



SHAK  -BA

シャコウバ



Suntory  
Whisky  
since 1877

お1人様1ドリンク!  
**注意**

As we are an izakaya bar,  
please order minimum  
1 drink per customer



# 酒 は 本心を表す

SAKE WA HONSHIN WO ARAWASU

Alcohol (Sake) reveals  
true feelings.

In Japan, people tend to hide their true feelings. One of the reasons is that it is more important to keep the peace than say your own mind. This always holding in their feelings becomes stressful so alcohol is used, even in business, to let their true feelings out and no hard feelings later because it can't be helped. A manager would take out his/her staff members out of thoughtfulness for their mental health.

Also, if you want to get to know a new business associate, you take them out for drinks. It can also be a way to find out a person's true nature - whether they are violent or peaceful.

## 飲み物

# DRINKS MENU



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### BEER

<b>Asahi Super Dry</b> [ 330ml ]	10
<b>Beer Shandy - Sprite</b> [ 500ml ]	10
<b>Asahi Super Dry</b> [ 500ml ]	15
<b>Calpis Beer</b> [ 500ml ]	15

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### HIGHBALL / TARUHAİ

<b>Suntory Highball</b> [ Original ] [ Lemon ]	10
<b>Suntory Highball</b> [ Flavoured ] [ Yuzu / Lychee / Peach / Grape / Green Apple ]	11
<b>Taruhai ( Chuhai )</b> [ Original ] [ Lemon ]	10
<b>Taruhai ( Chuhai )</b> [ Flavoured ] [ Yuzu / Lychee / Peach / Grape / Green Apple ]	11

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### SAKE FIZZ

<b>Nigori Strawberry Fizz</b>	10
<b>Nigori Peach Fizz</b>	10
<b>Nigori Pineapple Fizz</b>	10
<b>Yuzu Fizz</b>	10
<b>Hebesu Fizz</b>	10
<b>Calpis Sake</b>	10

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### SAKE COCKTAILS

<b>Alice in the Wonderland</b> [ Vodka, Sake, Lemon juice, Sprite, Soda ]	15
<b>Geisha's Kiss</b> [ Sake, Calpis, Pomegranate, Cointreu ]	15



### SAKE CASK [ 750ml - LIMITED ]

<b>Peach Blossom Fizz</b>	<b>58</b>
[ Vodka, Sake, Peach, Lemon Juice, Angostura, Soda ]	
<b>Samurai Whisper</b>	<b>58</b>
[ Beer, Sake, Ginger Ale, Calpis, Lemongrass, Lime ]	

### SPARKLING SAKES

<b>Gokyo Sparkling Sake [ 300ml ]</b>	<b>48</b>
<b>Godai Yuzu Sparkling Sake [ 750ml ]</b>	<b>108</b>

### SHOCHU

<b>lichiko Mintou Kurobin ( Barley )</b>	<b>138</b>
<b>lichiko Special ( Barley )</b>	<b>168</b>

### WHISKY

<b>Kakubin Suntory Whisky</b>	<b>138</b>
<b>Monkey Shoulder</b>	<b>188</b>
<b>Chivas Mizunara</b>	<b>238</b>
<b>Glenfiddich 12</b>	<b>218</b>
<b>Glenfiddich 15</b>	<b>298</b>
<b>Balvenie 12</b>	<b>268</b>
<b>Balvenie 14</b>	<b>358</b>
<b>Hibiki Harmony</b>	<b>338</b>
<b>Yamazaki DR</b>	<b>388</b>
<b>Yamazaki 12</b>	<b>558</b>
<b>Hakushu DR</b>	<b>388</b>
<b>Hakushu 12</b>	<b>558</b>

### BRANDY

<b>Martell VSOP</b>	<b>228</b>
<b>Martell Cordon Bleu</b>	<b>488</b>

## SHOTS

10 /shot | 88 /12 shots

Mint Chocolate

Salted Caramel

Yuzu

Hebesu

Green Apple

Tequila

Tequila Rose

Fireball Whisky

Jagermister

Sour Plum [ 128 / bottle ]



## DARUMA SPECIAL SHOTS

Daruma Superbomb

48



## SHOTS

A shooter, or shot, is a small serving of spirits or a mixed drink typically consumed quickly, often in a single gulp.

