



MIYOSHI

BY FAT COW

BEVERAGE MENU

INTRODUCING FAT COW'S DAIGINJO LABEL

Produced exclusively for Fat Cow by Watanabe Sahei Brewery



Category : Daiginjo

Rice : Yamadanishiki

RPR : 40%

SMV : +2

Acidity : 1.7

Brewery : Watanabe Sahei Since 1842

Area (Pref.) : Kanto, Tochigi

Crafted by Watanabe Sahei, Fat Cow's Daiginjo label is brewed with the finest spring water from the snow-capped Nantai and Nyohu mountains, using Hyogo prefecture's unparalleled Yamada Nishiki rice to produce a well-balanced sake with an aromatic note of pineapple, with underlying hints of banana, melon and peach on the nose.

Showcasing an exquisite balance of sweetness and acidity, the sake is the perfect pairing to Fat Cow's range of specially selected wagyu cuts.

Aroma : Refreshingly delicate umami, fruity

Palate : Elegant & creamy flavour with depth

Finish : Mild effervescent & crisp

Glass **\$55** 180ml | Bottle **\$125** 500ml

Prices are subject to 10% service charge and prevailing taxes

DAN

Yamanashi Prefecture



Established more than 400 years ago, nestled at the bottom of Mount Fuji. One of the best sake brewery in Yamanashi Prefecture - number 1 in Yamanashi Prefecture and top 47 out of over 1700 breweries in Japan



DAN YAMAHAI JUNMAI

\$42 180ml | **\$140** bottle

A full-body type that is crisp and delicious. It goes well with creamy blue cheese as well as with meat dishes with rich sauce. A flexible sake that can be enjoyed at any temperature.

Rice Type : Yamadanishiki and Gohyakumangoku

Rice Polishing Ratio : 60%

Sake Meter Value : 2.5

Acidity : 1.5

ABV : 16%



DAN JUNMAI GINJO

\$48 180ml | **\$160** bottle

It has a clean scent and a mellow taste that gently spreads in your palate; medium dry and crisp, with a moderate level of umami for food pairing.

Rice Type : 100% Yamadanishiki

Rice Polishing Ratio : 55%

Sake Meter Value : 0

Acidity : 1.9

ABV : 16.%

DAN

Yamanashi Prefecture



"YAMAHAI", JUNMAI GINJO

\$50 180ml | **\$165** bottle

A rarity in Japanese sake. Very sweet-scented, elegant, fruity notes of apple and with slightly lactic notes. It is rich, savoury and creamy in the mouth. Umami is present.

Rice Type : 100% Bizen Omachi

Rice Polishing Ratio : 55%

Sake Meter Value : -2

Acidity : 1.85

ABV : 16.5%

Awards : Gold - International Wine Challenge
Platinum - KuraMaster 2022



"MUROKA NAMA GENSHU", JUNMAI GINJO

\$52 180ml | **\$180** bottle

This unpasteurised, no charcoal filtration and no dilution with water. It's toasty, nutty and a touch of spice. The minerals gives an elegant complex taste, with long lingering finish.

Rice Type : 100% Yamanishiki

Rice Polishing Ratio : 55%

Sake Meter Value : 1.5

Acidity : 1.7

ABV : 17%

Awards : Robert Parker 91 pts

DAN

Yamanashi Prefecture



"BANSHU AIYAMA MUROKA NAMA GENSHU" YAMAHAI JUNMAI DAIGINJO

\$210 *bottle*

Plumpy, smooth, lustrous sweetness and rice umami.
Good acidity and long after taste.

Rice Type : 100% Okayama Bizen Omachi

Rice Polishing Ratio : 45%

Sake Meter Value : 0

Acidity : 1.7

ABV : 16.5%



DAN YAMAHAI JUNMAI DAIGINJO (BIZEN OMACHI)

\$62 *180ml* | \$210 *bottle*

The unique acidity of Yamahai and the umami of the rice make it a full-bodied sake. It is a mellow sweet sake yet with a rich flavour of Omachi rice.

