

Osaka Bar Drink Menu

ドリンクメニュー

Beer

Suntory Premium MALTS on tap	8.7
Asahi Super Dry 334ml	7.8
Orion Beer 334ml bottle (Japanese lager brewed in Okinawa, Japan)	7.5
Kirin Megum BLACK CAN 355ml	8
James Boag's Premium	7.8
Cascade Premium Light	6

Suntory KAKU Bin Highball

Highball (Suntory KAKU Bin) ハイボール 角瓶	Standard 9 Strong 10.5
Ginger Highball ジンジャーハイボール	10
Very BERRY Highball (Frozen Mix Berry & Hib=ghball) ベリーベリーハイボール (果実氷ミックスベリー)	10.5

Chu-Hi

Fruit Chu-Hi フルーツ生絞りチューハイ (s/w squeezed Fresh Lemon, Lime, Kiwi, Grape fruit)	9.5
Oolong-Hi ウーロンハイ	11
Green Tea-Hi 緑茶ハイ	9.5

Wiskey

Suntory HAKUSHU 12yr サントリー白州 12年

45ml

Bottle

30

400

Suntory YAMAZAKI 12yr サントリー山崎12年

36

500

Suntory KAKU 角

8.8

110

Shochu

Aka Kirishima 赤霧島 1.8L

90ml

Bottle

14

230

Dabada Hiburi ダバダ火振 1.8L

18

300

Aka Enma 赤閻魔 720ml

12

88

Umeshu

Nakano 中野

Rock

Bottle

10.5

80

Choya Kokuto チョーヤ黒糖

11.5

82

Choya Umesh-Soda チョーヤ梅酒ソーダ 250ml

10

YUZUshu

Ippin YUZU-shu (Rock)

9

YUZU-shu Soda

9.5

Wine / Sparkling

VILLA SANDI PROSECCO, D.O.C., Italy

750ml 41

Wine / White

Baby Doll Sauvignon Blanc, Marlborough N.Z

750ml 34 Glass 8.3

Highgate Chardonnay, Hunter Valley NSW

750ml 35 Glass 8.3

Christmont Riesling, King Valley VIC

750ml 36 Glass 8.3

Wine / Rose

Dandelion Rose, Barossa SA

750ml 41 Glass 8.7

Wine / Red

Bottle Tree Cabernet Merlot, Margaret River WA

750ml 32 Glass 8

Dandelion Shiraz, Barossa SA

750ml 45 Glass 9.5

Logan Weemala Pinot Noir, Orange NSW

750ml 37 Glass 8.5

Osaka Bar SAKE Cocktail

酒カクテル

ALL \$10

SAMURAI Rock

Sake, Lime Juice, Fresh Lime

served by Rock Glass 120ml

Plum Vin Chaud

(Warm Cocktail)

Plum Wine, Red Wine, Lemon Juice,

Honey, Orange Juice

served by Irish Coffee Glass 160ml

Red SUN / HOT Red SUN

Sake, Tomato Juice, Lemon,

Tabasco for HOT Red SUN

served by pilsner 250ml

Lady Killer

Sake, Cranberry Juice

served by Wine Glass 150ml

Snow Princess

YUZU Sake, Calpis, Soda water

served by Sparkling Wine Glass 170ml

IPPIN Ramune

IPPIN Sake, Ramune

served by Sparkling Wine Glass 170ml

Soft Drink、Tea..

Osaka Bar SAKE BOOK



www.kissjennyphotography.com

Reviewed by Osaka Bar's very own International Kikisakeshi (Sake Sommelier), Peter Gibson



Bottle: \$80 300ml: \$40 150ml: \$25

Dassai 39 Otter's Festival Junmai Dai-Ginjo

獺祭 純米大吟醸 39

Fast becoming one of the best known breweries. Dassai's 39 is amongst it's finest. Dassai from Yamaguchi Prefecture pride themselves on a combination of tradition and technology. Here they use Yamada Nishiki rice which is the most popular sake rice due mainly for it's versatility allowing the brewer to achieve his goals. This rice milled down to a mere 39% to create a very balanced, soft and delicate sake which is also fragrant.

