

STEP IN FOR YOUR SAKE

SAKE
LABO

REGIONS OF JAPAN

TOHOKU

Hagi no Tsuru
Hakurakusei
Miyakanbai
Rokkasen
Yamamoto

CHUBU / KINKI

Emishiki
Isojiman
Kamonishiki
Kuroshi
Matsu no Tsukasa
Mimurosugi
Noguchi Naohiko
Shichi Hon Yari
Shinsen
Shishi no Sato
Tamagawa
Yamashiroya

KANTO

Izumibashi
Mizubasho
Ryujin
Sawahime
Wataribune

KYUSHU

Amabuki
Nabeshima

CHUGOKU / SHIKOKU

Taka
Toyo Bijin

- Contains Rice, Rice Koji
- Contains Rice, Rice Koji, Distilled Alcohol

Rice Polishing Ratio
Labels

70%	60%	50%	40%
JUNMAI	JUNMAI GINJO	JUNMAI DAIGINJO	
HONJOZO	GINJO	DAIGINJO	



Sake volume is 720ml unless otherwise stated

KAMONISHIKI x SAKE LABO

Chubu

This range of sakes is specially brewed & bottled for us

- ✿ Nifudasake Junmai Daiginjo, Nifudazake, Kisuisen 90
 Omachi, 50%
 Nectarines, peaches, immaculately balanced
- ✿ Nifudasake Junmai Daiginjo Namazume Genshu* 90
 Gohyakumangoku, 50% (1800ml) 195
 Elegant & fresh aroma, silky mouthfeel
- Nifudasake Junmai Daiginjo Geppaku* (1800ml) 195
 Yamadanishiki, 40%
 Fresh Ginjo bouquet, light & crisp on the palate
- Nifudasake Junmai Daiginjo Omachi* (1800ml) 220
 Omachi, 50%
 Fresh Ginjo bouquet, light & crisp on the palate

*Available in 180ml servings for 25

● bold ○ dry ✿ sweet

✿ floral / fruity 未 unpasteurised

Prices subject to 10% service charge & prevailing government taxes

**HAGI NO TSURU**

Tohoku

-  **Junmai Dai Ginjo** 150
Yamadanishiki, 40%
Muskmelons, nectarines, luxurious
mouthfeel, pleasantly sweet
-  **Megane Senyo+** (1800ml) 190
Rice Undisclosed, 60%
Pronounced Granny Smith-like
acidity from Shiokoji

**HAKURAKUSEI**

Tohoku

-  **Tokubetsu Junmai** 70
Yamadanishiki, 60%
Well-weighted, refreshing, balanced umami
-  **Zankyo Super 7** 888
Kura no Hana, 7%
Perfumed aroma, astoundingly clean & transparent

**MIYAKANBAI**

Tohoku

-  **Junmai Ginjo Miyamanishiki** 90
Miyamanishiki, 55%, Served on SQ Business Class
Tropical fruits on the nose, crisp, moderately dry
-  **Junmai Daiginjo Zeisen** 110
Kura no Hana, 40%, Served on SQ First Class
Golden kiwis, pineapples, gentle umami,
well pitched acidity
-  **Junmai Daiginjo Ginzui** 210
Miyamanishiki, 19%
Opulent, resplendent, drinks with great finesse

**ROKKASEN**

Tohoku

-  **Hitotoki Junmai Rose (sparkling)** 70
Shikokumai, 70%
Tart acidity balanced with gentle sweetness
-  **Daiginjo Temahima** 200
Yamadanishiki, 40%
Clear, mellow, well-balanced

**YAMAMOTO**

Tohoku

-  **PURE Black** 95
Akitasakekomachi, 55%
Fresh juicy acidity, light umami, very clear finish
-  **Ice Blue** 130
Misatonishiki, 45%
Fresh juicy acidity, light umami, very clear finish
-  **Royal Straight Flush** 140
Akitasakekomachi, Ginnosei, Misatonishiki,
Kairyoshinkou & Miyamanishiki, 50%
Astounding complexity, refreshing acidity,
balanced sweetness
-  **Ice Pink** 190
Akitasakekomachi, 29%
White flowers, green apples,
zesty grapefruit, hint of cedar

**IZUMIBASHI**

Kanto

-  **Junmai Ginjo Yamadanishiki** 90
Yamadanishiki, 50%
Gentle floral bouquet, steamed rice & nutty
-  **Kimoto Junmai Daiginjo Rakufumai** 170
Rakufumai, 35%
Complex tension, deep umami, long finish

● bold ○ dry  sweet floral / fruity  unpasteurised

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MIZUBASHO

Kanto

Artist Series Dessert (300ml) 40

Rice & Polish Ratio Undisclosed
Gentle sweetness reminiscent of apricots, peaches & passionfruits

