

# さいこう

*tasting menu*

*17 course omakase that includes fresh seasonal fishes,  
miyazaki a5 wagyu, and dessert*

120

# さいこう

## sake

### junmai

|   | glass (3oz) | carafe (10oz) |
|---|-------------|---------------|
| tedorigawa yamahai<br><i>dry, sharp &amp; smooth all in one</i>       | 15          | 39            |
| nagurayama gekkyu<br><i>billowing junmai with a wisp of sweetness</i> | 15          | 39            |

### ginjo

|  |    |    |
|--|----|----|
| dewazakura izumi judan<br><i>a potent ginjo sake for martini fans, crisp and bone dry</i>  | 18 | 48 |
| masumi shiro<br><i>smooth and gentle, lightly poised</i>   | 18 | 48 |
| masumi hiyaoroshi (seasonal)<br><i>mild fruit aromas drift above the acidity, sweetness, and savory finish of a well-matured</i> | 21 | 55 |

### ginjogenshu

|   |    |    |
|---|----|----|
| kamoizumi red maple<br><i>unpasteurised, undiluted and aged two years at 5°C. rich, satisfying flavour that improves with age</i> | 19 | 59 |
| seitoku<br><i>a light genshu, with clarity and balance</i>  | 18 | 48 |
| kameizumi<br><i>luscious, fruity, and soft</i>  | 20 | 55 |

### daiginjo

|   |    |    |
|---|----|----|
| dassai 39<br><i>skillfully balanced, high acidity, creamy texture</i> | 20 | 53 |
| akitabare<br><i>light and fragrant, supple and smooth</i>             | 22 | 59 |
| wakatake<br><i>dry smooth</i>   | 23 | 62 |
| yuzu sakari<br><i>sweet and sour, refreshing</i>                      | 13 |    |

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## ginjo

bottle (720ml)

dewazakura sarasara nigori (seasonal) 110

*a faint touch of sweetness at first sip, icy clean clarity through to the finish*

masumi hiyaoroshi (seasonal) 120

*mild fruit aromas drift above the acidity, sweetness, and savory finish of a well-matured*

kameizumi nama genshu 125

*luscious, fruity, and soft*

## daiginjo

dassai 45 nigori bottle (300ml) 43

*good amount of sweetness*

koshi no kanbai 110

*firmly balanced, with a rich yet transparently clear flavor profile, ethereal and delicate in keeping with the shizuku method*

dassai blue 35 110

*white peaches and ripe papayas with a soft, sweet fragrance*

dassai blue 23 nama 158

*aromas of lemon brulee, vanilla honeysuckle transform into full-bodied pineapple, pear and hazelnut with a sweet lemon and kiwi finish*

dassai 23 165

*aroma, honey-esque sweetness*

dassai beyond 850

*gentle pear, citrus, rhubarb, and wild rose notes, all braided up in silky, elegant layers*

sohomare 160

*incisive taste, supple body, subdued aroma*

hakkaisan yukimuro 8yr aged 210

*complex layers flavor while still being very light and clean*

shichi hon yari bottle (500ml) 190

*ethereal and delicate in keeping with the shizuku (free run) method, but showing shichi hon yari's style with toasty notes of brown butter.*

# さいこう

## *champagne & sparkling*

750ml

|  |          |     |
|--|----------|-----|
| lamberti   | 187ml 15 |     |
| pol roger brut reserve NV  |          | 129 |
| roederer collection 244  |          | 159 |
| pol roger brut reserve NV (3L)                                   |          | 720 |
| valentine leflaive, extra brut blanc de blancs cv   18   30 (nv) |          | 128 |
| krug vintage brut (2011)   |          | 790 |

## *white wine*

750ml

|   |  |     |
|---|--|-----|
| far niente chardonnay 2022                          |  | 169 |
| chateau-fuisse, pouilly-fuisse tete de cuvee (2021) |  | 126 |
| olivier leflaive, bourgogne aligote (2020)          |  | 79  |
| olivier leflaive, bourgogne aligote (2021)          |  | 79  |
| egon muller, Riesling scharzhof (2018)              |  | 158 |
| egon muller, Riesling scharzhof (2020)              |  | 170 |

# さいこう

## *beer*

asahi draft 10

## *soft drink*

bottled water (saratoga) 10

sparkling water (saratoga) 10

yuzu soda 10

hot green tea 3