

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

tedorigawa yamahai
dry, sharp & smooth all in one

glass (3oz)

13

carafe (10oz)

35

nagurayama gekkyu
billowing junmai with a wisp of sweetness

12

33

ginjo

dewazakura izumi judan
a potent ginjo sake for martini fans, crisp and bone dry

16

43

masumi shiro
smooth and gentle, lightly poised

16

43

masumi hiyaoroshi (seasonal)
mild fruit aromas drift above the acidity, sweetness, and savory finish of a well-matured

19

50

ginjogenshu

kamoizumi red maple
unpasteurised, undiluted and aged two years at 5°C. rich, satisfying flavour that improves with age

17

55

seitoku
a light genshu, with clarity and balance

16

43

kameizumi
luscious, fruity, and soft

20

55

daiginjo

dassai 39
skillfully balanced, high acidity, creamy texture

18

48

akitabare
light and fragrant, supple and smooth

21

57

wakatake
dry smooth

22

60

yuzu sakari
sweet and sour, refreshing

10

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ginjo

bottle (720ml)

dewazakura sarasara nigori (seasonal) 90

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

masumi hiyaoroshi (seasonal) 100

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

kameizumi nama genshu 110

luscious, fruity, and soft

daiginjo

dassai 45 nigori bottle (300ml) 35

good amount of sweetness

koshi no kanbai 100

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

dassai blue 35 100

white peaches and ripe papayas with a soft, sweet fragrance

dassai blue 23 nama 155

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

dassai 23 160

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 190

complex layers flavor while still being very light and clean

shichi hon yari bottle (500ml) 180

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

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champagne & sparkling

750ml

lamberti	187ml 15	
pol roger brut reserve NV		125
roederer collection 244		155
pol roger brut reserve NV (3L)		720
valentine leflaive, extra brut blanc de blancs cv 18 30 (nv)		125
krug vintage brut (2011)		790

white wine

750ml

far niente chardonnay 2022		169
chateau-fuisse, pouilly-fuisse tete de cuvee (2021)		120
olivier leflaive, bourgogne aligote (2020)		75
olivier leflaive, bourgogne aligote (2021)		75
egon muller, Riesling scharzhof (2018)		158
egon muller, Riesling scharzhof (2020)		170

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beer

asahi draft 10

soft drink

bottled water (saratoga) 10

sparkling water (saratoga) 10

yuzu soda 10

hot green tea 3