Junmai Daiginjo Yukihotaka (500ml) 75

Yukihotaka (Koshihikari), 50%

Junmai Ginjo 85

Rice & Polish Ratio Undisclosed

Junmai Daiginjo SUI 90

Yamadanishiki, 50%
Delicate, white flowers & peaches

Mizubasho Pure 150

Yamadanishiki, 50%
Bone-dry sparkling sake with hints of melons, green apples & peaches

Junmai Ginjo (Hot / Cold) (1800ml) 170

Yamadanishiki, 60%
Immensely soft notes with hints of acidity, gentle sweetness on the finish



SAWAHIME

Kanto

Ginjo 100

Hitogokochi, 50%
Softly aromatic, great clarity, off-dry

Shimotsuke Junmai Daiginjo 150

Gohyagumangoku, 40%
Expressive bouquet, elegant mouthfeel, food-friendly

Dai Ginjo, Shin Jizake Sengen 150

Hitogokochi, 40%
Soft clean acidity, light spice, gentle sweetness

Junmai Daiginjo Yumesasara 160

Yumesasara, 40%
Firm textures, explosive flavours on entry, moderately long finish



RYUJIN

Kanto

Junmai Daiginjo Namazume 95

Yamadanishiki, 50%
Mellow, gentle sweetness, refreshingly redolent

Oze no Yukidoke JDG Aiyama 35% Namazume 150

Aiyama, Yamadanishiki, 35%
Immensely fresh, tropical fruits, resplendent clarity



WATARIBUNE

Kanto

Junmai Ginjo 55 80

Wataribune, 55%
Exquisite balance of umami, sweetness, acidity & bitterness

Funa-Shibori 110

Wataribune, 50%
Fresh citrus, luxurious mouthfeel, silky finish

Junmai Daiginjo 200

Wataribune, 35%
Elegantly assertive, soft & velvety



EMISHIKI

Chubu

Sensation White (Kimoto) 90

Local Shiga Rice, 50%
Creamy, floral, gentle umami

Sensation Black (Kimoto) 90

Local Shiga Rice, 50%
Sharp, crisp, dry

Monsoon (Kijoshu) 110

Tamasakae, 50%
Textured, rounded umami

● bold ○ dry 🍷 sweet

🌸 floral / fruity 🚫 unpasteurised

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ISOJIMAN

Chubu

- Tokubetsu Junmai Omachi 53% 135
Omachi, 53%
Subtle bouquet, soft & clean umami
- Daiginjo 190
Yamadanishiki, 45% (1800ml) 390
Fruity ginjo aromas, clear & refreshing finish
- Junmai Daiginjo Omachi 40% 230
Omachi, 40%
Ripe fruits, opulent mouthfeel, silky textures
- 🌸 Daiginjo 28 Nobilmente 760
Yamadanishiki, 28%
Astounding clarity, gentle stones fruits, clean umami
- 🌸 La Isojiman 2,888
Yamadanishiki, 18%
Seductive bouquet of muskmelons, immaculately balanced



KUROSHI

Kinki

- Junmai Ginjo Omachi 90
Omachi, 57%
Citrus acidity, light spice, rich umami
- Junmai Dai Ginjo, Kanzan 130
Yamadanishiki, 45%
Full-bodied, pronounced minerality



MATSU NO TSUKASA

Chubu

- Junmai Daiginjo Azolla 50 130
Yamadanishiki, 50% (1800ml) 280
Organic - firm & crisp with great tension & energy
- Junmai Daiginjo Azolla 35 200
Yamadanishiki, 35%
Organic - amazing clarity with great depth
unfolds in multiple dimensions
- Junmai Daiginjo Black 210
Yamadanishiki, 35%
Gorgeous ginjo (fruit-forward) bouquet,
immense clarity with a smooth finish
- 🌸 Daiginjo Ultimus (1500ml) 375
Yamadanishiki, 30%
Clear, silky, rounded with delicate & crisp finish



MIMUROSUGI

Chubu

- Bodaimoto Junmai 80
Hitomebore, 70%
High acidity, full-bodied & complex
- 🌸 Junmai Ginjo Yamadanishiki 95
Yamadanishiki, 60% (1800ml) 200
Juicy acidity, lightly effervescent,
amazingly clean umami



NOGUCHI NAOHIKO

Chubu

- 🌸 Yamahai Aiyama 220
Aiyama, 55%
Sweet umami with gentle yoghurt-like
acidity, crisp finish
- 🌸 Yamahai Gohyagumangoku 220
Gohyagumangoku, 65%
Creamy, rich & robust flavours
- Noguchi Naohiko 01 2017 Vintage (770ml) 1,188
Rice & Polish Ratio Unpublished
Sweet scents like lychee & papaya,
a rich umami enhanced by ageing,
an elegant acidity, a long finish



