

# CHAMPAGNE

Bottle large glass( 175ml ) small glass(125ml)

## *Laurent-Perrier brut lp, France*

£95.00

Dry and lemony with a crisp, biscuity finish.  
From the three classic grape varieties, chardonnay, pinot noir and pinot Meunier

# WINE

## SPARKLING WINE

### *Sauvignon Crémant de Loire Brut, France*

£30.00

Rich and frothy with ripe up flavours of peach and white fleshed fruits

### *Prosecco 20cl*

£7.50

This elegant Prosecco Spumanta has delicate lemon fruit notes and a refreshing lively style.

## WHITE WINE

### *Chardonnay Casablanca valley Chile*

£18.00

£4.50

£3.20

Vibrant and crisp aromas of citrus coupled with green apple and pineapple flavours followed by a hint of vanilla spice

### *Sauvion Blanc Crusan Colobard, Cotes de Gascogne France*

£19.00

£4.80

£3.50

The freshness of this aromatic, fruity wine is preserved by cool temperatures

### *Pinot grigio Trento l'aristocratcio Italy*

£24.00

Flavourful and expressive with zesty fruit and long lingering finish

### *Chenin blanc kfeine Zalze Stellenbosch south Africa*

£27.00

Ripe and silky-smooth, from south Africa's most popular white grape variety with rich guava fruit and honeyed character

### *Muscadet sevre et Maine sur lie France*

£30.00

Citrus and apple fruit and notes of lime blossom and mint

### *Dashwood sauvignon blanc,*

£32.00

Marlborough New Zealand  
Brimming with zesty grapefruit, lime, pear and passion fruit married well with a greasy herbaceousness

## RED WINE

	Bottle	large glass( 175ml )	small glass(125ml)
<p><i>Merlot los Romeros, Central Valley Chile</i></p> <p>Soft, warm and smooth red with lots of blackcurrant and plum fruits and a dash of spice</p>	£18.00	£4.50	£3.20
<p><i>Malbec, Uco Valley, Mendoza Argentina</i></p> <p>Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice</p>	£24.00	£6.00	£4.00
<p><i>Rioja Crianza Tinto, Bodegas Corral Spain</i></p> <p>Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character</p>	£30.00		
<p><i>Saint- Emillion Grand Cru,</i></p> <p>chateau des bardes, France</p> <p>The wine has rich, fruit aromas: juicy, sweet tannins backed by soft cherries exude a light silky elegance</p>	£37.00		
<p><i>Pinot Noir Couvent Des Jacobins,</i></p> <p><i>Louis Jadot France</i></p> <p>Layers of classic fresh strawberry aromas and plump soft cherries exude a light silky elegance</p>	£47.00		

## DESSERT WINE

<p><i>Ume shu 梅酒</i></p>	£30.00	£5.00
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# JAPANESE SAKE (COLD) 日本酒

## BY BOTTLE

*Ozeki karatanba honiozo* 大関 辛丹波 本醸造(兵庫) 300ml £13.00

An easy-drinking, smooth sake with a fruity depth of flavour and a creamy mouthful

*Gassan no yuki Junmai Ginjo* 月山の雪 純米吟醸(山形) 300ml £20.00

An initial strawberry sweetness transforms into an earthy savouriness

*Tamano hikari Junmai daiginijo bizen* 玉乃光 純米大吟醸(京都) 300ml £27.00

Smooth and easy drinking full-bodied, fruity sake with banana and honey aromatics

*Takasago kokuu koushi Junmai* 高砂虚空国士純米(北海道) 500ml £32.00

The use of an apple yeast contributes a sweet and sour flavour which combines with melon fruitiness

*Sekiya jozo hourasisen jukusei nama wa* 蓬萊泉 熟成生酒 和(愛知) 720ml £55.00

Initial sweetness develops into savoury, soft mouth feels and a dark creamy chocolate finish

*Kubota senju ginjo* 久保田千寿 吟醸(新潟) 720ml £65.00

Gentle and yet elegant ginjo nose with bits of spices clean finish

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*Hakutsuru Junmai Nigori Sayuri* 白鶴 純米 にごり酒 さゆり(兵庫) 300ml £13.00

A fruity nigori sake with lychee and ripe melon On the nose and fermented peach on the palate.

