



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.

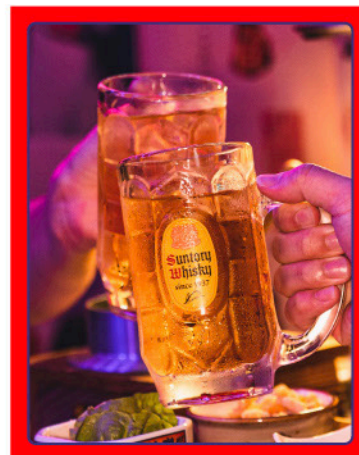
飲み物

DRINKS MENU



OPEN DRINKS

Asahi Super Dry [330ml]	10
Asahi Super Dry [500ml]	15
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
Umeshu [150ml]	18
Nigori Strawberry Sake [300ml]	28
Nigori Peach Sake [300ml]	28
Nigori Pineapple Sake [300ml]	28



SUNTORY HIGHBALL

suntory whisky
premium soda water
lemon slice

STRENGTH



Prices are subject to service charge and prevailing government taxes.

WHISKY

Kakubin Suntory whisky	128
Chivas Mizunara	198
Glenfiddich 12	208
Glenfiddich 15	288
Balvenie 12	258
Balvenie 14	338
Hibiki Harmony	328
Yamazaki DR	388
Yamazaki 12	528
Hakushu DR	388
Hakushu 12	528

GIN

Roku	158
Pink Grapefruit & Pomegrante Gin	168
Wa Gin	188
Kinobi	228

BRANDY

Martell VSOP	228
Martell Cordon Bleu	488

VODKA

Haku	158
Passion Fruit and English Vodka	168

TEQUILA

Clase Azul Reposado	588
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CHAMPAGNE

Perrier Jouet Grand Brut	218
Ruinart Blanc de Blancs	288
Dom Perignon (2013)	588

SHOCHU

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

SHOTS

\$10 /shot | \$90 /12 shots

Mulberry Watermelon
1800 Coconut
Mint Chocolate
Salted Caramel
Yuzu
Hebesu
Jägermeister



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



SPARKLING SAKES

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

Daruma Favourites

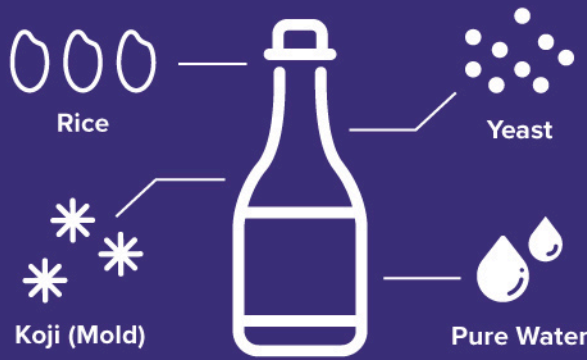
Prices are subject to service charge and prevailing government taxes.

What is Sake?

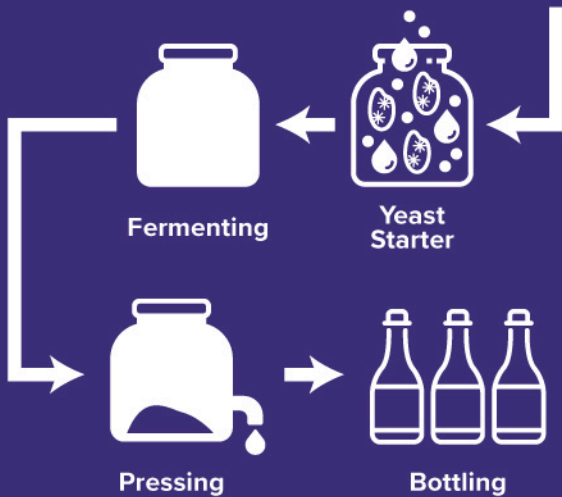
Sake, pronounced "sah-keh," is a Japanese alcoholic beverage made from fermented rice. In Japan, sake is a general term for any alcoholic beverage, and what Westerners know as sake actually refers to "nihonshu," the traditionally brewed and fermented drink.

