



WINE MENU

"Drink wine, not labels."

- Dr. Maynard Amerine

Curated for the way we cook.

The Morsels wine list is built around flavour, texture and the pleasure of a good pairing. We champion characterful bottles from thoughtful producers—many working organically, sustainably or with minimal intervention.

Our new menu brings deeper flavours, richer sauces, gentle spice and the bright complexity of fermentation. The wines are arranged by style and body, making it easy to find something crisp and refreshing, savoury and textured, or bold enough to stand up to the heartier dishes.

Each bottle comes with concise tasting notes and pairing suggestions to help you explore.

✨ Sparkling: Bright, energetic bubbles to awaken the palate.

🌿 White & Orange: From mineral and refreshing to textured, savoury and complex.

🌸 Rosé: Dry, vibrant and wonderfully food-friendly.

🔥 Red: From perfumed and juicy to deep, structured and full-bodied.

🍷 Sake: Chosen for its affinity with fermentation, umami and spice.

🍯 Sweet & Aromatic: Fragrant, luscious pours for dessert—or an unexpected beginning.

Not sure where to start?
Ask us what we're drinking tonight.

Cheers,

Chef Petrina Joh

full 5-glasses pairing 128
abridged pairing 3-glasses 78 (wine & sake)
Wine / Champagne/ Sake
Corkage \$60/ 750ml or 720ml
every Tuesday BYOB

prices subjected to service charge, no gst





BUBBLES

NV DOMAINE LE FAY D'HOMME, X BULLES, BRUT LOIRE VALLEY, FRANCE melon de bourgogne, chardonnay, côt green apple, lemon and white flowers with a gentle creamy fizz, crisp acidity and a clean saline finish. ancestral method.	108
2023 ASSYRTIKO, ASSYRTIKO-MALGOUSIA, PET NAT THRACE, GREECE 60% assyrtiko, 40% malgousia pear, white nectarine and jasmine with bread crust, herbs and chalky minerality; bone-dry, energetic and saline. amphorea fermented.	98
NV CHAMPAGNE LACULLE FRÈRES "CHERVEY", BRUT NATURE CÔTE DES BAR, CHAMPAGNE, FRANCE 50% pinot blanc, 50% chardonnay rare, chalk-driven champagne from Aube. zero dosage, bone-dry, elegant and quietly powerful bubbles. great with our crudos, and manilla clams.	256
2023 CHAPUIS & CHAPUIS, LA BULLE, BLANC DE NOIRS, HAUTES-CÔTES DE BEAUNE, BURGUNDY, FRANCE chardonnay white cherry, raspberry and crisp apple with biscuit and almond; juicy and lightly creamy with a savory saline finish.	118
2020 JÉRÔME BLIN, LES PORTS COMPLANTATION, ZERO DOSAGE, VALLÉE DE LA MARNE, CHAMPAGNE, FRANCE 90% pinot meunier, blend with petit meslier, pinot noir, pinot blanc, and pinot gris elegant and linear, a purist's champagne with serious food energy. perfect with our trout crudo, manilla clams, even wonton mee!	228
2018 CHAMPAGNE PIOLLOT, CHAMPS RAYES, BRUT NATURE CÔTES DES BAR, CHAMPAGNE, FRANCE chardonnay citrus, green apple and white flowers with honeyed brioche and hazelnut; dry and textured with piercing chalky acidity. try it with our octopus gado gado, or even duck red curry.	256
NV DOMAINE DES MARNES BLANCHES, CREMANT DU JURA, JURA, FRANCE chardonnay golden apple, white flowers and hazelnut with fresh bread and subtle savory notes; creamy yet lively with a mineral finish. all rounder.	20 38 118
NV ROUSSEAUX-BATTEAUX, BLANC DE NOIRS, EXTRA BRUT, VERZANAY GRAND CRU, MONTAGNE DE REIMS, CHAMPAGNE, FRANCE pinot noir red and yellow apple, quince and rhubarb with brioche and baking spice; creamy, vinous and structured with bright acidity. great with our carbonara, or sunchoke petai risotto.	168



BUBBLES

2021 FUCHS & HASE, PET NAT VOL.4,
KAMPTAL, AUSTRIA

98

grüner vetliner, müller-thurgau

green apple, stone fruit and citrus with ginger, herbs and gentle
yeasty notes; softly fizzy with light tannic grip and savory length,
skin contact, unfiltered. great with our tad spicy dishes!