Rice Type : 100% Bizen Omachi

Rice Polishing Ratio : 45%

Sake Meter Value : +1

Acidity : 1.45

ABV : 16.5%

DAN

Yamanashi Prefecture



"AIYAMA 38", YAMAHAI JUNMAI DAIGINJO

\$380 *bottle*

"This sake is brewed using only superb premium "AIYAMA" rice cultivated in Hyogo prefecture together with Mount Fuji's water. Aiyama rice is a top-quality rice that began cultivation in Hyogo in 1949. It is challenging to grow and production is small, making this a rare & limited-edition sake.

The pleasant acidity made by Yamahai's technique derived the umami from the highly polished rice ratio. A sake with a subtle aroma derived from traditional yeast, making it versatile in pairing with a large variety of dishes.

It comes in a black bottle which signifies its premium status. The dark colour blocks out UV rays from the sun, thus preventing undesired aging and retains the flavours in the bottle."

Rice Type : 100% Aiyama

Rice Polishing Ratio : 38%

ABV : 17%

Awards : Gold - Kura Master 2020

TSUKIYOSHINO

Nagano Prefecture



Founded in 1896 - crafted sakes with limited production headed by a female master brewer and her husband. There are less than 30 female sake master brewers in over 1700 breweries in Japan. They leverage on brewing sakes only during the winter season to achieve the best results.



TSUKIYOSHINO JUNMAI GINJO-SHU

\$52 180ml | **\$170** bottle

Gentle and mellow tasting sake, it does not overpower flavour of dishes and is hence suitable for most occasions both as aperitif and pairing with light dishes. This sake has mild melon aroma and slight sweetness in taste.

Rice Type : Miyamanishiki

Rice Polishing Ratio : 55%

Sake Meter Value : -8

Acidity : 1.6

ABV : 15%

TSUKIYOSHINO

Nagano Prefecture



"MIYAMANISHIKI", JUNMAI DAIGINJO

\$190 *bottle*

The Miyamanishiki rice's character gives clean crisp non-complicated taste. With its modest gentle aroma, it is not just perfect for an aperitif but also pairs well easily with most dishes. Delicate and dry.

Rice Type : Miyamanishiki

Rice Polishing Ratio : 45%

Sake Meter Value : 5

Acidity : 0.9

ABV : 15%



"YAMADANISHIKI", JUNMAI DAIGINJO

\$280 *bottle*

Aged thoroughly in icy temperature over a year. As it took time for aging, contents in sake dissolves well expressing the mellow mouthfeel as well as the umami of rice. It features muscat's aroma and crisp aftertaste. Medium bodied and mildly sweet.

Rice Type : 100% Yamadanishiki

Rice Polishing Ratio : 39%

Sake Meter Value : -5

Acidity : 1.1

ABV : 15%

Awards : Japan Sake Awards 2021

Excellence Prize Junmai Ginjo - Kanto

Shinetsu Sake Awards 2022

TANAKA SHUZOJO

Hyogo Prefecture



Historic brewery since 1835AD, Tanaka Shuzo produced sake and offered to the Lord of Himeji Castle (now one of the UNESCO World Heritage Sites) who presented the brewery with a plaque written by the lord of the castle himself.

"Only five breweries in Japan use 石掛式天秤搾り Ishikakeshiki Tenbinshibori (Rock Balance Sake Press) method. This is a 400-year-old pressing method has been innovated by combining the most advanced technology (brewing with ultra-highly polished rice) and traditional technology (Ishikake-shiki Tenbei-zushi) to achieve a taste like no other. Won the Platinum Award (Top 5) and the Gold Awards at the Kura Master multiple times in France apart from numerous awards in Japan."



"CHATEAU SHIRASAGI 65", TOKUBETSU JUNMAI SHU

\$45 180ml | \$150 bottle

Displays elegant tropical fruit notes on the front, follow by fennel, vegetal, white radish, turnip. On the palate, it is round and smooth with yellow fruits, apricot, melon and exotic fruits.

