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天信
TENSHIN

清酒

SAKE MENU

RARE

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BV 001 TATENOKAWA KOMYO 1%

JUNMAI DAIGINJO

RM 15,000

Seasonal & limited production. A seasonal sake with elegant aroma and flavours. It is only produced in limited quantity two times a year.

The sake is aged for 2 years before it is bottled.

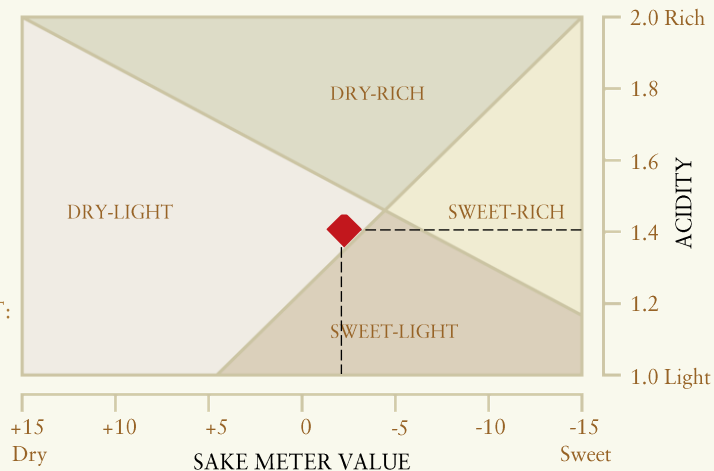
PRODUCT REGION :
YAMAGATA

RICE :
YAMAGATA
DEWASANSAN

RICE POLISHING
RATIO :
1%

ALCOHOL CONTENT:
16%

VOLUME:
720ml



BV 002 KATSUYAMA LEI RUBY LABEL

JUNMAI DAIGINJO

RM 4,500

A discontinued label by Katsuyama. Very limited quantities left. This sake is aroma rich and full flavoured. It is very light and delicate.

Recommended to be paired with beef.

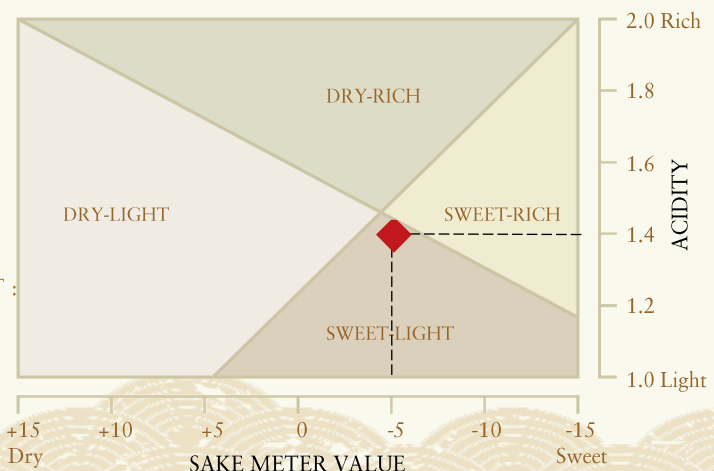
PRODUCT REGION :
MIYAGI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
35%

ALCOHOL CONTENT :
16%

VOLUME:
720 ML



t: +6012 - 330 3600

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BV 003 DAISHICHI GRANDE CUVÉE

JUNMAI DAIGINJO

RM 4,500

This top-end Daishichi sake is a blend of the 40 best vintage brews from the long period between 1988 and 2008. Over those 21 years, the master brewer selected and put aside for maturation tiny portions of the exceptional brews to blend into the Grande Cuvée.

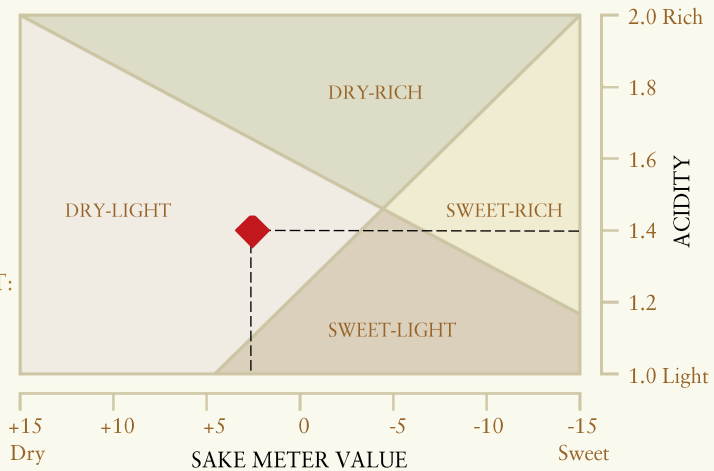
PRODUCT REGION :
FUKUSHIMA

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
35%

ALCOHOL CONTENT:
16%

VOLUME:
720 ML



BV 004 DASSAI BEYOND

JUNMAI DAIGINJO

RM 3,500

Dassai Beyond has an unparalleled smoothness, as well as clean and complex flavors. This is followed by a stunning length of finish.

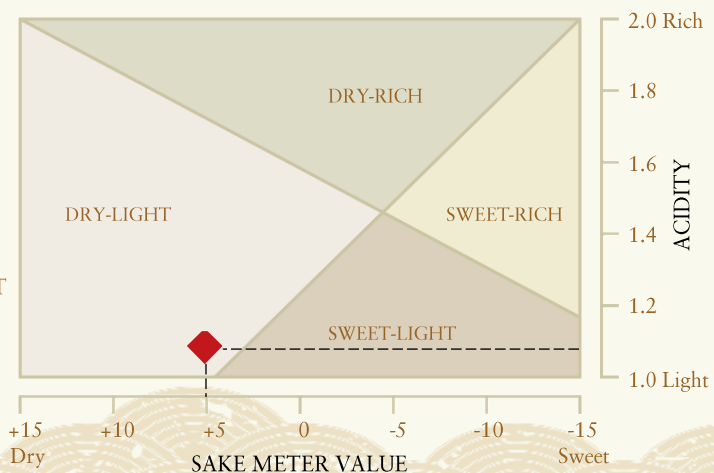
PRODUCT REGION :
YAMAGUCHI

RICE :
YAMADANISHIKI

RICE POLISHING
RATIO :
UNDISCLOSED

ALCOHOL CONTENT
:
16%

VOLUME:
720 ML



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BV 005 DAISHICHI MYOKA RANGYOKU

JUNMAI DAIGINJO

RM 3,500

The flagship of Daishichi. Gorgeous and complex, this sake reaches perfection through a longer, more painstaking process of aging and maturation over 3 years.

