



唐閣

T'ANG
COURT

SAKE 清酒

People often hear about wine pairings. At Tang Court, we break the traditional barriers and combine Chinese Cantonese cuisine with Japanese sake to bring you an unexpected taste trip and explore the mysterious world of sake.

人们常听到葡萄酒的餐酒搭配。在唐阁，我们打破传统的壁垒，将中餐粤菜与日本清酒进行组合，带给你意想不到的味觉旅行，探索清酒的神秘世界。

SAKE 清酒

GLASS(杯) Bottle(瓶)

Hakurou Karakuchi Tojo Yamada Nishiki Junmai Daiginjo (Appetizer) 198 1,580
白老 东条山田锦 纯米大吟酿 (前菜)

Using the rare and expensive top-grade Tojo Yamada Nishiki from Hyogo Prefecture. The sake was made under low-temperature, which enable it has a strong fragrance and delightful taste, it is suitable as the beginning of an unforgettable night.

使用稀少价高的顶级兵库县特 A 地区东条山田锦，长期低温发酵制作的“纯米大吟酿”拥有浓烈的香味和淡雅的口感，作为一个难忘夜晚的开始再合适不过。

Karakuti Junmai Katurin (Seafood) 78 600
尊皇 鲜活之鳞 辛口 特别纯米 (海鲜)

Specially pure rice wine specially made to match seafood, brewed using Aichi Prefecture's unique rice: Mijosui. This sake is dry style which may not be a type that everyone loves, but you can find a different kind of sparkle when paired with dishes.

使用爱知县独特酒米若水酿造而成，是为搭配海鲜而特别定制的特别纯米酒。辛口的风格也许不属于人见人爱的类型，但是与菜肴搭配起来却有着别样的火花。

Hinoshitamusou Kyoukaihachigoukoubo Kimotojunmai (Meat) 98 780
日下無双 協会八号酵母 生酏純米 (海鲜)

The rare yeast No. 8 is applied. A sophisticated sweet aroma with matured style. You will taste sweet and rich in the front, with a clean and bitter end in the back. The higher sourness and rich taste can be a perfect couple with meat dishes or rich flavor dishes.

不多见的八号酵母仕入。熟成风格的复杂甜美香气，前段甜美浓郁，后端利落且辛口的结尾。较高的酸味和浓醇的口感可以与肉料理或味道浓郁的料理搭配。

SAKE
清酒

Bottle(瓶)

Sei Ryu Sparkling Sake (Light sweets)

380

清流起泡清酒 (清淡甜品)

Unique sparkling sake, bursts of rice fragrance with a sweet and sour taste. The joy of bubbles blooms in the mouth, full of charm.

独特的起泡清酒，阵阵米香带着酸甜的口感。气泡的愉悦在口中绽放充满俘获人心的魅力。

Yakushima Sangria Passion & White Wine (Rich sweets)

500

屋久岛 夜 利口酒 (海鲜)

This is a refreshing southern sangria: wonderful combination of passion fruit and white grape juice. The elegant aroma and the delightful sweet and sour flavors are perfect for desserts with tropical fruit.

百香果与白葡萄汁的美妙搭配，是清爽的南国桑格利亚。优雅的香气和酸甜绝妙结合的风味非常适合搭配以热带水果为主食材的甜品。