Spirits of The Orient

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

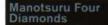
The best way to enjoy Japanese alcoholic beverages like sake (rice wine made from, er, rice) or shochu (distilled from barley, sweet potatoes or rice. It's weaker tha whisky but stronger than wine and sake) is to have it with food. Besides giving us a good buzz, they enhance the flavours of the cuisine, 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

Hakkaisan

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



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



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