

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



*prices do not include tax

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

*prices do not include tax

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.

