



KINU
by TAKAGI

KINU – SAKE PAIRING

2,500 per person

前菜	<i>Appetizer</i>	
椀盛	<i>Wanmori</i>	<i>Kozaemon Bizen Omachi, Junmai Ginjo, Gifu</i>
造り	<i>Tsukuri</i>	<i>Sakunohana Karakuchi, Ginjo, Nagano</i>
寿司	<i>Sushi</i>	
焼き八寸	<i>Hassun</i>	<i>Takasago Yamahai, Junmai Ginjo, Shizuoka</i>
合肴	<i>Aizakana</i>	<i>Bijofu, Tokubetsu, Junmai, Kouchi</i>
焚合	<i>Takiawase</i>	
焼物	<i>Yakimono</i>	<i>Azakura, Junmai Genshu, Akita</i>
食事	<i>Shokuji</i>	<i>Dassai 39, Junmai Daiginjo, Yamaguchi</i>
デザート	<i>Desserts</i>	<i>Nakano BC Kishuu Ryokucha, Wakayama</i>

All prices are in Thai Baht and subject to 10% service charge and applicable government tax.

KINU – SAKE WITH WINE PAIRING

3,200 per person

前菜	<i>Appetizer</i>	
椀盛	<i>Wanmori</i>	<i>Kozaemon Bizen Omachi, Junmai Ginjo, Gifu</i>
造り	<i>Tsukuri</i>	<i>Sakunohana Karakuchi, Ginjo, Nagano</i>
寿司	<i>Sushi</i>	
焼き八寸	<i>Hassun</i>	<i>Takasago Yamahai, Junmai Ginjo, Shizuoka</i>
合肴	<i>Aizakana</i>	<i>Bijofu, Tokubetsu, Junmai, Kouchi</i>
焚合	<i>Takiawase</i>	<i>Chablis, William Fèvre, Burgundy, France</i>
焼物	<i>Yakimono</i>	<i>Château Lavergne, Bordeaux, France</i>
食事	<i>Shokuji</i>	<i>Dassai 39, Junmai Daiginjo, Yamaguchi</i>
デザート	<i>Desserts</i>	<i>Nakano BC Kishuu Ryokucha, Wakayama</i>

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KINU – SAKE BY THE GLASS

	Glass	Carafe	Bottle
	90 ml	450 ml	
CHILLED SAKE			
KOZAEMON Bizen Omachi, Junmai Ginjo, Gifu (1800 ml)	335	1,675	6,700
SAKUNOHANA Karakuchi, Ginjo, Nagano (720 ml)	365	1,825	2,900
TAKASAGO Yamahai, Junmai Ginjo, Shizuoka (720 ml)	365	1,825	2,900
DASSAI 39, Junmai Daiginjo, Yamaguchi (1800 ml)	525	2,625	10,500
KITAYA KANSANSUI, Junmai Daiginjo, Fukuoka (720 ml)	625		5,000
KITAYA GOKUJYO, Daiginjo, Fukuoka (720 ml)	900		7,200
ROOM TEMPERATURE SAKE			
BIJOFU Tokubetsu, Junmai, Kouchi (720 ml)	325	1,625	2,600
AZAKURA, Junmai Genshu, Akita (1800 ml)	350	1,750	7,000
WARM SAKE			
CHIKUHA Noto Josen, Ishikawa (1800 ml)	225	1,125	4,500
KIRINZAN Dento Karakuchi, Niigata (720 ml)	250	1,250	2,000
YUZU SAKE			
KOZAEMON, Junmai, Yuzu, Shiroku	440		2,200
UMESHU			
NAKANO BC Kishuu Ryokucha, Wakayama (720 ml)	275	1,375	2,200

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JUNMAI-SHU 純米

Junmai-shu uses Seimai Buai of a minimum of 70% of milled rice. No additional starch or sugar is added to the alcohol. Junmai-shu sake has a full and rich body.

		720 ml	1800 ml
MASUMI, OKUDEN KANZUKURI	NAGANO	3,100	
Rice: Hitogokochi, Miyama-Nishiki	Polishing: 60% Alcohol Level: 15%		
KOZAEMON, YAMAHAI	GIFU	3,500	
Rice: Yamada-Nishiki	Polishing: 65% Alcohol Level: 17.9%		
NOGUCHI NAOHIKO	ISHIKAWA	9,200	
Rice: Gohyaku-Mangoku	Polishing: 60% Alcohol Level: 18%		

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JUNMAI-GINJO 純米吟釀

Sake is brewed using only rice, water, yeast and koji. There are no other additives.

To qualify as a Ginjo, the rice grain must be milled to 60% or less of its original size.

