

BEVERAGE



“ONE CAN DRINK TOO MUCH, BUT ONE NEVER DRINKS ENOUGH.”

Gotthold Ephraim Lessing



BY THE GLASS

BUBBLES

2018 | A.A. Spagnol, 'Col del Sas'
Prosecco Superiore 'Brut' Extra-Dry | Glera
Veneto, Italy

WHITE

2019 | Telmo Rodríguez, 'Basa' Blanco
Verdejo & Viura
Rueda, Spain

2017 | La Posta, Bianco
Torrontés, Gewürztraminer & Sauvignon Blanc
Mendoza, Argentina

2018 | Domaine de la Pépière, Muscadet
Sèvre-et-Maine sur lie | Melon de Bourgogne
Loire Valley, France



RED

2018/19 | Domaine des Terres Dorées,
Beaujolais 'Le Ronsay' | Gamay
Beaujolais, France

2019 | Domaine Gayda, 'Cepage' | Grenache
Languedoc, France

2018 | Vasse Felix, 'Filius' | Cabernet Sauvignon
Margaret River, Australia

PINK

2018 | Château de Trinquedel, Tavel
Grenache, Cinsault & Clairette
Southern Rhone, France



BY THE GLASS

SWEET

2017 | Domaine des Bernadins, Muscat de
Beaumes-de-Venise | Muscat Blanc, Muscat Noir
Southern Rhone, France

NV Rachelle The Rabbit Meadery,
'Apricot Tea' | Honey
Singapore

BEVERAGE PAIRING:

3 Glasses

5 Glasses



BUBBLES

NV Jansz, Premium Cuvée | Chardonnay & Pinot Noir
Tasmania, Australia

NV Eric Rodez, Grand Cru 'Cuvée des Crayères'
Pinot Noir & Chardonnay
Champagne, France

2013 | Nyetimber, Blanc de Blancs
Chardonnay
Sussex, England

NV Laherte Frères, Brut Rosé Ultratradition
Pinot Meunier
Champagne, France

2018 | Birichino, Petulant Naturel
Malvasia Bianca (●● Lightly-Sparkling)
California, USA



WHITE

2018 | Cembra | Müller Thurgau
Trentino-Alto-Adige, Italy

2018 | Weingut Weiser-Künstler,
Trarbacher | Riesling
Mosel, Germany

2018 | François Cazin,
Cour-Cheverny | Romarantin
Touraine, France

2018 | Bodega Garzón
Albariño (Single-Vineyard)
Garzón, Uruguay

2017 | John Duval, 'Plexus'
Marsanne, Roussanne & Viognier
Barossa Valley, Australia

2018/19 | Aperture Cellars | Chenin Blanc
California, USA

2015 | RoseRock Drouhin | Chardonnay
Oregon, USA



RED

2016 | Lieu Dit | Malbec
California, USA

2014 | Franck Massard, 'Licis' | Mencia
Ribeira Sacra, Spain

2016 | Domaine André Perret, St-Joseph | Syrah
Rhone Valley, France

2017 | Yannick Amirault, Bourgeil
'Les Quartiers' | Cabernet Franc
Loire Valley, France

2017 | Dalrymple | Pinot Noir
Tasmania, Australia

2017 | Dashe Cellars, Heart Arrow Ranch
'Les Enfants Terribles' | Zinfandel
California, USA

2015 | San Salvatore, 'Jungano' | Aglianico
Campania, Italy



PINK

2018 | Tenuta delle Terre Nere, Etna
Nerello Mascalese
Sicily, Italy

2016 | Schubert | Pinot Noir
Martinborough, New Zealand

SWEET

2017 | Domaine du Trapadis, Rasteau VDN
Grenache & Carignan
Southern Rhone, France

2015 | Anselmi, 'I Capitelli'
Garganega & Sauvignon Blanc
Veneto, Italy



BEERS & CIDER

Suntory, The Premium Malts Pilsner
Japan

Moose, Apple Cider
Thailand

#SUPPORTLOCAL

THE 1925 BREWING CO. (ROTATIONAL)

'Liang Teh' | Tea Lager
'Small Monster' | Session IPA
'Blk 622' | Dark Ale

'First Draft' | Seasonal Brews
(Check with us on what's brewing!)

"THE BEST BEER IN THE WORLD IS THE ONE IN MY HAND."