### STRENGTH



## GIN

Roku	168
Two Birds: Pink Grapefruit & Pomegrante	168
Hendricks	188
Wa Gin	198
Kinobi	248

## VODKA

Two Birds: Passion Fruit & English Vodka	168
Haku	188

## TEQUILA

Kosmos Reposed Rosa (Pink)	528
Kosmos Anejo Christallino (Navy Blue)	538
Clase Azul Reposado	598

## CHAMPAGNE

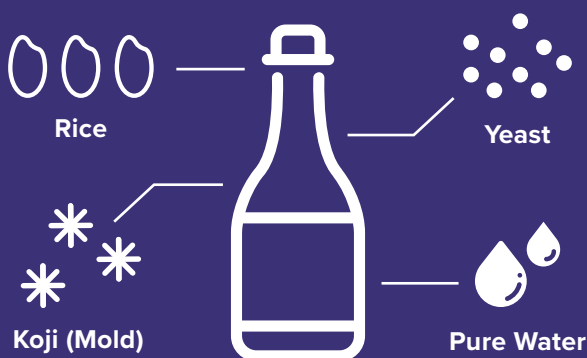
Gardet Champagne Brut Tradition NV	128
Perrier Jouet Grand Brut	218
Ruinart Blanc de Blancs	288
Dom Perignon ( 2013 )	488

# What is Sake?

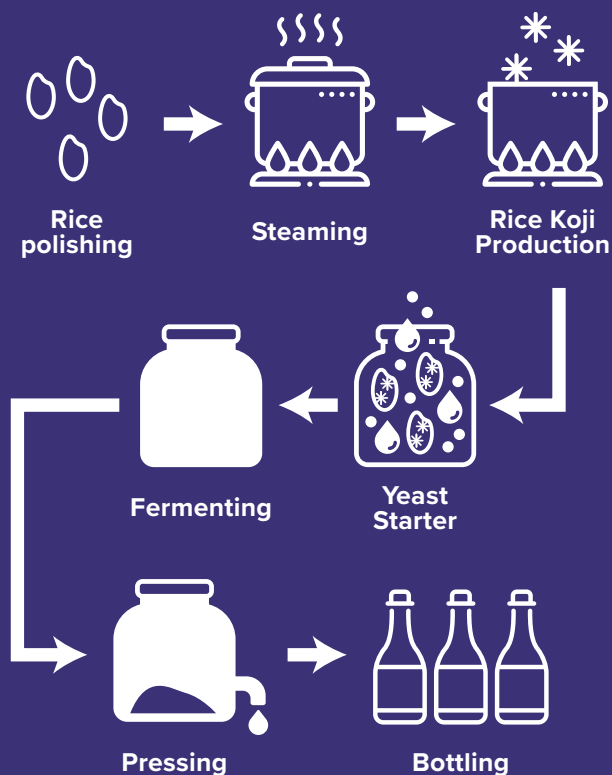
Sake, pronounced “sah-keh,” is a Japanese alcoholic beverage made from fermented rice. In Japan, sake is a general term for any alcoholic beverage, and what Westerners know as sake actually refers to “nihonshu,” the traditionally brewed and fermented drink.

Sake is a category of its own with a unique brewing process and over 10,000 variations.