Pour into a large glass to release the complex fragrance and dense, powerful flavor.

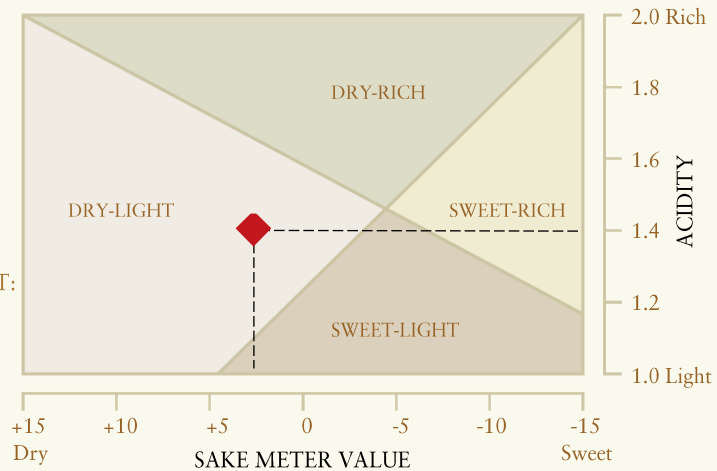
PRODUCT REGION :
FUKUSHIMA

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
35%

ALCOHOL CONTENT:
16%

VOLUME:
720 ML



BV 006 ZANKYO SUPER 7

JUNMAI DAIGINJO

RM 3,500

Only 999 bottles produced a year. Zankyo Super 7 is made by polishing rice grains down to the industry-lowest 7% of their original size – a painstaking process that takes a whopping 350 hours. It has a clear taste that is accompanied by a glamorous scent of melon and muscat.

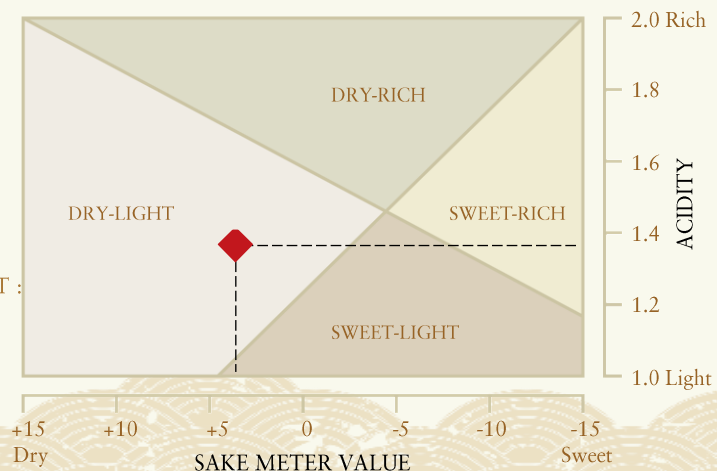
PRODUCT REGION :
MIYAGI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
7%

ALCOHOL CONTENT :
16%

VOLUME:
720 ML



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BV 007 SUIGEI DAITO

JUNMAI DAIGINJO
RM 3,500

Only 600 bottles produced a year. Suigei brews an elegant sake that still has its trademark sharp finish.

Made to pair with food specifically, the sharpness is mellowed when eaten with seafood especially.

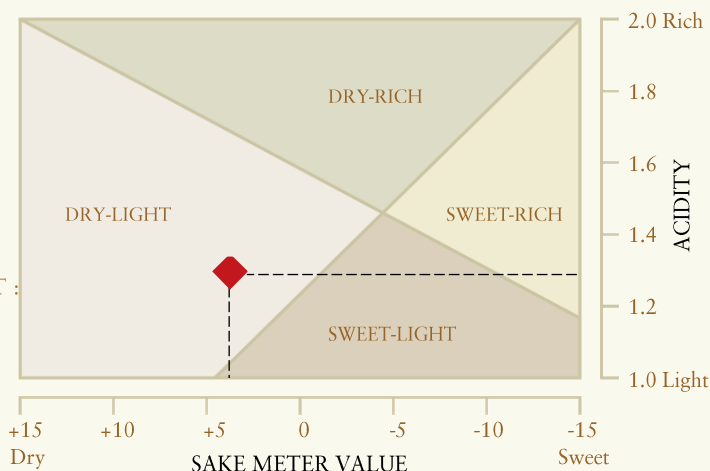
PRODUCT REGION :
KOCHI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
30%

ALCOHOL CONTENT :
16%

VOLUME:
720 ML



BV 008 TATENOKAWA 8

JUNMAI DAIGINJO
RM 3,500

Polished down to 8% to create a combination of aroma, subtlety, fullness, and beautiful afterglow.

Has a finesse to its taste to match the mild sweetness.

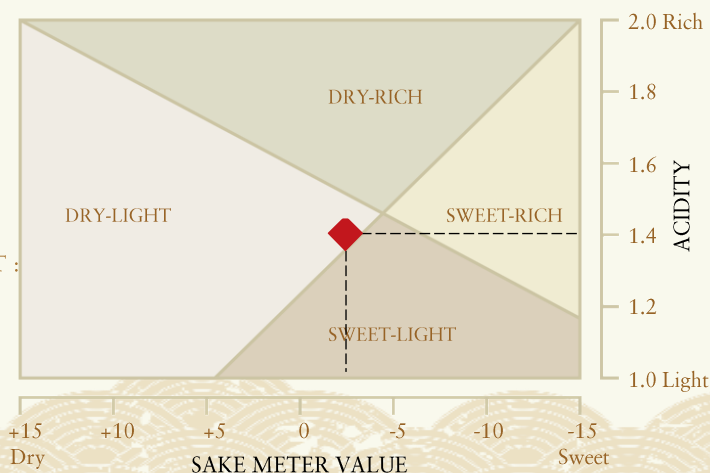
PRODUCT REGION :
YAMAGATA

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
8%

ALCOHOL CONTENT :
16.5%

VOLUME:
720 ML



t: +6012 - 330 3600



**BV 009 TSUKINOKATSURA
KOHAKUKOU 10YR KOSHU**

JUNMAI DAIGINJO

RM 3,500

Aged in a special clay sake barrel for 10 years, this koshu (aged sake) is brown in colour and has flavours similar to whiskey.

