



SHAK  -BA

シャコウバ



お1人様1ドリンク!
注意

As we are an izakaya bar,
please order minimum
1 drink per customer



酒は 本心を表す

SAKE WA HONSHIN WO ARAWASU

Alcohol (Sake) reveals
true feelings.

In Japan, people tend to hide their true feelings. One of the reasons is that it is more important to keep the peace than say your own mind. This always holding in their feelings becomes stressful so alcohol is used, even in business, to let their true feelings out and no hard feelings later because it can't be helped. A manager would take out his/her staff members out of thoughtfulness for their mental health.

Also, if you want to get to know a new business associate, you take them out for drinks. It can also be a way to find out a person's true nature - whether they are violent or peaceful.

飲み物

DRINKS MENU



BEER

Asahi Super Dry [330ml]	10
Beer Shandy - Sprite [500ml]	10
Asahi Super Dry [500ml]	15
Calpis Beer [500ml]	15

HIGHBALL / TARUHAI

Suntory Highball [Original] [Lemon]	10
Suntory Highball [Flavoured] [Yuzu / Lychee / Peach / Grape / Green Apple]	11
Taruhai (Chuhai) [Original] [Lemon]	10
Taruhai (Chuhai) [Flavoured] [Yuzu / Lychee / Peach / Grape / Green Apple]	11

SAKE FIZZ

Nigori Strawberry Fizz	10
Nigori Peach Fizz	10
Nigori Pineapple Fizz	10
Yuzu Fizz	10
Hebesu Fizz	10
Calpis Sake	10

SAKE COCKTAILS

Alice in the Wonderland [Vodka, Sake, Lemon juice, Sprite, Soda]	15
Geisha's Kiss [Sake, Calpis, Pomegranate, Cointreu]	15

Prices are subject to service charge and prevailing government taxes.



SAKE CASK [750ml - LIMITED]

Peach Blossom Fizz [Vodka, Sake, Peach, Lemon Juice, Angostura, Soda]	58
Samurai Whisper [Beer, Sake, Ginger Ale, Calpis, Lemongrass, Lime]	58

SPARKLING SAKES

Gokyo Sparkling Sake [300ml]	48
Godai Yuzu Sparkling Sake [750ml]	108

SHOCHU

Ichiko Mintou Kurobin (Barley)	128
Ichiko Special (Barley)	168

WHISKY

Kakubin Suntory whisky	138
Chivas Mizunara	238
Glenfiddich 12	218
Glenfiddich 15	298
Balvenie 12	268
Balvenie 14	358
Hibiki Harmony	338
Yamazaki DR	388
Yamazaki 12	558
Hakushu DR	388
Hakushu 12	558

BRANDY

Martell VSOP	228
Martell Cordon Bleu	488

Prices are subject to service charge and prevailing government taxes.

SHOTS

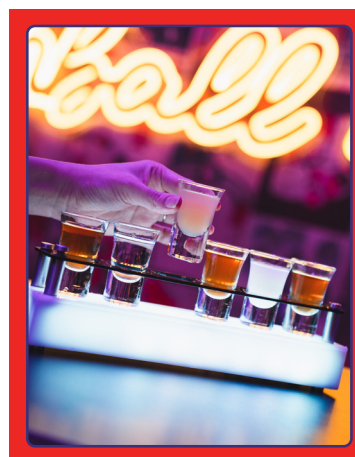
10 /shot | 88 /12 shots

- Mint Chocolate
- Salted Caramel
- Yuzu
- Hebesu
- Green Apple
- Tequila
- Tequila Rose
- Fireball Whisky
- Jagermister
- Sour Plum [128 / bottle]



DARUMA SPECIAL SHOTS

Daruma Superbomb	28
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SHOTS

A shooter, or shot, is a small serving of spirits or a mixed drink typically consumed quickly, often in a single gulp.

