

Japan's tradition of sake

Sake is more than just a drink – it is a cultural treasure that has been deeply rooted in Japanese history for centuries.
Made from just a few ingredients – rice, water, yeast and koji, a special fermentation starter – sake offers an impressive variety of flavour profiles. Whether dry and elegant, fruity and floral, or full-bodied and robust, sake offers the perfect nuance for every occasion and palate. Enjoy a taste of Japan in its purest form – warm, cold or at the perfect temperature, just as you like it.

FUGU

SAKE

Sake Kameman Genmai 4 cl 8.00 €

This sake impresses with a deep, nutty note and a gentle sweetness reminiscent of roasted grains and ripe cereals. Its complex texture is complemented by a subtle umami warmth that brings out the natural character of the whole-grain rice. A light hint of caramel and subtle spices round off the flavour.

Fukuji YuzuSake 4 cl 8.00 €

Fukuji Yuzusake opens with a lively aroma of fresh yuzu – a Japanese citrus fruit that entices with its blend of lemon, mandarin and grapefruit. On the palate, fruity and tangy notes unfold, accompanied by a delicate sweetness that harmoniously balances the light acidity.

UrakaSumi Tautropfen 4 cl 8.00 €

With its crisp and mild character, the 'Tautropfen' evokes the refreshing purity of morning dew. The flavours open with delicate notes of fresh apples and a hint of pear, accompanied by a subtle sweetness that is elegantly interwoven with a soft, umami depth.

HeavenSake Junmai 12 4 cl 8.00 €

On the nose, aromas of green apple, white grapes and a hint of citrus emerge. On the palate, a light sweetness unfolds, paired with gentle acidity and a creamy texture.

Served cold or warm, as desired.

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