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清酒

SAKE MENU

RARE

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STU 001 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.

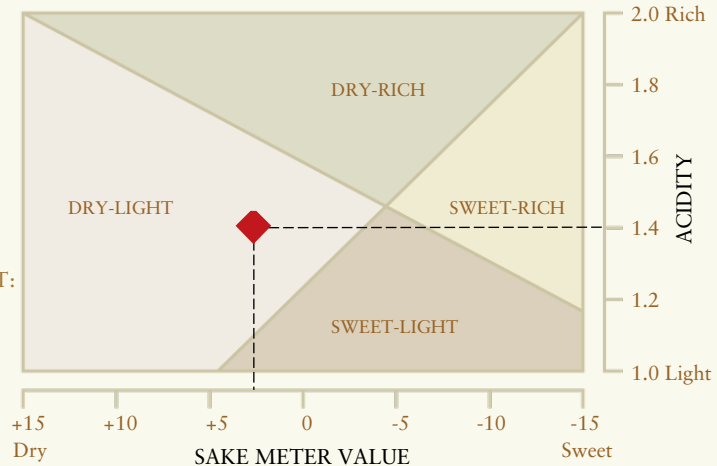
PRODUCT REGION :
FUKUSHIMA

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
35%

ALCOHOL CONTENT:
16%

VOLUME:
720 ML



STU 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.

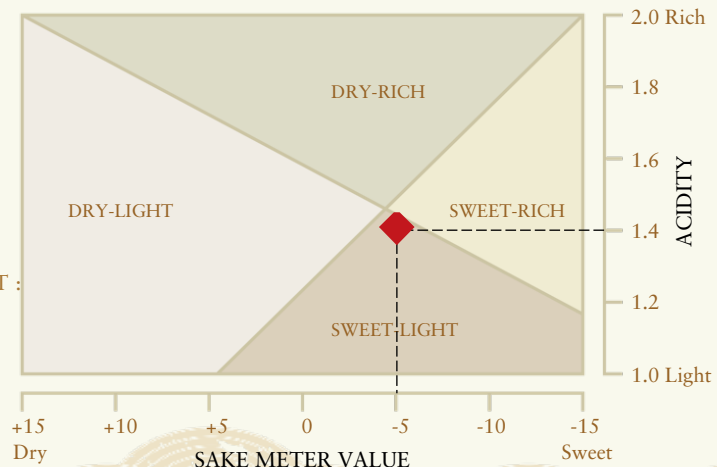
PRODUCT REGION :
MIYAGI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
35%

ALCOHOL CONTENT :
16%

VOLUME:
720 ML



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STU 003 KOKURYU SHIZUKU

JUNMAI DAIGINJO

RM 3,500

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.

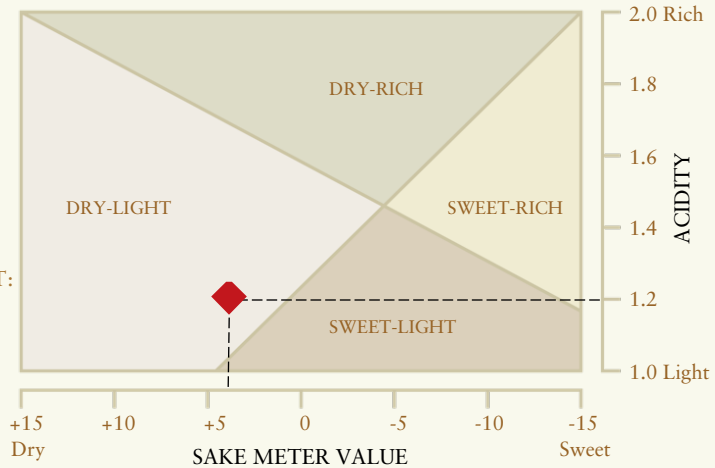
PRODUCT REGION :
FUKUI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
40%

ALCOHOL CONTENT:
15%

VOLUME:
720 ML



STU 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.