STRENGTH



GIN

Roku	168
Two Birds: Pink Grapefruit & Pomegranate	168
Wa Gin	198
Kinobi	248

VODKA

Two Birds: Passion Fruit & English Vodka	168
Haku	188

TEQUILA

Clase Azul Reposado	598
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CHAMPAGNE

Perrier Jouet Grand Brut	218
Ruinart Blanc de Blancs	288
Dom Perignon (2013)	488

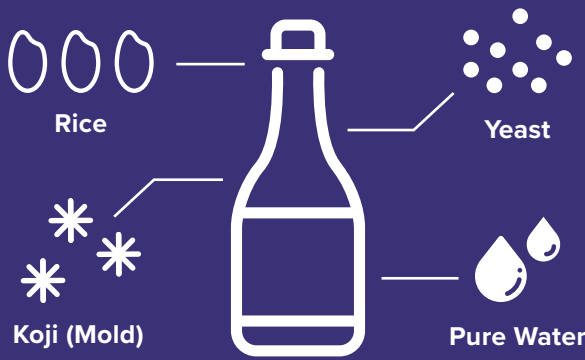
Prices are subject to service charge and prevailing government taxes.

What is Sake?

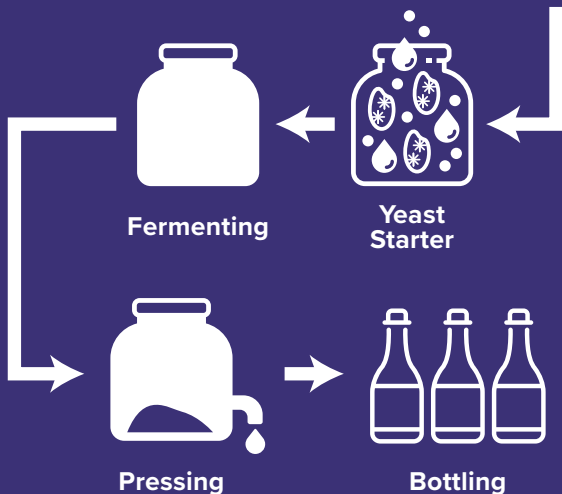
Sake, pronounced “sah-keh,” is a Japanese alcoholic beverage made from fermented rice. In Japan, sake is a general term for any alcoholic beverage, and what Westerners know as sake actually refers to “nihonshu,” the traditionally brewed and fermented drink.

Sake is a category of its own with a unique brewing process and over 10,000 variations.

INGREDIENTS



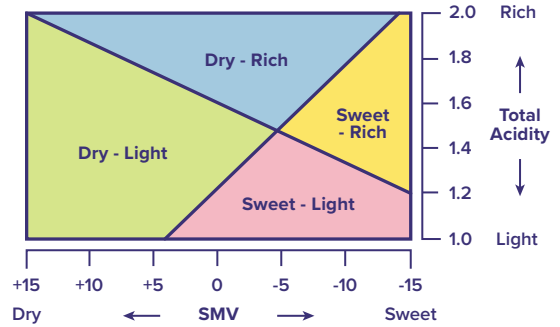
MAKING PROCESS



Sake Basics

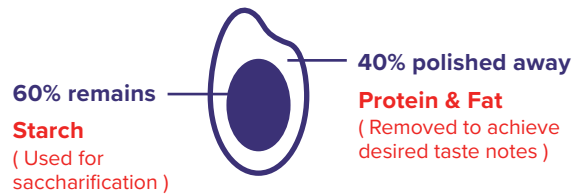
What is SMV?

Sake meter value is a standard measure of sake sweetness and dryness. When choosing between sweet or dry sake, the SMV is often the first point of departure. That's not to say it's the end-all-be-all of determining sweet (辛口) versus dry (甘口) sake!



