

# 草木

## Sake Menu

### **TSUKI sake 125ml**

**10**

Tsuki meaning 'moon', is a silky, smooth and dryer style Junmai. Naturally cloudy, it is a layered and complex sipper.

Notes of orchard fruits, vanilla bean, and warming chestnut.

Beautifully paired with ginger, coconut curry and white chocolate.

### **Sora sake btl 375ml**

**28**

Sora or 'sky' is a lightly crisp and aromatic sake, from the Honjozo region. A lovely savoury sipper, with a clean finish.

Notes of apricot, almond and shiitake.

Perfectly paired with noodle and mushroom dishes.

Sora is a **zero-waste** sake, distilled with alcohol from refermented sake Kuso.

### **KUMO sake BTL 375ML**

**32**

Meaning 'cloudy', Kumo is a take on the classic cloudy Junami. Rich and smooth, this premium sake is tropical and fruity with bold acidity and a savoury finish.

Paired well with spicy curry, fried tempura, and ice cream.

### **KAze sake BTL 375ML**

**31**

Kaze, meaning 'wind', is a bright, fruity, and luxurious Junmai Ginjo sake. Brewed very slowly, Kaze is a complex yet wonderfully smooth and indulgent sake. Easy drinking and enjoyed with or without food.

Notes of honeydew and lychee

Paired with most sweet and or savoury foods.

### **Hana sake BTL 375ML**

**24**

Fresh and ripe Hana - 'flower'- is a fruity plum sake. With no added sugar or alcohol, Hana sake is enjoyed chilled over ice as an aperitif or paired well with any dessert.