

Japanese Sake Home Delivery Form

| | Item & Tasting Note | Per bottle Price HK\$ | Qty. (bottle) | Total \$ |
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|  | <p>Kikusui Cidre Method Charmat T109-01 喜久水酒造 (長野縣) 720ml Alc.8% 以 10 種不同的長野縣產蘋果並以釀造氣泡酒的方式 (Charmat) 釀造。豐富果香及纖細氣泡，口感清爽辛口。 Brewed with 10 different kinds of apples from Nagano Prefecture and brewed in tradition method of brewing sparkling wine (Charmat). Rich fruity aroma and fine bubbles, the taste is refreshing and dry.</p> | \$220 | | |
|  | <p>会津中将 純米吟釀 夢の香 T109-02 鶴乃江酒造 (福島縣) 720ml Alc.15% 以福島縣獨有的夢之香酒米釀造，多次獲獎的清酒。味道清澈透明，如日本梨的吟嘯香氣及清爽口感，優雅絲滑的酒體，易於飲用的酒品款。 The taste is clear and transparent, like the Japanese pear and refreshing taste, elegant and silky body, easy-to-drink sake.</p> | \$240 | | |
|  | <p>長陽福娘 純米生酒 うすにごり Winter Limited T109-03 岩崎酒造 (山口縣) 720ml Alc.15% 採用瓶內二次發酵的純米薄濁生酒。以山口縣酒米西都之雫，口感柔和舒服，微炭酸氣泡加上微微甘口，令人不自覺地暢飲。 Secondary fermentation in the bottle. Has a soft and comfortable taste, slightly fizzle and a slightly sweet taste, which makes people drink unconsciously.</p> | \$250 | | |
|  | <p>鳴海 にやるか 特別純米 にやせばにやる T109-04 東灘釀造 (千葉縣) 720ml Alc.15% 微微的吟釀香氣有如白桃的氣息，加上讓人聯想到柑橘的微妙酸度溫和香味，乾脆利落的收結，感覺暢快。 The slight Ginjo aroma is like the smell of white peach, coupled with the subtle acidity and mild aroma reminiscent of citrus, the finish is crisp and neat, and it feels refreshing.</p> | \$245 | | |
|  | <p>鳴海 きもと 純米大吟釀うすにごり 生原酒 山田錦 T109-05 東灘釀造 (千葉縣) 720ml Alc.14% 將兵庫縣產的山田錦研磨至 50% 的薄濁原酒，帶有熱帶熟果的氣息。隨後感受到米飯的香甜及旨味加上輕微的微炭酸口感，配搭海鮮食物能提升鮮味和柔滑的味道。 Thin cloudy Nama Genshu with the smell of tropical ripe fruit. Then you can feel the sweetness and taste of rice and a slightly fizzle feels. It can enhance the umami taste and smoothness when paired with seafood.</p> | \$320 | | |
|  | <p>豊盃 純米吟釀豊盃米 直汲み生原酒 T109-06 三浦酒造店(青森縣) 720ml Alc.16% 直汲み - 上槽後直接入瓶。入口首先感受到微炭酸刺激舌頭，不屬於果香爆滿系的清酒但仍可以感受到蜜瓜、水梨、蘋果的香氣。米嘅旨味同酸度平衡，配搭刺身或烤雞串等食物絕佳。 The first taste of slightly fizzle stimulates the tongue. Feel the aroma of honeydew melon, pear, and apple. The taste of rice is balanced with acidity, and it is paired with sashimi or grilled chicken skewers and other foods are excellent.</p> | \$320 | | |

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|  | <p>十八盛 朝日純米大吟釀 T109-07</p> <p>十八盛酒造 (岡山縣) 720ml Alc.16%</p> <p>清爽清新的吟釀香味加上微炭酸的輕柔刺激令人印象深刻。而甘味，旨味與酸度各方面出色的平衡，營造出衝擊力和醇厚的味道，餘韻是清脆緊實。</p> <p>The fresh and refreshing ginjo aroma combined with the gentle stimulation of slightly fizze is impressive. The sweetness, taste and acidity are well balanced in all aspects, creating an impact and mellow taste, and the aftertaste is crisp and firm.</p> | \$290 | | |
|  | <p>鳴海 にやるか 純米吟釀 にゃんとかなるサ T109-08</p> <p>東灘釀造 (千葉縣) 720ml Alc.15%</p> <p>蜜瓜的香甜氣息配上柔和的酸度，簡單沒有負擔的酒款。</p> <p>The sweetness of melon combined with soft acidity, simple and unburdened sake.</p> | \$280 | | |
|  | <p>泉姫 ゆず酒 T109-09</p> <p>泉酒造 (新潟縣) 720ml Alc. 6%</p> <p>精選大量日本國產柚子，有別於一般的連皮一起釀造的做法。在工序上先將柚子去皮再壓榨成果汁後，再以自家清酒為基底釀造。少了柚子皮的苦澀感，只有新鮮清新的柚子香味和酸甜輕盈的口感。</p> <p>入口清爽的酸度包裹舌尖，帶出柚子原汁原味的清爽口感。適合冷飲、加冰、或加梳打水飲用。</p> <p>In the process, a large number of Japanese yuzu peeled and squeezed into juice, and then brewed with its own sake. The bitterness of the yuzu skin is reduced. Only Fresh and refreshing grapefruit fragrance and sweet and sour light taste.</p> | \$250 | | |

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| Member's Name 會員姓名 | | Membership No. 會員編號 | |
| Contact No. 聯絡電話 | | Email 電郵地址 | |
| Address 送貨地址 | (For order 12 bottles or above 訂購 12 枝或以上適用) | | |
| Member's Signature 會員簽署 | | Date 日期 | |

Terms & Conditions:

- Special offer valid until 30 April 2023
- Please return your order form to The Bistro or email: bistro@cchly.com.
- **All orders will be confirmed by email with order number.** Please contact The Bistro if you do not receive confirmation within 2 days.
- The total bill will be charged to the member's account.
- Minimum order amount for delivery is 12 bottles (free delivery to Hong Kong, Kowloon and New Territories only). Delivery will be made within 7 working days from receipt of order.
- Order below minimum amount would be required to pick up at Bistro and subject to supplier delivery schedule.
- All orders are subject to availability.
- 特別優惠有效期至 2023 年 4 月 30 日。
- 請將填妥之訂購表格交回 The Bistro 或電郵到 bistro@cchly.com
- 所有訂單將通過電子郵件確認。如在 2 天內仍未收到確認，請至電 The Bistro。
- 賬單總額將記入會員賬戶。
- 最低訂購量為 12 瓶 (免費送貨至港九新界)。交貨將在收到訂單後的 7 個工作日內完成。
- 低於最低數量的訂單將需要在 Bistro 取貨，並跟隨供應商的交貨時間表。
- 所有訂單均視供應情況而定。

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