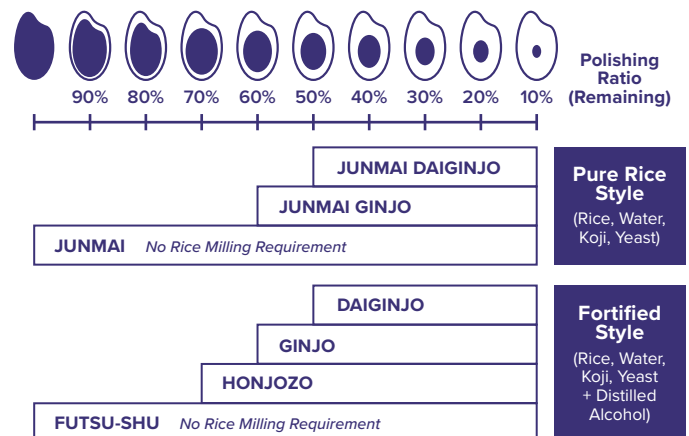
What is the Rice Polishing Ratio?

Why is rice polishing necessary? Rice polishing shaves away protein and fat, leaving the starchy interior (“shimpaku”) used in saccharification (the conversion of starch to sugar), which is necessary to brew alcohol. Brewers determine the level of rice polishing and gently mill away these elements to achieve the desired taste profile of the final product.



Sake Classification System

Sake Classifications are important to understand. They influence both the taste and price of the sake. This chart below outlines the major classifications of sake which are based on ingredients and rice milling rate:



酒

JAPANESE SAKE

720m

JUNMAI

Sawanoi 88

Rice Polishing Ratio: 65% | SMV: 10 | Alc: 15%

Dry sake with light aroma that produces a soft texture when it first comes in contact with your tongue. Followed by a sharp dry finish when savour yet well-rounded on the palate after a few glass.

Okunomatsu 98

Rice Polishing Ratio: 60% | SMV: -7 | Alc: 15%

Wrapped in Shinbun (Newspaper), it has a pleasant fruity aroma reminiscent of Banana, Pear and White flowers, with flavours of Melon, Yoghurt, Strawberry and a touch of acidity reminiscent of Lemon Peel.

Kimoto Murokanama 118

Rice Polishing Ratio: 59% | SMV: 3 | Alc: 15%

Shirakami Sansui is used as the water for preparation, using traditional kimoto method. bottled raw without being filtered and pasteurized.

TOKUBETSU JUNMAI

Tomizu 88

Rice Polishing Ratio: 60% | SMV: -6.5 ~ -7.5 | Alc: 15.9%

The old-time sake making method is revived with modern technology. Using 20% more rice than ordinary sake making, this sake has a rich, juicy and surprising taste that you have never experienced.

Kuniyoshi Natori 108

Rice Polishing Ratio: 55% | SMV: 9 | Alc: 15.9%

Smooth & Rich.

JUNMAI GINJO

Tamano Hikari 98

Rice Polishing Ratio: 60% | SMV: 3.5 | Alc: 15%

On the nose, you will get aromas of Fresh Nashi Pear and Cream, with flavours of Melon, Mikan and Steamed Rice.

Kamotsuru Itteki Nyukon 108

Rice Polishing Ratio: 60% | SMV: 3 | Alc: 16%

Light and Dry.

Ginrei 108

Rice Polishing Ratio: 60% | SMV: -3 | Alc: 15%

Elegant aroma is harmonized with mild flavour of rice and expansive sweetness. Soft texture fine aftertaste.

JUNMAI



Sawanoi



Okunomatsu



Kimoto Murokanama

TOKUBETSU JUNMAI



Tomizu



Kuniyoshi Natori

JUNMAI GINJO



Tamano Hikari



Kamotsuru Itteki Nyukon



Ginrei

JUNMAI DAIGINJO



Dassai 45



Homare



**Zaku Impression
Type N**



Gokyo



**Kotsuzumi
Rojoh Hana**

JUNMAI DAIGINJO

Dassai 45

128

Rice Polishing Ratio: 50% | SMV: 3 | Alc: 16%

Chewy and full of body. Light honeydew aromas with the subtle sweetness of muscat grapes complemented by an undercurrent of crisp dryness.