NV CLAUS PREISINGER, DOPE ROSÉ,
BURGENLAND, AUSTRIA

108

blaufränkisch

raspberry, pomegranate and blood orange with smoky thyme and
white pepper; juicy and crunchy with soft acidity and light
tannin. awesome with our trout aguachile, kaminoebi prawns, and
beet salad.

2019 CHAMPAGNE THOMAS DE MARNES, COTANNES, BRUT NATURE, BDN
CÔTES DES BAR, CHAMPAGNE, FRANCE

210

pinot noir

ripe pear, quince and yellow fruit with toasted sesame and smoke;
dense and vinous with energetic acidity and a silky chalky finish.
great with our roasted quail soto mac & cheese, catch with chye poh
beurre blanc.



WHITE

LIGHT & CRISP

2022 DOMAINE AUDIFFRED, BOURGOGNE, ALIGOTÉ,
BURGUNDY, FRANCE

18 | 32 | 102

aligoté

Green apple, lime peel and white flowers, with lively acidity, chalky minerality and a clean saline finish. dry & mineral led. made by a small family domaine in vosne-romanée

2025 DOMAINE SAUTEREAU, SANCERRE,
LOIRE VALLEY, FRANCE

20 | 36 | 118

sauvignon blanc

lime, grapefruit and green apple, with touches of mango, fresh herbs and a crisp mineral finish. great with our spinach dumpling, shrimp toast, cuttlefish lavash

2020 MICHAEL GINDL, "FLORA",
WEINVIERTEL, AUSTRIA

88

gelber muskateller, riesling, scheurebe

pineapple, grapefruit and bergamot with peppermint and herbs; aromatic and juicy, with delicate acidity and a grassy finish. delicious with oysters.

2024 DUE PUNTI VINEYARDS, "CHARDONNAY HIROSE",
YOICHI, HOKKAIDO, JAPAN

155

chardonnay

fresh apple and citrus with subtle nutty oak; delicate and lightly creamy, with bright acidity and a savory finish. something special. sip and tuck into any of our crudos and oysters.

2023 DOMAINE GRANDE BELLANE, CÔTES-DU-RHÔNE BIO BLANC,
RHÔNE VALLEY, FRANCE

84

80% viognier, 20% marsanne

citrus, white peach and delicate flowers, with mild spice, soft viognier roundness and a fresh balanced finish. not your usual fat viognier. great with our OG clams, iykyk.



