



# BIRDIE

# TAKEAWAY SAKE



**IWA 5**

**1800**

A RADIANT SAKE- IWA 5, IS FORMER CHEF DE CAVE OF THE WELL-KNOWN CHAMPAGNE, DOM PÉRIGNON, RICHARD GEOFFROY'S FIRST EDITION SAKE. IWA 5 SINGULARITY LIES IN ITS UNPRECEDENTED USE OF BLENDING. THE PRECISE ORCHESTRATION OF THREE VARIETIES OF RICE AND FIVE STRAINS OF YEASTS. A NEW EXPERIMENT OF THE NEXT GENERATION OF SAKE. LIMITED RELEASE IN HONG KONG.



**KAKUREI SEA AGED JUNMAISHU 720ML & KAKUREI JUNMAISHU 720ML SET**

**1500**

鶴齡 海中熟成&酒蔵貯蔵純米酒 2本セット

USING HIGH PRESSURE RESISTANCE BOTTLE AND LID, THESE SEA AGED SAKE IS PLACED AT THE BOTTOM OF THE SEA AND AGE FOR 6 MONTH. THE LOW TEMPERATURE AND HIGH PRESSURE AGING METHOD ENHANCE THE COMPLEXITY AND FLAVOR OF THIS SAKE MAKING THIS SO UNIQUE.



**ABEKAN DAIGINJO**  
阿部勘 大吟醸

**580**



**KOSHINOHAKUSETSU KARAKUCHI**  
こしのはくせつ特純辛口

**360**



**SHINRAI JUNMAISHU**  
神雷 青ラベル 純米酒

**340**



**KUBOTA SENJU GINJO**  
久保田 千寿 吟醸

**280**



**KAKUREI UMESHU**  
鶴齡 梅酒

**380**

**PLEASE CALL 2789 2881 / WHATSAPP 6611 8289 TO ORDER**

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