*Kikusui Perfect Snow* 菊水 Perfect Snow にごり酒(新潟) 300ml £14.00

Sweet and rich, yet crisp and dynamic With a surprisingly chewy rice element.

## BY THE WOOD GLASS 升

*Tosazuru Junmai* 土佐鶴 純米酒(高知) 125ml £7.50

*Shirakabegura Kimoto Junmai* 生酏純米酒 125ml £7.60



## JAPANESE SAKE (WARM)

<i>Shochikubai</i> 松竹梅	125ml	£4.50
	250ml	£8.60

## JAPANESE SAKE (SPARKLING)

<i>Sawasawa</i> 爽爽	250ml	£14.00
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Sparkling Junmai

Nigori-zake brewed using rice and rice malt only.

It has clear sweet taste that goes down very easy and delicious.



## SCHOUCHU 焼酎

		Bottle	glass 50ml
<i>Kannoko</i> 神の河	Wheat	720ml £60.00	£5.30
<i>Shiranami</i> 白波	Potato	700ml £58.00	£4.90
<i>Kirishima</i> 霧島	Potato	900ml £60.00	£5.20
<i>Ikkomon</i> 一刻者	Potato	720ml £62.00	£5.50
<i>Tomino hozan</i> 富乃宝山	Potato	720ml £65.00	£5.70

## BEERS

<i>Budweiser</i>	£3.90
<i>Peroni</i>	£4.10
<i>Corona</i>	£4.00
<i>Asahi Super Dry (330ml)</i>	£4.40
<i>Asahi Super Dry (620ml)</i>	£6.20
<i>Kirin 1 pint</i>	£6.50
<i>Kirin half pint</i>	£4.50
<i>Hitachino white ale</i>	£6.40
<i>Hitachino red rice</i>	£6.60



# SPIRITS

## MALT WHISKY

	25ml
<i>Lagavulin</i>	£6.50
<i>Glenmorangie</i>	£4.50
<i>Macallan gold</i>	£6.50
<i>Dalmore 12</i>	£6.50
<i>Dalmore 18</i>	£11.50
<i>Suntory hakushu</i> 白州	£7.00

## BLENDED JAPANESE WHISKY

	25ml
<i>Hibiki harmony</i> 響き	£9.00

## BLENDED SCOTCH WHISKY

	25ml
<i>Johnny walker black label</i>	£4.00
<i>Chivas regal</i>	£4.00

## VODKA

	25ml
<i>Russian standard</i>	£3.00
<i>Belvedere</i>	£5.00
<i>Grey goose</i>	£5.00
<i>Smirnoff</i>	£3.00

## GIN

	25ml
<i>Hendricks</i>	£4.20
<i>Sipsmith</i>	£4.60
<i>Bombay sapphire</i>	£3.90

## RUM

	25ml
<i>Bacardi</i>	£3.50

## LIQUEURES

	25ml
<i>Tia maria</i>	£3.20
<i>Southern confort</i>	£3.70
<i>Contreau</i>	£3.90
<i>Drambuie</i>	£3.90



## SHOTS AND SCHNAPPS

<i>Benedictine</i>	25ml £4.00
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## APERITIFS AND BITTERS

<i>Pimms no.1</i>	50ml £3.90
<i>Campari</i>	£3.90

## COGNAC

<i>Remy martin vsop champagne cognac</i>	25ml £5.00
<i>Hennessy fine du cognac</i>	£6.00

## SOFT DRINKS

### MIXERS

<i>Tonic water, soda, lemonade</i>	£1.70
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### MINERAL WATER

<i>Sparkling, still</i>	£2.30
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### REFRESHMENTS

<i>Coke</i>	£2.30
<i>Orange, apple,, cranberry</i>	£2.50
<i>Calpico カルピス</i>	£3.10

### TEA AND COFFEE

<i>Tea</i>	£2.20
<i>Coffee</i>	£2.60
<i>Hot Chocolate</i>	£2.80
<i>Green tea</i>	£2.70
<i>Oolong tea</i>	£2.70

