

# The Malt

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## Sake

*Our Japanese sake comes from a traditional heartland in Japan, Hyogo Prefecture. This region offers the perfect water for brewing and it is also the home of the so-called 'king of rice': Yamada Nishiki.*

*Akashi-Tai Japanese Sake, also offers a premium and wide range of very high-quality sake. Recommend most of the times to be served chilled.*

*Should you wish your sake to be served warm, please let us know. We have very fine traditional ceramic serving, comprising a tokkuri (flask) and ochoko (cups) for the purpose, should you prefer the 'full Japanese experience!'*

*We hope you enjoy the experience.*

## Sake by the glass

	abv	price
<b>TOKUBETSU HONJOZO</b>	15%	8
<i>Discrete nose of lemon, lime and straw, on palate a dry start with complex tropical fruit flavours and citrus undertones, a smooth well-balanced finish</i>		
<b>TOKUBETSU HONJOZO GENSHU</b>	19%	11
<i>Pink grapefruit, beeswax and white floral undertones on the nose, a creamy, rich palate with tropical fruit flavours balanced by a subtle umami note, a clean and long finish</i>		
<b>DAIGINJO GENSHU</b>	17%	15
<i>Sweet banana, honey and floral undertones on the nose, this floral fruity sake has delicate flavours of white flowers and pears with a slight hint of white pepper, finishes nicely with a lemony acidity</i>		
<b>JUNMAI</b>	15%	11
<i>A nose rich in umami with hints of banana and walnuts, a complex creamy umami laden palate with a rich, luxurious mouthfeel</i>		
<b>JUNMAI DAIGINJO GENSHU</b>	16%	16
<i>Well pronounced nose with melon, peach, green grass and sage characteristics, superbly balanced on the palate evoking peach, tropical fruits particularly papaya and crystallised fruit notes well, very subtle umami on a long-lasting finish</i>		

## Sparkling sake by the glass

<b>AKASHI-TAI JUNMAI GINJO</b>	7%	14
<i>notes of citrus, peach and melon on both nose and palate, medium dry sake, easy drinking and gently fruity with a clean finish</i>		