			300 ml	720 ml	1800 ml
KIRINZAN, BROWN BOTTLE		NIIGATA		5,200	
Rice: Gohyaku-Mangoku	Polishing: 55%	Alcohol Level: 16%			
SEN, NAMA GENSHU		ISHIKAWA		4,000	
Rice: Ishikawa-Mon	Polishing: 55%	Alcohol Level: 16%			
KOZAEMON, BIZEN OMACHI		GIFU		3,500	6,700
Rice: Bizen-Omachi	Polishing: 55%	Alcohol Level: 16.5%			
SEIKYO, MABOROSHI		HIROSHIMA		3,500	
Rice: Hattan-Nishiki	Polishing: 55%	Alcohol Level: 16%			
KOSHI NO KANBAI, SAI		NIIGATA		3,200	
Rice: Yamada-Nishiki	Polishing: 55%	Alcohol Level: 15%			
BIJOFU JUNREI, TAMA LABEL		GIFU		3,000	
Rice: Matsuyama Mii	Polishing: 55%	Alcohol Level: 15%			

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JUNMAI-GINJO 純米吟釀

Sake is brewed using only rice, water, yeast and koji. There are no other additives.

To qualify as a Ginjo, the rice grain must be milled to 60% or less of its original size.

		300 ml	720 ml	1800 ml
TAKASAGO, YAMAHAI				
		SHIZUOKA	1,600	2,900
Rice: Yamada-Nishiki	Polishing: 55%	Alcohol Level: 16%		
MASUMI, YAWARAKE TYPE-1				
		NAGANO		2,800
Rice: Miyama Nishiki	Polishing: 55%	Alcohol Level: 12%		
KOZAEMON, SHINANO				
		GIFU	1,200	2,700
Rice: Miyama-Nishiki	Polishing: 55%	Alcohol Level: 15%		

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JUNMAI-DAIGINJO 純米大吟釀

Sake is brewed using only rice, water, yeast and koji. There are no other additives.

To qualify as a Daiginjo, the rice grain must be milled to 50% or less of its original size.

			300 ml	720 ml	1800 ml
DASSAI, 23		YAMAGUCHI	4,500	10,500	
Rice: Yamada-Nishiki	Polishing: 23%	Alcohol Level: 15-16%			
DASSAI, 39		YAMAGUCHI			10,500
Rice: Yamada-Nishiki	Polishing: 39%	Alcohol Level: 15-16%			
SUIGEI, MANN		KOUCHI		23,000	
Rice: Yamada-Nishiki	Polishing: 30%	Alcohol Level: 17%			
NOGUCHI NAOHIKO		ISHIKAWA			21,000
Rice: Yamada-Nishiki	Polishing: 50%	Alcohol Level: 18%			
FUKUMITSUYA, KAGATOBI		ISHIKAWA		12,000	
Rice: Yamada-Nishiki	Polishing: 50%	Alcohol Level: 17%			
KOSHI NO KANBAI, KINMUKU		NIIGATA			9,200
Rice: Yamada-Nishiki	Polishing: 35%	Alcohol Level: 16%			

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JUNMAI-DAIGINJO 純米大吟釀

Sake is brewed using only rice, water, yeast and koji. There are no other additives.

To qualify as a Daiginjo, the rice grain must be milled to 50% or less of its original size.

			300 ml	720 ml	1800 ml
BIJOFU, HINA		KOUCHI			5,500
Rice: Yamada-Nishiki	Polishing: 45%	Alcohol Level: 15-16%			
TATENOKAWA, NAKADORI		YAMAGATA	1,900	3,800	
Rice: Dewasansan	Polishing: 50%	Alcohol Level: 15-16%			
TATENOKAWA, SEIRYU		YAMAGATA			3,400
Rice: Dewasansan	Polishing: 50%	Alcohol Level: 14%			

HONJOZO 本醸造

Honjozo-shu uses sake rice which has a Seimai Buai or the degree of milling of 70%. The sake is made by adding brewer's alcohol and is not as potent as sake that is made without the addition of alcohol. This addition is responsible for giving the sake a light and smooth body and flavor.

720 ml

BIJOFU, TOKUBETSU

KOUCHI

1,600

Rice: Matsuyama-Mii

Polishing: 60%

Alcohol Level: 16%

SPARKLING SAKE

DASSAI 50, Nigori (Unfiltered)

YAMAGUCHI

4,200

Rice: Yamada-Nishiki Polishing: 50%

Alcohol Level: 16%

KARIHO, Kassei Junmai Rokushuu

AKITA

5,200

Rice: Komachi

Polishing: 50%

Alcohol Level: 16%

UMESHU 梅酒

Bottle

NAKANO BC, Kishuu Hachimitsu (300 ml)

WAKAYAMA

1,100

NAKANO BC, Kishuu Ryokucha (720 ml)

WAKAYAMA

2,200

NAKANO BC, Kishuu Hassaku (720 ml)

WAKAYAMA

2,700

YATAGARASU, Yoshino Monogatari Shiso (720 ml)

NARA

3,200

KOZAEMON, Beni Nankoubai, Junmai Umeshu (500 ml)

GIFU

5,500

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JAPANESE WHISKY

	30 ml
HIBIKI – <i>Japanese Harmony</i>	860
HIBIKI 12 yo	5,000
HIBIKI 21 yo – <i>Fuji Art Label</i>	6,000
AKASHI – <i>White Oak</i>	520
YAMAZAKI – <i>Single Malt Whisky</i>	740

JAPANESE GIN

	30 ml
ROKU GIN – <i>Japanese craft gin</i>	590
KI NO BI – <i>Kyoto dry gin</i>	680

JAPANESE BEER

ASAHI – <i>Super Dry (330 ml)</i>	290
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