



Drink List at WAGYU KANATA

We proudly specialize in artisanal Japanese sake, each bottle selected to complement and enhance the flavors of your meal. Served initially at 5–10°C, our sake reveals its delicate aroma and taste as it gently warms in your hand.

Our drink list also features wines personally selected by the owner, along with a refined range of Japanese alcoholic beverages, reflecting both tradition and elegance.

We invite you to discover the harmony between our cuisine and drinks.

Sake Sommelier's Recommendation

Sake Tasting Set (3glasses)

Basic level	30
Premium level	40

Keg Fresh Sake - Available nowhere else in the EU -

Small (120ml) / Large Carafe (280ml)

KEG DRAFT 29 / 58

An exceptional draft sake crafted with groundbreaking technology, delivering the fresh, vibrant taste usually only found at the brewery. Secondary fermentation enhances its smooth texture and delicate bubbles. This extraordinary sake is exclusive to this restaurant within the EU.

Limited Bottles (720ml)

Noon Crescent, Koueigiku 100

Lightly sparkling with fine, lively bubbles; lemon and lime nuance with a ramune lift. Light, silky mouthfeel with subtle pear, gentle sweetness, and a clean finish with a soft, pleasant bitterness.

Saké

Small (120ml) / Large Carafe (280ml) / Bottle

Sparkling

Hatsumago Biho (300ml)

46

Natural gas in the sake creates delicate bubbles, gentle sweetness, and a smooth, refined rice aroma

Awaibuki, Shichihonyari

30 / - / 131

Secondarily fermented in a bottle, this sweet and sour sake boasts bubbles so gentle and fine. When poured, the white lees from this exclusive sake cascade through the bottle, representing the snowfall of the region it hails from.

Junmai

Kinowa, Shichihonyari

23 / 47 / 100

A special sake brewed in cedar wooden barrels. The subtle aroma of the wood with the well-balanced sweetness, and the acidity create a crisp finish. Best served at room temperature.

Tokubetsu Junmai

Tenjo Mugen Umakuchi

18 / 37 / 78

Award-winning premium sake to be enjoyed in any temperature range. Smooth mouthfeel, full of Umami. Available chilled, at room temperature, or gently warmed.

Kenkon-Ichi Karakuchi

18 / 37 / 78

Classic type of savory and rice-y sake. Slight bitterness and crisp finish of white pepper. Available chilled, at room temperature, or gently warmed.

Hirotogawa

19 / 39 / 84

Aromas of peach and pear, beautiful harmony of umami and sweetness, with slight bitterness and acidity in the finish.

Junmai Ginjo

Kenkon-Ichi Cho-Karakuchi, Genshu

20 / 41 / 88

Crafted by a brewery with over 300 years of history, this undiluted junmai ginjo offers rich umami balanced by a clean, refreshing finish. Delicate notes of pear and subtle spice make it an excellent sake to enjoy alongside food.

Tenjou Mugen, Nigori (500ml)

21 / 43 / 78

A refined unfiltered sake with a creamy texture. Subtle sweetness and soft acidity balance beautifully, while its fresh rice aroma leaves a smooth and elegant finish.

Tenjou Mugen Nama Chozō (300ml)

- / - / 47

Subtle aroma of pear with beautiful acidity that will stimulate your appetite.

Junmai Daiginjo / Daiginjo

Miyakanbai Junmai Daiginjo 24 / 49 / 105
Modern style sake with bright fragrance reminiscent of pineapple and mango, sweet rice taste, refreshing sharpness and slight bitterness

Nabeshima Daiginjo 144
A luxurious Daiginjo with a fruity note of green apple and pear. It has a lively acidity like lemon and a lingering finish with a touch of minerality.

Special Sake

KEG DRAFT (Keg Fresh Sake) 29 / 58 / -
An exceptional draft sake crafted with groundbreaking technology, delivering the fresh, vibrant taste usually only found at the brewery. Secondary fermentation enhances its smooth texture and delicate bubbles. This extraordinary sake is exclusive to this restaurant within the EU.

