



At Yukinoya, culinary traditions of Japan shine in every dish. From organic meats and sustainably caught fish to regeneratively farmed local rice and vegetables, only the finest ingredients find their way onto the menu to create contemporary dishes that blend Japanese finesse with Thai boldness in a perfect dance of flavours.

Choose from delectable sushi and sashimi, matched to the complex mouthfeel of sake from our expansive collection, or experience the island's only live teppanyaki show to fully appreciate the craftsmanship that goes into each dish.

“In the harmony of flavours, we find the essence of life.”

SAKE

Sake, also known as rice wine, is Japan's national drink and holds significant value in Japanese social culture. Revered for its rich and complex flavors, sake has gained popularity worldwide. When enjoyed in moderation, it also offers various nutritional benefits, making it an art form in its own right.

Japan's diverse landscapes and regions contribute to the unique characteristics of its sake, as different waters, rice qualities, and brewing techniques define the local varieties. Below is a quick guide to help you find your ideal sake for the evening:

Daiginjo: Made from rice milled to 50% or less of its original size (with 50% or more of the grain removed), Daiginjo is considered the purest, most complex, and fragrant style of sake. A small amount of alcohol is added during fermentation. Junmai Daiginjo is a variant with no added alcohol, offering an even more refined taste.

Ginjo: Produced from rice milled to 60% or less of its original size (removing 40% of the grain), Ginjo is known for its complexity and delicate aromas. Like Daiginjo, a small amount of alcohol is added during fermentation. Junmai Ginjo is a non-alcohol-added version, and is more aromatic and nuanced compared to Junmai and Honjozo.

Junmai: This sake is made from rice milled to 70% or less of its original size (removing 30% of the grain). Junmai is brewed using only rice, water, yeast, and koji, with no added alcohol. It typically has a fuller flavor and richer texture compared to other styles.

Honjozo: Similar to Junmai, Honjozo is made from rice milled to 70% or less of its original size. However, a small amount of alcohol is added during fermentation, resulting in a sake that is lighter and more aromatic than Junmai.

SAKE

TAMAGAWA Junmai Ginjo Iwai

Region: Kyoto **Alcohol Level:** 16-17%

Recommended Serving Temperature:

Room temperature or slightly warmed.

Tasting Profile: This full-bodied, intense sake complements Western cuisine beautifully. It offers a bright citrusy freshness with subtle hints of nuts.

By Bottle: 720ml THB 3,200

By Glass 90ml THB 590

By Carafe 180ml THB 1,100



BORN Tsuya Nakadori Junmai-Daiginjo

Region: Fukui **Alcohol Level:** 15%

Recommended Serving Temperature:

Chilled or at room temperature.

Tasting Profile: This sake offers a mild, smooth aftertaste with a long, lingering finish. More delicate and nuanced than other sakes, it pairs beautifully with sushi.

By Bottle: 720ml THB 3,600



SAKE

KOTSUZUMI Rojoh Hana Ari Tohka

Region: Ogawa **Alcohol Level:** 16%

Recommended Serving Temperature:
Chilled or at room temperature.

Tasting Profile: The subtle flavours brought out by Ogawa No. 10 yeast highlight the natural sweetness of the rice, making this sake approachable and enjoyable for beginners.

By Bottle: 720ml THB 3,300



SHICHIKEN Yama no kasumi Sparkling-sake

Region: Chiba **Alcohol Level:** 15%

Recommended Serving Temperature:
Chilled best, room temperature OK.

Tasting Profile: A richly flavoured, slightly cloudy sparkling sake. The sweetness and mild acidity from the koji, combined with the fruity aroma of Ginjo, are enhanced by leaving the ori (sediment) intact.

By Bottle: 720ml THB 2,900