WHITE

MEDIUM BODY & TEXTURAL

- 2023 FORJAS DEL SALNÉS, "LEIRANA", ALBARIÑO, RÍAS BAIXAS, SPAIN** 140
albariño
meyer lemon, white peach and pear with honeysuckle and sea spray; layered and gently rounded, with taut acidity and a smoky-mineral finish. try with kaminoebi prawns, manilla clams and cuttlefish lavash.
- 2017 WEIGUT TEMENT, EHRENHAUSEN "MUSCHELKALK" SAUVIGNON BLANC, SÜDSTEIERMARK, AUSTRIA** 115
sauvignon blanc
mirabelle plum, green berries and flinty smoke, with herbal, yeasty and nutty development, lively acidity and deep limestone minerality. nibble with our shrimp toast, clams, even mangalitsa pork.
- 2022 JÉRÔME BRETAUDEAU, "GABBRO CLOS DES BOUQUINARDIÈRES", MUSCADET SÈVRE-ET-MAINE, LOIRE VALLEY, FRANCE** 152
melon de bourgogne
ripe citrus, pear and green apple over wet stone and sea salt; concentrated and creamy from extended lees ageing, with a deep smoky-mineral finish. all rounder, especially catch with chye poh beurre blanc
- 2021 YANN DURIEUX, RECRUE DES SENS, "LOVE & PIF" BOURGOGNE ALIGOTE, BURGUNDY FRANCE** 178
aligoté
lemon peel, bruised peach and saffron with mineral salinity; concentrated and energetic, with high acidity, phenolic grip and a savory finish. start off with this palate opener appetitif with some oysters to set the mood.
- 2021 WEINGUT WITTMANN, "100 HILLS" PINOT GRIS, RHEINHESSEN, GERMANY** 98
pinot gris
Ripe apple, pear and field herbs with hazelnut; gently creamy and rounded, with fine acidity, mineral spice and a juicy finish. great with carbonara!
- 2021 DOMAINE DE LA TAILLE AUX LOUPS, "CLOS DE MOSNY", MONTLOUIS-SUR-LOIRE, LOIRE VALLEY, FRANCE** 148
chenin blanc
lemon pith, green apple and pear with honey, flint and subtle oak; restrained and mineral, with electric acidity and a firm dry finish. holding up perfect to our octopus gado gado, mangalitsa carbonara, even the soto quail!
- 2023 DOMAINE HENRI NAUDIN-FERRAND, "CLÉMATIS VITALBA", BOURGOGNE HAUTES-CÔTES DE NUITS BLANC, BURGUNDY, FRANCE** 198
chardonnay
citrus, pineapple and golden apple with light toasted oak; rounded and pulpy but fresh, with mineral depth and a saline finish. great with our manilla clams in fig broth.



WHITE

FULL BODY & EXPRESSIVE

2022 GRACE CUVÉE MISAWA, BLANC
YAMANASHI, JAPAN

225

chardonnay

female winemaker Ayana's signature cuvée. stone fruit, floral spice and clean finish. lovely on it's own or with manilla clams.

2023 MAISON VERGET, MÂCON-CHARNAY "LE CLOS SAINT-PIERRE",
BURGUNDY, FRANCE

24 | 46 | 128

chardonnay

peach, red apple and white flowers with toasted almond and fresh bread; dense and satiny, with generous fruit and a long saline finish

2020 DOMAINE GÉNOT-BOULANGER, MERSAULT 1ER CRU "LES BOUCHÈRES",
BURGUNDY, FRANCE

378

chardonnay

preserved lemon and yellow orchard fruit with herbs, walnut, nutmeg and fine oak; mouth-filling and concentrated, with mineral grip and a long spicy finish. enjoyable through the meal.

ORANGE

2024 MARTIN & ANNA ARNDORFER, "ANINA VERDE",
WEINLAND, AUSTRIA

115

grüner veltliner fermented on riesling skins

unfiltered, aromatic and skin-contact. white rose, lime and nectarine with herbs and honeyed brine; tactile but zippy, with fine tannin and bright mineral acidity. all rounder!

2024 SIX THREE ESTATE, SKIN CONTACT RIESLING,
FUKUI, JAPAN

178

riesling

mandarin peel, yellow peach and apricot with floral and herbal notes; rounded and textural, with fresh acidity, gentle grip and a dry savory finish. super limited, try it while we still have it!

2020 MUCHADA-LÉCLAPART, "UNIVERS"
CÁDIZ, ANDALUSIA, SPAIN

118

palomino

brief skin contact followed by spontaneous fermentation and extended maturation in lined tanks. brief skin contact followed by spontaneous fermentation and extended maturation in lined tanks.

