

総代理店



創業昭和四十一年



Kumasotei

B

**Kumasotei**  
**BEVARAGES**

# EVERAGES

## BEER

### Draft Beer 生ビール

**Premium Yebisu by Sapporo** ¥ 600  
**Glass** ¥ 500

### Bottled Beer 瓶ビール

**Kirin** ¥ 600  
**Asahi** ¥ 600

### HIGHBALL ハイボール

**Kaku (Suntory)** ¥ 380

**Old (Suntory)**

¥ 500

**Bariking (Sapporo)** plant extract liquor ¥ 380

**Hisanari Murahashi**, the founder of **Sapporo Beer Company** hails from Kagoshima. He was sent to Europe in 1865 by the Lord Shimadzu to learn new technology. He played a key role in bringing German beer brewing to Japan and helped popularize the beverage.



### CHU-HAI チューハイ **ALL ¥ 380**

Lemon • Lime • Calpis • Yuzu citrus • Shequasar citrus • Sour plum

### COCKTAIL カクテル **ALL ¥ 480**

#### **Cassis (blackcurrant) base:**

Cassis orange • Cassis grapefruit • Cassis oolong • Cassis soda •  
Kir (white wine) • Cardinal (red wine)

#### **Peche (peach) base :**

Fuzzy navel (orange) • Peche oolong • Peche soda • Peche grapefruit

### SOFT DRINK ソフトドリンク **ALL ¥ 350**

Coke • Gingerale • Calpis • Oolong tea •  
Orange juice • Grapefruit juice • Sour plum soda • Shequasar citrus

### Nonalcoholic Beer ノンアルビール **ALL ¥ 460**

All Free • Dry Zero

### Nonalcoholic Cocktail ノンアルカクテル **ALL ¥ 460**

Gin Tonic • Cassis orange • Chardonnay Sparkling

### Fruit Wine 果実酒

**Makoi umeshu (Kirin)** ¥ 500

**Homemade umeshu (plum)** ¥ 600

**Homemade biwashu (loquat)** ¥ 600

\*prices do not include tax

# SAKE

## **SAKE** 清酒

**[Brand]**

**[Region]**

**[Type] [Sake Meter Value]**

(More positive=drier)

### **Kubota Senju**

久保田 千寿

**Niigata**

**Ginjo +6**

A soft mouthfeel that you never get tired of drinking.

**90mL**

**¥ 400**

**180mL**

**¥ 800**

### **Ichinokura**

一ノ蔵

**Miyagi**

**Tokubetsu Junmai +7~9**

A refreshing taste that brings out the best flavors of dishes.

**90mL**

**¥ 500**

**180mL**

**¥ 1,000**

### **Daishinsyu**

大信州

**Nagano**

**Junmai Daiginjo +4**

Flavor that maintains the purity of sake.

**90mL**

**¥ 800**

**180mL**

**¥ 1,600**

### **Sasshu Masamune** 薩州正宗

#### **Kagoshima Junmai Ginjo +6**

The revival of Kagoshima's sake production.

Sake, traditionally produced in colder climates, was unable to be produced consistently in warm, southern Kagoshima for many years. Improvements in technology and facilities now allows for yellow koji, used in sake production, to also be used in Kagoshima's shochu (distilled spirit) production.

Satsuma sake is made with water sourced from underground rivers in Ichikikushikino City.

Be sure to try it at least once!

