

# ALCOHOL MENU



PIPES  
by HATTENDO

\*Corkage \$20

とりあえず!!  
TORIAEZU

ビール Beer

	Half	Pint
サッポロ 生 Sapporo	\$8	\$14
サッポロ 柚子ビール Sapporo Yuzu Beer		\$15
シャンディガフ Shandy Gaff		\$11
レッドアイ RedEye		\$12
サッポロビールタワー Sapporo Beer Tower (3L)		\$58



PIPES

by HATTENDO

# 極みハイボール Highball

Macallan 12Yrs(Scotland)	\$20
響 Hibiki(Japan)	\$24
白州 Hakushu(Japan)	\$25
山崎 Yamazaki 12Yrs(Japan)	\$30
知多 Chita(Japan)	\$14
Ballantines 12Yrs(Scotland)	\$14
From the barrel(Japan)	\$15
Chivas Mizunara(Scotland)	\$15
Chivas 18Yrs(Scotland)	\$16
Taketsuru(Japan)	\$17
Yoichi(Japan)	\$18
Miyagikyo(Japan)	\$18
Ballantines 17Yrs(Scotland)	\$18
JimBeam(USA)	\$10
Chivas 12Yrs(Scotland)	\$11
角瓶 Kakubin(Japan)	\$11

水割りとオンザロックは\$1ドル引きです  
Change to water & on the rocks for \$1 discount.



PIPES  
by HATTENDO

# 焼酎と有名なカクテル

## Shochu & Famous Cocktail

Lemon Sour 生絞りレモンサワー	\$13
Orange Sour 生搾りオレンジサワー	\$13
Grapefruit Sour 生搾りグレープフルーツサワー	\$13
Lime Sour 生搾りライムサワー	\$13
Calpis Sour カルピスサワー	\$13
Ruby plum Sour 露茜サワー (八天堂 x 松明)	\$14
Oolong High ウーロンハイ	\$13
Ryokucha High 緑茶ハイ	\$13
Hyakunen Umeshu Soda 百年梅酒ソーダ割り	\$14
Momo Umeshu Soda もも梅酒ソーダ割り (Low Alcohol)	\$10
Cassis Orange カシオレ	\$12
Campali Orange カンパリオレンジ	\$12
Kahlua milk カルーアミルク	\$13
Roku Gin Tonic 六ジントニック (Top up \$1 for Nippon gin)	\$15
Moscow Mule (和Vodka) モスコミュール	\$15
Tequila sunrise テキーラサンライズ	\$14
Mojito モヒート	\$16



# 酔心

SUISHIN SAKE FLIGHT

\$20.0





## HANABI (花火)

Made with Miyazaki dates

**Glass : \$16.0**  
(On the rock)

## NIPPON GIN

Japanese Artisan Dry Gin

**Gin Tonic : \$16.0**



**PIPES**  
by HATTENDO

# Hiroshima Sake



## 2017 PREMIUM AGED SEIKYOU MABOROSHI BLACK GENSHU

JUNMAI DAIGINJYO  
(720ML)

Brewed with apple yeast, discovered by fourth generation brewery master Kiyoma Nakao, won first place at a nationwide sake competition in 1984. This sake have a mellow aroma and rounded flavor. Using Yamadanishiki rice that king of Sake rice, with deeply rich taste, sharp and crisp fragrance which is very good balance. It is the ultimate sake of Maboroshi.

DRYNESS +0  
BOTTLE \$350



GIFT FROM MR ABE (PREVIOUS JAPAN PRIME MINISTER)  
TO MR OBAMA (PREVIOUS UNITED STATE PRESIDENT)

## KAMOTSURU TOKUSEI GOLD | DAIGINJYO (720ML)

Kamotsuru's Signature Blend is the original gold-flaked Daiginjo sake. The two edible, gold flake Sakura blossoms in each bottle are meant to represent two cranes who've mated for life. The gold isn't the only thing that sets this sake apart from the rest. From its strawberry, banana nose, to its fresh, tropical flavor, Tokusei Gold brightens the heart. Like taking in a deep breath from the top of Mt. Misen, this brew will help you find your center. Crisp, light, classic

DRYNESS +1.5  
BOTTLE \$90



## SUISHIN HIROSHIMA

KIJI MEIYO | JUNMAI DAIGINJYO  
(720ML)

Kiji Meiyo Suishin Junmai Daiginjyo Sake has a fine dry taste with deep and long lasting. The brewing method of Kiji (Genshu; without adjusting alcohol content by adding water) gives the uniqueness of this sake and it's worth to try a sip.

