

# 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 171eme edition	290
piper-heidsieck rare millesime (2013)	300

750ml

## *white wine*

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
chablis 1er crus montee de tonerre (2022)	140
monthelie chardonnay (2015)	150
olivier leflaive chassagne Montrachet Houilleres (2023)	230
olivier leflaive Beaune Clos des Monnières (2022)	150

# さいこう

## sake

### junmai

	glass (3oz)	carafe (10oz)
tedorigawa yamahai <i>dry, sharp &amp; smooth all in one</i>	16	41
nagurayama gekkyu <i>billowing junmai with a wisp of sweetness</i>	16	41
tamagawa time machine 1712 <i>brown sugar, black sesame, silky</i>	23	

### ginjo

dewazakura izumi judan <i>a potent ginjo sake for martini fans, crisp and bone dry</i>	19	55
masumi shiro <i>smooth and gentle, lightly poised</i>	19	55
masumi hiyaoroshi (seasonal) <i>mild fruit aromas drift above the acidity, sweetness, and savory finish</i>	22	57

# さいこう

## *ginjogenshu*

*glass (3oz)*

*carafe (10oz)*

kamoizumi red maple

20

59

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

seitoku

20

59

*a light genshu, with clarity and balance*

yuki no bosha

21

59

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

## *daiginjo*

dassai 39

22

59

*skillfully balanced, high acidity, creamy texture*

akitabare

23

61

*light and fragrant, supple and smooth*

wakatake

25

65

*dry smooth*

tedorigawa chrysanthemum meadow

25

65

*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*

# さいこう

## *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 (720ml)

**dewazakura sarasara nigori (seasonal)**

120

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

**masumi hiyaoroshi (seasonal)**

125

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

## *sparkling*

**dewazakura awa**

180

*crisp with a wisp to sweetness, romantic and delightful*

# さいこう

<b>daiginjo</b>	bottle (720ml)	
<b>dassai 45 nigori</b> <i>unfiltered balanced sweetness, bright and juicy</i>	bottle (300ml)	48
<b>koshi no kanbai</b> <i>firmly balanced, with a rich yet transparently clear flavor profile, ethereal and delicate in keeping with the shizuku method</i>		120
<b>dassai blue 35</b> <i>white peaches and ripe papayas with a soft, sweet fragrance</i>		110
<b>dassai blue 23 nama</b> <i>aromas of lemon brulee, vanilla honeysuckle transform into full-bodied pineapple, pear and hazelnut with a sweet lemon and kiwi finish</i>		158
<b>dassai 23</b> <i>aroma, honey-esque sweetness</i>		165
<b>dassai beyond</b> <i>gentle pear, citrus, rhubarb, and wild rose notes, all braided up in silky, elegant layers</i>		850
<b>sohomare</b> <i>incisive taste, supple body, subdued aroma</i>		160
<b>hakkaisan yukimuro 8yr aged</b> <i>complex layers flavor while still being very light and clean</i>		210
<b>shichi hon yari</b> <i>ethereal and delicate in keeping with the shizuku (free run) method, but showing shichi hon yari's style with toasty notes of brown butter.</i>	bottle (500ml)	190
<b>masumi sanku</b> <i>fresh and fragrant with notes of peach and anise</i>		155
<b>wakatake</b> <i>dry smooth</i>		140
<b>masumi yumedono</b> <i>lovely white peach aroma, then a flavor concerto that glides to a luxurious finish</i>		340

# さいこう

## *beer*

asahi draft 10

## *soft drink*

bottled water (saratoga) 10

sparkling water (saratoga) 10

yuzu soda 10

hot green tea 3