

Sake :

Sake is an alcoholic beverage of Japanese origin that is made from fermented rice.

Cold Frosty Ozeki range

Alcohol: 14.5%

Characteristics: It is a dry sake with a refreshing fruity flavor and tastes best

when served chilled. This is an excellent choice for first time sake drinkers due to its lower alcohol content and smooth taste. It pairs very well with sushi and sashimi dishes

Served: Chilled

Flavour Available: We have different flavors available at different sizes.

Bottle (180ml) - £4.80 (Flavor: Dry & Smooth)

Bottle (330ml) - £9.00 (3 Flavors: Dry; Sweet; or Strong)

Bottle (750ml) - £12.50 (Flavor: Strong; or Dry)

Sake bomb—a bottle of beer of your choice and a shot of sake: £4.50

Warm Ozeki Sake

Alcohol: 16%

Flavor: Well-balanced

Characteristics: Ozeki Premium Junmai is the traditional style sake that you can enjoy anyway you would like with Sashimi, Sushi & Tempura.

This sake is dry and delicate on the palate with a full-bodied flavor and well-balanced aroma.

Let it warm you in the winter and cool you in the summer!

Served: Warm

Small bottle (150ml): £4.80

Medium bottle (330ml) - £9.00

Large bottle (750ml): £12.50

Note: Water is one of the important ingredients for making good sake. Our sake is produced in rigid restrictions are observed for the concentrations of certain chemical substances which can affect the taste and quality of sake. The water used is almost always groundwater or well water

Shochu

Shochu is a Japanese distilled beverage. It is typically distilled from barley or rice. Shochu should not be confused with sake, a brewed rice wine. Its taste is usually far less fruity and depends strongly on the nature of the starch used in the distilling process.

Ginza No Suzume:

Distillation: Single

Alcohol: 25%

Ingredients: Barley/Barley Koji

Koji: Kuro

Distiller: Yatsushika Shuzo

Origin: Oita

Bottle (150ml) - £6.00

Served as mixers: £4.50 a glass/ £8 per 700ml pitcher (2-3 servings)

Ginza No Suzume is the Shochu we served at Sumo. It is a little cutie bottle of barley shochu from Oita prefecture. Originally, Yatsushika is a sake brewer. Using their knowledge of brewing and distilling, Ginza No Suzume become a new type of barley shochu with its appropriate elegance. It has a soft fragrance, a light touch on a palate and well rounded flavour. Recommended for anyone to try shochu for the first time.

There are many ways to enjoy sho chu, according to season or personal taste:

Neat on its own with nothing added.- £8.00 a bottle

On the rocks, i.e., mixed with ice - £8.00 a bottle (150ml)

Diluted with room temperature or hot water as mizuwari- £8 a pitcher (650ml) with hot water or bottled water

mixed with fruit juice, honey green tea or soda as chuhai - £4 a glass/ £8 per 700ml pitcher (2-3 servings)

Note:

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