



SAKE LABO

MENU

For Delivery / Takeaway

Mon - Sat, 11am - 8pm (last order 8pm)

HOW TO ORDER

ORDER

Whatsapp us at 8764 6758 with your order information:

Name & Contact No
Date & Delivery Time
Address
Order

PAYMENT

PayNow at UEN: 2018 0044 6G
Send us a screenshot of your payment

DELIVERY/PICK-UP

Delivery fee will be borne by customers
Drive-thru and pick-up available at 29 Stanley Street

LIMITED OFFER

30% off for any purchase of ala-carte food and sake
25% off for any purchase of ala-carte sake only

T&Cs apply. Not valid with other ongoing promotions.

Stay home for your sake

EXCLUSIVE BUNDLES

Chef's Recommendation paired with Sake Sommelier's Pick

Truffle Somen with Avruga Caviar

Paired with Kitaya Daiginjo Ginnohitomi (300ml)

50

Impossibo Sando with Chef "A" Special Sauce

Paired with Kamotsuru Junmai (300ml)

50

Wagyu Sando with Chef "A" Special Sauce

Paired with Kamotsuru Junmai (300ml)

60

Kaisen Paella with Saffron Crustacean Stock

Paired with Kamotsuru Junmai (300ml)

60

JAPAS

Josper Edamame

A classic Japanese favourite cooked the spanish way

5

Tomorokoshi

Crunchy baby corns roasted in Josper with Spanish cheese

8

Kushi-quettas

A cross between kushikatsu, and croqueta
Crispy outside, delicious inside

10

Bikini

Our version of Jamon sando, bikini style

15

Tori Frito De Nero

Signature fried chicken coated with charcoal batter
and a pink surprise

15

JAPAS

Tamago Estrellados

A classic combination of egg and potatoes,
finished on hot pan

10

Ika Fritas

Deep fried baby squid with Spanish Aioli

15

“Spider” Karaage

Deep fried Japanese soft shell crab with Spanish Aioli

18

Shiro-buta

Pock jowl roasted in Josper with a dash of miso paste

20

SOMMELIER'S PICKS

Easy Drinking



Yoshinogawa Echigo Ginjo

| Gohyakumangoku | 58% |

- Clean, Classic & Straightforward

95



Hanagaki Junmai Nigori

| Local Fukui Rice | 60% |

- Light, Dry & Ricey • Lovely Creamy Texture

100



Ohmine 5 Grain Test Brew

| Gohyakumangoku | 58% |

- Clean, Classic & Straightforward

180



Yasakatsuru Yamahai Junmai

| Local Fukui Rice | 60% |

- Light, Dry & Ricey • Lovely Creamy Texture

160



Bijoufu Ginjo Schwa! Sparkling (500ml)

| Kitanishiki | 88% |

- Rich, Port Wine-like • Aromatic

75



Bijoufu Yuzu Schwa! Sparkling (500ml)

| Local Fukui Rice | 60% |

- Rich • Honey • Sweet Melon • Mildly Sweet

85

SOMMELIER'S PICKS

Food Pairing



Sakari Junmai

| Local Seimaibuai Rice | 75% |

• Rice-y • Smooth & Approachable • Classic

88



Kurumazaka Junmai

| Local Fukui Rice | 60% |

• Nutty • Deep Umami • Lovely with Food

120



Fukucho "For Seafood" Junmai

| Hattanso | 70% |

• Refreshing • Lemon • Lovely with Seafood

135



Tamagawa Man Eating Rock

| Gohyakumangoku | 60% |

• Mushroom • Cedar • Bonito • Light Body

140



Shichi Hon Yari Junmai Ginjo

| Tamasakae | 50% |

• Fruity & Savoury • Red-wine Approach

188

SAKE LIST

Our Collection

Tamagawa Time Machine Vintage 178

Kitanishiki | 88% |

- A Recipe over 300 Years • Rich, Port Wine-like Aromatics
- Miso & Soy Sauce • Perfect with Creamy Desserts

Fuuro Tensei Tokubetsu Honjozo 135

Gohyakumangoku | 60% |

- Light & Crisp • Woody & Deep • Easy Drinking Umami

Yamamoto Akita Royal Straight Flush 200

Akitasakekomachi, Ginnosei, Misatonishiki,
Kairyoshinkou, Miyamanishiki | 45% |

- 5 Different Yeasts, 5 Different Rices • Herbaceous
- Tart, almost Sauvignon Blanc Complexity