Emishiki Monsoon, Kijo-shu 23 / 47 / 100
This special sake offers soft aromas of banana and cream, with a rich, velvety texture and gentle sweetness. Its higher alcohol content brings smooth weight to the palate, finishing clean and crisp. Best served at room temperature.

Ine to Agave, Kijo-shu 34 / 68 / 146
A hint of cocoa followed by the creamy aroma of steamed rice. This golden sake has subtle acidity and apple nectar sweetness unlike most sake. Best served at room temperature.

Exclusive Bottles (720ml)

Noon Crescent, Koueigiku 100
Lightly sparkling with fine, lively bubbles; lemon and lime nuance with a ramune lift. Light, silky mouthfeel with subtle pear, gentle sweetness, and a clean finish with a soft, pleasant bitterness.

Kaze-no-Mori Alpha1 102
This unfiltered, undiluted namagenshu shows Kaze-no-Mori's gentle natural spritz. Muscat-like aromas with a hint of citrus lead into juicy banana and melon notes, with soft umami and lively bodaimoto acidity that keeps the finish fresh and easy to drink.

Miyakanbai Shisui - Extra Class 165
It offers a refined balance of delicate floral aromas, smooth umami, and a crisp, clean finish. As the EXTRA CLASS line, it meets strict criteria: the exclusive use of rice cultivated by the brewery and a polishing ratio of 35% or less, ensuring exceptional quality and elegance.

Miyakanbai ALFA55 550
Released in only 550 numbered bottles, ALFA55 reveals striking purity, a silken texture, and an elegant, lingering finish, drawn from Sasanishiki rice polished to an extraordinary "8.8%". A rare limited release, it brings together refinement, rarity, and the quiet glamour of craftsmanship.

Champagne

Cuvée Préstige, Jean Aubry et Fils

24/121

Champagne, France

Hand selected by our champagne supplier (Mijnchampagnemoment), made with 80% pinot noir and 20% chardonnay, a full bodied champagne that pair very well with our Wagyu.

Champagne Extra Brut Grand Cru 'Eloquence' J.L.Vergnon

Champagne, France

27/136

This Grand Cru Blanc de Blancs shows notes of grapefruit, pear, almond, and biscuit, with a chalky mineral edge and fine, persistent bubbles. Bright, precise, and elegant, it finishes long with refreshing acidity and refined freshness.

Préstige Rosé, Taittinger

180

Champagne, France

It offers a sparkling blend of Chardonnay, Pinot Noir, and Pinot Meunier, sourced from the Champagne region. Delight in refreshing red berry notes, subtle hints of citrus, and a clean, vibrant finish.

Brut Champagne, Dom Pérignon

625

Champagne, France

prestigious and iconic Champagne. Crafted primarily with Chardonnay and Pinot Noir grapes, this exquisite Champagne boasts a delicate effervescence, crisp acidity, and complex notes of citrus, brioche, and toasted almond. It epitomizes elegance, finesse, and luxury in every sip.

Rosé Wine

La Rosée, Clos de Caveau

60

Rhône Valley, France

Organic rosé from Grenache and Muscat. Delicate red fruit and a gentle floral lift; crisp and lively with a clean, chalk-tinged finish.

Étoile, Domaines Ott

300

Provence, France

Crafted from Grenache and Mourvèdre grapes, this rosé dazzles with a lovely pale color, enticing floral notes, vibrant red fruit flavors, and a refreshing acidity

Sparkling Tea (Non-Alc)

Blå, Copenhagen (S 375ml) (L 750ml)

12 / (S)30 / (L)60

A jasmine focused blend of white and green teas; floral lift with pear and citrus, gentle tea tannin, a clean, refreshing finish. 0% alc.