**90mL ¥ 600 / 180mL ¥ 1,200**



\*prices do not include tax

# SHOCHU

## HONKAKU IMO SHOCHU 本格芋焼酎

[Brand]	[Distillery]	[By the glass / By the cup (180 mL)]
<b>Kumasotei</b> 熊襲亭 Shochu created for Kumasotei's 50th anniversary. An original blend of koji that boasts a strong flavor.	<b>Kagoshima Shuzo</b>	¥ 500 / ¥ 700
<b>Kuro Isanishiki</b> 黒伊佐錦 Black koji shochu that is popular with many people in Kagoshima.	<b>Okuchi Shuzo</b>	¥ 500 / ¥ 700
<b>Shimabijin</b> 島美人 The popular brand from Izumi. White koji shochu characterized by the potato's sweetness.	<b>Nagashima Kenjo</b>	¥ 500 / ¥ 700
<b>Shiranami</b> 白波 The brand that comes to mind when thinking of "imo shochu," painstakingly made by a Kurose Toji master brewer.	<b>Satsuma Shuzo</b>	¥ 500 / ¥ 700
<b>Sakurajima</b> 桜島 Old-fashioned flavor made with sweet potatoes from the Minamisatsuma area.	<b>Hombo Shuzo</b>	¥ 500 / ¥ 700
<b>Nansen</b> 南泉 Deep flavor and gentle sweetness that's distinctive to Tanegashima, the center of sweet potato production.	<b>Kozuma Jyozo</b>	¥ 500 / ¥ 700
<b>Kuro Kirishima</b> 黒霧島 A smooth sweetness and refreshing aftertaste created by high-quality black koji.	<b>Kirishima Shuzo</b>	¥ 500 / ¥ 700
<b>Satsuma Hozan</b> 薩摩宝山 Delicious shochu nurtured by the earth. A depth of flavor unlike any other.	<b>Nishi Shuzo</b>	¥ 500 / ¥ 700
<b>Kibaiyanse</b> きばいやんせ It means "Do your best" in Kagoshima dialect. Created jointly with Kagoshima University.	<b>Satsuma Shuzo</b>	¥ 600 / ¥ 900
<b>Minankata</b> 南之方 Bottled without filtering so you may enjoy the just-made taste, and the potato flavor.	<b>Satsuma Shuzo</b>	¥ 600 / ¥ 900
<b>Mitake</b> 三岳 The popular brand from Yakushima. It can be enjoyed in any style.	<b>Mitake Shuzo</b>	¥ 600 / ¥ 900
<b>Akazaru</b> 赤猿 Made with the king of purple sweet potatoes, you'll get hooked. Popular among women.	<b>Komasa Shuzo</b>	¥ 600 / ¥ 900
<b>Aka Kirishima</b> 赤霧島 Made with a rare purple sweet potato, it has a gorgeous fragrance.	<b>Kirishima Shuzo</b>	¥ 700 / ¥ 1,000
<b>Isami</b> 伊佐美 A distinctive sweet and mellow mouthfeel. The sweet fragrance stands out even more when mixed with hot water.	<b>Kai Shoten</b>	¥1,000 / ¥1,500

\*prices do not include tax

# SHOCHU

## HONKAKU IMO SHOCHU 本格芋焼酎

### Kozuru Series (Komasa Jyozo) 小鶴シリーズ (小正醸造)

[Brand]

[By the glass / By the cup (180 mL)]

#### **Satsuma Kozuru (white koji)** さつま小鶴 **¥ 500 / ¥ 700**

A light fragrance that floats in your mouth, and a gentle sweet flavor.

#### **Kozuru Kuro (black koji)** 小鶴くろ **¥ 500 / ¥ 700**

Carefully selected Kogane Sengan potatoes and a flavor that has been passed down since 1883.

#### **Kozuru Kikoji (yellow koji)** 小鶴黄麴 **¥ 500 / ¥ 700**

A firm potato flavor yet refreshing aftertaste.

#### **Kozuru Fukkokuban** 小鶴復刻版 **¥ 700 / ¥ 1,000**

Nostalgic re-creation of early Showa-era (1926~) shochu, with distinct potato scent.

#### **Aka Kozuru** 赤小鶴 **¥ 700 / ¥ 1,000**

An exquisite harmony of richness and sharpness from the blend of purple and Kogane Sengan sweet potatoes.



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# SHOCHU

## HONKAKU IMO SHOCHU 本格芋焼酎

### Recommended for Ladies 女性向け

[Brand]

[Distillery]

[By the glass / By the cup (180 mL)]

**Arawaza Sakurajima** あらわざ桜島 **Hombo Shuzo** ¥ 600 / ¥ 900

The unique proprietary distillation process produces a smooth, elegant imo shochu.