2020 WEINBERGHOF FRITSCH, "MATERIA PRIMA",
WAGRAM, AUSTRIA

148

grüner veltliner, roter traminer

skin-fermented with native yeast and matured in concrete egg. orange peel, candied citrus and peach with fennel, rose and pepper; structured and juicy, with high acidity, tea-like tannin and a savory finish. great with spiced dishes.



RED

BECAUSE CHEF LOVES PINOT NOIR

LIGHT BODIED

- 2024 NAGOMI VINEYARDS, PINOT NOIR, 198
TOMI, NAGANO, JAPAN
pinot noir
pale red cherry, cranberry, delicate herbs and subtle earthy spice.
gentle and silky, with bright acidity and a soft, transparent finish.
carbonic influenced fermentation. great with beets and arita wagyu.
- 2022 DOMAINE DIDON, BOURGOGNE PINOT NOIR 152
BURGUNDY, FRANCE
pinot noir
wild raspberry, cherry, rhubarb, pepper and gentle earth. Bright and
energetic, with finely etched tannins and a fresh, savory finish. delicious
with or without food!
- 2019 ZIEREISEN, "TSCHUPPEN" SPÄTBURGUNDER 102
BADEN, GERMANY
pinot noir
dark cherry, blackberry, plum, mint and black pepper. Silky and savory,
with fine tannins and a flinty finish. try with duck gyoza, beet salad,
mangalitsa pork collar.
- 2021 MAISON NICOLAS MORIN, BOURGOGNE PINOT NOIR, "LES ÉCRIVAINS", 178
BURGUNDY, FRANCE
pinot noir
elegant & quietly expressive. finely textured and precise. a thoughtful
and lyrical borgogne that favors nuance over power. tuck in with our
burnt cabbage or even sunchoke petai risotto.
- 2021 BENOÎT GIRARDIN, BOURGOGNE PINOT NOIR 25 | 48 | 128
BURGUNDY, FRANCE
pinot noir
juicy & clean, with hints of gentle earthy spice. an unpretentious food
friendly bourgogne. perfect with our noodles, and all umami driven dishes.



RED

BECAUSE CHEF LOVES PINOT NOIR

MEDIUM BODIED

2023 LITTORAI, SAVOY VINEYARD, PINOT NOIR 198
ANDERSON VALLEY, CALIFORNIA, USA

pinot noir

red cherry, cranberry, violet, orange peel, black tea and baking spice. elegant yet concentrated, with a long mineral finish. unfiltered & unfiltered. one of chef's favorite winemaker. great with our mangalitsa pork collar.

2022 OCCIDENTAL, FREESTONE-OCCIDENTAL PINOT NOIR, 196
WEST SONOMA COAST, CALIFORNIA, USA

pinot noir

cool-climate fruit fermented in small lots with native yeast, followed by maturation in French oak and minimal handling. perfumed raspberry, dark cherry, rose petals, coastal herbs and subtle spice. Silky and generous with vibrant acidity. another one of chef's favorites. with or without food.

2022 ALEX MOREAU, CHASSAGNE-MONTRACHET, VIEILLE VIGNES, 198
BURGUNDY, FRANCE

pinot noir

25% whole-cluster fermentation with native yeast; matured for around 18 months in French oak with limited new wood. peony, rose petal, ripe cherry, plum, dark chocolate and spice. Satiny and concentrated, with firm youthful tannin. sserious & mineral driven. juicy yet composed. great with our Fogo Fungi carbonara, duck mazemen, and most of our proteins.

2021 DOMAINE ALAIN BURGET, "MES FAVORITES" VIEILLE VIGNES, 252
BURGUNDY, FRANCE

pinot noir

predominantly destemmed old-vine fruit, native-yeast fermentation, gentle extraction and extended maturation in French barrels. black cherry, raspberry, violet, forest floor and earthy spice. Fleshy but fresh, with ripe savory tannins. more than a village gevrety.

