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Sake Selection

At MUKYO, sake is stored in a custom-built sake refrigerator at the temperature best suited to each bottle. We value the harmony of aroma, serving temperature, and texture, and select glassware according to each brewery and sake style. Every sake is served in a condition that brings out its individuality.

All 80 ml

All sake is served at 80 ml as a standard pour so that guests can experience the character of each brewery. One-go servings are also available upon request.

Modern

Light, crisp, and refreshing. Served from a sub-zero "cold-kan" temperature to highlight clarity and lift.

Yoshidagura u
Senkin
Nichinichi
Ubusuna
Kaze no Mori

¥880~

Classic

Rich umami and aromas expand beautifully when warmed. We also recommend enjoying these sake as hot-kan.

Yoemon
Shoryu Horai
Akishika
Okuharima
Yorokobi Gaijin

¥880~

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Premium

Aramasa
Kokuryu
Jyuuyondai
IWA
Isojiman
Jikon

¥2,880~



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Beyond Sake Cocktail

MUKYO original cocktails that explore new expressions of sake.



Forest Memory

¥1,600

Masumi Sparkling Sake | Mt. Fuji fir

A forest cocktail with the fragrance of fir trees and the delicate acidity of sake.



Matcha Saketini

¥1,800

Sake | Matcha | Elderflower

The gentle bitterness of matcha layered with the soft sweetness of elderflower.



Sakura Harmony

¥1,800

Nigori Sake | Oshima Sakura | Woodford Reserve

A Mukyo signature cocktail where the aroma of cherry leaves and the mellow umami of nigori sake quietly merge with bourbon.



Sea Vortex

¥1,960

Bodaimoto | Mudskipper | Kuromoji | Flor de Cana 18 Years

A rich cocktail of maturation, smoke, forest, and sea - fermentation and aging layered in depth.



Snow Velvet

¥1,600

Amazake | Hakkaisan Amazake | BOBBY'S Gin | Cream

A light, elegant reinterpretation of amazake.



Myoga Rouge

¥1,480

Ine Mankai | Myoga | Ginger

The complex sweetness of red-rice sake with the subtle bitterness of myoga and the aroma of ginger.



White Mint

¥1,680

Doburoku | Mint | BOBBY'S Gin

The soft lactic notes of doburoku meet the refreshing coolness of mint.



Ume Nocturne

¥1,960

Umeshu | KOFFEE MAMEYA | Flor de Cana 18 Years

The acidity of umeshu, the depth of aged rum, and the roasted aroma of coffee create a quiet, mature finish.



MUKYO

Sake & Beyond

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Cocktail



Lemon Sour

¥990

A lemon sour with a gentle touch of sweetness, based on a recipe by Sommelier Aoki of Sushi m. For guests who prefer a drier profile, a Dry Lemon Sour is also available.



Gin Tonic

¥1,280

No.3 Gin | Fever-Tree



Smoky Hojicha Highball

¥1,360

Finely milled roasted hojicha is infused into whisky for a fragrant, roasted profile.



Matcha Highball

¥1,680

The pleasant bitterness of matcha with the smoky finish of whisky.



MUKYO

Sake & Beyond

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Beer



Heiwa Craft White Ale

¥1,200

Small bottle 330 ml



Gold Digger (Citrus Saison) 370ml

¥1,680

A sharp and aromatic citrus saison filled with the fragrance of Setoda bergamot.

Brewery: CHARLES BREWING, Hatsukaichi, Hiroshima

A craft beer brewed by a former sommelier, made to blend naturally into everyday dining.

A glass that dissolves boundaries and harmonizes with food.

Mead

Low alcohol



SANAGI 4

¥1,680

Alcohol: 4%.

Made with mikan honey from Yohoya in Hamamatsu, Shizuoka.

A mead crafted to share the charm of fermentation, even with guests who do not usually drink alcohol.

Brewery: ANTELOPE, Yasu, Shiga

Mead is one of the world's oldest alcoholic beverages, made by fermenting honey.

Soft Drinks



Coca-Cola

¥660



Coca-Cola Zero

¥660



Oolong Tea

¥660

