

# SAKE MENU



# PREMIUM SAKE



## DASSAI Junmai Daiginjo 23

**Perfector:** Yamaguchi **Rice:** Yamada Nishiki  
**Rice Polishing ratio:** 23% **Alcohol:** 16%

The sweet scent that can be sensed from the glass is floral and gives off an extremely crisp and clean initial impression that goes down the throat very smoothly. With in it is also the subtle sweetness and "umami" of the rice that makes this sake a delicate work of art with a refined elegance that will be best appreciated when served in a wine glass.

300 ml: THB 3,900    720 ml: THB 7,900

## BORN Chogin Junmai Daiginjo

**Perfector:** Fukui **Rice:** Yamada Nishiki  
**Rice Polishing ratio:** 20% **Alcohol:** 16%

Aged for a full five years at -8 degrees C / 23 degrees F – the ultimate Junmai Daiginjo sake. The fruity aroma of ripe melon, banana, pineapple, and papaya fills your palate. It is moderately sweet, yet the finish is crisp and clear. The flavor is diverse with a note of honey and caramel that develops from long-term aging. It represents the very best of Japanese sake.

720 ml: THB 12,500



## BORN Yume Wa Masayume 'DREAMS COME TRUE' Junmai Daiginjo

**Perfector:** Fukui **Rice:** Yamada Nishiki  
**Rice Polishing ratio:** 35% **Alcohol:** 16%

The handmade, pale golden bottle is made to look like a trophy to honor the victory of life. Taking a sip of Born "Dreams Come True" definitely feels like you've won something! A nose of sweet, elegant mix of white flowers is achieved by their in-house KATO9 yeast. This sake has their signature luscious texture with a hint of cotton candy, peach and pear on the palate.

1,000 ml: THB 9,900

## IWA 5 Junmai Daiginjo

**Perfector:** Toyama  
**Rice:** Gohyakuman-goku, Omachi, Yamada Nishiki  
**Rice Polishing ratio:** 35% **Alcohol:** 15%

IWA Sake Brewery, founded by former Dom Pérignon cellar master Richard Geoffroy, is located in Tateyama, Toyama Prefecture, Japan. Established in 2021, IWA blends tradition and innovation, crafting sake through precise assemblage techniques inspired by Champagne. Surrounded by the Japanese Alps and pure spring water, IWA Sake expresses clarity, depth, and balance, offering a modern vision of sake rooted in the natural beauty of Toyama.

720 ml: THB 7,900



# BENIHANA PRIVATE LABEL



## DEWATSURU Hiten No Yume Junmai Daiginjo

**Perfector:** Akita **Rice:** Akita Sake Komachi  
**Rice Polishing ratio:** 50% **Alcohol:** 15%

Akita Sake Komachi full-bodied aroma and an exhilarating taste. Pairs well with YAKITORI (skewered chicken), grilled fish, steak, roast beef etc.

180 ml: THB 550    720 ml: THB 2,100

# LIGHT & CRISP

## Ozeki Taru Sake

**Perfector:** Hyogo **Rice:** Japanese Rice **Rice Polishing ratio:** 75% **Alcohol:** 14%

Woodsy aroma with a nice mild taste from storage in a ‘Yoshino-Cedar’ barrel

180 ml: THB 380    1,800 ml: THB 2,450

## Ozeki Sake Silver

**Perfector:** Hyogo **Rice:** Japanese Rice **Rice Polishing ratio:** N/A **Alcohol:** 14%

Ozeki Sake ‘Silver’ is the standard brew which is well balanced and smooth with a slightly lower alcohol content and acidity than ‘Gold’.

180 ml: THB 320    1,800 ml: THB 1,900

## Ozeki Sake Gold

**Perfector:** Hyogo **Rice:** Japanese Rice **Rice Polishing ratio:** N/A **Alcohol:** 14%

Ozeki Sake ‘Gold’ is the standard brew with a balance of sweet and dry.

