



KINU – SAKE PAIRING

2,700 per person

先付	<i>Sakizuke</i>	
椀盛	<i>Wanmori</i>	<i>Sakunohana Karakuchi, Ginjo, Nagano</i>
造り	<i>Tsukuri</i>	<i>Takasago Yamahai, Junmai Ginjo, Shizuoka</i>
寿司	<i>Sushi</i>	
焼き八寸	<i>Hasson</i>	<i>Bijofu, Tokubetsu, Junmai, Kouchi</i>
合肴	<i>Aizakana</i>	<i>Tatenokawa, Junmai Daiginjo Dewasansan Nakadori</i>
揚物	<i>Agemono</i>	
焼物	<i>Yakimono</i>	<i>Dassai 39, Junmai Daiginjo, Yamaguchi</i>
御飯	<i>Rice</i>	<i>Azakura, Junmai Genshu, Akita</i>
デザート	<i>Desserts</i>	

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KINU – SAKE PAIRING

4,200 per person

先付	<i>Sakizuke</i>	
椀盛	<i>Wanmori</i>	<i>Sakunohana Karakuchi, Ginjo, Nagano</i>
造り	<i>Tsukuri</i>	<i>Takasago Yamahai, Junmai Ginjo, Shizuoka</i>
寿司	<i>Sushi</i>	
焼き八寸	<i>Hasson</i>	<i>Bijofu, Tokubetsu, Junmai, Kouchi</i>
合肴	<i>Aizakana</i>	<i>Tatenokawa, Junmai Daiginjo Dewasansan Nakadori</i>
揚物	<i>Agemono</i>	<i>Chablis, William Fèvre, Burgundy, France</i>
焼物	<i>Yakimono</i>	<i>Gervey Chambertin, Sylvie Esmonin, Burgundy, France</i>
御飯	<i>Rice</i>	<i>Dassai 39, Junmai Daiginjo, Yamaguchi</i>
デザート	<i>Desserts</i>	

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KINU – SAKE BY THE GLASS

	Glass 90 ml	Carafe 450 ml	Bottle
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
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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KINU – WINE BY THE GLASS

	Glass	Bottle
	150 ml	
CHAMPAGNE		
Louis Roederer, Brut Premier, Reims	1,500	7,500
SPARKLING		
Raventos I Blanc, Blanc de Blancs Extra Brut, Penedes, Spain	580	2,800
WHITE		
Riesling, Atlan & Artisan, Mosel, Germany	440	2,200
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	460	2,300
Pinot Grigio, Kellerei Bozen, Alto Adige, Italy	480	2,400
Chardonnay, Lander Jenkins, California, USA	480	2,400
Chablis, William Fèvre, Burgundy, France	580	2,900
RED		
Tempranillo, Cune, Reserva, Rioja, Spain	480	2,400
Château Lavergne, Bordeaux, France	500	2,500
Le Volte by Ornellaia, Tuscany, Italy	500	2,500
Pinot Noir, Selection, Schubert, Martinborough, New Zealand	580	2,900
Cabernet-Merlot, Fraser Gallop, Margaret River, Australia	640	3,200

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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 Polishing: 60%

Alcohol Level: 15%

KOZAEMON, YAMAHAI

GIFU

3,500

Rice: Yamada-Nishiki Polishing: 65%

Alcohol Level: 17.9%

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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: Gohyaku-Mangoku	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%		
TAKASAGO, YAMAHAI	SHIZUOKA	1,600	2,900	
Rice: Yamada-Nishiki	Polishing: 55%	Alcohol Level: 16%		
KOSHI NO KANBAI, SAI	NIIGATA		3,200	
Rice: Yamada-Nishiki	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 it is original size.

		300 ml	720 ml	1800 ml
KOZAEMON, SHINANO	GIFU	1,200	2,700	
Rice: Miyama-Nishiki	Polishing: 55%			Alcohol Level: 15%
BIOFU JUNREI, TAMA LABEL	KOUCHI		3,000	
Rice: Matsuyama Mii	Polishing: 55%			Alcohol Level: 15%
MASUMI, YAWARAKE TYPE-1	NAGANO		2,800	
Rice: Miyama Nishiki	Polishing: 55%			Alcohol Level: 12%

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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 it is original size.

			300 ml	720 ml	1800 ml
DASSAI, 23		YAMAGUCHI	4,500	10,500	
Rice: Yamada-Nishiki	Polishing: 23%	Alcohol Level: 15-16%			
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%			
SUIGEI, MANN		KOUCHI		23,000	
Rice: Yamada Nishiki	Polishing: 30%	Alcohol Level: 17%			
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%			
TATENOKAWA, SEIRYU		YAMAGATA		3,400	
Rice: Dewasansan	Polishing: 50%	Alcohol Level: 14%			

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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.

		300 ml	720 ml	1800 ml
BIJOFU, TOKUBETSU	KOUCHI			1,600

SPARKLING SAKE

DASSAI 50, Nigori (Unfiltered) (360 ml)	YAMAGUCHI	2,100	4,200
Rice: Yamada-Nishiki Polishing: 50%	Alcohol Level: 16%		
KARIHO, Kassei Junmai Rokushuu (720 ml)	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

WHISKY HIGHBALL

Blended Japanese Whisky Miso Caramel Yuzu Soda	590
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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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