White Wine

- Montlouis Chenin Terres Blanches,
Domaine Vincent Denis 12 / 60
Montlouis, Loire, France
Chenin Blanc from ~45-year-old vines on clay-limestone. Crisp apple and pear, a touch of mirabelle and candied lemon, bright acidity and a chalky mineral finish.
- Albariño Atlantico, Mar de Frades 14.5 / 73
Rias Baixas, Spain
Mar de Frades' Albariño shows citrus aromas, bright acidity, and a refreshing mineral finish.
- Chablis, Guillaume Vrignaud 16 / 80
Bourgogne, France
This French Chardonnay shows purity with apple, minerality, and lively acidity, capturing Chablis's essence.
- Pinot Grigio Riserva -Giatl-,
Peter Zemmer 16 / 80
Südtirol, Italy
This wine showcases vibrant acidity and complexity, with hints of citrus and floral undertones, perfect for elegant sipping.
- Cuvée XII, Apostelhoeve 60
Maastricht, Netherlands
Floral and fruity with a mineral edge—an elegant expression from the Netherlands' oldest vineyard.
- Chardonnay Finca El Tomillo, Trapiche 82
Uco Vally, Argentina
High-altitude Mendoza Chardonnay with green apple and lemon, a subtle smoky, flinty note and gentle oak spice, creamy yet fresh on the palate with a long mineral finish.
- Sancerre Chavignol, Gérard Boulay 94
Sancerre, Loire, France
Sauvignon Blanc from the limestone slopes of Chavignol, showing citrus and gooseberry fruit, fresh herbs, and a fine, saline, chalky finish.
- Sauvignon Blanc, Cloudy Bay 107
Marlborough, New Zealand
Vibrant citrus and passion fruit meet herbal notes and minerality in this elegant Marlborough classic.
- Piesporter Goldtröpfchen Riesling - Spätlese,
Grans-Fassian 113
Mosel, Germany
Delicately sweet and bright, this Riesling offers peach, citrus, and floral complexity.

Red Wine

France

Saintayme Saint-Émilion Grand Cru,
Denis Durantou 14 / 72

Bordeaux, France

Merlot and Cabernet Franc reveal ripe red fruit and a smooth, silky finish.

Haut-Medoc Giscours 102

Bordeaux, France

This blend of merlot and cabernet sauvignon offers Bordeaux elegance, delivering a structured blend with deep black fruit notes and a harmonious character.

Pernand Vergelesses 1er Cru, Domaine Lucien Jacob 109

Bourgogne, France

A Burgundy gem with vibrant red fruit, floral notes, and a lasting, silky texture.

Italy

Chianti Classico Riserva, Agostino Petri 14 / 72

Tuscany, Italy

Embodies Tuscan charm with Sangiovese's red fruit purity and a graceful structure.

Barbaresco "Autinbej", Cà del Baio 14 / 72

Piemonte, Italy

Red berries and dried flowers with a whisper of spice and oak. Fine acidity and silky tannins frame the palate, enhancing umami and finishing long and poised.

Primitivo di Manduria, Sessantanni 18 / 91

Puglia, Italy

Rich, ripe fruit flavors and a velvety texture.

Barolo "Serralunga d'Alba", Paolo Manzone 19 / 94

Piemonte, Italy

From Serralunga d'Alba, a Barolo village known for its firm structure and classic Nebbiolo grip. Dark cherry and dried herbs with a taut, savory finish.

Syrah di Macellarotto, Case Alte 104

Sicilia, Italy

A bold Syrah with intense dark fruits and a refined, structured profile

Amore e Magia Brunello di Montalcino,
Podere Le Ripi 240

Tuscani, Italy

Weaves Italian magic with Sangiovese's red fruit, earthy notes, and a polished finish.

Amarone della Valpociella Classico Riserva,
Sergio Zenato 282

Veneto, Italy

Sergio Zenato crafts Amarone della Valpolicella Classico Riserva embodying Valpolicella richness with dried fruit, spice, and a velvety texture

Barolo Cannubi, Borgogno 342

Piemonte, Italy

Borgogno's Barolo Cannubi shines with Nebbiolo's elegance, showcasing red fruit complexity, floral aromas, and a firm, enduring finish.