2022 DOMAINE HENRI MAGNIEN ET FILS, GEVREY-CHAMBERTIN, VIEILLES 218
VIGNES, BURGUNDY, FRANCE

pinot noir

hand harvested old vines, warm vintage, morello cherry, ripe strawberry, rose petals, red plum and gentle spice. Supple and energetic, with fine-grained tannins, fresh acidity and a long strawberry-led finish. a natural match with most of our umami laden dishes.

2022 DOMAINE BRUNO CLAVELIER, VOSNE-ROMANÉE, "LA COMBE BRÛLEE", 396
BURGUNDY, FRANCE

pinot noir

from a steep, east facing southern edge of Vosne-Romanée. slow, gentle extraction; aged mainly in used barrels. red and black cherry, rose, sandalwood and exotic vosne spice. silky and tightly structured with a mineral finish. pair with duck curry, Mangalitsa pork collar, even cabbage.



RED

BECAUSE CHEF LOVES PINOT NOIR

MEDIUM-FULL BODIED

2021 DOMAINE TRUCHETET, POMMARD 1ER CRU " LES BERTINS", 312
CÔTE DE BEAUNE, BURGUNDY, FRANCE

pinot noir

hand-harvested fruit, native fermentation with partial whole-cluster inclusion, gentle extraction and maturation in french oak. black cherry, plum, violet, earth and warm spice. firm and muscular, with structured tannins and a mineral finish. negociant. lovely on its own as well.

2021 ARMAND HEITZ, POMMARD 1ER CRU, "CLOS DES POUTURES", 328
CÔTE DE BEAUNE, BURGUNDY, FRANCE

pinot noir

whole-cluster-influenced native fermentation with infusion-style extraction, wild strawberry, red currant, herbal, dried flowers. Broad and savory. delicate AH style. monopole. lovely on its own or side by side with the Domaine Truchetet.

EVERYTHING ELSE

LIGHT BODIED

2022 THOMAS BATARDIÈRE, AMOR FATI 125
grolleau

juicy & bright, herb flecked grolleau. crunchy and dangerously drinkable.

2023 DOMAINE MICHEL LAFARGE, CHIROUBLES, 132
BEAUJOLAIS, FRANCE

gamay

lively and crunchy. bright acidity with elegance rather than power. Michel Lafarge is one of the most respected Burgundy traditionalists, enjoy his bojos with the same philosophy. great for those who love pinot but want something more playful.

2023 JEAN-LOUIS DUTRAIVE, FLEURIE, LIEU-DIT "CHAPELLE DES BOIS", 138
BEAUJOLAIS, FRANCE

gamay

juicy, yet serious Fleurie from granite soils. elegant, expressive with a long mineral finish. great with lighter dishes.

2023 DOMAINE LA GRAPP'A LA BOLE, TROUSSEAU, 168
JURA, FRANCE

trousseau

low-intervention fermentation with native yeast. wild strawberry, cranberry, rosehip and cracked pepper. delicate but savory, with lively acidity and lightly rustic tannins. great with the beet salad!

2023 COENIE SNYMAN, "ROCK OF EYE", CINSULT, 122
STELLENBOSCH, SOUTH AFRICA

cinsault

whole-cluster-influenced native fermentation with gentle extraction, followed by maturation in neutral or older oak. red cherry, raspberry, dried herbs and peppery spice. Juicy and easy-drinking, with soft tannins and a fresh savory finish. try with the trout aguachile, you'd be surprised!



RED

EVERYTHING ELSE

MEDIUM BODIED

2019 TERRAZZE DELL'ETNA, "CARUSU" ETNA ROSSO, 128
ETNA, SICILY, ITALY

nerello mascalese & nerello capuocio

sour cherry, dried strawberry, blood orange, herbs, smoke and volcanic earth. Fresh and savory with dusty tannins. great with duck curry.

