

## **SAKE & SHOCHU**

### **What is SAKE?**

*SAKE is called as Rice Wine of Japan, going through the process of rice milling, steaming, Koji making, yeast starter, mashing, pressing, filtration, pasteurization, and then aging. The crucial elements involved in brewing sake are water, rice, technical skill, yeast, land and weather. Therefore, the quality of rice and water determines the final quality of SAKE.*

*Some mill and throw away 40 to 60 % of the quality rice to get very fine core part as the major part of ingredient, others use mountain water and special techniques with homemade Koji and yeast starter to make differences.*

*The alcoholic content is 14-16%, so it is very similar to the one of wine but without all the preservatives that wine uses during the production process.*

*We recommend chilled SAKES for Sashimi and our entrees before enjoying warm SAKE for our Tempura, Wagyu and other main dishes.*

### **What is SHOCHU?**

*SHOCHU is Japan's other indigenous alcoholic beverage, but unlike sake, SHOCHU is distilled. It is also made from one of several raw materials, such as barley, potatoes, corn, and even from chestnuts, raw sugar, citrus fruits, whatever people are willing to try to make with. You can enjoy some of the unique ingredients and flavours at SHOYA.*

*The alcoholic content is usually 25%, although sometimes it can be as high as 40% or more. Some can be enjoyed best on the rock, others with hot or cold water with a slice of lemon, a sour plum, etc. Find out the suitable way for you to enjoy with or without your meal.*

*All SAKE and SHOCHU are carefully selected from all over Japan by our owner-master-chef Shigeo Nonaka to amuse and please you with the beautiful match with any of the traditional and creative dishes he presents in SHOYA. Some bottles of our SAKE are hard to get even in Japan and those empty bottles have special value and price to some of the collectors. You can purchase the whole bottle to keep with your name tag on, to enjoy upon your next visit to SHOYA.*

**If in doubt or if there are any questions please feel free to ask us....**

Sake – Glass / Carafe / 1.8L Bottle

Region	Name	Characteristics	240ml		
			House Sake (Hot only) 熱燗・ぬる燗		
			cold only glass 120ml	cold / hot carafe 240ml	bottle 1800ml
Yamagata 山形 Rice Yamadanishiki	DRY SWEET ●○○○ Polishing 35% Ginrei Gassan Junmai Daiginjo 銀嶺月山 純米大吟醸	The natural waters of Gassan, together with the 65% milling of the Yamadanishiki rice gives this sake its gorgeous fragrance. The flavor is deep yet soft, making it a truly rare beauty. 月山の自然水と35%まで磨かれた山田錦が上品に香る、柔らかで奥深い味わいの逸品。 米の旨みを感じる非常に飲みやすい酒。	\$55	\$105	\$680
Yamagata 山形 Rice Miyamanishiki	DRY SWEET ○○○○● Polishing 55% Juyondai Honmaru 十四代 本丸	Very SPECIAL sake. Hard to get even in Japan. Your Japanese guests surely will be surprised to find this outside of Japan. Try this rare and gentle sake, very exclusive flavour with mild body, longlasting and clean smooth finish. "幻の銘酒"と呼ばれる極上酒。オーストラリアだけでなく、日本でもなかなか手に入らない銘酒を是非、昇家にてお試し下さい。	Market Price		
Niigata 新潟 Rice Takanenishiki	DRY SWEET ○○●○○ Polishing 80% SHOYA Junmai 月不見の池 純米	SHOYA's own exclusive label sake from Tsukimizu no lke. Snow melted water to produce this well balanced Sake Rich full flavor sake with stronger finish お米の味とコクがありながら、どんな料理にも合う、香りと喉越しの良い酒。	\$23	\$41	\$270
Niigata 新潟 Rice Gohyakumangoku	DRY SWEET ●○○○○ Polishing 55% Koshino Kanbai Ginjo 越乃寒梅 別選 吟醸	Creamy texture with gentle melon / kiwi fruit notes. Clean finish Great chilled with appetizers or warmed with hot dishes Rare and famous renowned Sake brewery 「淡麗辛口」と呼ぶにふさわしく、常温や冷やで飲むと爽やか、ぬる燗では味の幅の拡がりをお楽しみ頂けます。	\$26	\$47	\$320
Niigata 新潟 Rice Yamadanishiki	DRY SWEET ○○○○○ Polishing 48% Koshino Kanbai Junmai Daiginjo 越乃寒梅 無垢 純米大吟醸	Soft cleaner style with floral fragrances, slight acidic finish. Rare and famous renowned Sake brewery 米本来の旨味をしっかりと出して、越乃寒梅の純米吟醸酒です。 酸味を抑えた幅と厚みのある味わいが特徴で、とろりとした滑らかさと香りも大きな魅力です。	\$45	\$85	\$580
Tochigi 栃木 Rice Gohyakumangoku	DRY SWEET ○○○○○ Polishing 80% Sawahime Tokubetsu Junmai 澤姫 特別純米	Fuller body and generous in rice flavour with spice and hints of pear and melon. Slightly spicy with a dry finish. 米の旨みを生かした、ほのかなフルーツ香のあるやや辛口な特別純米酒。	\$25	\$44	\$290



