

DRINKS MEN D

กิน

KIN—NOMI

飲み

EAT . DRINK . FUN

DRINKS

MENU

BEER

ASAHI SUPER DRY [330ML]	SGD 10
ASAHI SUPER DRY [500ML]	SGD 15
GUINNESS [500ML]	SGD 18

HOUSEPOUR

VODKA	SGD 10
GIN	SGD 10
TEQUILA	SGD 10
RUM	SGD 10
BOURBON	SGD 10
RED WINE	SGD 15
WHITE WINE	SGD 15

HIGHBALL

SUNTORY HIGHBALL [CLASSIC] [LEMON]	SGD 10
SUNTORY HIGHBALL [FLAVOURED] [YUZU/LYCHEE/PEACH/RIBENA/GREEN APPLE/ CALAMANSI/EARL GREY]	SGD 11
SHOCHU HIGHBALL [CLASSIC] [LEMON]	SGD 11
GIN HIGHBALL [FLAVOURED] [WATERMELON/STRAWBERRY]	SGD 12
UMESHU HIGHBALL	SGD 12

SAKE FIZZ

NIGORI STRAWBERRY FIZZ	SGD 10
NIGORI PEACH FIZZ	SGD 10
NIGORI PINEAPPLE FIZZ	SGD 10
YUZU FIZZ	SGD 10
HEBESU FIZZ	SGD 10

SHOTS

\$10/1 SHOT \$88/12 SHOT

MINT CHOCOLATE
SALTED CARAMEL
YUZU
HEBESU
SOUR APPLE
TEQUILA
TEQUILA ROSE
FIREBALL WHISKY
JAGERMEISTER
SOUR PLUM

BOMBS

\$12/1 SHOT \$58/6 BOMBS

JAGERBOMB
SAKURA BOMB
TEQUILA POP

WHISKY

KAKUBIN SUNTORY WHISKY	SGD 138
TOKI SUNTORY WHISKY	SGD 188
MONKEY SHOULDER	SGD 188
GLENFIDDICH 12	SGD 218
GLENFIDDICH 15	SGD 298
BALVENIE 12	SGD 268
BALVENIE 14	SGD 358
MACALLAN 12 DOUBLE CASK	SGD 318
MACALLAN 12 SHERRY OAK	SGD 358
HIBIKI HARMONY	SGD 338
YAMAZAKI DR	SGD 388
YAMAZAKI 12	SGD 558
HAKUSHU DR	SGD 388
HAKUSHU 12	SGD 558

GIN

ROKU	SGD 168
TWO BIRDS: PINK GRAPEFRUIT & POMEGRANATE	SGD 168
HENDRICKS	SGD 188
WA GIN	SGD 208

BRANDY

MARTELL VSOP	SGD 228
MARTELL CORDON BLEU	SGD 488
HENNESSY VSOP	SGD 228

VODKA

HAKU	SGD 198
BELVEDERE	SGD 178

TEQUILA

CLASE AZUL REPOSADO	SGD 628
KOSMOS REPOSADO ROSA (PINK)	SGD 548
KOSMOS ANEJO CRISTILLANO (BLUE)	SGD 558

BOURBON

JIM BEAM	SGD 138
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RUM

BACARDI WHITE	SGD 138
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CHAMPAGNE

GARDET CHAMPAGNE BRUT TRADITION NV	SGD 128
CH. DE LAUCHE BRUT SELECTION	SGD 128
GREMILLET VRUT SELECTION NV	SGD 148
GREMILLET BRUT ROSE	SGD 148
GREMILLET ZÉRO DOSAGE BRUT NATURE	SGD 168
LOUIS RODERER COLLECTION BRUT	SGD 188
NV ANDRE CLOUET CHALKY BRUT	SGD 188
AGRAPART LES 7 CRUS BRUT	SGD 198
RUINART BLANC DE BLANC	SGD 258
DOM PERIGNON	SGD 488

WINES

RED WINE

MAISON CHAMANTE ROUGE	SGD 58
ADMIRALTY BAY PINOT NOIR	SGD 68
FEUDI SALENTINI 125	SGD 98
XAVIER VIGNON	SGD 168
CHATEAU MARTET ROUGE	SGD 198

WHITE WINE

MAISON CHAMANTE ROUGE	SGD 58
ADMIRALTY BAY SAUVINON BLANC	SGD 68
FEUDI SALENTINI 125	SGD 98
DOMAINE SCHALLER CAMILE	SGD 128
CHATEAU MARTET BLANC	SGD 188

SHOCHU

IICHIKO MINTOU KUROBIN	SGD 128
IICHIKO SPECIAL	SGD 168

UMESHU

UMESHU	SGD 108
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SPARKLING SAKE

NENE SPARKLING SAKE

SGD 48

GODAI YUZU SPARKLING SAKE

SGD 108

CRAFT SAKE

OSMANTHUS CHARM

SGD 98

CHRYSANTHEMUM CHARM

SGD 98

ROSELLE CHARM

SGD 98

NON ALCOHOLIC

COKE

SGD 8

COKE LIGHT

SGD 8

SPRITE

SGD 8

GINGER ALE

SGD 8

HOJICHA [HOT/COLD]

SGD 8

STILL WATER

SGD 8

SPARKLING WATER

SGD 8

WHAT IS SAKE?