DRYNESS +3.0  
BOTTLE \$104



## SEIKYO

MABOROSHI | JUNMAI DAIGINJYO  
(720ML)

Loved since its creation in 1978, our Ginjo Maboroshi Shirobako takes on a more refined character, released now as Daiginjo Maboroshi Shirobako. A daiginjo-shu brewed with yeast extracted from the skin of apples, the rich aromas add volume to the cooling sensation and flavor, leaving an overall refreshing impression. All our specialty sakes made with the original techniques developed around brewing with apple yeast have been crowned with the name "Maboroshi".

DRYNESS +5.0  
BOTTLE \$125



## SUISHIN HIROSHIMA

TOKUSEN | JUNMAI GINJYO  
(720ML)

Tokusen Suishin Junmai Ginjyo Sake got the gold prize in U.S. National Sake Appraisal in 2013, 2014, continuously. It's uniqueness of brewing method results to refreshing and rich aroma for the first note, then rich taste for a first sip.

DRYNESS +2.5  
BOTTLE \$96



## SUISHIN HIROSHIMA

INAHO | JUNMAI GINJYO  
(720ML)

The Suishin Inaho Junmai Ginjyo Sake has a mild aroma that blooms with a richness of fruity hints once savoured. It has a fine and smooth flavour, providing a clean, elegant aftertaste - achieved through the use of soft water in its brewing process.

DRYNESS +2.5  
BOTTLE \$73

# Hiroshima Sake



## SUISHIN HIROSHIMA

INAHO | JUNMAI GINJYO  
(1.8L)

The Suishin Inaho Junmai Ginjyo Sake has a mild aroma that blooms with a richness of fruity hints once savoured. It has a fine and smooth flavour, providing a clean, elegant aftertaste – achieved through the use of soft water in its brewing process.

DRYNESS	+2.5
GLASS	\$18
BOTTLE	\$150



## PRINCESS MICHIKO

JUNMAI GINJYO  
(720ML)

"Michiko" is a sake made by polishing Omachi rice to 55% and carefully brewing "kome koji zukuri", which most affects the taste of sake, with time and effort. Please enjoy the gorgeous and elegant aroma of flower yeast and the refreshing acidity. Tokyo University of Agriculture has succeeded in separating yeast from this rose flower. Currently, 8 Princess Michiko is the name given to the rose variety presented by Her Majesty the Empress to the Crown Princess Michiko at the time from Queen Elizabeth of the British Royal Family.

BOTTLE	\$134
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## SUISHIN HIROSHIMA

KOMENO KIWAMI | JUNMAI  
(1.8L)

Suishin Kome Kiwami Junmai Sake has mellow dry and sophisticated aroma. Gently brewed and aged a year with low-temperature result to mellow rice taste but refreshing dry finish. Definitely goes well with cuisine.

DRYNESS	+3.0
GLASS	\$16
BOTTLE	\$128



## SUISHIN HIROSHIMA

BUNA NO SHIZUKU | JUNMAI  
(1.8L)

Suishin Junmai Bunanoshizuku has been made from famous soft water that well out from Buna (Fagus Crenata Blume) forest in Hiroshima as well as Suishin's special invented ginjo yeast and fermentation for a long period in a low temperature. All of these elements & fact make Buna No Shizuku become a very mild and delicate flavoured full body Junmai. The first sip will deliver you slightly fruity aroma all over your mouth with a clean & semi dry flavour then finishing with a short dry crisp. In fact, Buna No Shizuku has a full of Umami & impact as Yadanishiki rice made Junmai sake. This is a good instance of high quality Hiroshima style semi dry Junmai sake.