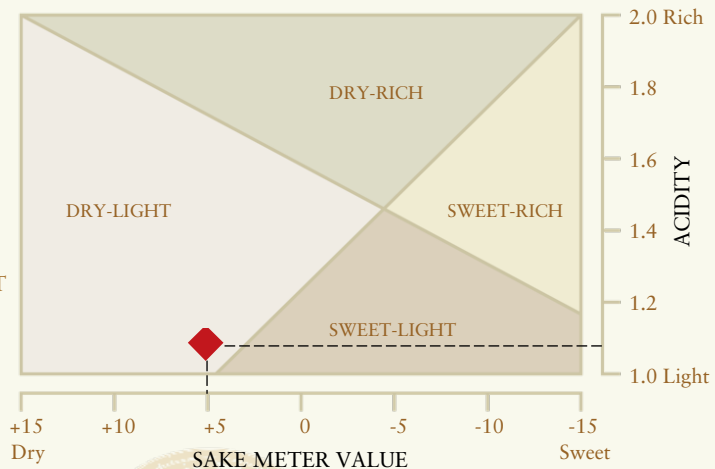
PRODUCT REGION :
YAMAGUCHI

RICE :
YAMADANISHIKI

RICE POLISHING
RATIO :
UNDISCLOSED

ALCOHOL CONTENT
:
16%

VOLUME:
720 ML



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STU 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.

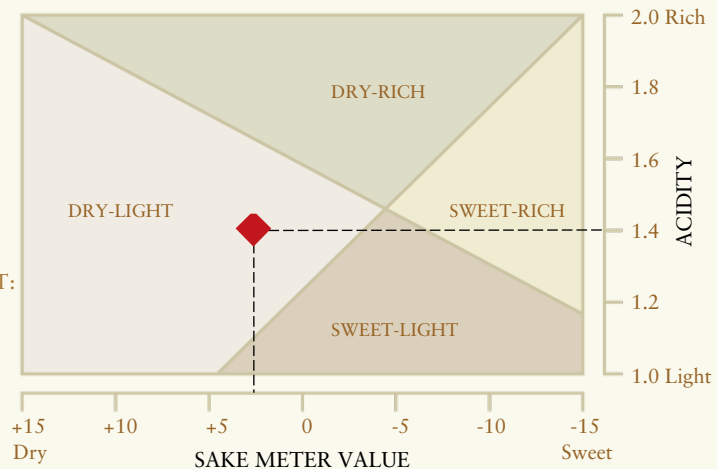
PRODUCT REGION :
FUKUSHIMA

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
35%

ALCOHOL CONTENT:
16%

VOLUME:
720 ML



STU 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.

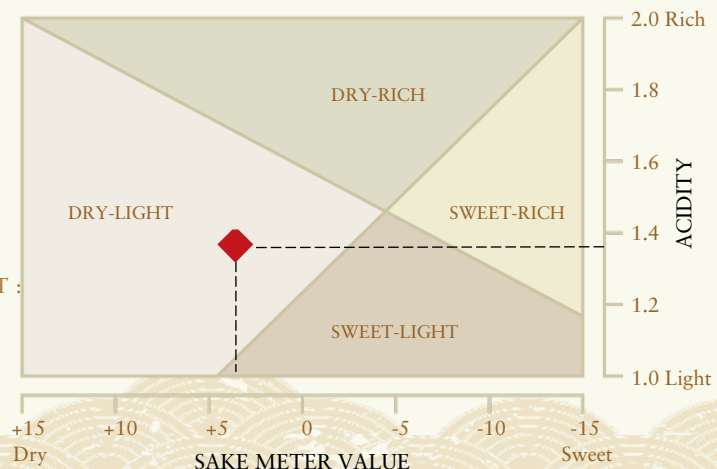
PRODUCT REGION :
MIYAGI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
7%

ALCOHOL CONTENT :
16%

VOLUME:
720 ML



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STU 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.

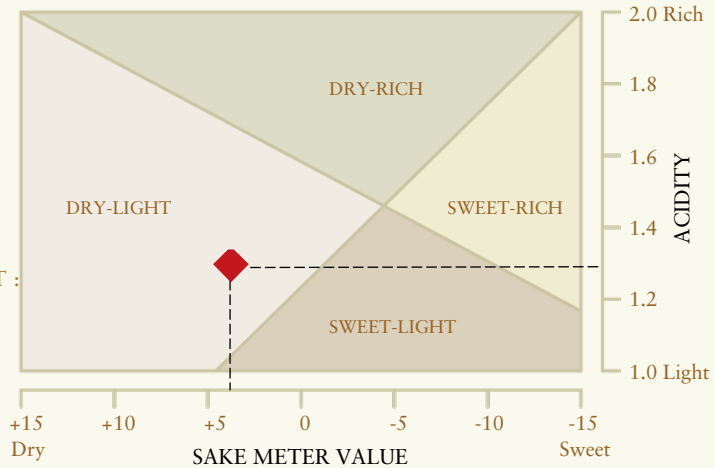
PRODUCT REGION :
KOCHI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
30%

ALCOHOL CONTENT :
16%

VOLUME:
720 ML



STU 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.