Charlie Papazian



COCKTAILS

MULAN

IMPACT Gin. Straits Vodka. Chrysanthemum. Rose

KELAPA KRUB

Veritas White Rum. Thai Green Tea. Pandan. Coconut. Pineapple

ORH GAO

Rebel Yell Rye Whisky. Sweet Potato. Bulldog Vinegar. Wildflower Honey

LAO CHEN

Sunpeace Whisky. Aged Mandarin Peel. Pu'Er



VODKA

Yaegaki Brewery, 'Swinging Doors'
Japan

Martini

GIN

Compendium, 'ROJAK'
Singapore

FAIR, Barrel Aged
France

Gunroom London Dry
England

Chiyomusubi Brewery, IMPACT
Japan

Martini



RUM

Samai, Kampot Pepper
Cambodia

Phraya, Elements
Thailand

Veritas
Barbados

COGNAC

Merlet Brothers Blend, VSOP

Vallein Tercinier, Napoleon



WHISKY

Sunpeace
Japan

Blanton's Original, Bourbon
USA

Rebel Yell, Small Batch Rye
USA

Edradour, 10 Years Single Malt
Highlands, Scotland

Kilchoman, Machir Bay Single Malt
Islay, Scotland

Compass Box Great King St - Artist's Blend
Scotland



0% ABV

AVE87 Tea
Hot / Iced

Lotus Root Tea
Hot / Iced

East Imperial

Old World Tonic | Yuzu Tonic | Mombasa Ginger Beer

Coke | Coke Zero | Sprite

Sparkling Juices
by Kimino, Japan
Yuzu | Ume | Ringo

Evian (Still)
Ferrarelle (Sparkling)



FILTER COFFEE

BY GLYPH SUPPLY CO. (ROTATIONAL)

Sumatra, Indonesia | Triple Picked, Natural
Hazelnut. Peach. Chocolate

Yunnan, China | Mang Zhang, Washed
Apple. Brown Sugar. Cherries

Malabar, India | Monsooned
Spice. Dark Chocolate. Nuts
Hot / Iced

TEA

BY RISHI TEA & BOTANICALS

Strawberry Tulsi
Yuzu Peach Green
Black Limon
Blueberry Hibiscus (*Caffeine Free)
Hot / Iced



SAKE

- WINTER 2020 -



酒の中に真あり
(Sake no naka ni makoto ari)

IN SAKE, THERE IS TRUTH.





Murashige 'Kinkan Kuromatsu' Junmai 60

Yamaguchi | Seimaibuai: 60% | Rice: Saito no Shizuku

A Brewer's rice from Yamaguchi, the name, Saito no Shizuku translates to 'Droplets of the Western City'. Savoury nose, reminiscent of soy sauce, smoked meats with a hint of ginseng. Big, bold and umami.

Toshimaya 'RITA' Tokubetsu Junmai

Tokyo | Seimaibuai: 55% | Rice: Hattan Nishiki

Brewed by one of the 11 Sake Breweries located in the outskirts of Tokyo, this Sake (used to be) available only in shops and restaurants in the Kanda district. Smooth, elegant and refreshingly dry, tropical fruits on the palate, with finishing notes of almonds and apricot kernels.

Eikofuji Silky Snow Time Karakuchi-Junmai Asterisk

Yamagata | Seimaibuai: 80% | Rice: Dewa no Sato

Eikofuji, which means "Glorious Mount Fuji" in honour of Japan's most beloved symbol was founded in 1778 and is currently led by the 13th Generation of the Kato family. Clean, juicy and fresh on the nose with hints of Nashi Pear. Richly-textured yet refreshingly dry.

*Prices stated are for 720ml Bottles unless specified otherwise.



Hinomaru 'Mansukunohana' Silky Snow Time Junmai

Akita | Seimaibuai: 60% | Rice: Local Akita Rice

Founded in 1689, this is the only Brewery in the country allowed to keep its Hinomaru name (the name of Japan's National Flag). Their dedication to excellence extends to the extra year of aging for all sakes before release; a unique practice more commonly seen in winemaking.

A classic savoury nose that doesn't reveal much because the real fun comes after your first sip – Trust us when we say Roller-Coaster ride!

Nakao 'Seikyo' Ginjo Karakuchi Muroka Silky Snow Time

Hiroshima | Seimaibuai: 58% | Rice: Shinsenbon

The name Seikyo, which means "True Mirror" was chosen for its symbolic meaning, as the sake in the cup resembles a mirror that reflects the heart of the Toji (Head Brewer). Soft, clean and crisp with notes of green apple, pear and watermelon.

Fumigiku 'Haneya' Junmai Ginjo Prism Shiboritata

Toyama | Seimaibuai: 60% | Rice: Gohyakumangoku

Shiboritata, also known as Freshly-Pressed Sake or Sake Nouveau, is bottled without pasteurization and shipped almost immediately from the Brewery between November and March. Characterised by a complex aroma and layers of rich juiciness and luscious fruit on the palate, evoking images of a rainbow-coloured Prism and hence its name.

