

無二の美しさ、心に刻む一瞬の味わい。

無二

MUNI

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Seasonal Sake

From \$ 98

At Muni, our sake selection is guided by the rhythm of the seasons — an expression of harmony, craftsmanship, and fleeting beauty.

Much like the ingredients featured in traditional Japanese cuisine, sake evolves throughout the year, with each season offering distinct aromas, textures, and character.

By serving seasonal selections from revered breweries across Japan, we aim to complement the subtle nuances of our sushi and create a dining experience that feels both thoughtful and deeply connected to the moment.

季節酒



MUNI

Premium Sake

From \$ 148

Rare, expressive selections from acclaimed breweries like Hakurakusei, Isojiman, Kokuryu, and Hiroki — with refined aromas, layered depth, and elegant finishes.

伯樂星

Hakurakusei 伯樂星

Celebrated for its clean and balanced profile, Hakurakusei is crafted to pair seamlessly with food, offering a smooth and polished drinking experience.

磯自慢

Isojiman 磯自慢

A highly regarded brewery recognized for delicate aroma, precision, and layered depth, often enjoyed for its refined and graceful finish.

黒龍

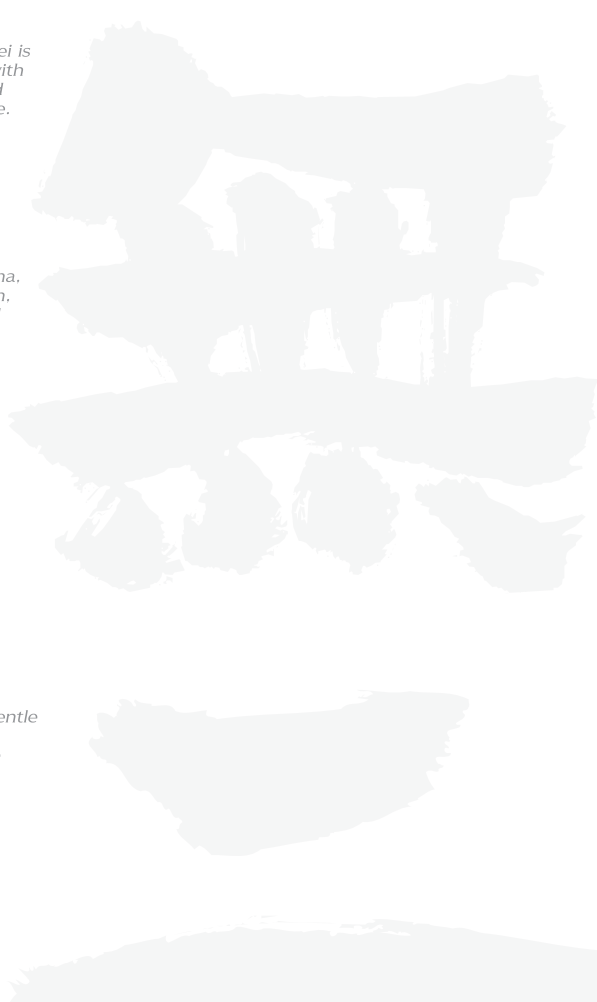
Kokuryu 黒龍

Known for its refined and elegant style, Kokuryu produces beautifully balanced sake with delicate aromas, smooth texture, and a clean, polished finish.

飛路喜

Hiroki 飛路喜

Highly sought after for its gentle complexity, Hiroki produces smooth and expressive sake with a clean finish and a graceful, food-friendly character.



MUNI

Limited Sake

From \$ 248

A rare, small-production selection featuring highly sought-after names like Jikon and Aramasa, known for their expressive character, refined craftsmanship, and limited releases.

而今

Jikon
而今

Sought after for its expressive aroma and rich yet balanced flavor, Jikon combines softness, depth, and freshness in a way that appeals to both new and experienced sake drinkers.

新政

Aramasa
新政

Known for its modern and experimental approach, Aramasa produces elegant, naturally fermented sake with bright acidity and a refined, contemporary character.



MUNI

Juyondai

From \$ 388

Among the most sought-after names in the world of sake, Juyondai is celebrated for its remarkable balance, elegance, and depth.

At Muni, we offer a thoughtfully curated selection of Juyondai expressions, each chosen for its distinct character and seasonal nuance.

From refined and delicate profiles to richer, more layered finishes, these rare selections are intended to complement the quiet precision of our omakase experience and invite guests to explore the artistry behind one of Japan's most revered breweries.



JUYONDAI

MUNI

Sake Carafe

	180ml	360ml
House Sake	\$ 28	\$ 56

Shochu

	720ml	Glass
Toji Junpei 100% Hand Crafted Beni-imo Shochu (Sweet Potato) 杜氏潤平 手造り紅芋	\$ 118	\$ 13
Toji Junpei 100% Hand Crafted Jun no Jun Shochu (Barley) 杜氏潤平 手造り潤の醇	\$ 118	\$ 13

Other

Suntory Premium Malt	\$ 15
Umeshu/Highball	\$ 12
Sparkling Water	\$ 6
Ocha	\$ 3
Coke	\$ 3