180 ml: THB 440    1,800 ml: THB 3,200

# SAKE SELECTION

## NAMA

### BOJIMAYA Junmai Cho Karakuchi Hi-Ire

**Perfector:** Gifu **Rice:** Akebono  
**Rice Polishing ratio:** 65% **Alcohol:** 17%

A powerful sake that dry sake-lovers will not be able to get enough of. It can be served warm or chilled, and even on the rocks.

720 ml: THB 2,400



### BOJIMAYA Junmai Muroka Nama Genshu

**Perfector:** Gifu **Rice:** Akebono  
**Rice Polishing ratio:** 65% **Alcohol:** 17%

Umami filled with the mild sweetness of the rice, acidity that spreads gently inside the mouth leaving along enjoyable finish.

720 ml: THB 2,700

## JUNMAI

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### CHIKUHA Noto Junmai

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**Perfector:** Ishikawa

**Rice:** Yamada-Nishiki, Gohyaku-Mangoku

**Rice Polishing ratio:** 55%   **Alcohol:** 15%

A well-balanced Junmai produced with 100% local ingredients from Noto. Full-bodied umami yet with a light and refreshing impression overall.

300 ml: THB 990   720 ml: THB 2,400

### CHIYOMUSUBI Junmai Goriki 60

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**Perfector:** Tottori   **Rice:** Goriki

**Rice Polishing ratio:** 60%   **Alcohol:** 15%

Tottori's local rice Goriki polished down to 60%, balanced acidity and umami can be served chilled, but by warming it up the umami of the rice gets enhanced making it enjoyable in many levels.

300 ml: THB 990   720 ml: THB 2,400



### EIKUN Karaguchi Junmai

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**Perfector:** Shizuoka   **Rice:** Gohyaku-Mangoku

**Rice Polishing ratio:** 60%   **Alcohol:** 15%

Like the word “Karaguchi” suggests this is a dry Junmai sake that is great for everyday casual drinking due to flavorful taste within dryness.

720 ml: THB 2,300

### TEDORIGAWA Yamahai Jikomi Junmai

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**Perfector:** Ishikawa

**Rice:** Yamada Nishiki, Gohyaku mangoku

**Rice Polishing ratio:** 60%   **Alcohol:** 16%

Brewed in the traditional “Yamahai” method this Junmai sake has a rich and full-bodied flavors with layer of fragrances that can be felt once swallowed.

720 ml: THB 2,800



### YUKI NO BOSHA Yamahai Junmai

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**Perfector:** Akita

**Rice:** Yamada Nishiki, Akita Sake Komachi

**Rice Polishing ratio:** 65%   **Alcohol:** 16.5%

The smooth taste is unlike that of a usual “Yamahai” and has the perfect balance of acidity and umami that one never gets tired of drinking.

720 ml: THB 2,700

## JUNMAI GINJO

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### MASUMI Junmai Ginjo Karakuchi Kiippon

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**Perfector:** Nagano

**Rice:** Miyama Nishiki, Yamada Nishiki

**Rice Polishing ratio:** 55%   **Alcohol:** 15%

A fan Favorite within MASUMI, there is a subtle yet pleasant sweetness within dryness giving this sake a clean finish and great balance.

300 ml: THB 1,450   720 ml: THB 3,400

### KOZAEMON Junmai Ginjo Bizen Omachi

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**Perfector:** Gifu   **Rice:** Bizen-Omachi

**Rice Polishing ratio:** 55%   **Alcohol:** 16.5%

With the perfect balance of sweetness, acidity and umami as the result of the harmony created from the rice and natural water.

300 ml: THB 1,400   720 ml: THB 3,100



### CHIYOMUSUBI Junmai Ginjo Goriki 50

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**Perfector:** Tottori   **Rice:** Goriki

**Rice Polishing ratio:** 55%   **Alcohol:** 16%

Tottori's local rice Goriki polished down to 50%, its powerful and flavorful taste this sake truly embodies its name Goriki, which means 'strong power'.