Homare

148

Rice Polishing Ratio: 40% | SMV: 2 | Alc: 16%

The nose on this International Wine Challenge Grand Champion Trophy winner is a superb collection of melon, grape, mineral water, and strawberry aromas.

Zaku Impression Type N

168

Rice Polishing Ratio: 50% | SMV: - | Alc: 16%

Fruity aromas with hints of white flower, grape and melon. Refreshing with a pleasant sweetness and acidity that is followed by soft gradients of umami.

GoKyo

188

Rice Polishing Ratio: 40% | SMV: +4 ~ +5 | Alc: 15.9%

Flavourful type. Elegant fruity aroma. Expansive gentle sweetness and silky acidity with mild savoury flavours.

Kotsuzumi Rojoh Hana

248

Rice Polishing Ratio: 40% | SMV: 0 | Alc: 15%

This award winning Monde-selection sake produces a refreshing and sophisticated sweetness when savoured.

酒

JAPANESE SAKE

1800m

HONJOZO

Hirataka Hitakami Karakuchi

188

Rice Polishing Ratio: 60% | SMV: 6 | Alc: 16%

Light and Dry.

Isojiman

248

Rice Polishing Ratio: 65% | SMV: 5 | Alc: 16%

This is a pure texture play that carries very interesting flavors such as peach, sourdough toast, dried apple rings, rice crackers with a heavy hand of umami and ocean brine licks that open up in a wine glass and come to their senses as the fluid warms.

JUNMAI GINJO

Jozen Mizuno Gotoshi

188

Rice Polishing Ratio: 55% | SMV: 5 | Alc: 14.9%

Medium dry sake. Refreshing aroma of apple, grape and peach. Expansive savory flavor with soft texture and tart finish.

Chogetsu

218

Rice Polishing Ratio: 55% | SMV: 1 | Alc: 15%

Medium dry sake. Refreshing aroma of apple, grape and peach. Expansive savory flavor with soft texture and tart finish.

HONJOZO



Hirataka Hitakami Karakuchi



Isojiman

JUNMAI GINJO



Jozen Mizuno Gotoshi



Chogetsu

JUNMAI DAIGINJO



**Kamoshibito
Kuheiji**



Tatenokawa



Onna Nakase



Dassai 39



Hyakumoku

JUNMAI DAIGINJO

Kamoshibito Kuheiji

218

Rice Polishing Ratio: 50% | SMV: 0 | Alc: 15%

A beautiful and elegant sake with complexity and energy, it has melon, pear, apple on the nose, with a hint of lychee, wood leaf, and Japanese cypress.

Tatenokawa

228

Rice Polishing Ratio: 50% | SMV: -1 | Alc: 15%

This fun, supple sake will glide on your palate, and please your senses with a balanced bouquet of flowers, sweet rice confectionery and juicy mandarin oranges, with a hint of orange peel.

Onna Nakase

228

Rice Polishing Ratio: 50% | SMV: 3 | Alc: 16.5%

Elegant and gentle aroma and a soft, clean and deep taste. Squeezed in the spring, bottled immediately, aged at low temperature for about half a year, and shipped in the fall.

Dassai 39

278

Rice Polishing Ratio: 39% | SMV: 4 | Alc: 16%

An attractive and lavish nose reveals vivid notes of tropical, white blossom fruit and fresh apple, whilst the palate is delicate and textural, with a delicious umami depth and a fine dry finish.

Hyakumoku

298

Rice Polishing Ratio: 39% | SMV: 0.5 | Alc: 15%

Brilliant in taste with an expansive fruity palette of elegant sweetness with lively acidity, it finishes refreshingly crisp.

ノンアルコール

NON ALCOHOLIC

NON ALCOHOLIC

Coke	8
Coke Light	8
Sprite	8
Ginger Ale	8
Tonic Water	8
Hojicha [Hot / Cold]	8

