

DRINKS MENU



GARYU.SG

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SAKE

GARYU SAKE (720ML)

\$228

A very soft texture and mellow flavor that will complement the food. The gentle acidity matches this with a very well-balanced finish.

SMV: -2 Acidity: N/A Rice: Omachi

ASAMAYAMA JDG YAMBA NO KAZE 45% (720ML)

\$168

Crafted with rice cultivated on our own fields, this exquisite sake offers a delightful blend of tropical fruit aromas and creamy notes. The velvety texture envelopes well-integrated flavors of peach, plum, and red apple, delivering a pleasant and lingering finish.

SMV: +6 Acidity: 1.9
Rice: Kairyoshinko Polishing Ratio: 45%

HATSUKAME DG AI 45% (720ML)

\$198

This sake is made with Yamada Nishiki rice from Higashijo, Hyogo Prefecture, which has been polished to 45%, and fermented at low temperature with Shizuoka yeast.

SMV: +3 Rice: Yamadanishiki Polishing Ratio: 45%

KOKURYU DAIGINJO 50%

\$298 / \$498

The top note is gentle, like the plum flower. There is an exotically powerful fragrance like a daphne. When the aroma goes through the nose, you can feel the nuance of cinnamon and honey. The texture is silky and layered, and the quality is exquisite. The body is attractive, and the fluffiness is something like premium cotton.

SMV: +4 Acidity: N/A
Rice: Yamadanishiki Polishing Ratio: 50%

KATSUYAMA JDG DEN 35%

\$298 / \$498

DEN, the famous Katsuyama Daiginjo, is made with the prized Yamada Nishiki rice, milled to 35%, and aged at a low temperature for one year. The result is a full-bodied and velvety sake boasting sumptuous flavors of melon, peach, strawberry, and a hint of honey. Further, its finish is delicate and leaves a lingering note of elegance on the palate.

SMV: +1 Acidity: 1.5
Rice: Yamadanishiki Polishing Ratio: 35%

HAKURAKUSEI TOJO AKITSU 29%

\$298 / \$528

Indulge in the highest grade Yamadanishiki rice brewed in Tojo Akitsu, Hyogo Prefecture, resulting in a Junmai Daiginjo sake with a smooth and soft mouthfeel. Experience the gentle sweetness of green Muscat grapes and the clear, crisp finish that Hakurakusei is known for. Serve chilled and enhance its flavors by savoring it in a wine glass or thin-rimmed glassware alongside a meal.

SMV: +1 Acidity: 1.5
Rice: Yamadanishiki Polishing Ratio: 29%

MASUMI JUNMAIGINJO SHIRO 55% (300ML)

\$55

SHIRO (White) is our "session sake," light enough to enjoy all night. Mild aromas of banana and apple lead into a palate that is gently sweet and brightened by acidity and lingering savory umami.

SMV & Acidity: N/A
Rice: Miyaminishiki Polishing Ratio: 55%

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CHAMPAGNE

SENSHO MASAMUNE JDG (1800ML)

\$388

This Junmai Daiginjo is brewed using Yamada Nishiki rice, polished to 50%, resulting in a refined and elegant profile. Delicate notes of pineapple and a subtle earthiness. Bright and smooth, featuring flavors of bitter cherry, balanced by refreshing acidity. Long and zesty, leaving a satisfying impression.

SMV: 0

Polishing Ratio: 45%

Rice: Yamadanishiki

Prefecture: Miyagi

DASSAI JDG 23% (1800ML)

\$498

To craft the ultimate Junmai-Daiginjo sake, we polished down Yamada-Nishiki rice to 23%. Delivering delicate floral aromas with a palate reminiscent of honey and an elegant lasting finish.

Polishing Ratio: 23%

Rice: Yamadanishiki

Prefecture: Yamaguchi

Louis Roederer Collection 244 Brut MV

\$189

Roederer's newly released NV Brut Collection 244 is a pillowy, enveloping Champagne evocative of crisp stone fruits, honeycomb, white flowers and buttery pastry. Medium to full-bodied, fleshy and generous, with an ample core of fruit, bright acids and a saline finish, it will offer demonstrative drinking on release.

GRAPE VARIETAL:

PINOT NOIR, CHARDONNAY, PINOT MEUNIER

COUNTRY & REGION:

FRANCE | CHAMPAGNE

Louis Roederer Cristal Brut 2014

\$768

Lots of mineral and oyster-shell aromas with light toasted-bread and pie-crust undertones. Hints of caramel, apple and pear tart, too. Medium to full body with phenolic intensity and length. Intense at the finish, with driving acidity and length.

GRAPE VARIETAL:

PINOT NOIR & CHARDONNAY

COUNTRY & REGION:

FRANCE | CHAMPAGNE

HENRI GIRAUD, ARGONNE AY GRAND CRU 2014

\$888

Unwinding in the glass with notes of buttered toast, crisp yellow orchard fruit, honeycomb, warm spices and ripe stone fruits, it's full-bodied, deep and vinous, with a layered core of concentrated fruit, incisive acids and an elegant pearly mousse.