SHICHI HON YARI

Chubu

- Junmai Muroka Nama 90
Tamasakae, 80%
Fruit-forward, crisp & clean with firm texture
- Junmai Ginjo Nama Chozo 160
Tamasakae, 65%
Second pressed, aged at cold temperatures
to yield rich depth & texture

● bold ○ dry 🌸 sweet

🌸 floral / fruity 🌿 unpasteurised

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SHINSEN
Chubu

- Daiginjo 130
Yamadanishiki, 40%
Rich mouthfeel, well-balanced with a firm structure



SHISHI NO SATO
Chubu

- 🌸 Kassei Junmai Ginjo Nama Sen Sparkling (375ml) 60
Yamadanishiki, 60%
Unpasteurised, sparkling, pillowy soft textures

- 🌸 Junmai Ginjo Syun 110
Omachi / Yamadanishiki, 55%
Zesty grapefruit like acidity, koji-forward, fresh



TAMAGAWA
Kinki

- Tokubetsu Honjozo Man Eating Rock 80
Gohyakumangoku, 60%
Named after a scary legend in Kyoto, this is a light, crisp, & dry sake

- Junmai Ginjo Iwai 110
Iwai, 65%
Mild sweetness with umami rich flavour, hints of dried fruit & spice

- Yamahai Junmai Daiginjo Gyoku Ryu 170
Yamadanishiki, 50%
Traditional yamahai brewing style yields extra depth & complexity. Drinks superbly warm



YAMASHIROYA
Chubu

- ZEN 90
Niigata Local Rice, Polish Ratio Undisclosed (1800ml) 225
Subtle aroma & sweetness, best enjoyed with food



TAKA
Chugoku

- Tokubetsu Junmai 85
Yamadanishiki / Hattannishiki, 60%
Fresh acidity, soft yet powerful

- Junmai Daiginjo Domaine 115
Yamadanishiki, 50%
Silky & delicate, great with seafood

- Junmai Daiginjo Platinum Label 180
Yamadanishiki, 50%
Complex, fresh ginjo aromas, great depth



TOYO BIJIN
Chugoku

- Junmai Ginjo, Okarakuchi 88
Yamadanishiki, 55% (1800ml) 180
Assertively dry, umami-forward, crisp & refreshing finish

- 🌸 Junmai Daiginjo, Tokugin Aiyama 180
Aiyama, 40%
Fruit-forward & aromatic, well-textured

● bold ○ dry 🌸 sweet

🌸 floral / fruity 🍷 unpasteurised

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AMABUKI

Kyushu

-  **Junmai Ginjo Ichigo Nama** 110
Omachi, 55%
Made with strawberry yeast,
medium-bodied with balanced sweetness
-  **Daiginjo 40** 130
Reiho, 40%
Fruity aroma with hint of red apple,
gentle sweetness



NABESHIMA

Kyushu

-  **Tokutbetsu Junmai** 90
Saga no Hana, Oyamanishiki, 55% (1800ml) 190
High energy, ripe peaches, light spice
on the finish, gently effervescent
-  **Junmai Daiginjo Yokowasan Yamadanishiki** 140
Yamadanishiki, 50%
Classic, dry with pronounced umami, gentle acidity
-  **Junmai Daiginjo, Yamadanishiki 45%** 160
Yamadanishiki, 45% (1800ml) 300
Ripe muskmelons, velvety mouthfeel,
finishes off-dry
-  **Junmai Daiginjo, Aiyama** 180
Aiyama, 40% (1800ml) 315
Resplendently aromatic, rich & opulent
-  **Junmai Daiginjo Tankan Wataribune** 220
Tankan Wataribune, 40%
Modern rusticity, full flavours,
bright acidity, finishes off-dry
-  **Black Label** 680
Rice & Polish Rate Undisclosed
Extraordinarily sophisticated & complex,
astounding finish that lingers

RARE & LIMITED

We also have a range of premium sakes available exclusively to our most ardent customers. Please enquire with our staff



Whether you're a sake geek or just embarking on your journey, Sake Labo's eclectic range of sakes will spark joy & excitement.

Featuring cult brands which are near impossible to secure in Japan, not to mention overseas, Sake Labo will also feature highly artisanal sakes brewed in minutely small batches. Our range, depth, and breath will transport you to sake wonderland!

Sub-zero cold chain logistics undertaken by our sake partner ensures that these artisan-brewed sakes would taste just as amazing here, as they would, back at the sake breweries in Japan.

Speak with our friendly sake sommeliers for off-menu seasonal recommendations.

 bold  dry  sweet

 floral / fruity  unpasteurised

