl)	924
Beniotome Goma Shochu (72cl)	867
Okadaya Kurikuri Bozuha Chestnut Shochu (72cl)	982

SPARKLING SAKE

Choryo Sawa Sawa Junmai Sparkling (25cl)	203
Hana Awaka Sparkling (25cl)	174
Fukuju Awasaki Sparkling Sake (30cl)	382
Gekkeikan Sparkling Sake (25cl)	174

CHINESE LIQOUR (50CL)

Mou Tai Ying Bin Jui	520
Mou Tai	4620
Mou Tai Han Jiang	2310

SAKE BY CARAFE

	<u>CARAFE (15CL)</u>	<u>BOTTLE (180CL)</u>
Eissen Junmai	104	982
Gokyo Junmai	151	1502
Tokusen Tamanohikari Junmai Ginjo	129	1664
Hakkaisen Junmai Ginjo	231	2773
Sawanai Dai Karakuchi	116	1329
Gekkeikan Sweet	151	1502
Gold Tokubetsu Honjoso	136	1040
Kikusui Karakuchi	93	1098
Hakutsuru Junmai	70	694
Gekkeikan Dry	151	1964
Traditional Yamahai	116	1098

UMI SAKE FLIGHT

Enjoy five different varieties of sake (50ml each) @173AED