Region	Name	Characteristics	cold only		cold / hot	
			glass 120ml	carafe 240ml	bottle 1800ml	
Hyougo 兵庫 Rice	DRY SWEET ○○●○○ Polishing 35% Yamadanishiki	<b>Sakura Masamune Kinmare Muroka Junmai Daiginjo 35</b> 櫻正宗金稀無濾過 純米大吟醸三五	Meticulously crafted by hand this rare Sake only utilizes 35% of the core hand polished <i>Yamadanishiki rice</i> , melon aroma and palate that fades to unimaginable weight, smoothness and exquisite balance 洗米から、瓶詰めまで手作業で醸した無濾過の純米大吟醸酒のやわらかい米の旨みと華やかな香りの絶妙なバランスをお楽しみください。	\$65	\$130	\$980
Hyougo 兵庫 Rice	DRY SWEET ○○●○○ Polishing 50% Yamadanishiki	<b>Sakura Masamune Junmai Daiginjo Aramakiya Tazaemon</b> 櫻正宗 荒牧屋太左衛門 純米大吟醸	Clean, mouth-filling rice flavour with a touch of a bitter sweet finish Rich, old fashioned Sake flavour. Prestigious Sake brewery of over 400-years of Sake making history makes this a truly rare experience to taste 寛永二年(1625年)に池田荒牧村に創醸して400年、創業当時の屋号「荒牧屋」を銘打った誇りと自信の一品。	\$40	\$75	\$530
Hyougo 兵庫 Rice	DRY SWEET ○○●○○ Polishing 60% Yamadanishiki	<b>Sakura Masamune Kinmare Junmai Ginjo</b> 桜正宗 金稀 純米吟醸	Ripe yet clean, acidic, pear palate which softly lifts to a well rounded off-dry finish. 酒造りに最も適した山田錦でつくられた、日本酒愛好家のふくよかで旨みののった、本格純米吟醸酒。	\$30	\$55	\$380
Shimane 島根 Rice	DRY SWEET ○○●○○ Polishing 55% Sakanishiki	<b>Gassan Junmai Ginjo</b> 月山 純米吟醸無ろ過原酒	Exquisite balance of rich and deep flavours. Ultra gentle sweetness and lightly crisp yet acidic finish ふくよかな香りと米の旨さとの絶妙のバランス。	\$28	\$52	\$370
Shimane 島根 Rice	DRY SWEET ○○○●○ Polishing 45% Yamadanishiki	<b>Gassan Daiginjo</b> 月山 大吟醸	Limited artisan sake brought up with great care by skillful Sake brewer. It intensifies the art of Sake brewing and leaves a long lasting flavour on the palate. 熟練の杜氏が吾が子を育てるように、手しぼりで大切に醸し上げた至宝の如き日本酒の芸術品。	\$45	\$85	\$580
Hiroshima 広島 Rice	DRY SWEET ○○○●○ Polishing 45% Yamadanishiki	<b>Maboroshi Red Junmai Daiginjo</b> 幻 赤箱 純米大吟醸	Highly milled. Using rice and apple yeast to make this famous Sake very fruity, mild yet clean finish 厳選された酒米を高度に精米し、米とりんご酵母等、種秘伝承の技術を酷使して造られた酒。	\$50	\$95	\$630