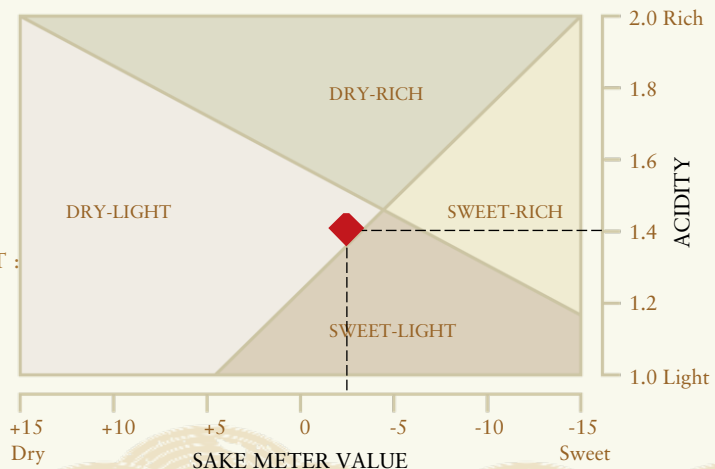
PRODUCT REGION :
YAMAGATA

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
8%

ALCOHOL CONTENT :
16.5%

VOLUME:
720 ML



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STU 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.

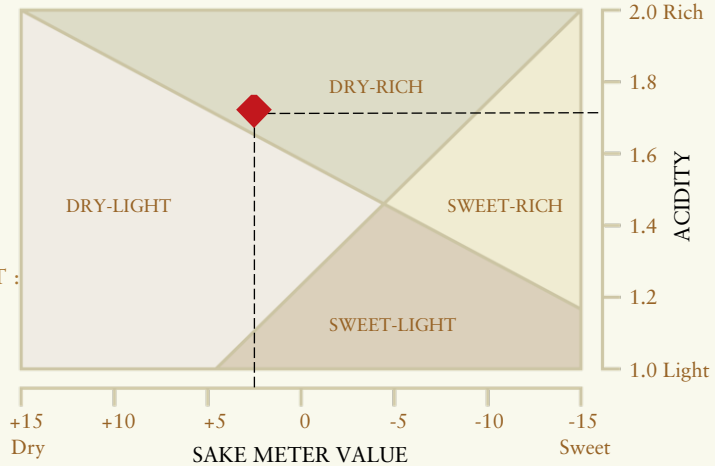
PRODUCT REGION :
KYOTO

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
35%

ALCOHOL CONTENT :
16.5%

VOLUME:
720 ML



STU 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.

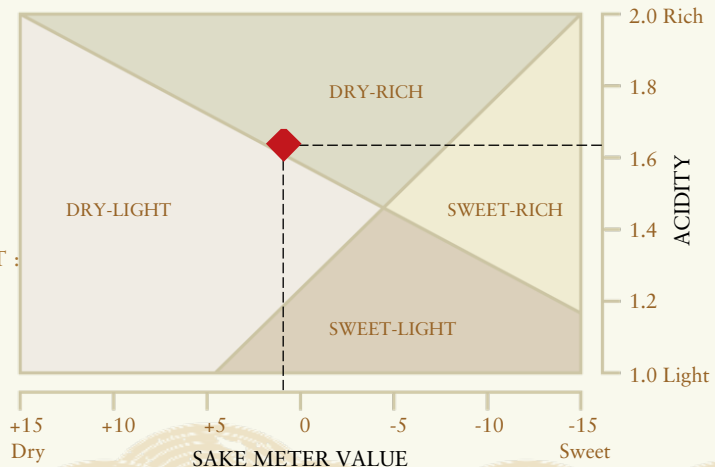
PRODUCT REGION :
HYOGO

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
40%

ALCOHOL CONTENT :
16.5%

VOLUME:
720 ML



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STU 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.