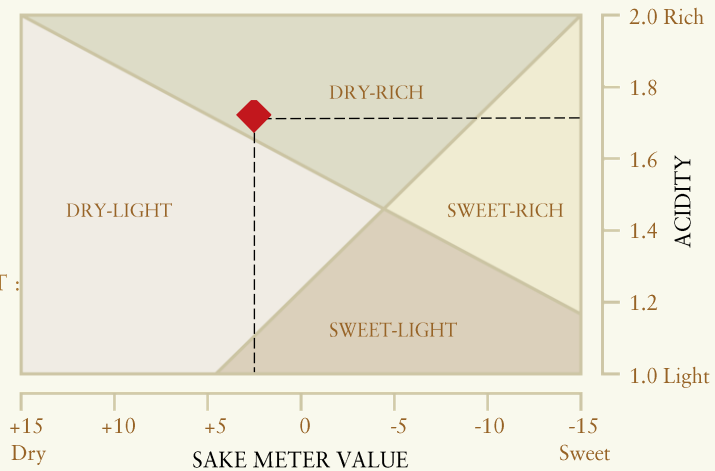
**PRODUCT REGION :
KYOTO**

**RICE :
YAMADA NISHIKI**

**RICE POLISHING
RATIO :
35%**

**ALCOHOL CONTENT :
16.5%**

**VOLUME:
720 ML**



**BV 010 KOTSUZUMI
HITENRAKU**

JUNMAI DAIGINJO

RM 3,500

A limited release by Platinum and Gold Prize Winner brewery, Kotsuzumi. This sake blends aged sake with fresh sake.

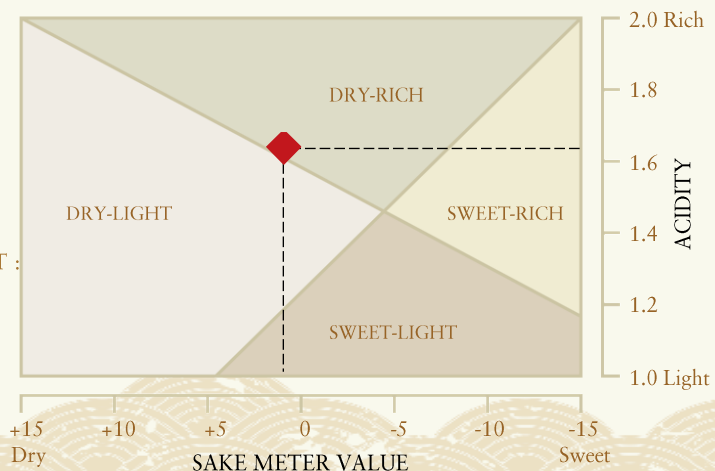
**PRODUCT REGION :
HYOGO**

**RICE :
YAMADA NISHIKI**

**RICE POLISHING
RATIO :
40%**

**ALCOHOL CONTENT :
16.5%**

**VOLUME:
720 ML**



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BV 011 HAKKAISAN KONGOSHIN SUMMER

JUNMAI DAIGINJO

RM 3,300

Seasonal & limited production. A seasonal sake with elegant aroma and flavours. It is only produced in limited quantity two times a year.

The sake is aged for 2 years before it is bottled.

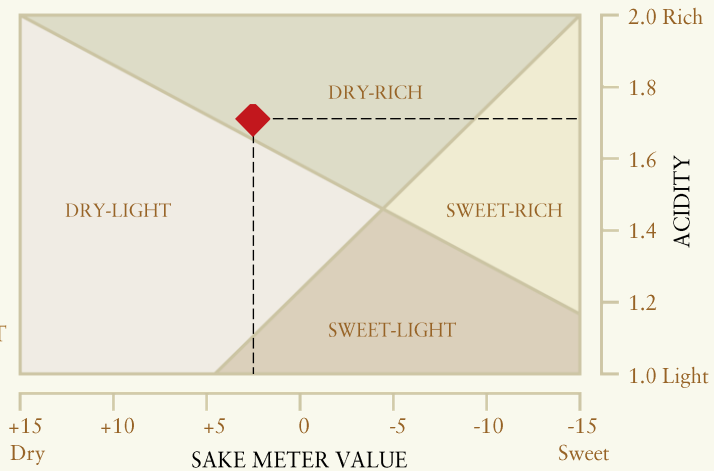
PRODUCT REGION :
NIIGATA

RICE :
YAMADA NISHIKI &
GOHYAKU
MANGOKU

RICE POLISHING
RATIO :
40%

ALCOHOL CONTENT
:
17.5%

VOLUME:
800 ML



BV 012 HAKKAISAN KONGOSHIN WINTER

JUNMAI DAIGINJO

RM 2,500

Seasonal & limited production. A seasonal sake with elegant aroma and flavours. It is only produced in limited quantity two times a year.

The sake is aged for 2 years before it is bottled.

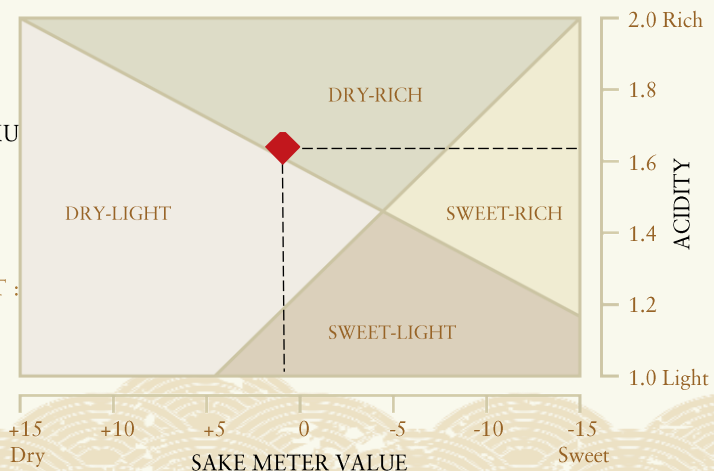
PRODUCT REGION :
NIIGATA

RICE :
YAMADA NISHIKI &
GOHYAKU MANGOKU

RICE POLISHING
RATIO :
40%

ALCOHOL CONTENT :
17.5%

VOLUME:
800 ML



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BV 013 KOKURYU SHIZUKU

JUNMAI DAIGINJO
RM 1,700

An elegant daiginjo named after the fresh, clear liquid collected drop by drop from cotton bags filled with moromi, or sake mash. Its clean and beautiful flavor will remind you of the coldest day in winter.