## Sake – 720ml Bottles

Region	Name	Characteristics	bottle 720ml
Yamagata 山形 Rice	DRY SWEET ●●○○○ Polishing 70% Yamadanishiki <b>Ginrei Gassan Junmai</b> 銀嶺月山 純米	Snow melted water from the foot of Gassan mountain makes this special edition rich flavoured Sake quite dry and clean on the palate 月山の自然水(日本名水百選)を仕込みに、大切に栽培した県産米を自家精米しやさしく低温純粋発酵させました。	\$140 Carafe \$45
Miyagi 宮城県 Rice	DRY SWEET ○○●○○ Polishing 45% Yamadanishiki <b>Ura Kasumi Junmai Daiginjo</b> 浦霞 純米大吟醸	Light fruity aromas with hints of ripe red apple, apricot and honey on the palate that finishes with a warm fruity mouthfeel 熟した果実のような華やかな吟香、米の旨味と酸味が程よく調和された逸品です。	\$220
Miyagi 宮城県 Rice	DRY SWEET ●○○○○ Polishing 50% Yamadanishiki <b>Ura Kasumi Zen Junmai Ginjo</b> 浦霞 禅 純米吟醸	Clear nectar melon aromas that is well balanced with gentle fine acidity. Clean dry characteristics that encapsulates Ginjo flavours ほどよい香りと柔らかな味わいのバランスの取れた純米吟醸酒です。	\$180
Miyagi 宮城県 Rice	DRY SWEET ○○○○● Polishing 55% Hitomebore <b>Katsuyama LEI Junmai Ginjo</b> 勝山 LEI 純米吟醸	The intense, fruity aroma and rich taste of fine Japanese muskmelon and this sake pairs perfect with meat dishes with sweeter sauce マスクメロンの様な上品な香りと甘くふくよかなボディは、味付けのしっかりとした料理や濃厚なソースを用いたメイン料理との相性抜群です。	\$340 Glass 30ml \$15
Niigata 新潟 Rice	DRY SWEET ●●○○○ Polishing 40% Yamadanishiki <b>Hakkaizan Kongoshin Junmai Daiginjo</b> 八海山 金剛心	This super-premium sake represents the exquisite taste and aroma. Using the top quality Yamadanishiki sake rice to ensure the ultimate smoothness 清冽な水と最高の原料米、美しい魚沼の風土が育み、八海山の名譽と誇りをかけた特別な酒をゆっくりとご堪能下さい。	\$580
Niigata 新潟 Rice	DRY SWEET ●○○○○ Polishing 38% Yamadanishiki <b>Koshino Kanbai Junmai Daiginjo</b> 越乃寒梅 金無垢 純米大吟醸	This century old brewery is one of the most rarest and highly sought after in Japan. Surprisingly bone-dry for a Daiginjo with refreshing acidic finish ほのかな吟醸香と深く繊細な飲み口が特徴の「純米大吟醸酒」。常温で香りと味の広がりをお楽しみ頂くのが、一番のおすすめです。	\$320
Fukui 福井 Rice	DRY SWEET ○○●○○ Polishing 50% Yamadanishiki <b>Born Ginsen Junmai Daiginjo</b> 梵 吟撰 純米大吟醸	Born Ginsen offers a well balanced taste and fragrance that comes with a hint of grapefruit at the finish 世界が認めた最高クラスの美酒。グレープフルーツを連想させる爽やかさと整った味の日本酒です。	\$240 Carafe \$85
Hyougo 兵庫 Rice	DRY SWEET ○○○●○ Polishing 55% Yamadanishiki <b>Hakushika 'Snow Beauty' Junmai Nigori</b> 白鹿 Snow Beauty 純米濁り酒	Nigorizake (Unfiltered Sake) Fine and gentle style acidity, with a lighter creamy after taste. 食前酒にぴったりのお酒として優れています。熱燗、冷酒ともお楽しみに頂けます。	\$140