2019 JOHANNESHOF REINISCH, RIED FRAUENFELD ST. LAURENT, 92
THERMENREGION, AUSTRIA

st laurent

organically farmed fruit, spontaneous fermentation & extended maturation in a combination of large oak & smaller used barrels. black cherry, plum, violet, clove and smoky earth. Supple and savory, with fine tannins and a cool spicy finish

2022 G.D. VAJRA, "KYE" FREISA, 158
PIEDMONT, ITALY

freisa

traditional long skin maceration with native yeast, followed by extended maturation in large Slavonian oak casks. wild strawberry, sour cherry, rose, orange peel, pepper and dried herbs. vibrant, high-acid and firmly tannic. another one if chef's favorite.

2024 MATSU, "EL PÍCARO", 16 | 30 | 88
TORO, CASTILLA Y LEON, SPAIN

tempranillo

hand-harvested fruit fermented with native yeast in concrete tanks and given only a short élevage without oak aging. juicy blackberry, blueberry, plum, licorice and cracked pepper. ripe and generous but youthful, soft and fruit-driven. Everyday drinking, with anything.

FULL BODIED

2022 JOSÉ GIL, "LA CANOCA", 186
RIOJA, SPAIN

tempranillo led field blend

old-vine field blend fermented with native yeast, followed by maturation in french oak that builds breadth without excessive oak flavor. dark fruit, lavender, flint and subtle spice. broad & powerful, with firm tannins & a chalky finish. decide early so it can open and express itself through your meal.

2019 DOMAINE DES TOURELLES, "MARQUIS DES BEYS" RED, 128
BEKAA VALLEY, LEBANON,

cabernet sauvignon, syrah

Separate traditional fermentation of cab & syrah, followed by blending and extended maturation in french oak. blackcurrant, blackberry, plum, cedar, tobacco & warm spice. rich and expansive, with ripe tannins & savory depth. great with gyoza, carbonara.

2022 DOMAINE ANNE GROS & JEAN-PAUL TOLLOT, "LES CARRETALS", 152
MINERVOIS, LANGUEDOC, FRANCE

carignan-led blend

anne gros x jean-paul tollot good stuff. old vine fruit, showing dense black fruit, licorice, garrigue and smoked spice. powerful & layered, structured with tannins and a long mineral finish. can start on this mid meal and move through proteins.



SWEET STUFF

120 | 360 | 720ml

MIYAKANBAI, "HI NO SHIZUKU" YUZU SAKE,
MIYAGI, JAPAN

28 | 52 | 96

yuzu infused sake

tart, juicy yuzu with clean, refreshing finish. great with our
fermented sauces and strawberry dessert!

AZUMACHI, HONKAKU UMESHU NATURALÉ
SAGA, JAPAN

18 | 35 | 84

ume with shochu

naturally brewed plum wine. bright, tangy and refreshingly
tart with soft and clean finish. great on it's own or with our
blackforest chocolate dessert, even horlicks tiramiso!

125 | 250 | 750ml

2014 PUCHANG VINEYARD, "CLOVINE" SWEET BEICHUN,
TURPAN VALLEY, XINJIANG, CHINA [375ML]

112

beichun

dried raspberry, red cherry, dates and rose with black tea, herbs and
caramel. sweet & concentrated, yet lifted by good acidity, with
gentle tannin and a long, slightly savoury finish.

NV CURATOLO ARINI, MARSALA FINE DOC, SEMISECCO,
SICILY, ITALY

18 | 36 | 88

inzolia, catarrato, grillo

fortified, semi-sweet amber marsala. aged more than 2 years in large
rich amber & warming, with sultana, dried fig, roasted almond,
vanilla & orange peel. full & oxidative, with soft liquorice, oak
spice and a persistent nutty finish. great digestive!



ARTISANAL SAKE

180ml | 360ml | 720ml

WORKS WITH EVERYTHING ON OUR MENU

arranged from light to full bodied

AZUMAICHI JUNMAI GINJO NERO, GOCHODA SHUZO, SAGA, JAPAN

34 | 62 | 118

rice polishing: 49% | alcohol: 13% | smv: +1 | rice: yamadanishiki
elderflower, lychee, pear & melon. bright and juicy with delicate rice
sweetness, lively freshness & a clean, silky finish, great with trout!

