

さいこう

tasting menu

*17 course omakase that includes fresh seasonal fishes,
miyazaki a5 wagyu, and dessert*

120

さいこう

champagne & sparkling

750ml

lamberti	187ml 15
pol roger brut reserve NV	129
roederer collection 246	165
pol roger brut reserve NV (3L)	750
pierre trichet grand cru n/v	125
krug vintage brut (2011)	820
krug vintage brut (2004)	950
krug grande cuvee brut 172eme edition	350
piper-heidsieck rare millesime (2013)	350

white wine

750ml

far niente chardonnay (2023)	169
chateau-fuisse, pouilly-fuisse tete de cuvee (2022)	135
olivier leflaive, bourgogne aligote (2021)	90
egon muller, Riesling scharzhof (2020)	170
julian haart riesling, 1,000L (2025)	89
julian haart riesling, j.j kabinett (2025)	89
chablis 1er crus montee de tonerre (2022)	140
monthelie chardonnay (2015)	150
olivier leflaive chassagne Montrachet Houilleres (2023)	250
olivier leflaive Beaune Clos des Monnières (2022)	150
olivier leflaive Beaune Clos des Monnières (2018)	165
shafer chardonnay (2023)	170

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sake

junmai

	glass (3oz)	carafe (10oz)
tedorigawa yamahai <i>dry, sharp & smooth all in one</i>	17	49
nagurayama gekkyu <i>billowing junmai with a wisp of sweetness</i>	17	49
tamagawa time machine 1712 <i>brown sugar, black sesame, silky</i>	26	

ginjo

dewazakura izumi judan <i>a potent ginjo sake for martini fans, crisp and bone dry</i>	20	60
masumi shiro <i>smooth and gentle, lightly poised</i>	20	60
masumi hiyaoroshi (seasonal) <i>mild fruit aromas drift above the acidity, sweetness, and savory finish</i>	22	66
masumi arabashiri (seasonal) <i>smooth and balanced, lingering finish, a springtime delight</i>	20	60

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ginjogenshu

glass (3oz)

carafe (10oz)

kamoizumi red maple

20

60

unpasteurised, undiluted and aged two years at 5°C. rich, satisfying flavour that improves with age

seitoku

22

66

a light genshu, with clarity and balance

yuki no bosha

21

63

hints of anise on the nose; mango and strawberry on the palate, finishing with a white pepper spice

daiginjo

dassai 39

22

66

skillfully balanced, high acidity, creamy texture

akitabare

23

69

light and fragrant, supple and smooth

wakatake

25

70

dry smooth

tedorigawa chrysanthemum meadow

25

70

creamy, soft, velvety

masumi sanku

26

72

fresh and fragrant with notes of peach and anise

yuzu sakari

17

sweet and sour, refreshing

umeshu

19

Tart, sweet, and piquant

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junmai

bottle (720ml)

taiheikai tokubetsu

110

abundant but balanced fruit offset by light nuttiness and earthiness

bottle (360ml)

tamagawa time machine 1712

75

brown sugar, black sesame, silky

ginjo

bottle (300ml)

dewazakura sarasara nigori (seasonal)

55

a faint touch of sweetness at first sip, icy clean clarity through to the finish

bottle (720ml)

masumi hiyaoroshi (seasonal)

130

mild fruit aromas drift above the acidity, sweetness, and savory finish

masumi arabashiri (seasonal)

120

smooth and balanced, lingering finish, a springtime delight

sparkling

dewazakura awa

180

crisp with a wisp to sweetness, romantic and delightful

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daiginjo

bottle (720ml)

dassai blue 50 nigori

bottle (375ml) 55

a creamy, silky texture with a delicate sweetness

koshi no kanbai

120

*firmly balanced, with a rich yet transparently clear flavor profile,
ethereal and delicate in keeping with the shizuku method*

dassai blue 35

110

white peaches and ripe papayas with a soft, sweet fragrance

dassai blue 23 nama

158

*aromas of lemon brulee, vanilla honeysuckle transform into full-bodied
pineapple, pear and hazelnut with a sweet lemon and kiwi finish*

dassai 23

165

aroma, honey-esque sweetness

dassai beyond

850

*gentle pear, citrus, rhubarb, and wild rose notes,
all braided up in silky, elegant layers*

sohomare

160

incisive taste, supple body, subdued aroma

hakkaisan yukimuro 8yr aged

210

complex layers flavor while still being very light and clean

shichi hon yari

bottle (500ml) 190

*ethereal and delicate in keeping with the shizuku (free run) method,
but showing shichi hon yari's style with toasty notes of brown butter.*

masumi sanku

155

fresh and fragrant with notes of peach and anise

wakatake

140

dry smooth

masumi yumedono

340

*lovely white peach aroma, then a flavor concerto that glides to
a luxurious finish*

さいこう

beer

asahi draft	10
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soft drink

bottled water (saratoga)	10
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sparkling water (saratoga)	10
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yuzu soda	10
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hot green tea	3
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