300 ml: THB 1,300   720 ml: THB 2,900

### YUKI NO BOSHA Hiden Junmai Ginjo Yamahai

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**Perfector:** Akita   **Rice:** Goriki

**Rice Polishing ratio:** 55%   **Alcohol:** 16%

Using the traditional method of sake brewery known as the 'Yamahai' method this sake has a distinct floral fragrance and an elegant taste.

720 ml: THB 3,200



Above prices are in Thai baht and subject to 10% service charge and applicable government tax.

## JUNMAI DAIGINJO

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### DASSAI Junmai Daiginjo 45

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**Perfector:** Yamaguchi **Rice:** Yamada-Nishiki

**Rice Polishing ratio:** 45% **Alcohol:** 16%

The fragrance reminds one of the fruity sweetness of green apple and the subtle taste of the rice can be felt giving this sake a smooth flavor overall.

300 ml: THB 1,450    720 ml: THB 2,850

### TATENOKAWA Junmai Daiginjo Utsukushiki Keiryu

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**Perfector:** Yamagata **Rice:** Miyama Nishiki

**Rice Polishing ratio:** 50% **Alcohol:** 15%

A deep sharp citrus-like acidity and slightly reserved nose lends itself to an expensive rustic flavor that pairs well with various food.

300 ml: THB 1,990    720 ml: THB 3,100



### BIJOFU Junmai Daiginjo HINA

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**Perfector:** Kouchi **Rice:** Yamada-Nishiki

**Rice Polishing ratio:** 45% **Alcohol:** 16%

A gracefully floral fragrance and refreshing acidity followed by the subtle sweetness that spreads within the mouth, this is one top class Junmai Daiginjo.

720 ml: THB 3,850

## HONJOZO

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### BIJOFU Tokubetsu Honjozo

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**Perfector:** Kouchi **Rice:** Matsuyama Mii

**Rice Polishing ratio:** 60% **Alcohol:** 14%

It is well-balanced and has a clean and elegant finish. The warmer it is when served the more umami, depth and mildness to be tasted

180 ml: THB 490    720 ml: THB 1,950



### YUKI NO BOSHA Yamahai Honjozo

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**Perfector:** Akita **Rice:** Akita Sake Komachi

**Rice Polishing ratio:** 65% **Alcohol:** 15.5%

Enjoyable at many temperatures, it is a superbly balanced and this sake provides a wonderful introduction to Saiya Brewery's Yamahai brewing method.

180 ml: THB 690    720 ml: THB 2,700

## SPARKLING SAKE



### Dassai Junmai Daiginjo 45 Sparkling

**Perfector:** Yamaguchi **Rice:** Yamada-Nishiki

**Rice Polishing ratio:** 45% **Alcohol:** 13%

a secondary fermentation of Junmai Daiginjo with the help of the freshness provided by the carbonic acid gas, full-bodied flavour. It provides a smooth drink with a certain dryness

**360 ml:** THB 1,990

## YUZU

### KOZAEMON Shiroku Junmai Yuzu Sake

This miracle collaboration of the Junmai Sake and Yuzu Juice. soft and fresh flavor makes this a suitable drink for all people, best served chilled or with ice.

**300 ml:** THB 990 **500 ml:** THB 1,900



### BIJOFU Yuzu Shuwa Sparkling

Mixing BIJOFU's sparkling sake 'Shuwa' with the fresh juice of Kouchi Yuzu and honey. The light effervescent feeling that tickles the throat, along with the citric aroma of the natural Yuzu, makes this the perfect refreshing drink.

**500 ml:** THB 1,700

## UMESHU

### NAKANO BC Kishuu Akai

An Umeshu flavoured with red shiso leaf, or 'red perilla', refreshing fragrance and taste of shiso that comes after the sweetness and sourness of the Umeshu makes this a very smooth drink.

**90 ml:** THB 270 **1,800 ml:** THB 3,500



### NAKANO BC Kishuu Ryukucha Umeshu

An Umeshu flavoured with green tea, the combination of the slight bitterness of the green tea with the sweet and sour of the plum creates a uniquely balanced flavour.

**90 ml:** THB 270 **1,800 ml:** THB 3,500

