



NAI!!
PURE SAKE BAR

APERRO

Light, bright, fun - start here, before figuring out what to drink

5,8	Senkin Modern	Senkin
7,6	Abe Regulus	Abe Shuzō
6,6	Terada Daigo No Shizuku	Terada Honke
6,6	Mukai Ine Mankai	Mukai Shuzō
6,0	Gangi Sparkling	Yaoshin Shuzō

¹³ SAKE FLIGHTS

- **YOUNG TOJI'S: THE NEW GENERATION**

Senkin, Maruhi, Tsuchida

- **UNDERSTANDING UMAMI: SUCCINIC/GLUTAMIC/PEPTIDE**

Kurumazaka Kimoto, Kirei 92, Biden 2018

- **PRE-MEIJI: SAKE BEFORE MODERNIZATION. HOW SAKE USED TO TASTE**

Katori 90, Asahi Wakamatsu, Kenbishi Kuromatsu

- ³⁰ • **CHEESE × SAKE PAIRING**

a changing selection of four Kef cheeses paired with sake

SNACKS

- 5 **Honey Nori Cashews**
- 8 **Bottarga & Crisps**, peppers, parmesan
- 7 **Olde Remeker, 13 months**
- 14 **Selection of four cheeses** (Fiore, Blauwe Geit, Cirone, Remeker Oude)
- 8 **Koji Portobello**, mustard, salt, daslook olie
- 12 **Koji Vegetable Charcuterie**, winter carrots, kohlrabi, watermelon
- 15 **Coppa**, pickled fennel, olive oil

FRIS

- 4.5 **Amazake** Hanatomoe
- 4.5 **Ama-Shizuku** Choro Koji
- 4.5 **Sencha** coldbrew
- pp 3.5 **Sparkling Water**

SAKE HIGHBALL

- 5.5 **Mirin sodawari** 2%
- 8.5 **Kaze No Mori highball** 9%
- 8.5 **Niida Usunigori & Lime** 9%

BAR

- 5 **Tannenzäpfle Pils** Rothaus

MANY OF THESE SAKE CAN
ALSO BE ENJOYED WARM

CLOUDY & TEXTURED

Playful, creamy, tactile - strolling through the clouds

6,6	Niida Shizenshu Shiboritate	Niida Honke
6,2	Ōkura Dakushu	Ōkura Honke
6,0	Gangi Sparkling	Yaoshin Shuzō
6,4	Kidoizumi Shizenmai Sparkling	Kidoizumi

FRUITY & AROMATIC

Floral, elegant, delicate - for those who love aromatics

5,8	Senkin Modern	Senkin
7,4	Kido Daiginjo 40	Heiwa Shuzō
7,6	Nabeshima Daiginjo	Nabeshima Shuzō
6,2	Kizan	Chikumanishiki Shuzō

BEAUTIFUL WILDCARDS

Fascinating outliers and ancient techniques

7,0	Genmai 100	Kameman Shuzō
6,6	Daigo no Shizuku	Terada Honke
6,6	Ine Mankai	Mukai Shuzō
7,4	Akishika Motoshibori	Akishika Shuzō
7,4	Takacho Bodaimoto	Yucho Shuzō
6,6	Hachi-Ku	Kirei Shuzō

MODERN & LIVELY

Young, fresh and experimental - sake's new wave

6,8	Tsuchida 12	Tsuchida Shuzō
7,6	Abe Regulus	Abe Shuzō
5,8	Yamatodamashii	Eigashima Shuzō
6,2	Maruhi Yamahai	Hiraizumi
5,8	Ice Breaker	Kinoshita Shuzō
6,4	Gonin Musume	Terada Honke

EARTHY & SAVOURY

Full-bodied, layered, dry and complex. Sake with personality

6,6	Furosen Kame-no-O	Uehara Shuzō
6,6	Kurumazaka Kimoto	Yoshimura-Hideo Shoten
6,4	Akishika Yama	Akishika Shuzō
6,6	Sakaya Hachibei Nero	Gensaka Shuzō
6,8	Asahi Wakamatsu 2022	Naka Shuzō
7,4	Yorokobi Gaijin Ōseto 2021	Akishika Shuzō
8,0	Nōguchi Honjōzō	Nōguchi Kenkyūjo
6,6	Tamagawa Yamahai (2023, '22, '21)	Kinoshita Shuzō
7,8	Shichihonyari Kinowa Kioke	Tomita Shuzō

→ AGED & MATURED SAKE
SELECTION AT THE BAR

LIQUID RICE

Minimal rice polishing, maximum rice expression

6,6	Shin 90	Tsuchida Shuzō
5,8	Katori 90	Terada Honke
6,4	Katori 90 Namagen	Terada Honke
5,8	Kirei 92	Kirei Shuzō
6,6	Kameman Genmai 100	Kameman

CONTINENTAL

European breweries making sake in their own way

6,8	Nama Genshu	Kura Wien
7,0	La Vague Genshu 2021	Larmes du Levant
6,8	Piuomeno	Reigen

SATURDAY, SUNDAY & MONDAY - FROM 17H