



SAKÉ MENU

A Selection of Authentic Japanese saké from Shikoku island Japan

about Keigetsu brewery...

For 138 years since founded in 1877, KEIGETSU has produced highest quality saké, using abundant fresh soft water from the near by Sameura lake and locally sourced rice with a clean air from mountains of the northern Kochi prefecture in Shikoku island. They only handcraft a small quantity of saké in order to satisfy their consumers.

Junmai £12/300ml
£29/720ml

NV Aikawahomare Yamahai Junmai 58,
KEIGETSU, Kōchi Prefecture, Japan

Nigori Junmai £13/300ml
£32/720ml

NV Nigori Junmai Daiginjo 50, KEIGETSU,
Kōchi Prefecture, Japan

Yuzu saké £14/300ml
£29/720ml

NV Yuzu Sake, KEIGETSU, Kōchi Prefecture,
Japan

Junmai Daiginjo £16/300ml
£35/720ml

NV Gin-no-Yume Junmai Daiginjo 45,
KEIGETSU, Kōchi Prefecture, Japan

Sake Nature £19/300ml
£43/720ml

NV Saké Nature, KEIGETSU, Kōchi Prefecture,
Japan

Sparkling Saké £33/375ml
£53/750ml

NV "John" Sparkling Saké, KEIGETSU, Kōchi
Prefecture, Japan





ABOUT EACH SAKÉ

We asked a Saké sommelier, Honami Matsumoto from www.houseofsake.co.uk, to give you descriptions of each saké by Keigetsu as well as how to drink and what best to eat with.

Aikawahomare Yamahai Junmai 58

Made from Gin-no-Yume rice, harvested in the terraced rice paddies in Aikawa area in Tosa, polished down to 58% of its original size remaining. Saké starter is made using Yamahai starter making method, inviting natural lactic bacteria and ambient yeasts from the atmosphere. Keigetsu Aikawahomare Yamahai Junmai offers beautiful acidity with well-defined *umami* and balanced fruitiness. It is full bodied and very food friendly style. "Aikawahomare"(Honor of Aikawa) indicates that this saké is made from the best rice harvested in the best rice paddies in the best "Aikawa" area organically.

Recommended Drinking Temp: Chilled (5-15C), Room Temp (15-20C), or Warm (20-40C)

Food Paring: Deep Fried Dishes, Black Cod with Miso, Japanese Hot Pot, Semi Hard Cheeses, Fatty Tuna Sashimi, Seared Fatty Tuna, Tataki Beef, Sushi, Sashimi, Miso Glazed Aubergine.

Nigori Junmai Daiginjo 50

Made with Kochi's saké rice "Gin-no-Yume", polished down to 50% of its original size. The saké is coarsely filtered to leave rice sediments to make the sake cloudy. The nose displays vibrant and expressive fruit and floral aromas with an attractive sweet and sour character on the palate. Excellent with spicy Asian food and Japanese BBQ dishes.

Recommended Drinking Temperature: Chilled (5C-7C)

Food Pairing: On its own, Spicy Asian Meaty/Seafood Dishes, Aromatic Asian Dishes with Herbs, Japanese/Korean BBQ, Tataki Beef, Sushi, Sashimi, Miso Glazed Aubergine.

Yuzu Saké

Made with Junmai from Akitsuho rice and freshly squeezed organically grown Yuzu from the family owned Yuzu orchard farm at 70% ripeness. Yuzu is a Japanese citrus, similar to lemon and lime, but more aromatic in character. Reihoku Area in Kochi prefecture where Keigetsu is based, is most renowned for the best quality of Yuzu production in Japan.

Recommended Drinking Temperature : Chilled (5C-7C)

Food Pairing: Lobster, White Fish Sashimi, Fish & Chips, Cheesecake, and Sorbet



ABOUT EACH SAKÉ

Gin-no-Yume Junmai Daiginjo 45

Junmai Daiginjo 45 is subtle, elegant and extremely gentle both on the aroma and palate. On the nose there is refreshing hint of lemon soda, fresh lychee, rose petals with notes of solid Junmai base on the background. The nose follows through to the palate, the citrus soda, juicy tropical fruits, a hint of Jasmine, without overpowering, it offers the elegance and sophistication on finding the balance of elements: structure, fruits and acidity. Drinks really well on its own and incredibly food friendly too.

Recommended Drinking Temperature: Chilled (5C-15C) or Room Temp (15-20C)

Food Pairing: Wagyu Beef Shabu Shabu, Grilled Bone Marrow, O-toro, Scallop Sashimi, Langoustine, Salmon Roe, Mushroom Omelette, White Asparagus with Hollandaise

Sake Nature

Made 100% from organically grown Yamadanishiki produced around the brewery. *Sake Nature* is made with one of the oldest sake starter making method called Kimoto. This is the method, slowly invites lactic bacteria and ambient yeasts into the starter while the rice is pounded by wooden paddles. *Sake Nature* has lovely inviting, beautifully ripe stone fruits and white blossoms on the nose, with palate offering extremely well balanced juicy yet elegant white peach and pear, pure expression with gentle yet resonating long finish. Only around 1,000 bottles are produced every vintage.

Recommended Drinking Temperature: Chilled (5C-15C)

Food Pairing: La Sole Meunier, Turbot au Champagne, Beijing Duck with Pancakes, Unagi Nigiri, Miso Soup, Sushi, Sashimi, Chicken Teriyaki, Tataki Beef, Miso Glazed Aubergine.

Sparkling Sake "John"

Made from Junmai Daiginjo with local sake, Gin no Yume rice. Unusual for sparkling saké, it is clear as a diamond. The bubbles are consistent and powerful, creating unique, dry, full-bodied yet creamy style of sparkling saké. It also has an elegant and born-dry Junmai Daiginjo character. It was awarded with the highest award for sparkling category in *IWC 2016 Sake Challenge*.

Recommended Drinking Temperature: Chilled (5C-7C)

Food pairing: Goes well with everything but particularly well with Sushi, Oyster, Caviar, Beef Tartar, Beef Tataki, Sea Urchin, Sashimi