

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 244	165
pol roger brut reserve NV (3L)	750
valentine leflaive, extra brut blanc de blancs cv 18 30 (nv)	128
krug vintage brut (2011)	820
krug vintage brut (2004)	950
krug grande cuvee brut 171eme edition	290

750ml

white wine

far niente chardonnay (2023)	169
chateau-fuisse, pouilly-fuisse tete de cuvee (2022) olivier	135
leflaive, bourgogne aligote (2021)	90
egon muller, Riesling scharzhof (2020)	170
domaine de virvane Chablis 1er crus montee de tonerre (2022)	140
monthelie chardonnay (2015)	150
olivier leflaive chassagne Montrachet Houilleres (2022)	230

red wine

750ml

domaine de la madone Fleurie 1889 gamay (2019)	140
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さいこう

sake

junmai

tedorigawa yamahai

dry, sharp & smooth all in one

glass (3oz)

16

carafe (10oz)

41

nagurayama gekkyu

billowing junmai with a wisp of sweetness

16

41

tamagawa time machine 1712

brown sugar, black sesame, silky

23

ginjo

dewazakura izumi judan

a potent ginjo sake for martini fans, crisp and bone dry

19

50

masumi shiro

smooth and gentle, lightly poised

19

50

masumi hiyaoroshi (seasonal)

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

22

57

さいこう

ginjogenshu

glass (3oz)

carafe (10oz)

kamoizumi red maple

19

59

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

seitoku

19

50

a light genshu, with clarity and balance

yuki no bosha

21

57

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

daiginjo

dassai 39

21

55

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

25

72

fresh and fragrant with notes of peach and anise

yuzu sakari

15

sweet and sour, refreshing

umeshu

15

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

さいこう

daiginjo

bottle (720ml)

dassai 45 nigori

bottle (300ml) 48

unfiltered balanced sweetness, bright and juicy

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, supply 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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