Yamamoto Ice Pink 380

Akita Sake Komachi | 29% |

- Gently Sweet • Wine-like Complexities
- Elegant • Beautiful in a Wine Glass

Izumibashi Tombo Sparkling 55

Yamada Nishiki | 80% |

- Bright, Refreshing • Balanced • For Casual Drinks

Izumibashi Rakufumai Junmai Daiginjo 330

Rakufumai | 35% |

- Complex Tension • Deep Umami • Long Finish

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Our Collection

Mizubasho Artist Series Dessert	72
Rice Undisclosed % Undisclosed • Gentle Sweetness • Apricots • Peaches • Passionfruit	
Mizubasho Junmai Ginjo (1800ml)	250
Yamada Nishiki 60% • Juicy • Peach & White Flower • Good for Beginners	
Mizubasho Junmai Daiginjo Premium	450
Yamada Nishiki 35% • Soft as Silk • Creamy & Fruity • Astounding Complexity	
Mizubasho Junmai Daiginjyo 10 Year Vintage	999
Rice Undisclosed % Undisclosed • Unparalleled Complexity • Fresh & Elegant • Cocoa & Spice • Nuts & Fruits • Vanilla & Honey • Redefining Aged Sake	
Emishiki Masterpiece	228
Yamada Nishiki 50% • Astounding Clarity • Textured • Lovely Sweetness • For the Connoisseurs	
Matsu No Tsukasa Junmai Daiginjo Black	330
Yamada Nishiki 35% • Incredibly Balanced • Easy yet Elegant • Beautiful Body & Fruit Palate	

SAKE LIST

Our Collection

Tempoichi Kimoto Junmai Omachi 125

Omachi | 80% |

- Clear, Easy to Recognise Omachi Expression
- Rich, Spicy Crispness • Lovely with Food

Tempoichi Nakagumi Junmai Ginjo 135

Yamada Nishiki | 55% |

- Strawberry • Light Sweetness • Slight Tartness
- Fantastic Hiroshima Expression

Shichi Hon Yari Junmai Daiginjo Shizuku 260

Tamasakae | 45% |

- Clean & Elegant • Complex Savoury Middle
- Beautiful with Food

Toyo Bijin Junmai Daiginjo Princess Michiko 300

Local Yamaguichi Rice | 45% |

- Flower Yeast Sake made from a rose gifted to Princess Michiko
- Smooth, Elegant, Juicy & Sweet with Florals

Kokoryu Daiginjo Ryu 380

Yamada Nishiki | 40% |

- Tropical Fruit • Exciting Complexity
- Smooth like Velvet

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Our Collection

Rokkasen Daiginjo Temahima	400
Yamadanishiki 40% • Clear • Mellow • Well-balanced	
Noguchi Naohiko Yamahai Aiyama	340
Aiyama 55% • Sweet Umami • Gentle Yoghurty Acidity • Crisp Finish	
Noguchi Naohiko Haru No Shiboritata (1800ml)	600
Gohyakumangoku 65% • Special Spring "Haru" Seasonal • Fresh Fruit & Yoghurt • Boozy but Balanced • Great with Food	
Gozenshu Junmai Bodaimoto Nigori	130
Omachi 65% • Chocolate & Vanilla • Rich but Acidic Body • Mochi-like Rice • Malt	
Gozenshu Junmai 1859 Bodaimoto	130
Omachi 65% • Chocolate • Banana Bread • Creamy • Acidic: Cuts Through Food • Try in a Red Wine Glass	

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Our Collection

Kawatsuru Sanuki Cloudy	95
Sanuki Yoimai 70% • Yakult-like • A Bit Less Boozy • Creamy & Aromatic	
Kawatsuru Shiboritate Shinshu	130
Local Kagawa Rice 70% • Honey • Sweet Melon • Rich • Medium Sweet	
Sakari Junmai Ginjo	105
Local Hyogo Rice 55% • Melon, Banana & Mango • Creamy • Lovely Balance of Fruit & Rice	
Tatenokawa JD Phoenix Sparkling	160
Dewasansan 50% • Dry, Easy Drinking Sparkling • Second Fermentation • Vibrant bubbles • Lightly Fruity	
Kiseki no Sake	140
Omachi 55% • Gold Award Winner at Kura Master • Peach & Umami • "Organic" Sake • Beautiful Rice Notes	

SAKE LIST

Our Collection

Zaku Megumi No Tomo 150

Local Mie Rice | 60% |

- Fruit-Forward but Ricey • Silky, Luscious Mouthfeel
- Balanced & Smooth

Zaku Gen No Tomo (720ml/1800ml) 150/260

Local Mie Rice | 60% |

- Melon & Honeydew • Amazingly Soft & Smooth
- Great for a Fun Drink

Zaku Ho No Tomo 150

Local Mie Rice | 50% |

- Soft & Balanced • Ricey • Easy Drinking

Fukucho White Koji Sparkling Junmai 60

Hattanso | 60% |

- Amazing with Oysters & Seafood • Lemon Burst
- Lovely, Organic Feeling Bubbles

Kazenomori Aiyama Junmai Nama Muroka Genshu 150

Aiyama | 80% |

- Lush Balanced Sweetness • Yogurt & Nuts
- Beautiful Finish • Wine Glass Friendly



[@sakelabo.sg](https://www.instagram.com/sakelabo.sg) www.sakelabo.sg

29 Stanley Street

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