DRYNESS	+3.0
GLASS	\$17
BOTTLE	\$136



## SUISHIN HIROSHIMA

NANSUI NO KARAKUCHI | JUNMAI  
(1.8L)

As an affordable pure rice sake that you can enjoy every day, it is a soft, dry sake that pursues a wide range of compatibility with meals. You can feel the fine and soft texture of "soft water preparation" and the moderate taste. It is a sake that can be enjoyed in a wide range of ways, from cold sake to upper-steamed sake, according to the season and cooking.

DRYNESS	+3.0
GLASS	\$16
BOTTLE	\$130



## KAMOTSURU

ITTEKI NYUKON  
(720ML)

2018 Best match with wine glass GOLD award

Carefully polished the rice to 60%, it has a fruity fragrance, herbs and green notes in the background. Slightly sweet in the entrance perhaps dominated by the fragrance. Very soft umami in the mid palate with refreshing aftertaste. Well balanced, clean, best to drink chilled or until room temperature. Very enjoyable to drink without food or with light flavored side dishes.

DRYNESS	+3.0
BOTTLE	\$78

# Sake Selection



## TATENOKAWA

DEWASANSAN | JUNMAI DAIGINJYO  
(720ML)

33 is made with Dewasansan rice grown by our very own rice research institute that has been polished in house to 33% to extract all its potential. With a gentle yet rich aroma of ripened fruits, the essence of every single flavour umami, dry, sweet and sour, spreads out leaving behind a lovely aftertaste.

DRYNESS -3.0  
BOTTLE \$110



## HYAKUMOKU

JUNMAI DAIGINJYO  
(720ML)

This Junmai Daiginjo super premium naturally fermented pure sake is the product of over a century's bond between this region's famers and brewers. Large-grain Yamada Nishiki, grown in Yokawa Hyogo's "special A" Grand Cru terroir, is polished down 39% of its original size, and brewed without additives or accelerants. Brilliant in taste with an expansive fruity palette of elegant sweetness with lively acidity, it finishes refreshingly crisp.

DRYNESS -0.5  
BOTTLE \$120



## HYAKUMOKU

JUNMAI DAIGINJYO  
(1.8L)

This Junmai Daiginjo super premium naturally fermented pure sake is the product of over a century's bond between this region's famers and brewers. Large-grain Yamada Nishiki, grown in Yokawa Hyogo's "special A" Grand Cru terroir, is polished down 39% of its original size, and brewed without additives or accelerants. Brilliant in taste with an expansive fruity palette of elegant sweetness with lively acidity, it finishes refreshingly crisp.

DRYNESS -0.5  
GLASS \$25  
BOTTLE \$236



## KAMOSHIBITO KUHEIJI Aichi

JUNMAI DAIGINJYO  
(720ML)

A beautiful and elegant sake with complexity and energy, it has melon, pear, apple on the nose, with a hint of lychee, wood leaf, and Japanese cypress. The sake is a pleasant balance between white chocolate sweetness and Mandarin orange peel bitterness, and serves well with all cuisines.

DRYNESS +0  
BOTTLE \$90



## KOTSUZUMI ROJOH HANA ARI AOI

JUNMAI DAIGINJYO  
(720ML)

The Kotsuzumi Rojoh Hana Ari Aoi Junmai Daiginjo Sake is once graded by renowned wine sommelier Robert M. Parker as the most elegant of its kind in the international wine category. This award winning Monde-selection sake produces a refreshing and sophisticated sweetness when savoured, and goes well with sushi and French food.

DRYNESS +0  
BOTTLE \$180



## KUBOTA Niigita

MANJYU | JUNMAI DAIGINJYO  
(720ML)

The Kubota Manjyu Junmai Daiginjo Sake is one of the most sought-after Daiginjo in Japan. It is sophisticated yet very drinkable, with a nose containing a balance of honeysuckle and tuberose. Subtle flavours of fuji apple and tart pear is also present. Best enjoyed chilled.