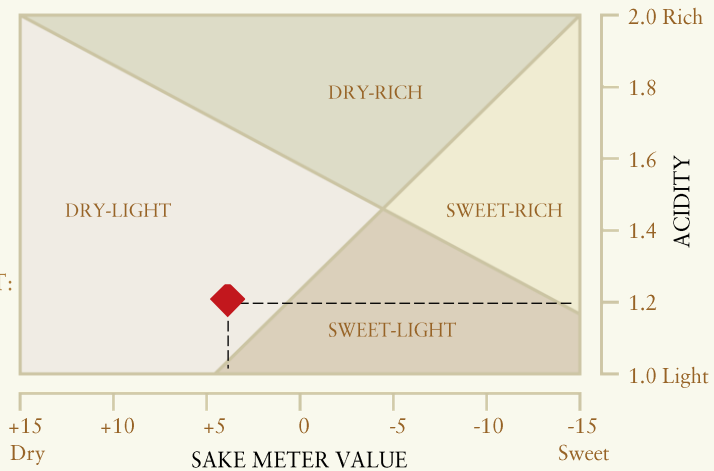
PRODUCT REGION :
FUKUI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
35%

ALCOHOL CONTENT:
15%

VOLUME:
720 ML



BV 014 DAISHICHI HOREKI JUNMAI DAIGINJO

JUNMAI DAIGINJO
RM 1,500

An elegant daiginjo named after the fresh, clear liquid collected drop by drop from cotton bags filled with moromi, or sake mash. Its clean and beautiful flavor will remind you of the coldest day in winter.

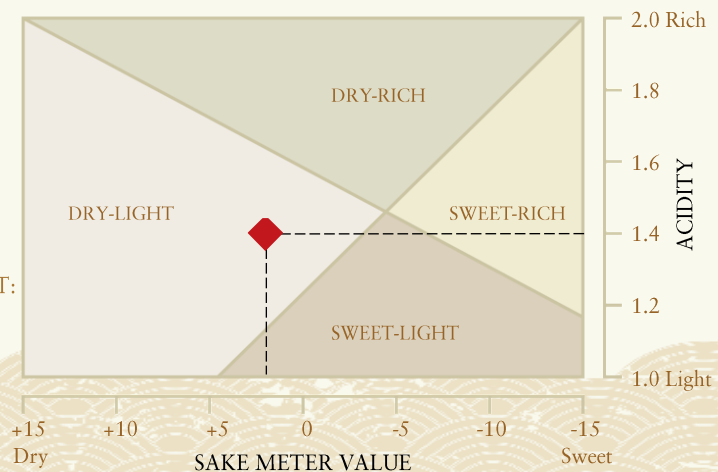
PRODUCT REGION :
FUKUI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
34%

ALCOHOL CONTENT:
16%

VOLUME:
720 ML



t: +6012 - 330 3600



BV 015 KAMOTSURU KISHO DAIGINJO

DAIGINJO

RM 1,688

Sake that is made by putting moromi in a liquor bag and dripping from the liquor drop by natural force without applying pressure is called Shizukushu. The sake collected by this traditional method of squeezing has a fine aroma and a smooth and elegant taste.

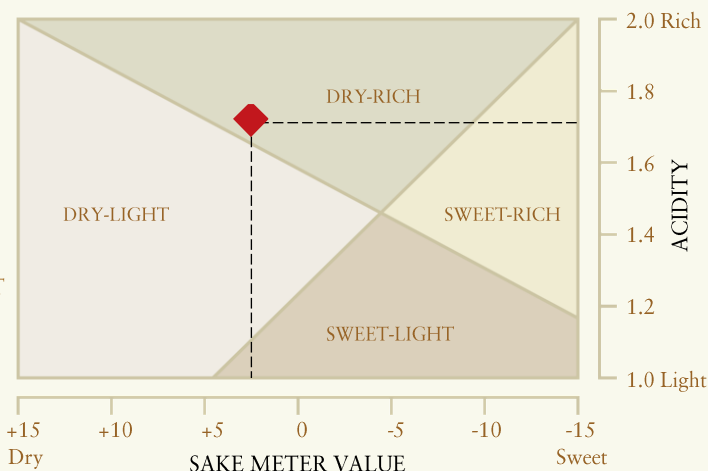
PRODUCT REGION :
HIROSHIMA

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
32%

ALCOHOL CONTENT
:
16%

VOLUME:
800 ML



BV 016 TATENOKAWA SHICISEIKI

JUNMAI DAIGINJO

RM 1,288

"SHICHISEIKI" is a flag which was raised by the Shonai clan at the Boshi War. This flag is an image of the constellation known as "the Plough" flipped pside down.

The rice is polished down to 7% , and it is brew with our best techniques . This sake eatures well-rounded, balance acidity, and lingering finish.

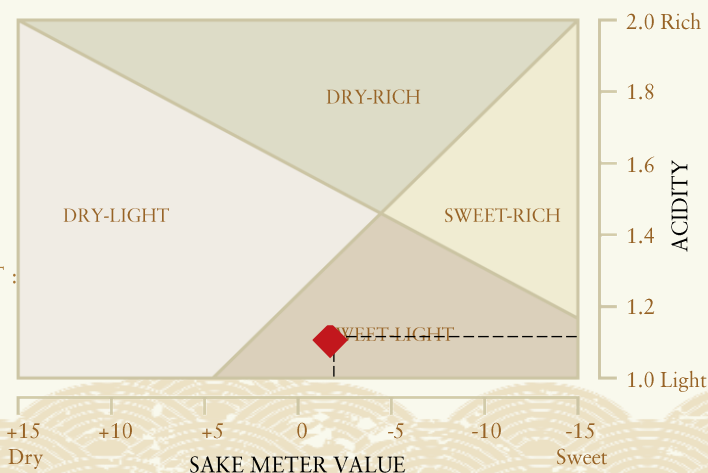
PRODUCT REGION :
YAMAGATA

RICE :
YAMAGATA

RICE POLISHING
RATIO :
7%

ALCOHOL CONTENT :
15%

VOLUME:
720ml





BV 017 KOTSUZUMI ROJO-HANA-ARI AOI

JUNMAI DAIGINJO

RM 1,200

A full-bodied sake, Rojo-Hana-Ari is literally translated as “Bloom on the Path”. The taste of white peach, apples, and pears bloom very well from this bottle. The harmony with its fresh aroma creates a mild and clear taste.