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

INGREDIENTS



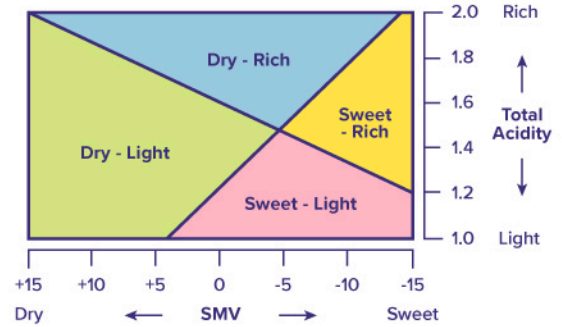
MAKING PROCESS



Sake Basics

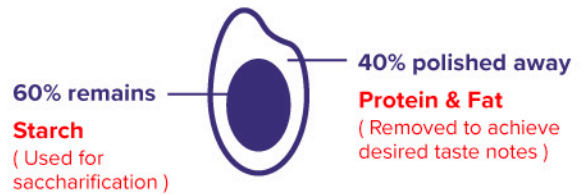
What is SMV?

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!



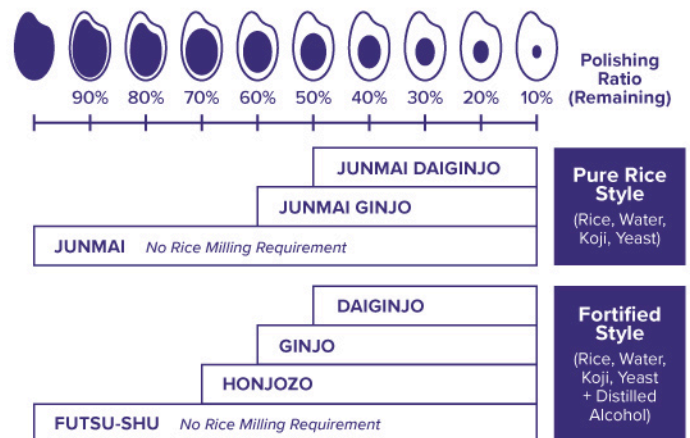
What is the Rice Polishing Ratio?

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

720ml

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.

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 98

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

Smooth & Rich.

JUNMAI GINJO

Tamano Hikari 88

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 98

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

Light and Dry.

JUNMAI



Sawanoi

Sweet |-----| Dry



Okunomatsu

Sweet |-----| Dry

TOKUBETSU JUNMAI



Tomizu

Sweet |-----| Dry



Kuniyoshi Natori

Sweet |-----| Dry

JUNMAI GINJO



Tamano Hikari

Sweet |-----| Dry



Kamotsuru Itteki Nyukon

Sweet |-----| Dry

JUNMAI DAIGINJO



Dassai 45

Sweet ————  ———— Dry



Homare

Sweet ————  ———— Dry



**Zaku Impression
Type N**



Gokyo

Sweet ————  ———— Dry



**Kotsuzumi Rojoh
Hana**

Sweet ————  ———— Dry

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

128

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

158

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

238

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

1800ml

HONJOZO

Hirataka Hitakami Karakuchi 168

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

Light and Dry.

Isojiman 238

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 178

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.

DAIKARAKUCHI

Chiyokotobuki Otoro 178

Rice Polishing Ratio: 70% | SMV: 10 | Alc: 15.5%

Light and dry with a crisp, smooth finish.

HONJOZO



Hirataka Hitakami Karakuchi

Sweet | | | | | Dry



Isojiman

Sweet | | | | | Dry

JUNMAI GINJO



Jozen Mizuno Gotoshi

Sweet | | | | | Dry

DAIKARAKUCHI



Chiyokotobuki Otoro

Sweet | | | | | Dry

JUNMAI DAIGINJO



**Kamoshibito
Kuheiji**

Sweet ————  ———— Dry



Tatenokawa

Sweet ————  ———— Dry



Onna Nakase

Sweet ————  ———— Dry



Dassai 39

Sweet ————  ———— Dry



Hyakumoku

Sweet ————  ———— Dry

JUNMAI DAIGINJO

Kamoshibito Kuheiji

198

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

198

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

218

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

268

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