SHINSHINO SATO KASSEI, JUNMAI GINJO NAMA "SEN" SPARKLING, MATSUURA SHUZO, ISHIKAWA, JAPAN

85

rice polishing: 55% | alcohol: 13% | smv: +1 | rice: hattannishiki
fresh grapefruit, citrus peel, white flowers & soft rice. fine natural bubbles
give freshness, while the lees provide gentle creaminess and subtle umami. go
with oysters, baby cuttlefish, shrimp toast.

KOGANESAWA, DAIGINJO KAWAKEI SHUZO, MIYAGI, JAPAN

198

rice polishing: 40% | alcohol: 17% | smv: unpublished | rice: yamadanishiki
elegant ginjo aromas of melon, pear, white flowers and anise. pure & polished,
with a crisp entry, firm structure and a clean, persistent finish. great with
beurre blanc catch.

SOKUU, JUNMAI MIYAMANISHIKI [500ML] FUJIOKA SHUZO, KYOTO

108

rice polishing: 60% | alcohol: 16% | smv: 0 | rice: miyamanishiki
subtle apple, peach and steamed rice. Silky and rounded with a creamy
middle, gentle rice umami and a clean, understated finish. beet salad,
gyoza, sunchoke petai miso risotto.

NABESHIMA, JUNMAI GINJO, OMACHI, FUKUCHIYO SHUZO, SAGA, JAPAN

36 | 66 | 148

rice polishing: 50% | alcohol: 16% | smv: +2 | rice: omachi
asian pear, citrus, apple and quince with floral and lightly lactic
undertones. concentrated and generously textured, showing savory omachi
umami, balanced sweetness and an almond-bitter finish. get the soto quail
mac & cheese.

KAMEIZUMI. JUNMAI DAIGINJO, GENSHU UCHU SHINKAISHU, KAMEIZUMI SHUZO, KOCHI, JAPAN

128

rice polishing: 50% | alcohol: 16.5% | smv: 0 | rice: kaze naruko
melon, banana and pear with soft rice umami. Juicy and expansive,
combining concentrated genshu weight with bright acidity and a
surprisingly fresh finish. duck curry, octopus gado gado!

KINMON AKITA X3 AMAIRO JUNMAI GENSHU KINMON AKITA SHUZO, AKITA, JAPAN

30 | 56 | 106

rice polishing: 70% | alcohol: 15% | smv: -24 | rice: menkoina
made with 3x the usual koji and yellow koji was being used. almost sherry like,
expect deep flavors of rum raisin, roasted nuts, honey. pair with our strawberry
kinmon sake dessert, or sip throughout your meal!

NOGUCHI, JUNMAI GINJO, MUROKA NAMA GENSHU, JAS ORGANIC RICE 2019, NOGUCHI NAOHIKO SAKE INSTITUTE, ISHIKAWA, JAPAN

198

rice polishing: 60% | alcohol: 19% | smv: unpublished | rice: jas certified organic gohyakumangoku
japanese citrus, yellow flowers, melon and rice powder, developing into custard,
toasted cashew and almond. Powerful and concentrated with mature umami, lively
acidity and pleasant bitterness. one of chef's favorite! sip with petai miso risotto.

SAWAHIME, YAMAHAI JUNMAI, MUROKA NAMA GENSHU, INOUE SEIKICHI SHOTEN, TOCHIGI, JAPAN

128

rice polishing: 65% | alcohol: 18% | smv: +1 | rice: hitogokochi
peach, apricot, fig, sweet rice and toasted grain. broad, robust & slightly viscous,
with powerful rice umami, juicy citrus acidity and a clean yet savory finish.
enjoy with duck gyoza!