COUNTRY & REGION:

FRANCE | CHAMPAGNE

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WHITE WINES

Maison Leroy Mâcon-Villages 2020

\$388

Marked by a harmonious balance between ripe fruit and a vibrant, refreshing acidity. Juicy flavors of orchard fruits—pear, apple, and a touch of white peach—meld seamlessly with citrus accents of lemon and grapefruit.

GRAPE VARIETAL: CHARDONNAY 100%

COUNTRY & REGION: FRANCE | BURGUNDY

Bruno Colin, Chassagne Montrachet 1er Cru En Remilly 2020

\$298

Subtle tropical note on the nose, a little more "richesse" than Bruno's other premier crus, with hints of mango and tangerine coming through with aeration. The palate is medium-bodied with coconut, quince and apricot acidity and length. Generous and expressive

GRAPE VARIETAL: CHARDONNAY 100%

COUNTRY & REGION: FRANCE | BURGUNDY

Joseph Pascal Puligny-Montrachet 2020

\$198

Aromas of lime blossom and yuzu give way to lemon, apple and subtle oak spice flavors in this racy white.- Balanced and precise, with a lingering, mineral- and spice-tinged aftertaste.

GRAPE VARIETAL: CHARDONNAY 100%

COUNTRY & REGION: FRANCE | BURGUNDY

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OHMINE SERIES

OHMINE 2 GRAINS HI-IRE DEWASANSAN 35% (720ML)

\$228

In the sweet and sour taste of grapefruit, it is characterized by the plump and fragrant umami unique to Dewa Sansan and the dry aftertaste reminiscent of apple peel.

SMV: N/A Rice: Dewasansan Polishing Ratio: 35%

OHMINE 2 GRAINS HI-IRE OMACHI 35% (720ML)

\$228

The fruity sweetness reminiscent of yellow peach is characteristic in the refreshing scent and sourness of muscat grapes and green apples.

SMV: N/A Rice: Omachi Polishing Ratio: 35%

OHMINE 2 GRAINS HI-IRE YAMADANISHIKI 35% (720ML)

\$228

Fruity, aromatic sake with hints of white peach and a sweetness of the rice used.

SMV: N/A
Rice: Yamadanishiki
Polishing Ratio: 35%

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EXCLUSIVE SAKE

DASSAI MIGAKI SONOSAKE 23%

HAKURAKUSEI JDG ZANKYO SUPER 7%

RAIFUKU JDG CHOUSEIMAI 8%

REISEN JDG GYOKU 28%

JYUYONDAI HONMARU 55%

JYUYONDAI RYUGETSU 40%

JYUYONDAI RYUSEN 35%

JYUYONDAI SHICHIDARE NIJIKKAN 40%

JYUYONDAI SOKO 35%

PLEASE REFER THE STAFF FOR PRICES

CORKAGE POLICY

WE CHARGE A \$80 FEE PER BOTTLE, DOUBLE

CORKAGE WILL BE CHARGED ON BOTTLES MORE

THAN 750ML SIZE.

I-FOR-I POLICY WHERE CORKAGE IS WAIVED FOR

ONE BOTTLE OF EACH SAKE OR WINE PUR-

CHASED WITH THE SAME SIZE.

WHITE WINES

Laroche Chablis Les Chanoines 2023

\$158

Expect a crisp and vibrant taste, marked by citrus flavors and a steely, mineral backbone. The acidity is refreshing, and the wine has a harmonious balance with a saline, lengthy finish that is typical of high-quality Chablis

GRAPE VARIETAL: CHARDONNAY 100%

COUNTRY & REGION: FRANCE | BURGUNDY

Balland Sancerre Blanc 2023

\$128

The aroma is a mix of citrus and tropical fruit notes, like grapefruit, lemon, and hints of pineapple, balanced by subtle floral tones such as honeysuckle.

It showcases a lively, crisp acidity with flavors of ripe pear, peach, and a pronounced minerality. The texture is rounded and fleshy but finishes with a clean, refreshing zing and mineral intensity.

GRAPE VARIETAL: SAUVIGNON BLANC

COUNTRY & REGION: FRANCE | LOIRE VALLEY

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RED WINES

HENRI RICHARD, CHARMES CHAMBERTIN GRAND CRU 2019

\$388

A restrained raspberry bouquet precedes a dense, meaty palate with a firm tannic structure and bright acidity. With all the components of a fine Vin de Garde, we shall eke it out over the next few years.

GRAPE VARIETAL: PINOT NOIR

COUNTRY & REGION: FRANCE | BURGUNDY

CHÂTEAU GAZIN - POMEROL 2011

\$278

A powerful, virile 2011, Gazin reveals a dense ruby/purple color, a big, meaty, earthy richness, lots of coffee, black cherry liqueur and spice notes, and a full-bodied mouthfeel.