Region	Name	Characteristics	bottle 720ml
Hyougo 兵庫 Rice	DRY SWEET ●●○○○ Polishing 60% Yamadanishiki <b>Sakura Masamune Kinmare Junmai Ginjo</b> 桜正宗 金稀 純米吟醸	Ripe acidic pear palate which softly lifts to a well rounded off-dry finish. Great chilled or warmed 酒造りに最も適した山田錦でつくられた、日本酒通好みの ふくよかで旨みののった、本格純米吟醸酒です。	\$175
Hiroshima 広島 Rice	DRY SWEET ○○○●● Polishing 45% Yamadanishiki <b>Maboroshi Red Junmai Daiginjo</b> 幻 赤箱 純米大吟醸	Highly milled at only 45% of the rice left for production. Use of apple yeast to make this famous Sake fruity, mild yet finishes with a delicate sweetness 厳選された酒米を高度に精米し、米とりんご酵母等、 極秘伝承の技術を酷使して造られた酒です。	\$320
Hiroshima 広島 Rice	DRY SWEET ○○○●● Polishing 50% Yamadanishiki <b>Maboroshi White Daiginjo</b> 幻 白箱 大吟醸	Exquisite balance of rich and deep flavours. Ultra gentle sweetness and lightly crisp finish. Use of highly cultivated pure apple yeast since 1947 蔵伝承のりんご酵母で酵し、香りと味が高いレベルで調和した キレの良い酒です。	\$230
Hiroshima 広島 Rice	DRY SWEET ○○●○○ Polishing 55% Hattannishiki <b>Maboroshi Junmai Gijo</b> 幻 純米吟醸	Well balanced with hints of melon and white peaches with a gentle dry finish. 純米吟醸として造られた酒を、あえて吟醸香を抑え香味を整えた やや辛口な味わいになっています。	\$190
Yamaguchi 山口 Rice	DRY SWEET ○○○○● N/A Yamadanishiki <b>Dassai The Beyond</b> 獺祭 その先へ	This luxurious and elegant sake widely praised by critics as the "Perfect Sake". Its unique smoothness and complex flavours enhances the entire palate followed by an incredible long finish いかに困難が予想されても、いかに現在が心地好くても、 その先へ、我に安住の地はなし。	\$1100
Oita 大分 Rice	DRY SWEET ●●○○○ Polishing 40% Yamadanishiki <b>Gen Junmai Daiginjo</b> 源 純米大吟醸	Refreshing aroma of young greens. Balanced little sweetness and acidity. Medium dry sake with the strong body. 吟醸香よりも日本酒本来の“旨味”を追求した、美味しい純米大吟醸です。	\$185 Carafe \$65
Tokushima 徳島 Rice	DRY SWEET ●●○○○ Polishing 58% Local Tanadamai <b>Iteza Zosenjo Junmai Ginjo Genshu</b> 射手座造船所 原酒	Use the Tanada rice from Tokushima. Light and gentle dry finish with excellent ginjo flavour. 華やかな吟醸香と軽快な後味、徳島県産の棚田米を使った 飲みやく口当たりのよい仕上がりに。	\$170