Rice Type : 100% Yamadanishiki

Rice Polishing Ratio : 65%

Sake Meter Value : -7

Acidity : 1.6

ABV : 16%

Awards : Gold - Kura Master 2022

Gold - Bordeaux Sake Challenge 2021

TANAKA SHUZOJO

Hyogo Prefecture



TANAKA SHUZO KIMOTO JUNMAI GINJO SHIRASAGI NO SHIRO

\$50 180ml | \$165 bottle

A nose of rice raising and steamed rice. It has a confident and expressive collection of apricot, persimmon with a tempting acidity and a pure, clean finish.

Rice Type : 100% Yamadanishiki

Rice Polishing Ratio : 55%

Sake Meter Value : 0

Acidity : 1.6

ABV : 16%



"SHIRASAGI NO SHIRO SENGOKU NO ARCADIA KURODA KANBEI", JUNMAI DAIGINJO

\$190 bottle

Fresh and elegant aromas of fennel, leafy vegetables and herbs on the nose. It is crisp and refreshing with mineral bitterness on the front and subtle sweetness on the finish.

Rice Type : 100% Yamadanishiki

Rice Polishing Ratio : 47%

Sake Meter Value : 0

Acidity : 1.4

ABV : 16%

Awards : Gold - Kura Master 2020 & 2021

TANAKA SHUZOJO

Hyogo Prefecture



"SHIRASAGI NO SHIRO 37", DAIGINJO

\$240 *bottle*

Displays good intensity and structure on the palate with smooth sensation of Honjozo. Pair well with foie gras, wagyu beef and fried items.

Rice Type : 100% Yamadanishiki

Rice Polishing Ratio : 37%

Sake Meter Value : +2

ABV : 17%

Awards : Gold - Bordeaux Sake Challenge 2021,
Gold - Luxembourg Sake Challenge 2022



"KAME-NO-KOU TWENTY-TWO", JUNMAI DAIGINJO

\$280 *bottle*

It has a beautiful nose showcasing peach and white flowers. On the palate, it displays subtle sweetness with prominent mineral and stone fruit. Pair well with abalone and shellfish.

Rice Type : 100% Kamenoo

Rice Polishing Ratio : 22%

Sake Meter Value : +2

Acidity : 1.5

ABV : 16%

Awards : Gold - Kura Master 2021

TANAKA SHUZOJO

Hyogo Prefecture



"SHIRASAGI NO SHIRO ENMUSUBI", JUNMAI DAIGINJO

\$360 *bottle*

Clear and bright in colour with delicate and elegant nose. It is well balanced on the palate with long mineral finish. Pair well with oyster, sweet prawns, lobster and red meat.