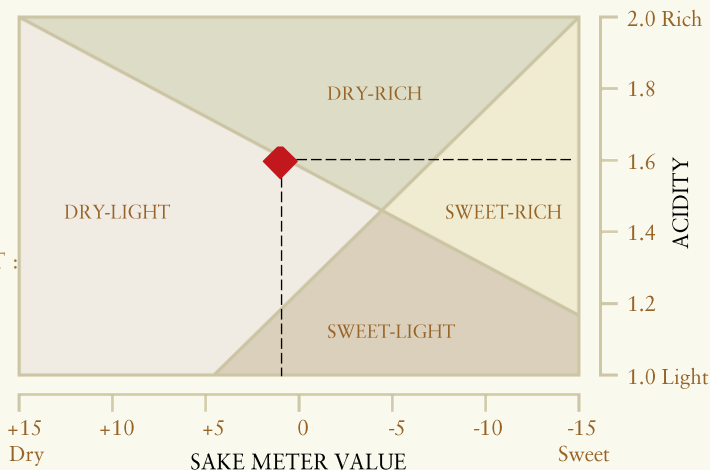
PRODUCT REGION :
HYOGO

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
50%

ALCOHOL CONTENT :
16%

VOLUME:
720 ML



BV 018 JIKON TOKUBETSU JUNMAI

JUNMAI

RM 1,000

Floral and aromatic on the nose. Round and a subtle melon-like sweetness on the palate.

Well balanced with acidity and clean on the finish.

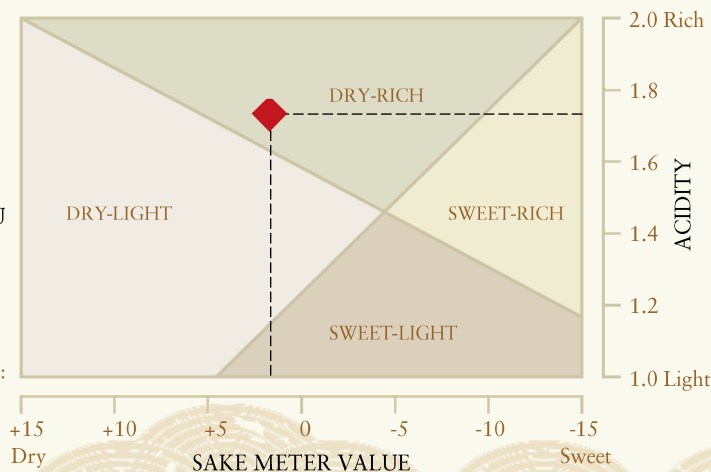
PRODUCT REGION :
MIE PREFECTURE/
NABARI

RICE :
GOHYAKUMANGOKU

RICE POLISHING
RATIO :
60%

ALCOHOL CONTENT:
16.5%

VOLUME:
720ml





BV 019 KIRAKUCHO AGED GINJO VINTAGE 1996

JUNMAI GINJO
RM 950

Known for their use of unpasteurized water from the Japanese Northern Alps, the sake has a clear and soft taste that reflects the softness of the water.

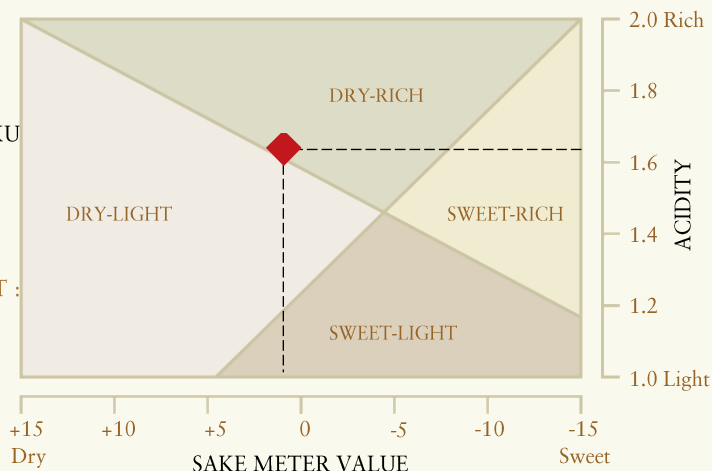
PRODUCT REGION :
NIIGATA

RICE :
YAMADA NISHIKI &
GOHYAKU MANGOKU

RICE POLISHING
RATIO :
40%

ALCOHOL CONTENT :
17.5%

VOLUME:
800 ML



BV 020 KOKURYU DAIGINJO RYU

JUNMAI DAIGINJO
RM 900

A breakthrough Daiginjo, Ryu was the first to bring French wine maturation techniques to sake-brewing and the first Daiginjo released nationwide. Suitable to serve as hot sake or cold sake

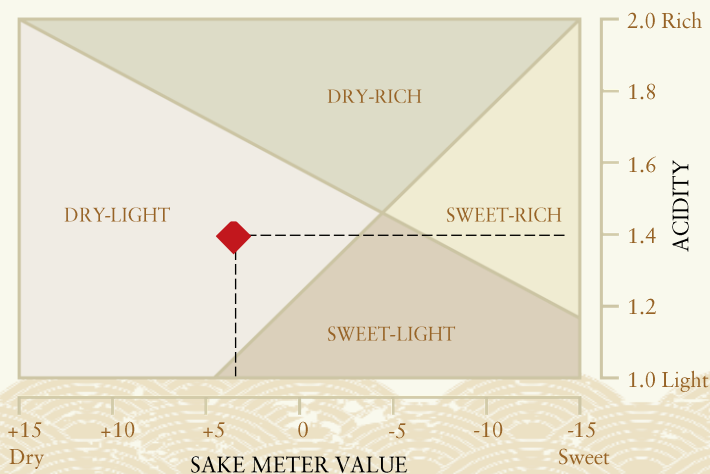
PRODUCT REGION :
FUKUI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
40%

ALCOHOL CONTENT
:
15%

VOLUME:
720





BV 021 MATSUNOMIDORI
TOKUSEN 35

JUNMAI DAIGINJO
RM 850

Light and dry sake with sharp acidic flavour. It also presents a long lasting umami flavor. It is best consumed chilled.

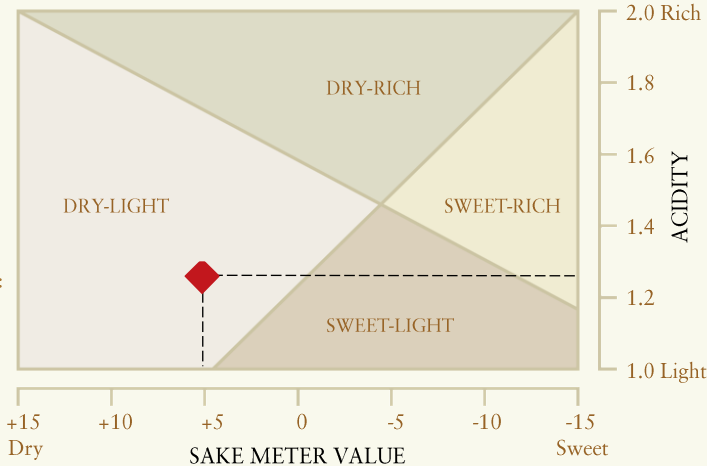
PRODUCT REGION :
KYOTO

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
50%

ALCOHOL CONTENT :
15%

VOLUME:
720 ML



BV 022 HAKKAISAN KOUWA GURA

JUNMAI DAIGINJO
RM 850

Hakkaisan Kowagura gracefully glides through the palate and finishes smooth and clean.