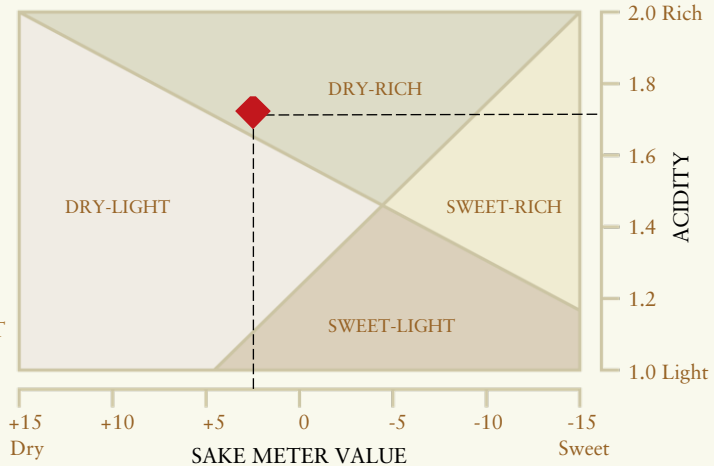
PRODUCT REGION :
NIIGATA

RICE :
YAMADA NISHIKI &
GOHYAKU
MANGOKU

RICE POLISHING
RATIO :
40%

ALCOHOL CONTENT
:
17.5%

VOLUME:
800 ML



STU 012 HAKKAISAN KONGOSHIN WINTER

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.

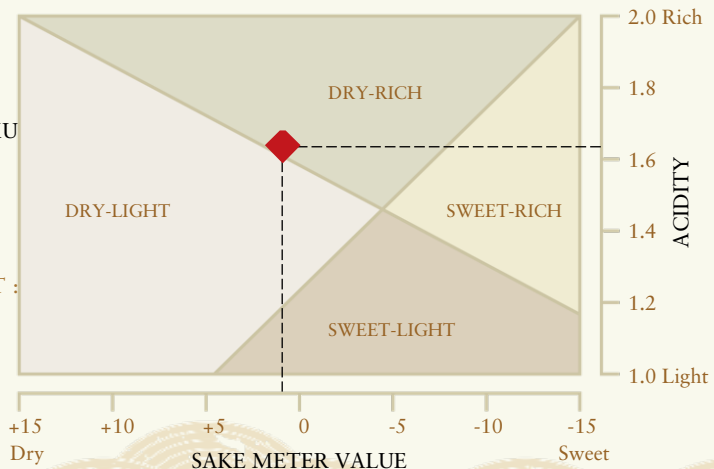
PRODUCT REGION :
NIIGATA

RICE :
YAMADA NISHIKI &
GOHYAKU MANGOKU

RICE POLISHING
RATIO :
40%

ALCOHOL CONTENT :
17.5%

VOLUME:
800 ML



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SUPER PREMIUM

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STU 013 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.

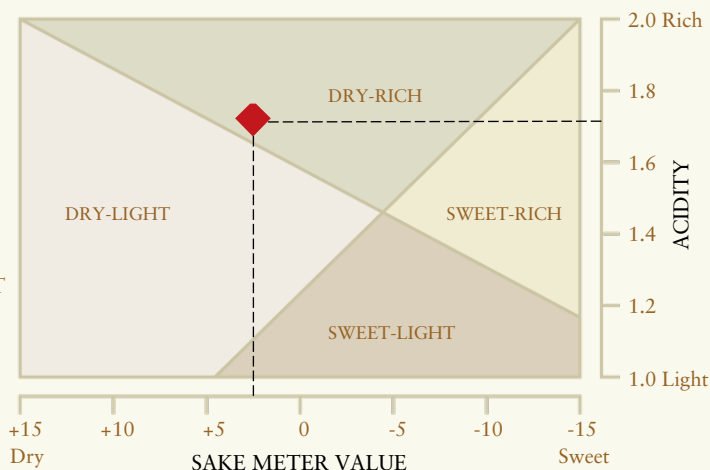
PRODUCT REGION :
HIROSHIMA

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
40%

ALCOHOL CONTENT
:
16%

VOLUME:
800 ML



STU 014 KIRAKUCHO AGED GINJO VINTAGE 1996

JUNMAI DAIGINJO

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.