*Prices stated are for 720ml Bottles unless specified otherwise.



Hayashi Honten 'Hyakujuro' Junmai Ginjo Torotoro Nama Genshu

Gifu | Seimaibuai: 60% | Rice: Gifu Hatsushimo

Named after Hyakujuro Ichikawa, a popular Kabuki actor during the Meiji and Showa era, who donated 1200 cherry trees to line the banks of the city's Sakai River in 1912, this range was brewed to honour his generous gesture. In a tribute to his Kabuki roots, the design of the labels also takes cue from Kumadori, stage makeup worn by Kabuki actors. Nutty, earthy and umami, with a pleasant crispness.

A "Sessionable" Sake, if you must.

Miyasaka Junmai Ginjo

Nagano | Seimaibuai: 45% | Rice: Miyama Nishiki

Miyasaka is one of the rare few breweries in Japan to hold the distinction of discovering a new Sake Yeast (Kyokai No.7) back in 1946. Elegant and fresh, with an alluring creaminess.

Hamakawa 'Bijofu' Kome Hitotsubu Sake Itteki Junmai Daiginjo

Kochi | Seimaibuai: 45% | Rice: Yamada Nishiki

Limited to just 2000 bottles in production, the name, "Kome Hitotsubu Sake Itteki" translates to "A Grain (of Rice) for a Drop (of Sake)". Bold floral and tropical fruits on the nose, and then all at once on the first sip – Juicy citrus and peach, refreshingly dry, with just a soft touch of cream and umami.

*Prices stated are for 720ml Bottles unless specified otherwise.



Kitaya Arabashiri Junmai Daiginjo

Fukuoka | Seimaibuai: 50% | Rice: Yamada Nishiki, Omachi

Also known as first-run Sake from the mash (moromi) without pressing, this Arabashiri was transferred from tank to bottle using a special hose which retained the carbonation of a true Namazake, despite it having undergone pasteurization. Sweet floral nose, with bright acidity on the palate tapering off to a clean and herbaceous finish. And yes, we really love the fizz in this one.

Yukikura 'Secchu Chozo' (Snow-Aged) Junmai Daiginjo

Niigata | Seimaibuai: 50% | Rice: Hanafubuki

Yukikura refers to the cellar used for storing and aging sake, which is covered by a thick blanket of Niigata snow (even during the summer months). Full-bodied with just a hint of sweetness – Strawberries & Cream!

Nanbubijin 'Aiyama' Junmai Daiginjo

Iwate | Seimaibuai: 50% | Rice: Aiyama

Aiyama is known as a thoroughbred sake rice with a genetic lineage tracing back to the King and Queen of Sake Rice – Yamada Nishiki and Omachi. Bright and juicy, like sunshine on a cold winter's morning.

*Prices stated are for 720ml Bottles unless specified otherwise.



Takasago 'Kokushimuso' Daiginjo

Hokkaido | Seimaibuai : 40% | Rice: Suisei

Hokkaido is a region known for its winters and pristine natural environment – ideal conditions to brew Sake. Yet as a region, there was no Sakamai (Sake Rice). Suisei (which means 'Comet') was developed only 14 years ago. Nose of florals and cream, rich, full-bodied with hints of ripe rock melon and an intriguing minty finish.

Nishiyama 'Yamatotamba' Daiginjo Sorin

Hyogo | Seimaibuai: 50% | Rice: Gohyakumangoku

Developed by an American female Master Brewer Apprentice, Kelley Kaminsky, this is Nishiyama's first new release in 105 years. Dry, structured with a palate-cleansing astringency at room temperature. White flowers and creamy ripe bananas on the nose, with a zippy refreshing acidity when chilled.

Masuda 'Masuizumi' Link 8888 Junmai Daiginjo

Toyama | Seimaibuai: NA | Rice: Yamadaho, Yamada Nishiki, Kuromai

A collaboration between Masuda Shuzo and Pernod Ricard Japan, '8888' refers to the (approximate) distance between Masuda Shuzo's Brewery and Chivas Regal's Strathisla Distillery, also the oldest working distillery in the Scottish Highlands.

Matured in ex-Chivas Regal casks shipped from Scotland, Masuda went a step further to incorporate Chivas Regal's blending expertise in the sake-making process. Link 8888 is a blend of sakes made using Yamadaho, Yamadanishiki, and Kuromai, a brown rice varietal.

With only 10,000 bottles in circulation globally for this year's production, here at Avenue 87, we have managed to secure a limited quantity of this highly-coveted Sake.