

Spirits of The Orient



Next to beer, *sake* and *shochu* are the most-drunk alcoholic beverages in Japan.

The best way to enjoy Japanese alcoholic beverages like *sake* (rice wine made from, er, rice) or *shochu* (distilled from barley, sweet potatoes or rice. It's weaker than whisky but stronger than wine and *sake*) is to have it with food. Besides giving us a good buzz, they enhance the flavours of the cuisine, especially meats. *FHM* took a peek at the bars of the following Japanese restaurants and picked out our favourite bottles.

Tajimaya Yakiniku

#01-102/103
VivoCity, 1
HarbourFront Walk.
Tel: 6337-0060.
www.tajimaya.com.sg



Koten Sharaku

Type: *Junmai dai ginjo*
Alcohol: 15%
Flavour: Hidden alcohol taste, mildly sweet and buttery, smooth, with no aftertaste.
Price: \$39.80/30ml, \$98/720ml

Hakkaisan

Type: *Honjozo*
Alcohol: 15.5%
Flavour: Blend of spice, tropical fruit and mint with a full mango, rice and nougat flavour.
Price: \$88/720ml



Manotsuru Four Diamonds

Type: *Junmai ginjo*
Alcohol: 17-18%
Flavour: Tropical nose of banana and plum juice; very fine and quite pure.
Price: \$98/500ml