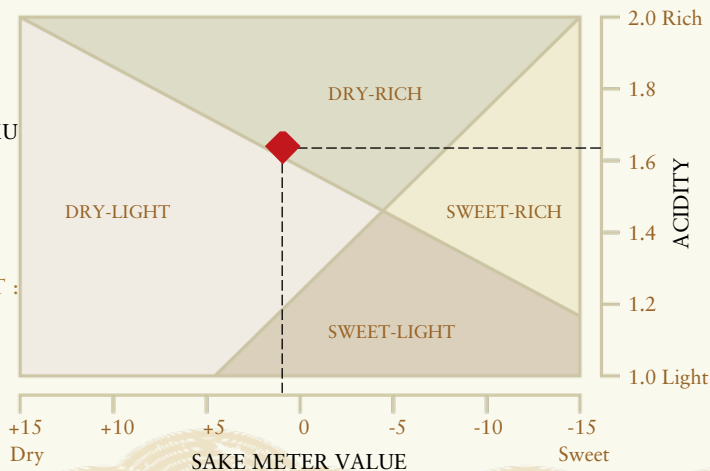
PRODUCT REGION :
NIIGATA

RICE :
YAMADA NISHIKI &
GOHYAKU MANGOKU

RICE POLISHING
RATIO :
40%

ALCOHOL CONTENT :
17.5%

VOLUME:
800 ML



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STU 015 SOUKAKU DAIGINJO

JUNMAI 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.

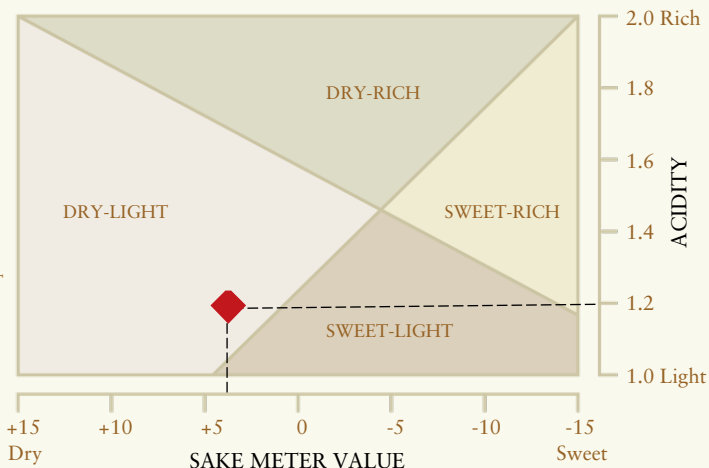
PRODUCT REGION :
HIROSHIMA

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
32%

ALCOHOL CONTENT
:
15.5%

VOLUME:
720 ML



STU 016 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.