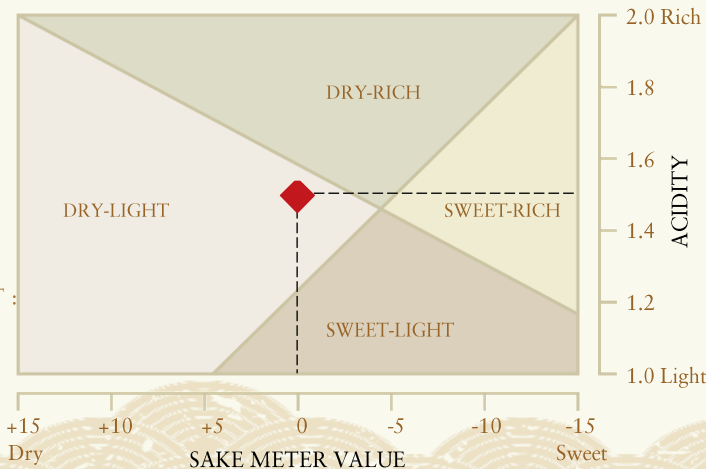
PRODUCT REGION :
NIIGATA

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
40%

ALCOHOL CONTENT :
17%

VOLUME:
720 ML





BV 023 KAMOTSURU SOUKAKU DAIGINJO

DAIGINJO

RM 850

Colorless in the glass, this sake has a nose of white flowers, dried orange rind, tropical fruits, and wet stones. In the mouth it is ever-so-smooth, with clear stony, rainwater and floral qualities wrapped in a slightly creamy, melted vanilla ice cream jacket with hints of wet cedar on the finish.

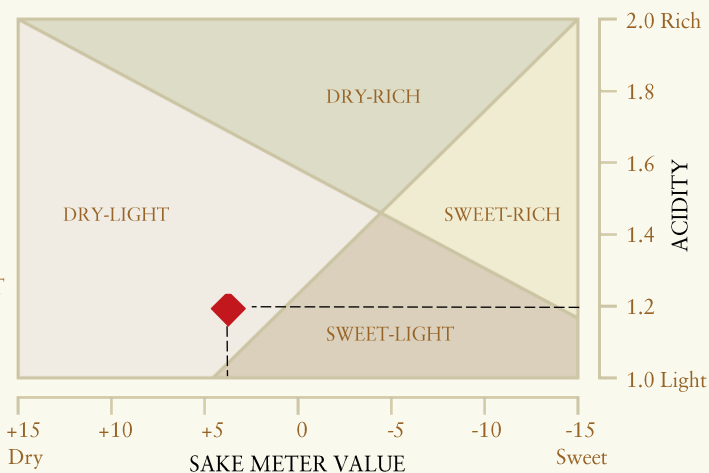
PRODUCT REGION :
HIROSHIMA

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
32%

ALCOHOL CONTENT
:
15.5%

VOLUME:
720 ML



BV 024 DASSAI 23

JUNMAI DAIGINJO

RM 850

Brewed with "Iwai", a local sake rice of Kyoto. This Junmai-daiginjo is mellow and light with unique fragrance

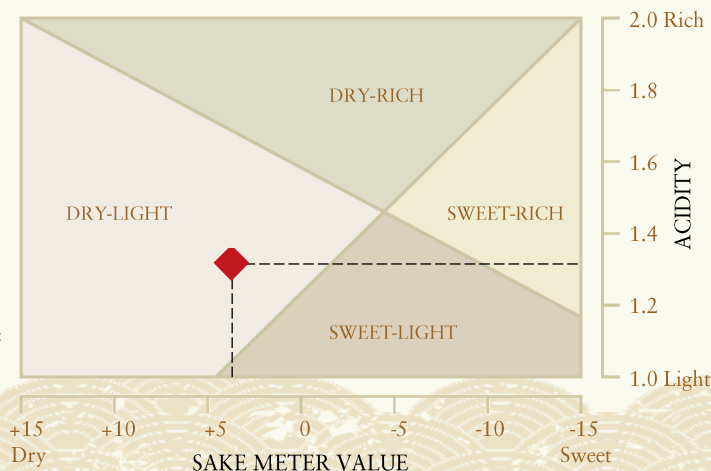
PRODUCT REGION :
YAMAGUCHI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
23%

ALCOHOL CONTENT :
16%

VOLUME:
720 ML





BV 025 GIKYO TOMOGARA

JUNMAI GINJO
RM 700

It is a light sake with robust flavour. Versatile sake that can be consumed at room temperature or chilled.

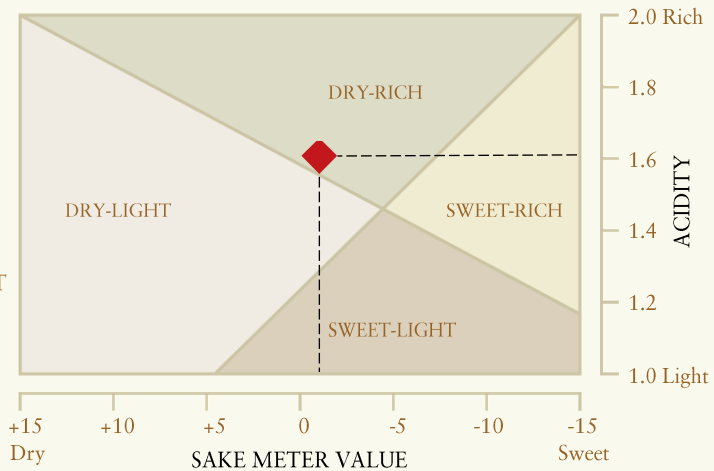
PRODUCT REGION :
AICHI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
60%

ALCOHOL CONTENT
:
13%

VOLUME:
720 ML



BV 026 TANAKA ROKUJUGO JUNMAI

JUNMAI
RM 700

A lovely junmai sake from Fukuoka. The aroma is soft with gentle rice notes and also additional hints of melon. The finish lingers slightly but always leaves you wanting another sip. The name means "Tanaka 65" in English which is the Brewer's name and the milling rate of this sake