## INGREDIENTS



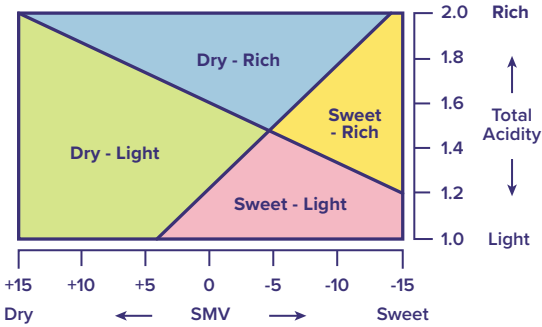
## MAKING PROCESS



# Sake Basics

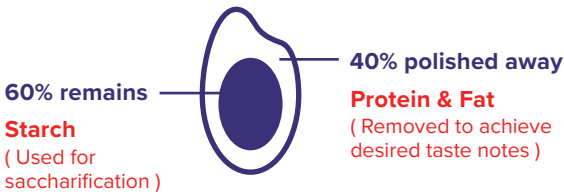
## What is SMV?

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 of determining sweet (辛口) versus dry (甘口) sake!



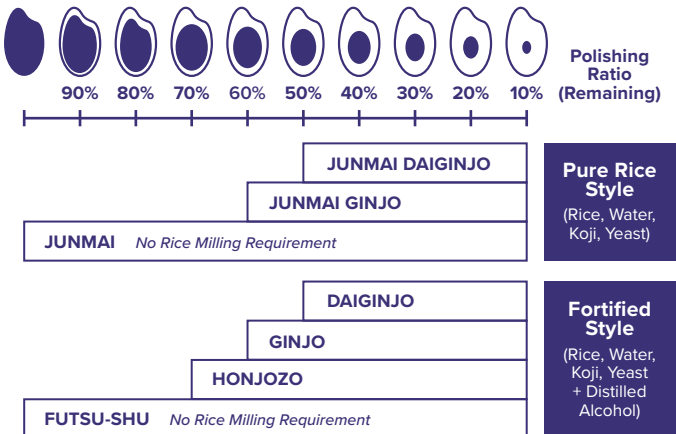
## What is the Rice Polishing Ratio?

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 Classifications are important to understand. They influence both the taste and price of the sake. This chart below outlines the major classifications of sake which are based on ingredients and rice milling rate:



酒

# JAPANESE SAKE

720ml

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## JUNMAI

### Sawanoi 88

Rice Polishing Ratio: 65% | SMV: 10 | Alc: 15%

Dry sake with light aroma that produces a soft texture when it first comes in contact with your tongue. Followed by a sharp dry finish when savour yet well-rounded on the palate after a few glass.

### Okunomatsu 98

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.

### Kimoto Murokanama 118

Rice Polishing Ratio: 59% | SMV: 3 | Alc: 15%

Shirakami Sansui is used as the water for preparation, using traditional kimoto method. bottled raw without being filtered and pasteurized.

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## TOKUBETSU JUNMAI

### Tomizu 88

Rice Polishing Ratio: 60% | SMV: -6.5 ~ -7.5 | Alc: 15.9%

The old-time sake making method is revived with modern technology. Using 20% more rice than ordinary sake making, this sake has a rich, juicy and surprising taste that you have never experienced.

### Kuniyoshi Natori 108

Rice Polishing Ratio: 55% | SMV: 9 | Alc: 15.9%

Smooth & Rich.

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## JUNMAI GINJO

### Tamano Hikari 98

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.

### Kamotsuru Itteki Nyukon 108

Rice Polishing Ratio: 60% | SMV: 3 | Alc: 16%

Light and Dry.

### Ginrei 108

Rice Polishing Ratio: 60% | SMV: -3 | Alc: 15%

Elegant aroma is harmonized with mild flavour of rice and expansive sweetness. Soft texture fine aftertaste.