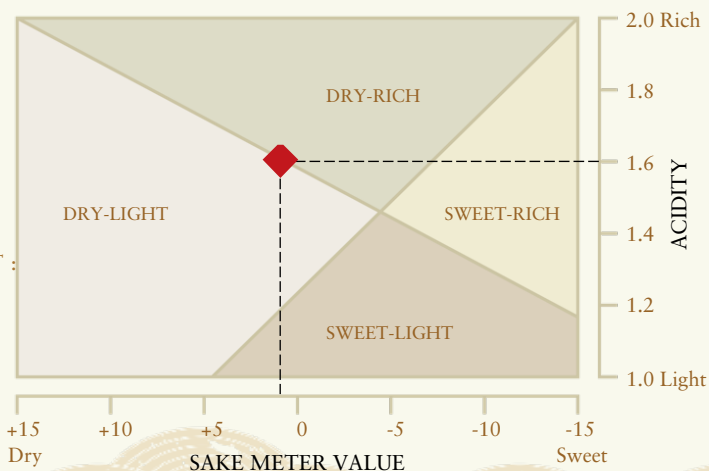
PRODUCT REGION :
HYOGO

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
50%

ALCOHOL CONTENT :
16%

VOLUME:
720 ML



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PREMIUM

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STU 017 GIKYO TOMOGARA

JUNMAI DAIGINJO
RM 700

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

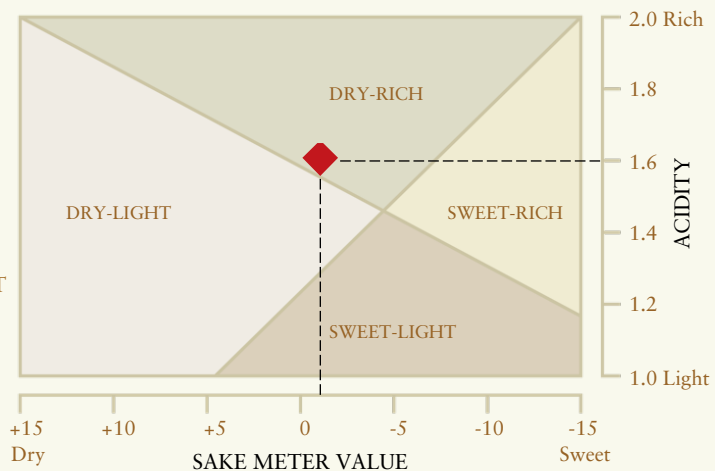
PRODUCT REGION :
AICHI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
60%

ALCOHOL CONTENT
:
13%

VOLUME:
720 ML



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STU 018 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.

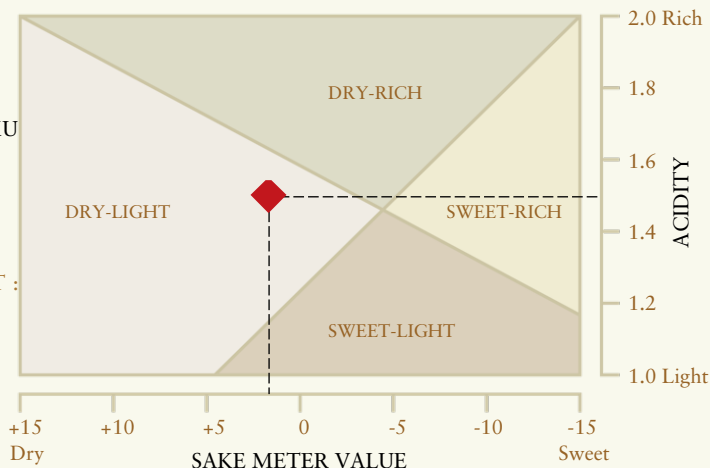
PRODUCT REGION :
FUKUSHIMA

RICE :
GOHYAKU MANGOKU

RICE POLISHING
RATIO :
69%

ALCOHOL CONTENT :
15.5%

VOLUME:
720 ML



STU 019 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.

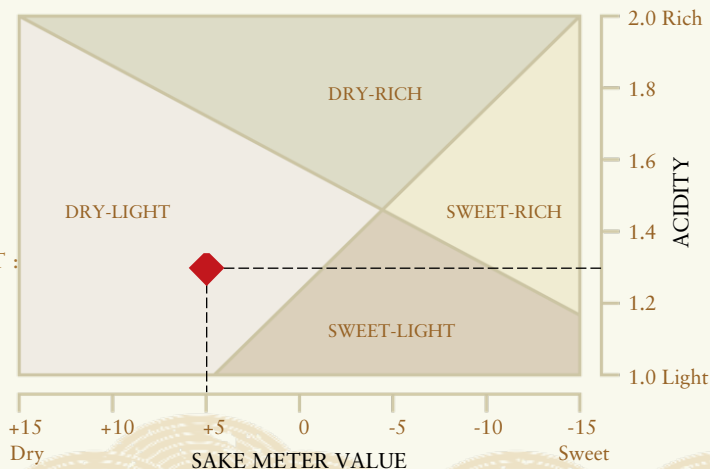
PRODUCT REGION :
KYOTO

RICE :
HATTAN NISHIKI

RICE POLISHING
RATIO :
50%

ALCOHOL CONTENT :
15%

VOLUME:
720 ML



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STU 020 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.