最高の酒米といわれる山田錦を39%まで磨いて醸した純米大吟醸。きれいで新鮮な味と柔らかで繊細な香りが絶妙なバランスを保っています。華やかな上立ち香と口に含んだときに見せる蜂蜜のようなきれいな甘み。飲み込んだ後の長い余韻。これぞ辛口純米大吟醸。

720ml 山口岩國 Iwakuni Yamaguchi

SMV: +6.0

Chilled Natural Hot





Bottle 1.8L : \$120

Imperial Demesne

Junmai Dai-Ginjo

天領 岐阜九蔵

Could be translated as Shogun's control. Born in Gifu Prefecture featuring a rice not often used in sake. The Hidahomare rice produces a lighter sake typical of Junmai Daiginjo but slightly drier to the palate. Using 100% natural spring water from 30m below the mountains of Hidaka gives a clear, crisp finish.

飛騨の酒造好適米「ひだほまれ」を使用。仕込み水は、飛騨山脈の地下水を地下30mから汲み上げた天然水100%。日本でもトップクラスの超軟水で醸した純米大吟醸は、透明感、柔らかさ、米の旨味が見事に表現されています。

1.8L 岐阜 Gifu

SMV: +3.0

Chilled Natural Hot





Ippin - One and Only - Junmai 一品 純米

Twelve generations of the Yoshikoubo family have been brewing in Ibaraki Prefecture north of Tokyo since 1790. They have perfected a sake here.

Very popular in Australia this is an easy & smooth drinking sake. Carefully brewed it is natural and fresh.

There is a light acidic taint to the flavour that the Japanese describe as UMAMI or the fifth category of taste. Smell first! Is there a hint of banana?

一品純米酒は旨味（アミノ酸）と酸度が非常に高いお酒です。日本食特有のダシ成分に美味しくマッチし、より料理の旨味を引き出します。ワイン用語でOFF DRYといい、最初はスムーズ、数秒後に酸味が感じられる辛口のお酒です。

720ml 水戸茨城 Mito Ibaraki

SMV +5.0

Chilled Natural Hot



Bottle: \$42 300ml: \$19 150ml: \$11



Bottle: \$47 300ml: \$24 150ml: \$14

Shingetsu - God of the Moon - Kimoto Junmai

生酴純米 太平山 神月

The KIMOTO method stretches back some seven hundred years. The classic picture of brewers mashing the rice mash with long wooden poles to produce the yeast starter gives Shingetsu an earthier and deeper taste. Akita in Northern Japan is known for it's traditional sakes and the brewer, Taiheizan uses a miyama-nishiki rice to enhance the bolder yet not over the top style.

秋田の地酒。太平山伝統の生もとで醸じた至極の逸品。使用米は美山錦。米、麴、酵母など造りの基本は従来の生もとに準じるものの、その味わいは澄んだ青空のような透明感に溢れています。スツキリとしたキレに、ほのかに甘い米の旨みのある晩酌酒。やや辛口。

720ml 秋田 Akita
SMV +3.0

Chilled Natural Hot





Kuroishi BLACK BULL

Junmai

黒牛 純米

One of the most versatile sakes on our list with subtle taste changes depending on the temperature served.

Served chilled it offers lightness and is quite fresh, then lightly warmed it shows some more body and depth. It has a soft aroma but surprises with a fuller volume and wide taste.

Ironically The "Bull" matches beautifully with Salmon, Grilled fish, BBQ & Hot Pot.

黒牛純米酒はやわらかい香りで、米の旨味を引き出した幅のある味わい。旨口の食中酒タイプです。

どっしりとしたお食事、例えば焼き鳥、バーベキュー、焼き魚、鍋料理などによく合い、お召し上がりも、冷から常温、ぬる燗まで、その温度に応じた味わいを楽しめる幅広いお酒です。

720ml 和歌山 Wakayama

SMV: 0

Chilled Natural Warm

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Bottle: \$55 300ml: \$26 150ml: \$15



Sansui - Water of The Mountain - Tokubetsu Junmai - 山水 特別純米

Nearly 80% of sake is water and we use up to 30 times the weight of the rice in water to produce premium sake. So water is key. Chilled this is clean and smooth. Try in a wine glass as the "nose" opens up and allows the sake to become a little drier. Enjoy this award winning sake brewed since 1789 by Oimatsu Brewery in Oita on the Eastern coast of Kyushu island.