## Shochu

Name	Base	Characteristics	Bottle	Glass 60ml
<b>Kaikoo</b> 皆空	Rice (米)	Touch of sweet on the nose with beautiful rich rice aromas, full elegant body with a tight, crisp finish. 焼酎の中でも光り輝く、すっきりとした吟醸香、後味が自慢の一品。	330 (1.8L)	\$16
<b>Kurokirishima</b> 黒霧島	Sweet Potato (芋)	Lighter style Shochu, gentle palate. Great for those new to Shochu. 南九州のさつまいもを100%使用した、人気の本格芋焼酎。	~	\$11
<b>Sakura shiranami</b> 薩摩 さくら 白波	Sweet Potato (芋)	Floral aromas that is light yet well rounded richness, best over ice 黄麹で仕込んだ華やかな香りと、すっきりとキレのある風味の本格焼酎。	165 (900ml)	\$13
<b>Jinkoo</b> 尽 空	Sweet Potato (芋)	Made from high quality sweet potato. Captivating aroma with a light palate, 芋の柔らかで上品な甘みと香りをお楽しみください。	140 (720ml)	\$13
<b>Gokoo</b> 吾 空	Barley (麦)	The Shochu made from 3 years old and mature barley, which give you deep and full flavour 檜樽で3年以上熟成させた深くまろやかな味わい。	140 (720ml)	\$13
<b>Sapporo Tokibi</b> さっぽろとうきび	Corn (とうもろこし)	Superbly crafted Corn Shochu from Hokkaido, expect gentle aromatic flavours that are lightly mouth filling with a clean finish とうもろこしを原料とし、じっくりと熟成させたマイルドな本格焼酎。口	140 (720ml)	\$13
<b>Kumesen</b> 久米仙	Awamori – Rice (泡盛)	Hints of dry mango & banana aroma, very peaty and rich in liquorice, Traditional Okinawa spirit making style that predates the 15th century 天然湧き清水で醸された、爽やかな飲み口が人気の泡盛です。	170 (720ml)	\$16

## Cocktail List

➤ **Pink Yamazaki**                      **\$19**

*A delicious marriage of Shochu, Lycee liqueur and strawberries*

➤ **Daiginjo Yuzu Mojito**            **\$18**

*Mojito with Japanese Yuzu and elegant taste Daiginjo Sake*

➤ **Noa's Delight**                        **\$17**

*Refreshing of Sake, gin, pink grapefruit and lime*

➤ **Samurai Rocks**                      **\$16**

*Clean refreshing favorite with Sake, fresh lime and orange zest*

➤ **Kiko San**                                **\$18**

*Inspired by our Princess Kiko, a gentle yet elegant peach and Sake cocktail*

➤ **Calpico Cassis**                      **\$17**

*A current hit in Japan, blackcurrant cassis with calpico and soda*

➤ **Hakushu Highball**                  **\$20**

*Essentially Suntory's Hakushu whisky with soda, refreshing Japanese classic*

## Shochu Mixers                      **\$15.5**

➤ **Shochu Sunrise**

*With orange juice and grenadine*

➤ **Oolong Hai**

*With oolong tea*

➤ **Chu Hai Calpico**

*With calpico and soda*

➤ **Pink Grapefruit Chu Hai**

*With pink grapefruit cordial*

➤ **Lime Chu Hai**

*With lime cordial*

➤ **Lemon Chu Hai**

*With lemon cordial*

## Mocktails

➤ **Yellow Kimono**                      **\$7.5**

*Orange juice, lime and pink grapefruit Soda*

➤ **Yuzu Virgin Mojito**                **\$9.5**

*Yuzu, mint, lime and lemonade*

➤ **Hamachi kun**                        **\$8.5**

*Apple and Strawberry*

➤ **Houji tea Martini**                    **\$8.5**

*Houji tea, soy milk and honey comb*

### Soft Drinks

Pepsi / Diet Coke	\$5.00
Lemonade / Lemon Squash	\$5.00
Pink Grapefruit Soda	\$5.00
Orange Juice / Apple Juice / Pineapple Juice	\$5.50
Lemon Lime Bitter / Yuzu Squash	\$5.50
Ice Lemon Tea	\$5.50
Ice Green Tea / Ice Oolong Tea	\$5.00 /
Calpico Water / Calpico Soda	\$5.50
Hot Tea (Genmai, Sencha, Soba Cha, Jasmine, Oolong)	\$4.00 /person

*Please Note - We use Purezza water filtration system for our still and sparkling waters*