GRAPE VARIETAL:

90% MERLOT

5% CABERNET SAUVIGNON

5% CABERNET FRANC

COUNTRY & REGION:

BORDEAUX

AOC - POMEROL

CHICOTOT, NUIITS ST GEORGES VIEILLES VIGNES 2018

\$198

An intense wine with elegant tannins on floral notes (peonies and violets), and luscious accents of small red fruit. A wine for sharing with friends, it is frank, pleasant, perfect for every occasion and will not change over time. It is perfect with roast meat such as lamb or pork, with game bird or a selection of soft cheese.

GRAPE VARIETAL: PINOT NOIR

COUNTRY & REGION: FRANCE | BURGUNDY

EXCLUSIVE RED WINES

MOUTON ROTHSCHILD - PAUILLAC 2008

\$1288

Deep and intense, the colour reveals subtle purple hues.

Nose

A very elegant nose, combining fruity (blackberry, blackcurrant) and floral (iris) fragrances with notes of spices and cedar.

Palate

A delicious attack precedes a balanced and fresh palate. The palate combines aromas of bigarreau cherry with fine tannins, all leading to a mineral, persistent and fruity finish.

GRAPE VARIETAL:

85% CABERNET SAUVIGNON

14% MERLOT | 1% CABERNET FRANC

COUNTRY & REGION: FRANCE | BORDEAUX

LAFITE ROTHSCHILD, CARRUADES DE LAFITE - PAUILLAC 2008

\$988

The wine exudes fragrant aromas of red and black fruits such as raspberries, blackberries and black currants, accompanied by notes of cedar, liquorice and tobacco. It has a smooth taste, full body and excellent aging potential.

GRAPE VARIETAL:

51% CABERNET SAUVIGNON | 45% MERLOT

3% PETIT VERDOT | 1% CABERNET FRANC

COUNTRY & REGION: FRANCE | PAUILLAC

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EXCLUSIVE RED WINES

DOMAINE DE LA ROMANEE CONTI, ROMANEE ST VIVANT GRAND CRU 2015

\$10188

The Romanée Saint-Vivant produced by the Domaine de la Romanée Conti often distinguishes itself with its deep and dazzling ruby colour. Its unique aromas of cloves, cinnamon, dark fruits are characteristic of this wine, one of the softest and silkiest produced by the domain.

**GRAPE VARIETAL: PINOT NOIR
COUNTRY & REGION: FRANCE | BURGUNDY**

CHÂTEAU LAFITE ROTHSCHILD 2006 \$1888

**GRAPE VARIETAL:
CABERNET SAUVIGNON | MERLOT
CABERNET FRANC | PETIT VERDOT**

COUNTRY & REGION: FRANCE | BORDEAUX

CHÂTEAU LAFITE ROTHSCHILD 2010 \$2588

**GRAPE VARIETAL:
87% CABERNET SAUVIGNON
13% MERLOT
COUNTRY & REGION: FRANCE | BORDEAUX**

CHÂTEAU LAFITE ROTHSCHILD 2020 \$1588

**GRAPE VARIETAL: 92% CABERNET SAUVIGNON
7% MERLOT and 1% PETIT VERDOT
COUNTRY & REGION: FRANCE | BORDEAUX**

RED WINES

Chambolle-Musigny Premier Cru, Les Baudes, Geantet-Pansiot, 2019 \$388

Discreet wood can be found on the bright and ripe aromas of spiced plum, black pinot fruit and pretty violet nuances. The sleek and delicious middle weight flavors are not as dense as those of the old vines Chambolle though they possess more evident power and length on the firmer and mouth coating finish.

**GRAPE VARIETAL: 100% PINOT NOIR
COUNTRY & REGION: FRANCE | BURGUNDY**

Silver Oak Napa Valley Cabernet Sauvignon 2023 \$358

It bursts with classic Napa characteristics like black cherry, cassis, and blackberry, with layers of vanilla, tobacco, and oak spice. There's also a hint of savory elements, reminiscent of herbs or black olives

**GRAPE VARIETAL:
CABERNET SAUVIGNON | MERLOT | PETIT VERDOT
| CABERNET FRANC | MALBEC**

COUNTRY & REGION: NAPA VALLEY

Submission Cabernet Sauvignon 2020 \$168

Deep ruby red with garnet highlights. offering layers of blackcurrant, blackberry, and ripe plum. Secondary notes include hints of cedar, tobacco, and vanilla from oak aging

**GRAPE VARIETAL:
CABERNET SAUVIGNON | MERLOT | PETIT VERDOT**

COUNTRY & REGION: U.S | CALIFORNIA

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OTHERS

PLUM WINE

\$22

YAMAZAKI CASKED UMESHU 17% (GLS)

BEER

\$25

KAGUA JAPANESE CITRUS SAISON

\$25

TOKYO BLUES GOLDEN ALE

BEVERAGES

\$6

COKE

COKE ZERO

SPRITE

SPRITE ZERO

HOUJI-CHA (GLS)

\$4

S.PELLEGRINO (250ML)

ACQUA PANNA (250ML)

Drinks

MENU

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- INSTAGRAM -
KAPOGARYU



- INSTAGRAM -
KAPOGARYU