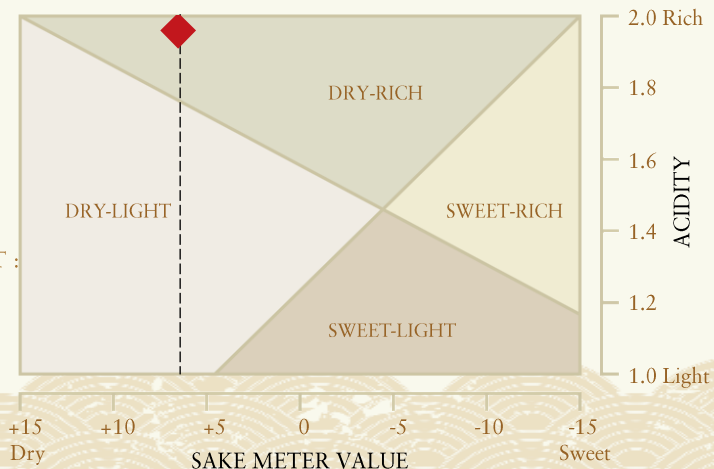
PRODUCT REGION :
FUKUOKA

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
65%

ALCOHOL CONTENT :
15%

VOLUME:
720ml





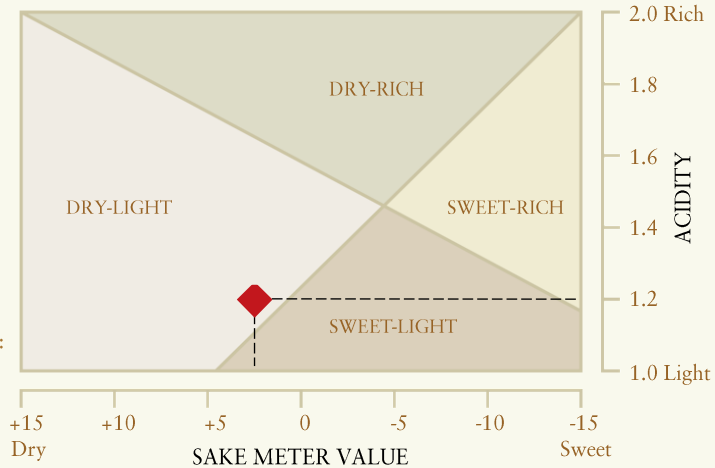
BV 027 SHINSEI IWAI

JUNMAI DAIGINJO

RM 700

Brewed with "Iwai", a local sake rice of Kyoto.

This Junmai-daiginjo is mellow and light with unique fragrance

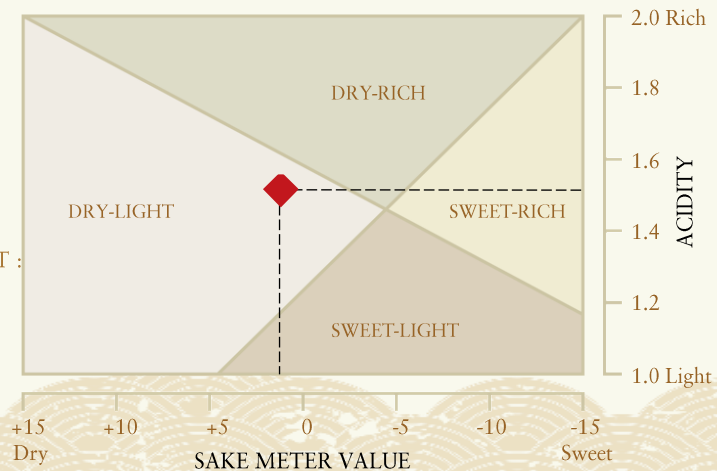
PRODUCT REGION :
KINKI/ KYOTORICE :
IWAIRICE POLISHING
RATIO :
50%ALCOHOL CONTENT :
15%VOLUME:
720 ML

BV 028 SNOW AGED '3 YEARS'

JUNMAI DAIGINJO

RM 650

The flavor is initially subdued, before it unfolds into the rich and solid sake that it is. While nestled comfortably in tanks chilled by literal tons of pure white snow, it develops into a round and smooth sake with a subtle and fine aroma and a mellow, dry finish.

PRODUCT REGION :
NIIGATARICE :
YAMADA NISHIKIRICE POLISHING
RATIO :
50%ALCOHOL CONTENT :
16%VOLUME:
720 ML



BV 029 DAISHICHI CLASSIC

JUNMAI KIMOTO
RM 470

Sparing no effort in creating this distinctive brew, the 2-year aging creates a perfect alignment of rich flavors and acidity, with a fresh, clean aftertaste. Enjoyed hot, it provides an embracing, soothing experience. When chilled, it has a different structure with firm notes. Suitable to serve as hot sake or cold sake

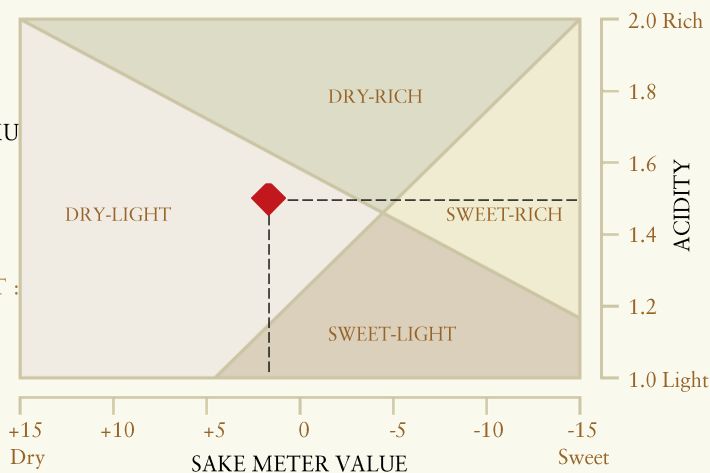
PRODUCT REGION :
FUKUSHIMA

RICE :
GOHYAKU MANGOKU

RICE POLISHING
RATIO :
69%

ALCOHOL CONTENT :
15.5%

VOLUME:
720 ML



BV 030 MATSU NO MIDORI

JUNMAI DAIGINJO
RM 450

Light and dry sake with sharp acidic flavour. It also presents a long lasting umami flavor. It is best consumed chilled.