SAKE, PRONOUNCED "SAH-KEH", IS A JAPANESE ALCOHOLIC BEVERAGE MADE FROM FERMENTED RICE. IN JAPAN, SAKE IS A GENERAL TERM FOR ANY ALCOHOLIC BEVERAGE, AND WHAT WESTERNERS KNOW AS SAKE ACTUALLY REFERS TO "NIHONSHU", THE TRADITIONALLY BREWED AND FERMENTED DRINK.

SAKE IS A CATEGORY OF ITS OWN WITH A UNIQUE BREWING PROCESS AND OVER 10,000 VARIATIONS.



INGREDIENTS

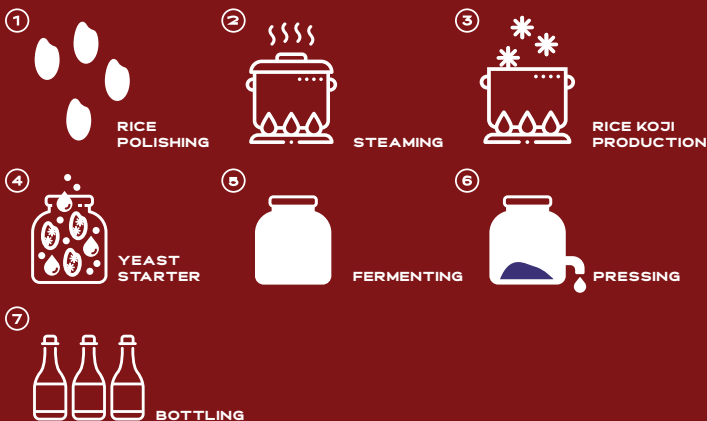
RICE

YEAST

KOJI

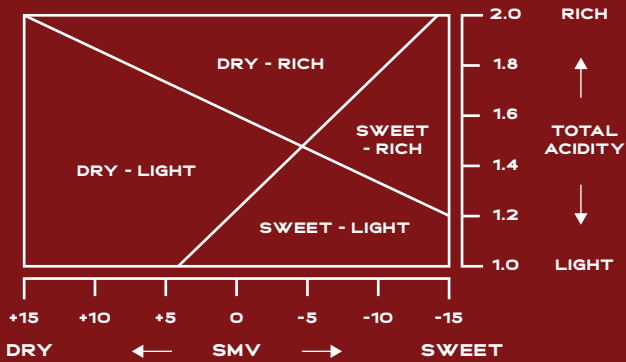
PURE WATER

MAKING PROCESS



SAKE BASICS

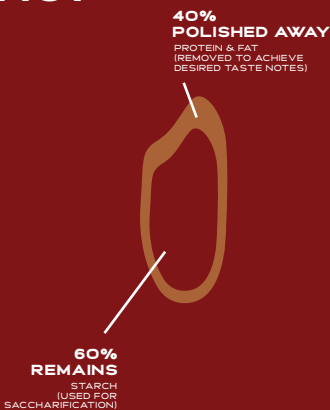
WHAT IS SMV?



SAKE METER VALUE IS A STANDARD MEASURE OF SAKE SWEETNESS AND DRYNESS. WHEN CHOOSING BETWEEN SWEET OR DRY SAKE, THE SMV IS OFTEN THE FIRST POINT OF DEPARTURE. THAT'S NOT TO SAY IT'S THE END-ALL-BE-ALL DETERMINING SWEET (OO) VERSUS DRY (OO) SAKE!

WHAT IS RICE POLISHING RATIO?

