

BAY 九INE

OMAKASE

KAMOKINSHU SAKE PAIRING WITH YOUR OMAKASE JOURNEY

Kamokinshu Tokubetsu Junmai 13

Glass 45ml - \$20 | Craft 350ml - \$150 | Bottle 720ml - \$270

Light and refreshing flavour of this low-alcohol sake perfectly complements seafood throughout the whole dining experience. Experience the umami and freshness of a raw hand-crafted sake that has not been diluted with water.

Kamokinshu Junmai Ginjo Omachi

Glass 45ml - \$22 | Craft 350ml - \$170 | Bottle 720ml - \$300

Rich with a long finish. The use of Omachi rice provides an umami taste that will linger on your palate until your next bite of food. Its juicy and medium-bodied flavours provide more volume and depth than your average sake. It can also be consumed as a hot sake and pairs well with meat dishes (e.g. wagyu) and yakitori.

Kamokinshu Junmai Daiginjo 40

Glass 45ml - \$30 | Craft 350ml - \$190 | Bottle 720ml - \$360

This sake is made with 40% polished rice resulting in a smooth, sweet and umami-rich flavour. It has a gentle yet gorgeous aroma with a clean impression, making it a perfect match with fresh seafood dishes. The sake has a long finish and low to medium acidity, making it easy to drink.



Founded in 1880, Kanemitsu Shuzo 金光酒造合資会社 is located in Higashi-Hiroshima City within the Hiroshima Prefecture. In 2003, the head of the brewery, Hideki Kanemitsu, stopped using automated plant equipment and resumed manual production in order to return to handmade sake with individuality.