Rice Type : 100% Yamadanishiki

Rice Polishing Ratio : 20%

Sake Meter Value : +2

Acidity : 1.2

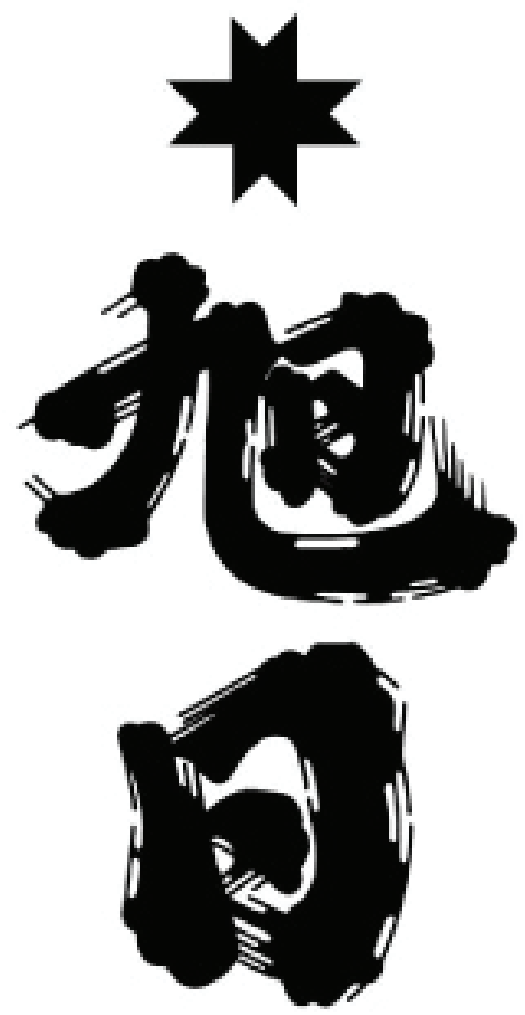
ABV : 16%

Awards : Gold - Kura Master 2020

Gold - Bordeaux Sake Challenge 2021

JUJI ASAHI

Shimane Prefecture



"The brewery is situated in Izumo, the city in Shimane Prefecture for as long as 150 years. Izumo is uniquely blessed by magnificent nature and had nurtured a brewing culture since the ancient period. The sake is brewed with the rice grown in the mountain and pure water originated from the Kitayama Mountains.

Juji Asahi sake is known in Japan by its full-bodied, robust flavor and a smooth finish. Dedicated to brew sake with the highest quality, based on the belief that the original flavor of sake should be preserved as much as possible by examining the ingredients.

Focus to produce vintage sake (aged sake) and only sells a limited number sake when they are aged ready with a unique mellow flavor."



"GENSHU JUJIASAHI YAMADANISHIKI 21BY", \$180 *bottle*
SHUZO KONAREZAKE JUNMAI GINJO

"A Junmai Ginjo, which is slowly and elegantly brewed with Yamada Nishiki, left to mature at well-controlled room temperature in the brewery to slowly develop its depth of flavour. A prominent depth of colour and flavour that cannot be found in a new sake.

Deep in colour, it displays sweetness characteristic of an aged sake. The intensity of acidity gives the sake depth in its flavour. Pair well with rich flavoured stews and pan-fried dishes."

Rice Type : 100% Yamadanishiki

Rice Polishing Ratio : 55%

Sake Meter Value : +3

ABV : 18%

JUJI ASAHI

Shimane Prefecture



"JUJIASAHI ENISHI NO MAI", KIMOTO JUNMAI DAIGINJO

\$280 *bottle*

This junmai daiginjo is brewed with "En no Mai" sake rice and polished to more than half of its size, and brewed with naturally occurring lactic acid and brewer's yeast. The taste is elegant and broad, with a concentrated flavor of rice. Recommended to serve at 10°C~25°C, perfect as an aperitif or pair with sashimi.

Rice Type : 100% Enishi no Mai

Rice Polishing Ratio : 45%

Sake Meter Value : +3.5

ABV : 15%



JUJIASAHI YAMADANISHIKI FUKUROZURI FUKUROZURI TOBINGAKOI GENSHU, SHUZO JUNMAI DAIGINJO

\$320 *bottle*

Yamada Nishiki rice is polished to less than half its original size and fermented slowly and carefully. Every drop was diligently collected out from the dripping back. It is a superb shizuku-shu (dripped sake), which is semi dry, crisp and refreshing with pronounced umami flavours. Recommended to serve at 10°C~25°C, and pair with light appetizers.

Rice Type : 100% Yamadanishiki

Rice Polishing Ratio : 45%

Sake Meter Value : +3.5

ABV : 17%

GIN



SAKAKI XIX

\$24 *glass* | \$220 *bottle*

Kishi-Kumano Distillery

Wakayama, Japan

19 botanicals: Juniper Berry, Sakaki, Coriander Seed, Caraway, Yoshino Sugi, Star Anise, Allspice, Clove, Cinnamon, Ume, Yuzu Peel, Citrus Unshu Peel, Citrus Sudachi Peel, Japanese Pepper, Lavender, Bay Leaf, Wasabi, Ginger, Ume Seed