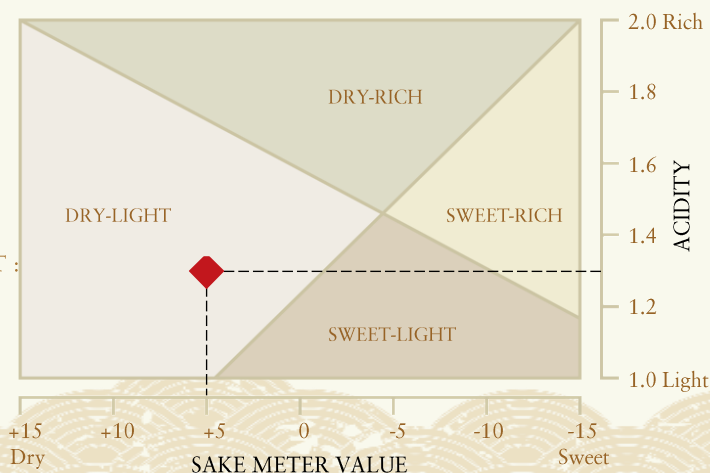
PRODUCT REGION :
KYOTO

RICE :
HATTAN NISHIKI

RICE POLISHING
RATIO :
50%

ALCOHOL CONTENT :
15%

VOLUME:
720 ML





BV 031 SUIGEI GINREI

JUNMAI GINJO
RM 450

It is dry and easy on the palate. The subdued aroma allows the sake to have a crisp finish. Pairs perfectly with food prepared with soy sauce.

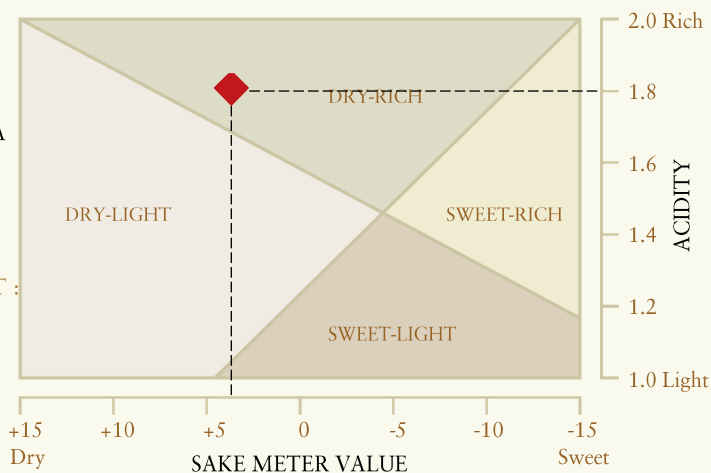
PRODUCT REGION :
KOCHI

RICE :
MITSUI MATSUYAMA

RICE POLISHING
RATIO :
50%

ALCOHOL CONTENT :
16.5%

VOLUME:
720 ML



BV 032 DASSAI 45

JUNMAI DAIGINJO
RM 400

Clean, soft and subtle, the balanced aromas and mild sweetness envelope the senses.

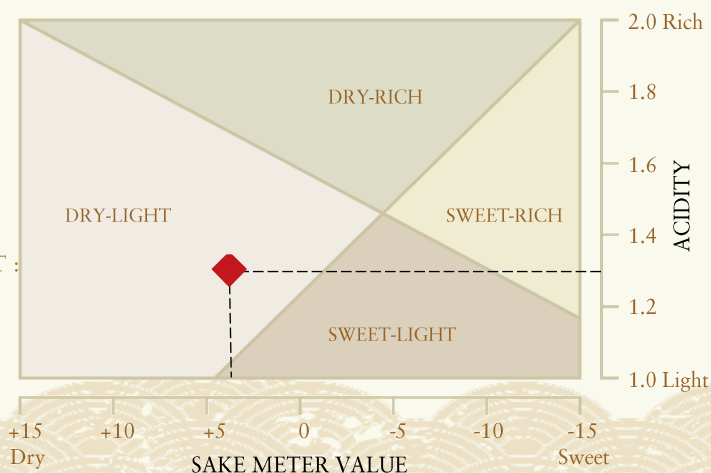
PRODUCT REGION :
YAMAGUCHI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
50%

ALCOHOL CONTENT :
16%

VOLUME:
720 ML





**BV 033 HAKKAISAN ‘AWA’
CLEAR SPARKLING SAKE**

RM 550

Hakkaisan Awa Sparkling is made using a secondary in-bottle fermentation to create a clear and elegant sake. It has a lovely fruity aroma and refreshing taste that is rounded out a gentle sweetness and crisp finish

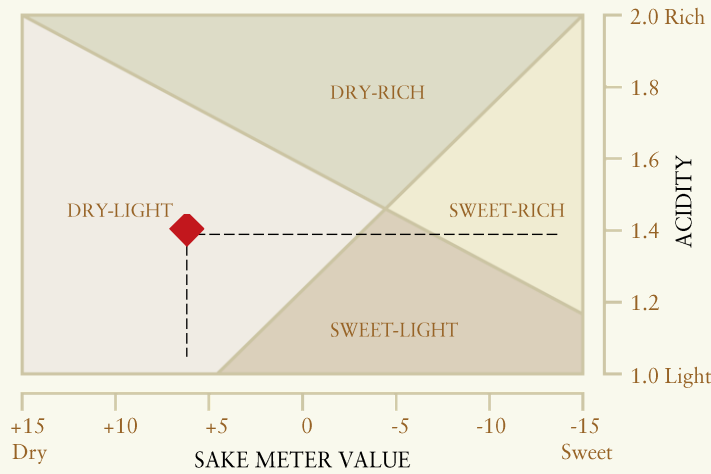
PRODUCT REGION :
YAMAGUCHI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
50%

ALCOHOL CONTENT :
13%

VOLUME:
720 ML





SALON

BV 034

SALON CURVE 'S' LE MESNIL
BLANC DE BLANC 2012
RM5,888



SALON

BV 035

SALON CURVE 'S' LE MESNIL
BLANC DE BLANC 2013
RM9,888



DELAMOTTE

BV 036

DELAMOTTE BLANC DE BLANCS 2014
RM9,888



DELAMOTTE BRUT NV

BV 037

DELAMOTTE BRUT
RM788



BV 039 CHIVAS REGAL MIZUNARA

BLENDING SCOTCH WHISKY

RM 1250

Chivas Mizunara, the world's first blended Scotch whisky selectively finished in Japanese Mizunara oak casks, marries the best of Scotland and Japan.

PRODUCT REGION :
SCOTLAND

CATEGORIES :
WHISKY

ALCOHOL CONTENT :
40%

VOLUME:
720 ML