Barbaresco (2020), Gaja 570

Piemonte, Italy

Gaja's Barbaresco epitomizes Italian luxury, featuring Nebbiolo's red fruit purity, floral hints, and a structured, impressive profile.

Barolo "Cascina Francia" (2021), Giacomo Conterno 795

Piemonte, Italy

Giacomo Conterno's Cascina Francia is a classic Barolo showing pure red cherry and rose aromas, vibrant acidity, firm yet elegant tannins, and a long, savory mineral finish.

Iberian Peninsula

Crasto Superior Syrah, Quinta do Crasto 18 / 91

Douro, Portugal

Portuguese vibrancy with dark Syrah fruits and an elegant smoothness.

Conceito Tinto 94

Douro, Portugal

A field blend of traditional Douro varieties from old vines, offering a precise, fresh profile. Red and black berries with gentle spice and subtle oak, finishing silky and savory.

Tempranillo, Dominio de Atauta 112

Ribera Del Duero, Spain

Medium-bodied richness, dark fruit flavors, and a lingering finish.

Gran Reserva 904, La Rioja Alta (2015) 256

Rioja, Spain

La Rioja Alta's Gran Reserva 904 reveals Spanish tradition through complex notes of red fruits, vanilla, and a graceful finish.

California, USA

Pinot Noir, Santa Barbara County,
Au Bon Climat 141

Santa Barbara County, California, USA

Marries elegance with intensity, revealing vibrant red fruits, savory earthy notes, and a lingering finish.

Papillon (2019), Orin Swift 270

Napa Valley, California, USA

Orin Swift's Papillon is an expressive red blend exuding power and complexity with lush dark fruit flavors and a long, opulent finish.

Opus One (2021), Opus One 995

Napa Valley, California, USA

Opus One 2021 is a refined Bordeaux-style blend with layered blackcurrant and plum, subtle cedar and spice, and a long, polished finish supported by fine ripe tannins.

Argentina

Finca Ambrosia Malbec, Trapiche 19 / 94

Mendoza, Argentina

A single-vineyard Malbec from Mendoza with ripe blackberries, violet notes, and smooth, lingering tannins.

Primus Cabernet Sauvignon, Bodegas Salentein 130

Mendoza, Argentina

Vibrant dark fruit notes, subtle oak, and a velvety, well-structured finish.

Premium Shochu

Distilled drinks popular in Japan that pairs well with yakiniku

Glass (neat or rocks) / Glass (with soda) / Bottle

MUGY (750 ml)

9 / 10,5 / 80

Yellow flowers and wild fruit aromas. Enjoy it with soda, tea or ginger ale. Made with barley, aromatic lemongrass, and wine yeast, this shochu is unexpectedly bold and crafted specifically to drink with soda.

Bakkan Nasake-Shima (700 ml)

10/ 11,5 / 83

Premium barley shochu, crafted on Hachijojima, an island south of Tokyo. It offers a smooth and mild flavor with aroma of roasted barley and a hint of chocolate. We recommend drinking it on the rock or with soda.

Iyoshi COLA Chu

10/ 11,5 / -

Shochu made from potato infused and redistilled with Iyoshi Cola's spice blend for a bright craft-cola aroma and a clean, dry finish (no added sweetness). Best with soda, or try it with tonic.

Yama Saru (720 ml)

12/ 13,5 / 101

Brewed from barley, it has a sweet cocoa-like scent, and a lingering smokey taste. We recommend drinking it on the rocks or with hot water.

Yama Neko (720 ml)

12/ 13,5 / 101

Sweet potato shochu with a citrus-like freshness, with sweetness derived from the sweet potato. We recommend drinking it with soda, water, or on the rock.

Japanese Whiskey

30ml

Yamazaki

24

The signature single malt represents the elegance of Yamazaki. Light and smooth, this whiskey opens with aromas of honey, dried apricot, and subtle floral notes. On the palate, you'll find gentle oak, vanilla, green apple, and a touch of spice. The finish is clean and delicate, with hints of citrus peel and soft smoke.