RUM



MINOKI

\$22 *glass* | \$220 *bottle*

Okinawa, Japan

40% Japanese pineapple, mango, toasted spiced coconut

- World's first Mizunara cask finished Rum
- World's first Coral Filtered Rum
- World's first Rum Brand with a cause of coral protection & restoration
- 2022 "SILVER" Medal-ISC (international spirits challenge)
- 2022 "BRONZE" Medal-IWSC (international wine&spirits competition)
- 2021 "GOLD" Medal -Asia Spirits Challenge
- 2021 "GOLD" Medal -Spirits Business Design & Packaging Masters

Prices are subject to 10% service charge and prevailing taxes

SHOCHU



"NAKANAKA", KUROKI HONTEN

\$11 *glass* | \$140 *bottle*

Miyazaki, Japan

25% dark chocolate, roasted grains, hay

While excellent served with chilled water or on ice, to truly appreciate the complex aromas and flavors of Nakanaka we recommend mixing with hot water, it intensifies the sweetness and brings out its depth, creating harmony with the rich fragrance and allow the chocolate notes to linger on the tongue.



"HYAKUNEN NO KODOKU", KUROKI HONTEN

\$18 *glass* | \$250 *bottle*

Miyazaki, Japan

40% coconut, barley, toasted oak

"His Imperial Highness the Crown Prince's favourite drink. It is one of the most difficult and popular shochu to obtain. Hyakunen no Kodoku means "One Hundred Years of Solitude". It is made from 100% organic mashed barley. Aged in oak casks for three to five years.

Sweetness becomes more pronounced when mixed with water, with various aromas that blend into a pleasant yet complex flavor. Mixing with hot water adds more body to a bouquet of various flavors."

WHISKY



KAMIKI INTENSE WOOD

\$19 *glass* | \$220 *bottle*

Nara, Japan

48% sweet caramel, Japanese plum, peat

- DOUBLE GOLD - San Diego Spirits Competition
- DOUBLE GOLD - China Wine and Spirits Awards
- GOLD - Spirits Business World Whisky Masters



KAMIKI SAKURA WOOD

\$19 *glass* | \$220 *bottle*

Nara, Japan

48% cherries, toasted nuts, sandalwood

- DOUBLE GOLD - Women's Wine & Spirit Awards.
- 94 Points - Sunset International Spirits Competition
- 94 Points - Jim Murray Whisky Bible

WHISKY



UMIKI

Osaka, Japan

46% seaweed, mint, heather honey

- GOLD - Las Vegas Global Spirit Awards
- MASTER - Asian Spirits Masters
- GOLD - Frankfurt International Spirits Trophy

\$15 *glass* | \$200 *bottle*



KURA THE WHITE OAK 12YO

Okinawa, Japan

40% butter scotch, toffy, Japanese citrus

\$26 *glass* | \$350 *bottle*






BEER

SAPPORO

\$15

CIDER / SODA

NON ALCOHOLIC

FEVER-TREE AROMATIC TONIC		\$5.5
ANTE SALT CIDER [SPARKLING SALTED SODA]		\$11.5
ANTE KANAZAWA WATERMELON CIDER [SPARKLING WATERMELON]		\$11.5
ANTE YUZU CIDER [SPARKLING YUZU]		\$12.5
HOUTOKUSHIHOU PLUM CIDER		\$12.5
HOSHUJI (SUMMER ORANGE) CIDER		\$11.5
SANGARIA TSUBUMI ORANGE JUICE		\$7.5
SANGARIA SUKKIRITO APPLE JUICE		\$7.5
COKE		\$6
COKE ZERO / SPRITE		\$6



*Nutri-Grade is based on default preparation (before addition of ice).
Non-alcoholic drinks that do not display a grade are labelled 'A' or 'B'.*

Prices are subject to 10% service charge and prevailing taxes

TEA

HOJI CHA	\$5
SENCHA GREEN TEA	\$5

COFFEE

ESPRESSO	\$5
LATTE MACCHIATO	 \$6
CAPPUCCINO	 \$6
CAFÉ AU LAIT	 \$6

WATER

ACQUA PANNA	\$10
SAN PELLEGRINO	\$10



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