

無二の美しさ、心に刻む一瞬の味わい。

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Juyondai By Carafe



Juyondai Nakadori Muroka Junmai Ginjo

十四代 中取り純米 無濾過

A straightforward nose with medium-intensity aromas, milky notes of cream and yogurt mix with floral notes like apple and banana. On the palate, a semi-dry sake with lots of umami and acidity, silky texture, and all the intensity of milky and fruity notes that persist moderately into the finish.

180ml \$ 88

Bottle \$ 780



Juyondai Honmaru

十四代 本丸

Elegant and floral, with scents of white flower, citrus, cherry, peach and a hint of pine nut. Spicy on the mid-palate and full-bodied, it has a short, clean finish

180ml \$ 98

Bottle \$ 880



Juyondai By Bottle



*Juyondai Jomorohaku
Daiginjo Yamadanishiki*

十四代 中取り上褚白
大吟醸 山田錦



\$ 980



*Juyondai Jomorohaku
Daiginjo Omachi*

十四代 中取り上褚白
大吟醸 雄町



\$ 980



*Juyondai Jomorohaku
Daiginjo Aiyama*

十四代 中取り上褚白
大吟醸 愛山



\$ 980



*Juyondai Jomorohaku
Daiginjo Sake Mirai*

十四代 中取り上褚白
大吟醸 酒未来



\$ 980

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Premium Sake



Zankyo Super 7 Junmai Daiginjyo

残響 Super7超特選
純米大吟醸

Pineapple and fluffy steamed rice aroma coupled with kyoho grape and strawberry on the palate, it fades almost instantly with lingering essence.

Miyagi +0 Polishing:7%



\$ 535



Isojiman Daiginjo 28 Nobilmente

磯自慢 大吟醸28
ベルメルテ

Floral and fruity aroma laced with lychee and musk melon giving a silky smooth mouthfeel that lingers.

Shizuoka +5 Polishing:28%



\$ 680



Juyondai Red Label 十四代 Red Label

Clean with pronounced intensity. Aromas of ripe pear and mango. Silky smooth in texture with rich flavours. A mikan orange-like zestiness enhances the clean, off dry finish.

Yamagata - Polishing:-



\$ 380

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Seasonal Sake



KOKURYU JUNMAIDAIGINJO HIIRAZU NAMA

黒龍 火いり寿

*With a light body, fruity aroma and dry finish.
A combination of fresh aroma and delicate
taste like the pinnacle of a raw sake.*

Fukui +3.5 Polishing:35%



\$ 280



Kamenoi Kudoki Jozu Junmai Daiginjo 11%

どき上手 禁じ手 大吟醸 一割一分

*Its smooth taste and aromatic notes are well-
balanced on the palate, providing a delightful
drinking experience.*

Yamagata -5 Polishing:11%



\$ 228



Senkin Eks

仙禽 Eks

*Aromas of steamed rice and banana with
nuances of white peach. Rounded mouthfeel,
with a firm body that is rich and full, with a
fresh fizziness and a pleasant bitterness that
complements the dry, well-balanced finish.*

Tochigi - Polishing:-



\$ 168

Seasonal Sake



Hitakami 'Sukeroku Hatsusakura'
Junmai Daiginjo

日高見 純米大吟醸
助六初桜 生酒

Elegant aroma with a balanced, refreshing acidity, it is a flavor with moderate umami.

Miyagi +1 Polishing:45%



\$ 148



Eiko Fuji Junmai Daiginjo
Unfiltered Raw Sake MAGMA

榮光富士 MAGMA 純米大吟醸
無濾過生原酒

A full-bodied sake that exudes sweet aroma of ripe fruit, it is rich with hint of rice aftertaste.

Yamagata +2 Polishing:50%



\$ 148



Tenmei Junmai Daiginjo
Arabashiri
Seme Urugo

天明純米大吟醸荒七閏号

Notes of cherry and pineapple. Fine structure and texture with a vibrant finish. A gem where you can enjoy the sense of unity between the sweetness and acidity.

Fukushima -5 Polishing:30%



\$ 148

Seasonal Sake



Akabu Newborn Sakemirai
AKABU 純米吟醸 酒未来

*Refined sweetness with clean and mellow
aftertaste, it is the coexistence of sharpness
and umami.*

Iwate -2 Polishing:50%



\$ 138



Yamamoto No.6 Kobo
Junmai Ginjo
山本 6号酵母 純米吟醸

*Rich, fruity aroma with hints of green apple
and tropical fruit expressing bright acidity and
slight crisp.*

Akita +4 Polishing:55%



\$ 128



Mikotsuru Junmai Ginjo
Sankeinishiki
Muroka Nama Genshu
御湖鶴 純米吟醸
山恵錦 無濾過生原酒

*Notes of cherry and pineapple. Fine structure and
texture with a vibrant finish. A gem where you
can enjoy the sense of unity between the
sweetness and acidity.*

Nagano +2 Polishing:50%



\$ 128

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Sake carafe

House Sake

180ml

\$ 33

360ml

\$ 63

Shochu

Kuro Kirishima Imo
Shochu (Sweet Potato)
黒霧島芋焼酎

720ml

\$ 118

Glass

\$ 13

Taiga No Itteki Muki S
hochu (Barley)
大河の一滴麦焼酎

\$ 118

\$ 13

Other

Suntory Premium Malt

\$ 15

Umeshu/Highball

\$ 12

Sparkling Water

\$ 6

Coke

\$ 3