Hibiki Japanese Harmony

24

Among the most prestigious whiskies in the world. A harmonious blend of innumerable malt and grain whiskies which are meticulously blended to create a full orchestra of flavors and aromas.

Nikka Whiskey from the Barrel

14

Delivers rich, full flavors through complex blending, a higher ABV of 51.4%, and a meticulous "marriage" process, capturing the essence of "from the barrel" whiskey

Other Spirits

30ml

Roku, Gin

6,5

premium Japanese gin that embodies the essence of the four seasons of Japan. Made with six traditional Japanese botanicals and eight traditional gin botanicals, this exquisite gin offers a harmonious balance of flavours and a smooth finish.

Haku, Vodka

7

A Japanese craft vodka made from high quality Japanese rice. Very smooth yet sweet and rich.

Japanese Monkey Gold

Japanese Barley Spirit

14

Long matured and finished in Calvados casks, this Japanese barley spirit offers elegant notes of ripe apple, black tea, and caramel. Its smooth, rich character pairs beautifully with grilled Wagyu and other umami-driven dishes.

Clase Azul Reposado, Tequila

36

Aged in oak barrels for eight months, this ultra-premium tequila offers elegant notes of vanilla, hazelnut, and agave. Its smooth, rich character pairs beautifully with grilled wagyu and umami-driven dishes.

**Other spirits may also be available. Please ask our staff about them.*

Fruit Liquor

90ml

Tete, Botanical Umeshu

15

With soda

17

Ripe Nanko plum umeshu infused with nine Japanese botanicals for a floral, citrusy, gently spiced profile and a refined, dry finish. Enjoy neat, on the rocks, or with soda.

Miyakanbai Yuzu

13

Yuzu citrus grown organically in the farmed Umaji Village of Kochi Prefecture is carefully selected, hand squeezed and added along with the zest to Miyakanbai Ginjo grade sake.

Tonoike “Momo-sugiru” Peach Liqueur

13

Ripe Tohigi peaches blended with junmai sake; peach-forward and nectar-like with soft sweetness, gentle acidity, and a clean, silky finish. (“Momo-sugiru” means “super peachy.”)

Seifuku Coffee

12

Crafted with a unique blend of coffee beans that pairs perfectly with Okinawa’s traditional distilled spirit, Awamori. Finished with brown sugar and cocoa powder, it features a rich sweetness and depth of flavor.

Beer

Bottled Beer

Asahi “Super Dry” (330ml)	8,5
Kagua “Rouge” (330 ml)	9
<i>Rich and full-bodied Belgian-style dark ale with flavor of roasted malt and sansho peppers</i>	
Kagua “Saison” (330 ml)	9
<i>Fruity and dry farmhouse ale with refreshing yuzu aroma</i>	
Kagua “Blanc” (330 ml)	9
<i>Refreshing Belgian-style ale with a flavor of Yuzu and yeast-derived phenolic aroma</i>	
Kirin Beer 0.0 alcohol free (330ml)	5,5

Draft Beer

Sapporo Premium Draft Beer	
Large (500ml)	11,5
Small (250ml)	7,5

Non-Alcoholic Drinks

Still / Sparkling Water	7
Yuzu Squash	4,5
Soft Drinks	4,5
<i>Coca-Cola / Coca-Cola Zero / Apple Ginger / Apple</i>	
<i>Orange Soda / Grapefruit Soda / Iced Tea / Ginger Ale / Ginger Beer / Ramune</i>	

Hot Beverages

Coffee (Americano or Lungo)	4
Espresso	3,5
Tea	3,5 (Cup) / 7 (pot)
<i>Earl Grey / Jasmine Green / Rooibos</i>	
Japanese tea	4,5(Cup)/ 8 (pot)
<i>Sencha / Genmaicha / Hojicha / Mugicha / Oolong</i>	
Matcha	4,5
Yuzu Tea	4,5