

魚

紫

SUSHI MURASAKI

SAKE LIST

あさ開 純米 (岩手県) <i>Asabiraki Junmai Sake (Iwate)</i> Brewed using rice and water from Iwate, this junmai sake shows off its clean, mild flavor and fruity nose.	300 ml	+ 2	\$ 32
大阪屋 長兵衛 大吟醸 (兵庫県) <i>Ozeki Osakaya Chobei Daiginjyo Sake (Hyogo)</i> A sophisticated sake that flows irresistibly over the tongue. It is round and silky on the palate with an abundance of ripe fruit flavors.	300 ml	+ 4	\$ 50
山田錦 特別純米 (兵庫県) <i>Ozeki Yamadanishiki Tokubetsu Junmai (Hyogo)</i> Boasting a gorgeous fragrance of Yamadanishiki rice, it is elegant and crisp with a beautiful finish.	720 ml	+ 3	\$ 78
奥能登の白菊 純米吟醸 (石川) <i>Shiragiku Junmai Ginjyo Sake (Ishikawa)</i> A pure and light sake with a calming aroma and dry finish. It evokes the image of soft rice as you savor it.	720 ml	- 4	\$ 138
小左衛門 純米大吟醸 (長野) <i>Kozaemon Junmai Daiginjyo (Nagano)</i> This remarkably delicate sake has a clear taste with an underlying richness that evokes the natural, elegant aroma of rice.	720 ml	+ 3	\$ 250
奥の松 純米大吟醸 (福島) <i>Okunomatsu Junmai Daiginjyo (Fukushima)</i> A gentle impression in the mouth is followed by a sharp, bright flavor and floral scent.	720 ml	+ 1	\$ 168

山丹正宗 大吟醸 (愛媛)

Yamatan Masamune Daiginjyo (Ehime)

This sake is slightly dry with a crisp, mineral rich flavor and a clean finish

720 ml

+ 5

\$ 198

楯野川(山形県)

Tatenokawa Junmai Daiginjyo Seiryu (Yamagata)

Light , moderate , clear character type of sake.Polished to 50%.Fresh fruits , citrusy with sweet candies on the nose.Very gentle , quiet ending.

720 ml

+ 3

\$ 118

雅山流大吟醸 (山形県)

Gasanyuu Kisaragi Daiginjyo (Yamagata)

Made from Miyamanishiki rice. Appealing , gorgeous notes of flower bouquet and green .Full body with prominent flavor .

720 ml

+ 3

\$ 148

獺祭 50 (山口県)

Dassai Junmai Daiginjyo 50 (Yamaguchi)

Light , balanced , clean and easy drinking , this sake is a start .Taste sweet stone fruit , light ginger . A pretty awesome Daiginjyo.

720 ml

+ 3

\$ 138

十四代 (山形県)

Jyuyondai (Yamagata)

*PLEASE REFER TO THE STAFF .

ゆず梅酒

Yuzu Umeshu

500 ml

\$ 65

梅酒

Umeshu

720 ml

\$98



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WINE LIST

RED

LES JAMELLES (FRANCE)

\$ 70

carbinet sauvignon Les Jamelles has aromas of red fruits (blackcurrants , strawberries) together with a light fresh vegetal note (green pepper), spicy scents (cinnamon , mint , honey) and subtle woody notes on the finish (cedar, oak , walnuts) . This is an elegant and complex wine , long and velvety on the palate , with well balance tannins.

LES OBRIERS DE LA PEIRA (FRANCE)

\$ 130

la peira is a small 11.4 hectare domain located in the well drained limestone gravels of Les Terrasses du Larzac , at Saint Saturnin in the Herault department in Languedoc . The wines are made by Jeremie Depierre and the consultant oenologist is Claude Gros , who consults to many of the region top producers. Wine making is done with a light touch so only a small propotion of new 500 and 600l barrels for the cuvess containing Syrah and Mourvedre , with the Carignan and Cinsault cuvess being aged in tank or larger oak .

WHITE

MARU

\$ 80

Blend of Sylvaner , Riesling & Muscat

Nose : Expressive nd fine nose of yellow fruits followed by notes of spring flowers and tree blossom.

Taste : The entry is aromatic , yet the wine by dry with refreshing acidity, a nice harmonious finish.

CHAMPAGNE

Veuve Clicquot

\$ 168

<i>Champagne Brut Grand Cru</i> <i>100% Chardonnay</i>	<i>\$ 268</i>
<i>Dom Perignon 2005</i>	<i>\$ 350</i>
<i>ARMAND DE BRIGNAC Brut Gold</i> <i>40% chardonnay , 40% Pinot Noir , 20% Pinot Meunier</i>	<i>\$ 868</i>
<i>ARMAND DE BRIGNAC Brut Rose</i> <i>50% Pinot Noir , 40% Pinot Meunier , 10% chardonnay</i>	<i>\$ 1388</i>