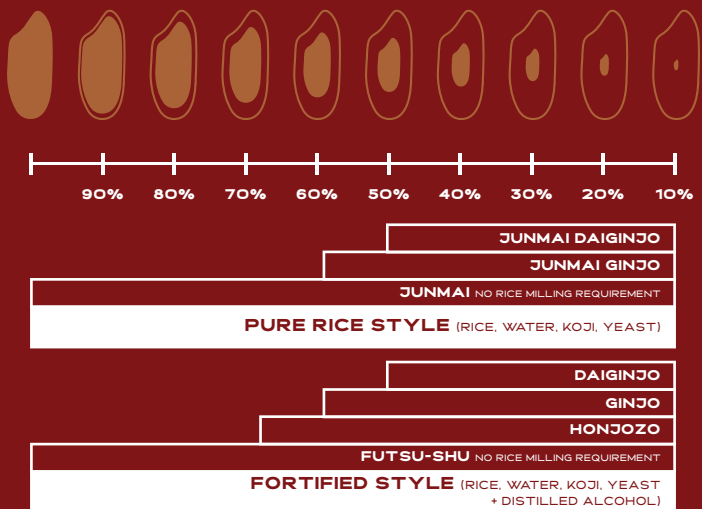
WHY IS RICE POLISHING NECESSARY? RICE POLISHING SHAVES AWAY PROTEIN AND FAT, LEAVING THE STARCHY INTERIOR ("SHIMPAKU") USED IN SACCHARIFICATION (THE CONVERSION OF STARCH TO SUGAR), WHICH IS NECESSARY TO BREW ALCOHOL. BREWERS DETERMINE THE LEVEL OF RICE POLISHING AND GENTLY MILL AWAY THESE ELEMENTS TO ACHIEVE THE DESIRED TASTE PROFILE OF THE FINAL PRODUCT.



SAKE CLASSIFICATION SYSTEM

SAKE CLASSIFICATION ARE IMPORTANT TO UNDERSTAND. THEY INFLUENCE BOTH THE TASTE AND PRICE OF THE SAKE. THIS CHART BELOW OUTLINES THE MAJOR CLASSIFICATION OF SAKE WHICH ARE BASED ON INGREDIENTS AND RICE MILLING RATE:

POLISHING RATIO (REMAINING)



JAPANESE SAKE

[720ML]

J U N M A I

98 OKUNOMATSU

RICE POLISHING RATIO: 60% | SMV:-7 | ALC:15%

WRAPPED IN SHINBUN (NEWSPAPER), IT HAS A PLEASANT FRUITY AROMA REMINISCENT OF BANANA, PEAR AND WHITE FLOWERS, WITH FLAVOURS OF MELON, YOGHURT, STRAWBERRY AND A TOUCH OF ACIDITY REMINISCENT OF LEMON PEEL.

108 NAKANO CHIEBIJIN JUNMAISHU

RICE POLISHING RATIO: 70% | SMV:±0 | ALC:16%

A SMOOTH AND APPROACHABLE JUNMAI WITH A GENTLE GINJO-LIKE FRAGRANCE, SOFT RICE SWEETNESS AND A CLEAN, BALANCED FINISH.

118 KOBAYASHI TSURUGI KARAKUCHI

RICE POLISHING RATIO: 55% | SMV:6 | ALC:16%

ELEGANT YET RESTRAINED AROMAS WITH GENTLE RICE SWEETNESS, FOLLOWED BY A SHARP, CRISP AND DRY FINISH. AN EXCELLENT FOOD-PAIRING SAKE.

J U N M A I G I N J O

98 TAMANO HIKARI

RICE POLISHING RATIO: 60% | SMV:3.5 | ALC:15%

ON THE NOSE, YOU WILL GET AROMAS OF FRESH NASHI PEAR AND CREAM, WITH FLAVOURS OF MELON, MIKAN AND STEAMED RICE.

J U N M A I D A I G I N J O

168 HOMARE

RICE POLISHING RATIO: 40% | SMV:2 | ALC:16%

THE NOSE ON THIS INTERNATIONAL WINE CHALLENGE GRAND CHAMPION TROPHY WINNER IS A SUPERB COLLECTION OF MELON, GRAPE, MINERAL WATER AND STRAWBERRY AROMAS. WATER AND STRAWBERRY AROMAS.

168 ZAKU IMPRESSION TYPE N

RICE POLISHING RATIO: 50% | SMV:- | ALC:16%

FRUITY AROMAS WITH HINTS OF WHITE FLOWER, GRAPE AND MELON. REFRESHING WITH A PLEASANT SWEETNESS AND ACIDITY THAT IS FOLLOWED BY SOFT GRADIENTS OF UMAMI.

128 DASSAI 45

RICE POLISHING RATIO: 60% | SMV:-3 | ALC:15%

FRUITY AND ELEGANT WITH DELICATE SWEETNESS, FLORAL NOTES, MELON AND APPLE, FINISHING CLEAN AND SMOOTH.

248 DASSAI 23

RICE POLISHING RATIO: 60% | SMV:-3 | ALC:15%

DELICATE FLORAL AROMAS WITH NOTES OF WHITE PEACH, PEAR AND HONEY. SILKY AND REFINED WITH AN ELEGANT, LINGERING FINISH.

