

9292 KBBQ

Asian Drinks Special

MIYOZAKURA "PANDA CUP"



Type: Junmai S.M.V.:Dry Prefecture: Miyozakura Joze

One of the most famous cup sake as PANDA CUP, Miyozakura's newly introduced Junmai series. Smooth & rich with dry crisp finish. For any occasions.

180ML \$14



KITARO JUNGIN

Type: Junmai Ginjo S.M.V.: +3 Prefecture: Tottori

One Cup used to be considered cheap sake. This is not cheap sake in fact behold a wide and full-bodied brew that has deep recess hints of caramel, maple syrup, and mature fruit element in an expressive fluid with a tingle tail.

180ML \$16

KIKUSUI FUNAGUCHI HONJOZO



Type: Nama Genshu S.M.V.: -2 Prefecture: Niigata

It is raw, unpasteurized, undiluted brew that pours out at first press. The ambrosia aroma of sweet rice is at a perfect balance with flavors of sugar and stewed pears. The fresh character leads itself to suit a variety of foods.

200ML \$10



KIKUSUI FUNAGUCHI SPARKLING

Type: Honjozo, Nama, Genshu, Sparkling S.M.V.: Semi Sweet Prefecture: Niigata

An extra-rich Genshu (undiluted) sparkling sake, with powerfully refreshing Funaguchi flavor. Big playful bubbles meet bring Funaguchi's classic fruity aromas and juicy flavors to a brand-new level accompanied by refreshing carbonation. Enjoy this special sake by itself or alongside a meal in a champagne glass, on the rocks, and even mixed with fruits in a cocktail.

270ML \$14

KAIIKA CUP



Type: Tokubetsu Junmai S.M.V.: +2 Prefecture: Tochigi

Have you ever tasted dry water? This unique sake in a cup is clean and dry with gentle flavors of rice and wheat toast. It is very even and balanced and does equally well at room temperature. Not a fruity sake in the least, but a great exploration of a dry sake that is so very drinkable.

180ML \$12



OTOKOYAMA KIMOTO CUP

Type: Tokubetsu Junmai S.M.V.: +4 Prefecture: Hokkaido

Dry with full acidity. Nutty aroma. very interesting sake from up north.

180ML \$10

KIKU MASAMUNE DRY SAKE CUP



Type: Futsushu S.M.V.: Extra Dry Prefecture: Kinki, Hyogo

Kiku-Masamune's original yeast Kokumi Alpha-Kobo is blended with their treasured and protected KIKU-MASA-Kobo to create into the peerless W-Kobo used in a new dry brewing technique. The resulting sake is an exceptionally pragmatic, sharp, versatile, and of course extra dry.

180ML \$7



OTOKOYAMA

Type: Tokubetsu Junmai Namacho S.M.V.: +4 Prefecture: Hokkaido

The nose on this very cool looking can is filled with ricy, woody, and nutty aromas. This is an extremely user friendly can of sake. It is super clean, light, thin and balanced and simply disappears from the palate. There are light steamed rice and yeasty bread flavors that glide by on the very gentle flow. Good chilled and at room temperature and speaks to those who like clean dry wines.

180ML \$10

HAKUSHIKA TANUKI



Type: Junmai S.M.V.: +3 Prefecture: Hyogo

Dry with a refreshingly crisp finish, Hakushika Tanuki Sake is a versatile sake which may be enjoyed heated, room temperature, or chilled.

200ML \$8



KUNIZAKARI NIGORI CUP

Type: Nigori S.M.V.: Semi Sweet Prefecture: Aichi

Plush, Velvety Nigori sake. Previously a treat only available to individuals who could visit the Brewery. It has a calming and rustic flavor that is highly enjoyable chilled or in ice.

200ML \$8