## JUNMAI



Sawanoi



Okunomatsu



Kimoto  
Murokanama

## TOKUBETSU JUNMAI



Tomizu



Kuniyoshi  
Natori

## JUNMAI GINJO



Tamano  
Hikari



Kamotsuru  
Itteki Nyukon



Ginrei

## JUNMAI DAIGINJO



**Dassai 45**



**Homare**



**Zaku Impression  
Type N**



**Gokyo**



**Kotsuzumi  
Rojoh Hana**

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## JUNMAI DAIGINJO

### **Dassai 45** **128**

Rice Polishing Ratio: 50% | SMV: 3 | Alc: 16%

Chewy and full of body. Light honeydew aromas with the subtle sweetness of muscat grapes complemented by an undercurrent of crisp dryness.

### **Homare** **148**

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.

### **Zaku Impression Type N** **168**

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.

### **GoKyo** **188**

Rice Polishing Ratio: 40% | SMV: +4 ~ +5 | Alc: 15.9%

Flavourful type. Elegant fruity aroma. Expansive gentle sweetness and silky acidity with mild savoury flavours.

### **Kotsuzumi Rojoh Hana** **248**

Rice Polishing Ratio: 40% | SMV: 0 | Alc: 15%

This award winning Monde-selection sake produces a refreshing and sophisticated sweetness when savoured.

酒

# JAPANESE SAKE

1800ml

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## HONJOZO

### Hirataka Hitakami Karakuchi **198**

Rice Polishing Ratio: 60% | SMV: 6 | Alc: 16%

Light and Dry.

### Isojiman **268**

Rice Polishing Ratio: 65% | SMV: 5 | Alc: 16%

This is a pure texture play that carries very interesting flavors 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.

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## JUNMAI GINJO

### Jozen Mizuno Gotoshi **198**

Rice Polishing Ratio: 55% | SMV: 5 | Alc: 14.9%

Medium dry sake. Refreshing aroma of apple, grape and peach. Expansive savory flavor with soft texture and tart finish.

### Chogetsu **218**

Rice Polishing Ratio: 55% | SMV: 1 | Alc: 15%

Medium dry sake. Refreshing aroma of apple, grape and peach. Expansive savory flavor with soft texture and tart finish.

## HONJOZO



Hirataka Hitakami  
Karakuchi



Isojiman

## JUNMAI GINJO



Jozen Mizuno  
Gotoshi



Chogetsu

## JUNMAI DAIGINJO



**Kamoshibito  
Kuheiji**



**Tatenokawa**



**Onna Nakase**



**Dassai 39**



**Hyakumoku**

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## JUNMAI DAIGINJO

### Kamoshibito Kuheiji

238

Rice Polishing Ratio: 50% | SMV: 0 | Alc: 15%

A beautiful and elegant sake with complexity and energy, it has melon, pear, apple on the nose, with a hint of lychee, wood leaf, and Japanese cypress.

### Tatenokawa

248

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.

### Onna Nakase

248

Rice Polishing Ratio: 50% | SMV: 3 | Alc: 16.5%

Elegant and gentle aroma and a soft, clean and deep taste. Squeezed in the spring, bottled immediately, aged at low temperature for about half a year, and shipped in the fall.

### Dassai 39

278

Rice Polishing Ratio: 39% | SMV: 4 | Alc: 16%

An attractive and lavish nose reveals vivid notes of tropical, white blossom fruit and fresh apple, whilst the palate is delicate and textural, with a delicious umami depth and a fine dry finish.

### Hyakumoku

298

Rice Polishing Ratio: 39% | SMV: 0.5 | Alc: 15%

Brilliant in taste with an expansive fruity palette of elegant sweetness with lively acidity, it finishes refreshingly crisp.

ノンアルコール

# NON ALCOHOLIC

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## NON ALCOHOLIC

<b>Coke</b>	<b>8</b>
<b>Coke Light</b>	<b>8</b>
<b>Sprite</b>	<b>8</b>
<b>Ginger Ale</b>	<b>8</b>
<b>Tonic Water</b>	<b>8</b>
<b>Hojicha</b> [ Hot / Cold ]	<b>8</b>