DRYNESS +2.0  
BOTTLE \$164

# Sake Selection



## DASSAI 45

JUNMAI DAIGINJYO  
(720ML)

Light, balanced, clean and easy drinking, this sake is a star. It's wonderful for beginners to get into sake and fantastic for others to simply enjoy. There are wonderful fruits on the palate without coming off too sweet. Pours with a clear body with strong legs. Aroma is very nice. Quite sweet and fruity with peaches, strawberries, jasmine, ginger and orange blossoms. Taste is sweet, stone fruit, light ginger. Very low level of koji presence. Nice and thick body. Dry Velvety mouthfeel. A pretty awesome Daiginjo.

DRYNESS +3.0  
BOTTLE \$85



## DASSAI 23

JUNMAI DAIGINJYO  
(720ML)

One of the top ranking sake in Japan. The fruity bouquet offers apple, peach and nashi pear. It's both vivid and sensuous. The initial impression is that of the clean flavor with an aftertaste that combines the sweetness of fruit with a soft mellowness. Dassai "Ni wari San bun" Junmai daiginjo is the sake that defines Dassai. It is made with rice that has been milled so that only 23% of the original size of the grains remains, this is the highest degree of milling of any sake in the world. Going to this extreme allows the brewers to create a sake like no other, a sake that is the pinnacle of refined elegance, subtlety, and delicate flavors and aromas.

DRYNESS +4.0  
BOTTLE \$190



## HAKKAISAN

JUNMAI DAIGINJYO  
(180ML)

The Hakkaisan Hyotan Junmai Ginjyo Sake is a full-bodied sake produced through a careful, long-term fermentation process at low temperatures. It has a well-harmonised balance of freshness and restraint, which delivers a very sophisticated taste. It is best enjoyed either warmed or chilled.

DRYNESS +5.0  
BOTTLE \$28



## DASSAI 39

JUNMAI DAIGINJYO  
(720ML)

The top notes are much similar to Dassai Junmai Ginjyo 45% but as it strikes the tongue and the palate, layered of fragrances open up. Soft, sweet scents of Cotton Candy, hints of Banana, Japanese pears. The mid palate gives a crisp, clean, dry taste. Very smooth, clear and refined sake. Excellent harmony of flavor and scent. Short, clean finish. Excellent overall well balance.

DRYNESS +6.0  
BOTTLE \$116

# Sake Selection



## HYAKUMOKU

JUNMAI GINJYO  
(720ML)

The rice is polished to 59 percent of its original weight resulting in a complex aroma of ripe pear, plum notes, and yellow follower. The rich rice unami and subtle acidity give way to a dry, delicate finish.

DRYNESS -0.5  
BOTTLE \$110



## DEWAZAKURA

Yamagata  
OUKA GINJYO  
(720ML)

The Dewazakura Ouka Ginjo Sake was released in 1980, with the intention of allowing the public to enjoy ginjyo-type sake at an affordable price. Its strong fruit fragrances and refreshing aftertaste was well-received, and triggered the so-called 'Ginjyo boom'.

DRYNESS +5.0  
BOTTLE \$74



## KUBOTA Niigata

SENJYU | GINJYO  
(720ML)

The Kubota Senjyu Ginjo Sake has flavours of caramel and cocoa in a dry and clean package. Its nose contains hints of dried fruit, minerals, nutmeg and plum, and is best enjoyed at room temperature.

DRYNESS +6.0  
BOTTLE \$68



## OZEKI Hyogo

RAI | JUNMAI  
(720ML)

The Ozeki Rai Junmai Sake is produced using a modern labour-intensive production process. The resulting sake has a pleasant earthiness that is neither too bold nor meek, with subtle hints of caramel on the nose. A straightforward flavour that can be enjoyed for hours. Best enjoyed chilled or warm, and can be paired with a variety of cuisine from spicy to grilled dishes.

DRYNESS +2.0  
BOTTLE \$54



## HONSHU-ICHI MUROKA

JUNMAI  
(720ML)

Honshu-Ichi Muroka Junmai Sake polished Senbon-nishiki rice, one of the best sake rice in Hiroshima, down to 65%. This Muroka means unfiltered when it has bottled so you would enjoy the well balanced refreshing aroma and rich taste, as well as the brewer's strong passion.