JUNMAI



OKUNOMATSU



NAKANO CHIEBIJIN
JUNMAISHU



KOBAYASHI
TSURUGI KARAKUCHI

JUNMAI GINJO



TAMANO
HIKARI

JUNMAI GINJO



HOMARE



ZAKU IMPRESSION
TYPE N



DASSAI 45



DASSAI 23

JAPANESE SAKE

[1800ML]

H O N J O Z O

198 GAKKI MASAMUNE HONJOZO NAKADORI

RICE POLISHING RATIO: 60% | SMV:- | ALC:16%

FRUITY AND LIVELY WITH MUSCAT, FRESH GREEN GRAPE AND MANDARIN NOTES.
JUICY AND FULL-BODIED WITH SUBTLE MINERALITY AND A CRISP FINISH.

268 ISOJIMAN

RICE POLISHING RATIO: 65% | SMV:5 | ALC:16%

THIS IS A PURE TEXTURE PLAY THAT CARRIES VERY INTERESTING FLAVOURS
SUCH AS PEACH, SOURDOUGH TOAST, DRIED APPLE RINGS, RICE CRACKERS WITH
A HEAVY HAND OF UMAMI AND OCEAN BRINE LICKS THAT OPEN UP IN A WINE
GLASS AND COME TO THEIR SENSES AS THE FLUID WARMS

J U N M A I

198 HEIWA KID JUNMAI

RICE POLISHING RATIO: 50% | SMV:4 | ALC:15%

SOFT AND SMOOTH WITH GENTLE RICE UMAMI, SUBTLE CITRUS AND
HONEY NOTES, BALANCED ACIDITY AND A CRISP, REFRESHING FINISH.

258 HIRATAKA HITAKAMI KARAKUCHI

RICE POLISHING RATIO: 60% | SMV:6 | ALC:16%

LIGHT AND DRY WITH A CLEAN PROFILE AND A CRISP FINISH, MAKING IT
AN EASY-DRINKING FOOD-PAIRING SAKE.

H O N J O Z O

GAKKI MASAMUNE
HONJOZO NAKADORI

ISOJIMAN



J U N M A I

HEIWA KID
JUNMAI

HIRATAKA HITAKAMI
KARAKUCHI



T O K U B E T S U J U N M A I

208

SUIGEI TOKUBETSU JUNMAI

RICE POLISHING RATIO: 55% | SMV:7 | ALC:15%

RICH RICE UMAMI BALANCED BY SUIGEI'S DISTINCTIVE ACIDITY. CLEAN, CRISP AND DRY WITH AN EXCELLENT FINISH FOR PAIRING WITH FOOD.

J U N M A I G I N J O

168

JOZEN MIZUNO GOTOSHI

RICE POLISHING RATIO: 55% | SMV:5 | ALC:14.9%

MEDIUM-DRY WITH REFRESHING AROMAS OF APPLE, GRAPE AND PEACH. SAVOURY FLAVOURS ARE COMPLEMENTED BY A SOFT TEXTURE AND TART FINISH.

J U N M A I D A I G I N J O

278

KAMOSHIBITO KUHEIJI

RICE POLISHING RATIO: 50% | SMV:0 | ALC:15%

A BEAUTIFUL AND ELEGANT SAKE WITH COMPLEXITY AND ENERGY, IT HAS MELON, PEAR, APPLE AND ON THE NOSE, WITH A HINT OF LYCHEE, WOOD LEAF, AND JAPANESE CYPRESS.

288

TATENOKAWA

RICE POLISHING RATIO: 50% | SMV:-1 | ALC:15%

THIS FUN, SUPPLE SAKE WILL GLIDE ON YOUR PALATE, AND PLEASE YOUR SENSES WITH A BALANCED BOUQUET OF FLOWERS, SWEET RICE CONFECTIONERY AND JUICY MANDARIN ORANGES, WITH A HINT OF ORANGE PEEL.

288

DASSAI 39

RICE POLISHING RATIO: 39% | SMV:4 | ALC:16%

LAVISH AROMAS OF TROPICAL FRUIT, WHITE BLOSSOMS AND FRESH APPLE. DELICATE AND TEXTURAL WITH UMAMI DEPTH AND A FINE, DRY FINISH.

398

DASSAI 23

RICE POLISHING RATIO: 23% | SMV:4 | ALC:16%

DELICATE FLORAL AROMAS WITH NOTES OF WHITE PEACH, PEAR AND HONEY. EXCEPTIONALLY REFINED AND SILKY WITH A CLEAN, ELEGANT FINISH.

TOKUBETSU JUNMAI



SUGOI TOKUBETSU
JUNMAI

JUNMAI GINJO



JOZEN MIZUNO
GOTOSHI

JUNMAI DAIGINJO



KAMOSHIBITO
KUHEIJI



TATENOKAWA



DASSAI 39



DASSAI 23