『特別純米酒 山水』は、創業1789年の蔵元・老松酒造の伝承された技に、盆地特有の厳寒な気候と清冽な伏流水で仕込み、しっかりとしたふくらみのある味わい、すっきりとしたキレのある味覚を醸し出しています。冷やしてもお燗でも楽しめる逸品です。2008モンドセレクション金メダル受賞。

Bottle: \$40 300ml: \$21 150ml: \$13

720ml 大分 Oita

SMV +1

Chilled Natural Warm





Tengumai -Dance of the Demon- Yamahai-jikomi Junmai

天狗舞 山麴仕込純米酒

The first thing you will notice is a richer golden colour. This will indicate the Yamahai style of brewing which is laboriously long and instead of adding some lactic acid to kick things along they wait for it to occur naturally. Add to this that the sake is matured in tank for twelve months instead of the normal six and you will find a nuttier and gamier style of sake compared to others. Best at room temperature it is not really a "beginner's sake". A Gold Medal winner at the 2011 International Wine Challenge this "solid" sake uses Gohhyakumangoku rice and is brewed in Ishikawa.

ロンドンで開催された2011.IWC(インターナショナル・ワイン・チャレンジ)純米酒部門でトワイ(Goldメダル受賞酒中の最高位)を獲得しました。純米酒・山麴造りの代名詞とも言われる天狗舞の看板商品です。山麴仕込み特有の濃厚な香味と酸味の調和がとれた個性豊かな純米酒です。濃い山吹色は目も楽しませてくれます。長年愛され続けている、ロングセラーの純米酒。口に含んだその瞬間から、米本来の甘みや旨みが楽しめます。やや辛口のお酒。

720ml 石川 Ishikawa

SMV: +3.0

Chilled Natural Hot



Bottle: \$70 300ml: \$36 150ml: \$20



Chiyomusubi - 1000 Everlasting Ties

Junmai Ginjo

千代むすび 純米吟醸

This brewery from Tottori Prefecture on the Japan Sea has been making beautiful sake since 1863. There is a real harmony in Chiyomusubi which is fruity, elegant but still with a rich aroma. Being a Junmai Ginjo it is typically smooth with a slight acidic finish. It matches well with lighter Japanese dishes and is excellent chilled or at room temperature.

華やかさとふくよかさが調和した香りがします。なめらかな味と酸味が心地良く、とてもすっきりした辛口のお酒です。
少し冷やして、または常温で、タコの酢の物や豆腐、焼き鳥、大根の煮物などと一緒に食中にお召し上がり下さい。

720ml 鳥取 Tottori

SMV: +5.0

Chilled Natural Warm



Bottle: \$44 300ml: \$22 150ml: \$14

Sekkara - SUPER DRY

Junmai

みむろ杉 切辛 純米



The Sake Meter Value on Sekkara is a +9 for a reason. Very sharp and dry right from the "get go". Utsuyubakaze rice is somewhat rare in sake and with the milling rate only to 65% leaves some of the fats & proteins around the heart of the rice to give it that body & flavour. Beautiful with Oysters, Eggplant, Takoyaki & Tonpei.

奈良県に古来から伝わる幻の酒米「露葉風」を使用。米、水、製法と地元奈良にこだわった、日本酒度+9の辛口純米酒。

口に含むと米の旨みが広がった後に透明感のある辛さが際立ち、その辛さの余韻が楽しめる食中酒です。生牡蠣、茄子田楽、大根の煮物、たこ焼きやトンペイ焼きなどとよく合います。

720ml 奈良 Nara

SMV: +9.0

Chilled Natural Hot



Bottle: \$65 300ml: \$30 150ml: \$18

KOHARU Tokubetsu Junmai 胡春 特別純米



Bottle: \$57 300ml: \$28 150ml: \$16

This is a beautiful soft & silky sake from the island of Shikoku and Tokushima Prefecture. The brewery is a relative newcomer since opening in 1955 and Koharu displays all that is good about the recent developments in sake production. It is just a really pleasing and enjoyable sake. Light, refreshing and I have had people mistake it for wine. Chilled definitely the way to go.

もぎたて果実のみずみずしくチャーミングな香りと、超軟水からもたらされるたいへん柔らかい口当たりが特徴のお酒です。
旨みに潜む優しい酸のアクセントは、日本酒の新たな可能性を感じずにはられません。
必ず冷やでご賞味ください。

720ml 徳島 Tokushima

SMV: +3.0

Chilled Natural Warm

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