DRYNESS +4.0  
BOTTLE \$70

# Sake Selection



## HYAKUMOKU

ALT 3  
(720ML)

Alt3 is a blend of undiluted sakes brewed from Yamada Nishiki rice, from Hyogo "special A" Grand Cru terroir, a third offering from a brewery representing the finest in sake for some 350 years. Bright and present, it blossoms with sweetness, bitterness, freshness, and roundness forming a harmonious body. Its rich complex taste might be a perfect match to the savory flavors of white fish butter meuniere, or other light yet flavorful fresh ingredients.

BOTTLE \$130



## KARIHO YAMAHAI

CHO-KARAKUCHI | JUNMAI  
(1.8L)

Super dry junmai sake highly fermented through the traditional Yamahai brewing process and enhanced with the condensed richness of sake rice. Boasts a dry taste at +12 that is gentle on the palate. Meticulously produced at a brewery with no interference of unwanted ingredients to preserve the delicate taste of Yamahai sake.

DRYNESS +12.0  
BOTTLE \$85



## KIKUMASAMUNE

Hyogo  
TARU SAKE | JUNMAI  
(720ML)

Our Taru Sake is an authentic, dry sake distinguished by the refreshing aroma of Yoshino cedar. This fine, dry sake is allowed to mature in barrels made of the finest Yoshino cedar. The sake is drawn from the barrel and bottled just as this aroma reaches its peak for optimal enjoyment. The refreshing aroma of Taru Sake serves to clear the palate by washing away residual food flavors remaining in the mouth. This sake complements a wide array of Japanese and Western cuisine, including spicy dishes and foods with rich, full-bodied flavors. Kiku-Masamune invites you to enjoy the aroma of Yoshino cedar and the crisp, clean finish of Taru Sake.

DRYNESS +6.0  
BOTTLE \$49



## SPARK RIZ VIN

SPARKLING | 5.5%  
(250ML)

\* New Arrival & First  
In PIPES By Hattendo

BOTTLE \$21



## PIPES ORIGINAL YUZUSHU

YUZUSHU (10.5%)  
(180ML)

BOTTLE \$23

# 百黙

# HYAKU MOKU SAKE BUNDLE

HYAKU MOKU DAIGINJYO + HYAKU MOKU GINJYO

PRICE : \$200

## HYAKUMOKU JUNMAI DAIGINJYO

This Junmai Daiginjo super premium naturally fermented pure sake is the product of over a century's bond between this region's famers and brewers. Large-grain Yamada Nishiki, grown in Yokawa Hyogo's "special A" Grand Cru terroir, is polished down 39% of its original size, and brewed without additives or accelerants. Brilliant in taste with an expansive fruity palette of elegant sweetness with lively acidity, it finishes with a refreshingly crisp.

DRYNESS -0.5



## HYAKUMOKU JUNMAI GINJYO

The rice is polished to 59 percent of its original weight resulting in a complex aroma of ripe pear, plum notes, and yellow flower. The rich rice unami and subtle acidity give way to a dry, delicate finish.

DRYNESS -0.5

# 百黙

# HYAKU MOKU SAKE BUNDLE

HYAKU MOKU DAIGINJYO + HYAKU MOKU ALT 3

PRICE : \$220

## HYAKU MOKU JUNMAI DAIGINJYO

This Junmai Daiginjyo super premium naturally fermented pure sake is the product of over a century's bond between this region's farmers and brewers. Large-grain Yamada Nishiki, grown in Yokawa Hyogo's "special A" Grand Cru terroir, is polished down 39% of its original size, and brewed without additives or accelerants. Brilliant in taste with an expansive fruity palette of elegant sweetness with lively acidity, it finishes with a refreshingly crisp.

DRYNESS -0.5



## HYAKU MOKU ALT 3

Alt.3 is a blend of undiluted sakes brewed from Yamada Nishiki rice, from Hyogo "special A" Grand Cru terroir, a third offering from a brewery representing the finest in sake for some 350 years. Bright and present, it blossoms with sweetness, bitterness, freshness, and roundness forming a harmonious body. Its rich complex taste might be a perfect match to the savory flavors of white fish butter meuniere, or other light yet flavorful fresh ingredients.