Purezza Sparkling water	\$5.00 / person unlimited
Purezza Still water	No Charge

	On The Rocks	Oolong Tea / Soda	Bottle
<b><u>Umeshu (Plum Wine)</u></b> 60ml serves			
Kazuma Notono Umeshu ( <i>Ishikawa</i> ) - <i>Very sweet and full-flavored with rich plum aromas</i>	\$10.50	\$11.00	\$98.00(720ml)
Kiuchi Umeshu ( <i>Ibaraki</i> ) - <i>Lighter style umeshu with hints of peaches and apricot</i> <i>Not recommended mixed</i>	\$9.50	\$10.00	\$75.00(500ml)
Jinkoo Umeshu ( <i>Fukuoka</i> ) - <i>Shochu-base umeshu that is dry and refreshingly acidic</i>	\$9.50	\$10.00	\$92.00(720ml)
Satsuma Umeshu ( <i>Kagoshima</i> ) - <i>Shochu-base umeshu, rich toffee and ripe apricot</i>	\$9.50	\$10.00	\$92.00(720ml)
Tsukasabotan Yuzushu ( <i>Kouchi</i> ) - <i>Sake-base Yuzushu, refreshing and gentle citrus</i>	\$11.00	\$11.50	\$98.00(720ml)

### Beers

Asahi Light 'Soukai' Mid Strength 330ml	\$ 8.00
Asahi Super Dry 330ml	\$ 9.00
Asahi Black 330ml	\$10.00
Kirin Ichiban Shibori 330ml	\$ 9.50
Yebisu All Malt 334ml	\$12.00
Sapporo 650ml	\$16.50
Crown Lager 375ml	\$ 8.50



## Shoya's Spirit List

### Whisky

#### **-Japanese**

Mars Iwai Traditional	\$15
Nikka Taketsuru Pure Malt	\$19
Nikka 'From the Barrel'	\$18
Hakushu 'Distiller's Reserve'	\$19
Hakushu 12yo Single Malt	
\$38	
Yamazaki 'Distiller's Reserve'	\$21
Yamazaki 12yo Single Malt	\$39
Yamazaki 18yo Single Malt	\$120
Hibiki Japanese Harmony	
\$25	
Hibiki 17yo	N/A
Yamazakura Whisky	\$13
Yamazakura Cherry EX Whisky	\$13

**Suntory Flight \$60** (30 mls each no substitutions)

Hakushu 'Distiller's Reserve'

Yamazaki 'Distiller's Reserve'

Hibiki Japanese Harmony

Exceptionally scarce and unique Japanese

Whiskies (Ask staff)

#### **-Scotch**

Johnnie Walker Red	\$ 9
Johnnie Walker Black	\$13
Johnnie Walker Blue	\$35
Chivas Regal 12yo	\$13
Glenmorangie 'Original' 10yo	\$13
Glenfiddich 12yo	\$15
Macallan Double Cask 12yo	\$15
Ardbeg 10yo	\$14
Laphroaig 10yo	\$14
Lagavulin 12yo	\$29

#### **-Irish**

Bushmills 10yo	\$ 9
Jameson Irish	\$ 9

#### **-American / Canadian**

Makers Mark	\$10
Jim Beam	\$ 9
Jack Daniels	\$10
Canadian Club	\$ 9

### Spirit

Bombay Sapphire Gin	\$ 9
Tanqueray Gin	\$ 9
Tanqueray No Ten	\$14
Hendrick's Gin	\$13
Roku Gin (Japanese Craft Gin)	\$13
Gin Fusion (Yuzu and Blood Orange)	\$13
Grey Goose Vodka	\$13
Belvedere Vodka	\$12
Stolichnaya Vodka	\$ 9
Absolut Vodka	\$ 9
Absolut Vodka Pear	\$ 9
Coruba Jamaican Rum	\$ 9
Bundaberg Rum	\$ 9
Jose Cuevo gold Tequila	\$ 9
Patron Silver Tequila	\$13

### Brandy

Hennessy V.S.O.P	\$20
Martell Cordon Bleu	\$35
Hennessy X.O	\$35
Castarède 1978 Bas Armagnac	\$32
Roger Groult 25yo Calvados	\$25

### Liqueur

Campari	Pimms
Cinzano <i>Extra Dry</i>	Cinzano <i>Rosso</i>
Pernod	Ricard
Cointreau	St. Germain
Southern Comfort	
Malibu	Soho Lychee
De Kuyper Peach Schnapps	
Marie Brizard Apricot	
Joseph Cartron Creme de Cassis	
Kahlua	Baileys
Frangelico	
Continental Butterscotch	
Zen Green Tea	