**Kizaru** 黄猿 **Komasa Jyozo** ¥ 600 / ¥ 900

By ripening the Kogane Sengan potatoes, the sweetness and fruitiness are drawn out.

**Sousou** 蒼々 **Taikai Shuzo** ¥ 600 / ¥ 900

Applying the sake production process to imo shochu creates a refreshing, yet still sweet potato flavor.

### Kame-shikomi (Stored in clay pots) 亀仕込み

**Kame Isanishiki** 甕伊佐錦 **Okuchi Shuzo** ¥ 700 / ¥ 1,000

Made with traditional black koji and aged in clay pots for 3 years. A smooth shochu.

**Yamatozakura** 大和桜 **Yamatozakura Shuzo** ¥ 700 / ¥ 1,000

Enjoy the deep flavor of old-fashioned kame-shikomi.

**Kurokichi** 黒吉 **Shiraishi Shuzo** ¥1,000 / ¥1,500

A private brand created by a liquor shop and a distillery. A taste you can only drink in Kagoshima.

**Murao** 村尾 **Murao Shuzo** ¥1,200 / ¥2,000

Made using water from underground streams flowing from the mountains of northern Satsuma. "The" imo shochu.

**Moriizo** 森伊蔵 **Moziizo Shuzo** ¥1,200 / ¥2,000

Carefully selected white koji and specially cultivated sweet potatoes are fermented and matured to create this mellow, yet sweet, taste.

**Kurose Yasumitsu** 黒瀬安光

**Kagoshima Shuzo**

¥2,500 / ¥3,000

Created by one of the very few master brewers of the elite Kurose Toji tradition. Unfiltered. According to the master brewer, "There's nothing special about it, just single-mindedly thinking about shochu and doing what I love." Relish a cup of this supreme drink.



\*prices do not include tax

# SHOCHU

## HONKAKU IMO SHOCHU 本格芋焼酎

### Maewari Shochu (Pre-mixed) 前割り焼酎

[Brand]

[Distillery]

[By the glass / By the cup (180 mL)]

**Kurokichi** 黒吉

**Shiraishi Shuzo**

**¥1,100 / ¥1,600**

Other pre-mixed brands are available on a rotating monthly basis. Please ask the staff.

### Bottle keep キープボトル

**¥2,500**

**Shimabijin** 島美人・**Kuro Isanishiki** 黒伊佐錦・**Kozuru Kuro** 小鶴くろ

**Shiranami** 白波・**Sakurajima** 桜島・**Arawaza Sakurajima** あらわざ桜島

**Minankata** 南之方・**Akazaru** 赤猿・**Satsuma Hozan** 薩摩宝山

**Kumasotei** 熊襲亭

**¥3,000**

**Kibaiyanse** きばいやんせ・**Mitake** 三岳

**¥3,500**

**Yamatozakura** 大和桜・**Aka Kirishima** 赤霧島

**¥4,000**

**Kurokichi** 黒吉

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# WINE

## Nagasawa Wine 長澤ワイン

**Pinot Grigio (white):** medium dry

**Glass: ¥ 550 / Bottle: ¥ 3,500**

**Chardonnay (white):** very dry

**Glass: ¥ 650 / Bottle: ¥ 4,000**

**Pinot Noir (red):** light

**Glass: ¥ 550 / Bottle: ¥ 3,500**

**Cabernet Sauvignon (red):** full-bodied

**Glass: ¥ 650 / Bottle: ¥ 4,000**

### **Kanae Nagasawa** ~the "Wine King of California"~ 長澤鼎

In 1865, he was sent abroad to study in Great Britain at the age of 13 along with the other members of the Satsuma Students.

As the youngest member of the group, Nagasawa was too young to enroll university in London with the other members, and was instead sent to school in Aberdeen, Scotland. There, he stayed with the family of prominent merchant Thomas Blake Glover, but eventually left to travel to the United States. In Brooklyn, New York, he learned about wine production from Dr. John Hyde, and started to focus on grape farming.

He was later known as the "Wine King of California," the "Grape King," and "Baron Nagasawa."



The Satsuma Students in 1865.  
Nagasawa was the youngest. Front row, circled.