PIPES  
by HATTENDO

# MABOROSHI

JUNMAI DAIGINJO KUROBAKO



720ML \$350

Brewed with apple yeast, discovered by fourth generation brewery master Kiyoma Nakao, won first place at a nationwide sake competition in 1984. This sake have a mellow aroma and rounded flavor. Using Yamadanishiki rice that king of Sake rice ,with deeply rich taste , sharp and crisp fragrance which is very good balance . It is the ultimate sake of Maboroshi.

Alcohol: 16.5%

Dryness: +0



PIPES  
by HATTENDO



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祭

## DASSAI BEYOND

It has gentle pear, citrus, rhubarb, and wild rose notes all braided up in silky, elegant layers. Best served chilled and in white wine glasses to bring out the aroma and taste

ALCOHOL CONTENT : 16%  
VOLUME : 720ML

Price : \$800



## BREWED WITH 100% MIYAMANI SHIKI RICE

Banshu is the old name of Harima Region in Hyogo, which is known for making the best Yamadanishiki. It was recently awarded GI Status. Fruity and gorgeous aroma of melon, Juicy & Fruity without being cloying.

ALCOHOL CONTENT : 15%  
VOLUME : 720ML

\*Other Selections Starting  
From \$850



PIPES  
by HATTENDO

# Shochu



## IICHIKO

(Barley)

GLASS \$13  
BOTTLE ~~\$140~~ \$98



## TAN-TAKATAN

(Perilla)

GLASS \$13  
BOTTLE ~~\$125~~ \$88



## RENTO

(Brown Sugar)

GLASS \$15  
BOTTLE ~~\$160~~ \$112



## TOMINO HOZAN

(Potato)

GLASS \$19  
BOTTLE ~~\$190~~ \$133



## KIKUMASAMUNE

UMESHU (Plum)

\*On The Rock

GLASS \$13  
BOTTLE ~~\$120~~ \$84



## KAKUSHIGURA

(Barley)

GLASS \$16  
BOTTLE ~~\$170~~ \$119

### Add Ons:

Hot Water		Lime Slice	\$1	Yuzu Juice	\$2
Mineral Water(600ml)	\$2	Lemon Slice	\$1	Umeboshi	\$2
Tonic	\$2	Soda	\$2	Coke	\$3

\*All Shochu bottles are 720ml each

# Shochu



## MOMOUMESHU

UMESHU (9%)  
(720ML)

\*On The Rock

GLASS BOTTLE \$11  
~~\$100~~ \$70



## 明利 MEIRI 百年梅酒 HYAKUNEN

UMESHU  
(720ML)

\*On The Rock

GLASS BOTTLE \$17  
~~\$180~~ \$126



## HANABI

MIYAZAKI DATES (3%)  
(700ML)

\*On The Rock

GLASS \$16

### Add Ons:

Hot Water		Lime Slice	\$1	Yuzu Juice	\$2
Mineral Water(600ml)	\$2	Lemon Slice	\$1	Umeboshi	\$2
Tonic	\$2	Soda	\$2	Coke	\$3

\*All Shochu bottles are 720ml each

# Champagne



## MOËT ROSE

Champagne  
(750ML)

Rosé Impérial is a spontaneous, radiant, romantic expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

**BOTTLE**

**\$148**



## VEUVE CLICQUOT YELLOW LABEL BRUT

Champagne  
(750ML)

Veuve Clicquot Yellow Label Brut has been the symbol of the House since 1772. A perfect balance between power and finesse, its complexity comes from the predominant presence of Pinot Noir and Reserve Wines.

**BOTTLE**

**\$135**

# Wines

## RED

## GLASS | BOTTLE

HOUSE POUR

\$12

QUEEN'S BAY PRIVATE SELECTION

\$45

PENGWINE GALA CABERNET SAUVIGNON RESERVE

\$52

TERRAZAS RESERVA CABERNET SAUVIGNON

\$56

GEORGE WYNDHAM BIN 888 CABERNET MERLOT

\$40

CAPE MENTELLE CABERNET MERLOT

\$74

## WHITE

HOUSE POUR

\$12

GEORGE WYNDHAM BIN 222 CHARDONNAY

\$50