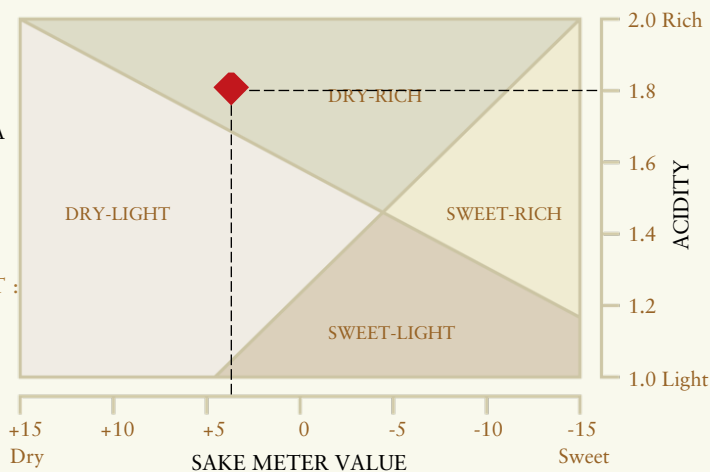
PRODUCT REGION :
KOCHI

RICE :
MITSUI MATSUYAMA

RICE POLISHING
RATIO :
50%

ALCOHOL CONTENT :
16.5%

VOLUME:
720 ML



STU 021 DASSAI 45

JUNMAI DAIGINJO
RM 400

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

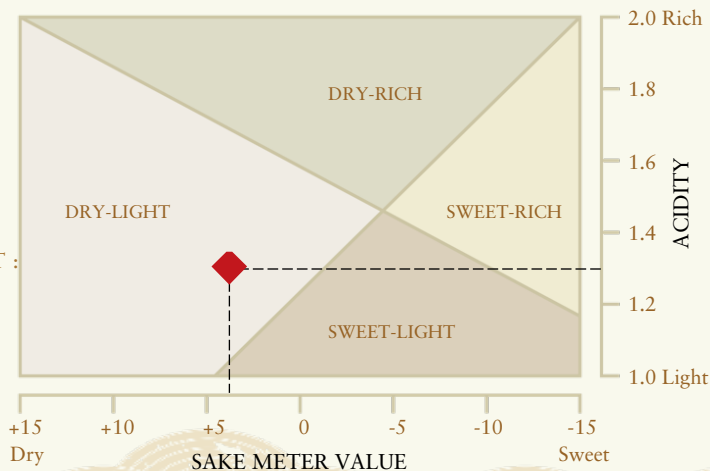
PRODUCT REGION :
YAMAGUCHI

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
50%

ALCOHOL CONTENT :
16%

VOLUME:
720 ML



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STU 022 TSUKINOKATSURA KASEGI GASHIRA

JUNMAI GINJO

RM 450

A light and fruity sake that has a lower alcohol content of 8%.

Very unique taste due to its fruitier nature.

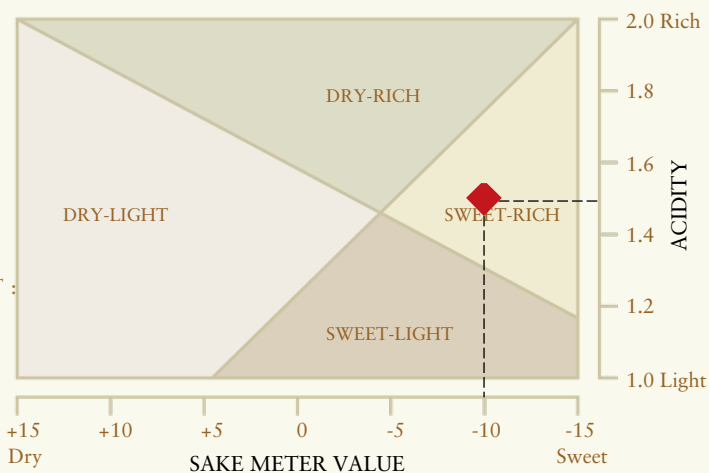
PRODUCT REGION :
KYOTO

RICE :
YAMADA NISHIKI

RICE POLISHING
RATIO :
70%

ALCOHOL CONTENT :
8%

VOLUME:
720 ML



STU 023 AKANE SPARKLING SEMI-SWEET

RM 270

A light and fruity sparkling sake.

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CHAMPAGNE

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LOUIS ROEDERER CRISTAL

STU 024

LOUIS ROEDERER CRISTAL 2002
RM4,888

STU 025

LOUIS ROEDERER CRISTAL 2008
RM2,888

STU 026

LOUIS ROEDERER CRISTAL 2012
RM2,988



DELAMOTTE

STU 027

DELAMOTTE BLANC DE BLANCS 2002
RM1,888

STU 028

DELAMOTTE BLANC DE BLANCS 2012
RM988



DOM PERIGNON

STU 029

DOM PERIGNON BRUT 2008

RM2,000



VEUVE CLICQUOT

STU 030

VEUVE CLICQUOT NV

RM800

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