

Spirits

Shochu	25ml	£2.95
Vodka	25ml	£2.95
Gin	25ml	£2.95
Malibu	25ml	£2.95
Don Papa Golden Spiced Rum	25ml	£3.95
Thunder	25ml	£3.95
Mixer (Coke, lemonade, soda water, tonic water)		£1.50

Beer and Cider

Asahi Super Dry (330ml)	£3.75
Sapporo (330ml)	£3.95
Kirin Ichiban (330ml)	£3.95
Magners (330ml)	£3.95

Soft Drinks

Still Water, Sparkling Water	£2.20
Coca-Cola, Diet Coke, Sprite (330ml)	£2.40
Juice (Orange, Lychee, Pineapple, Apple, Cranberry)	£2.10
Basil Juice	£2.75
Aloe	£2.35
J2O	£2.50
Appletiser (275ml)	£2.75

Hot Drinks

Green Tea	£2.00
Genmei-Cha	£2.00
Fresh Flower Tea (1-2 / per pot)	£5.00
Cafe Americano	£2.90
Espresso	£2.50
Double Espresso	£4.00
Cafe Latte	£3.00
Cappuccino	£3.00

Wine List



White Wine

<b>Stonebuck Sauvignon Blanc</b>	<b>£19.95</b>
<b>South Africa</b>	125ml Glass    £4.75
Highly aromatic, with intense asparagus, grass and guava notes providing a captivating bouquet.	175ml Glass    £5.50
	250ml Glass    £7.25
<b>Fonte de Nico Vinho Branco</b>	<b>£18.90</b>
<b>Portugal</b>	125ml Glass    £3.75
A light fresh and zesty white. This wine has ripe citrus fruits with good minerality, structure and a lingering after taste.	175ml Glass    £4.75
	250ml Glass    £6.50

<b>Oltre Passo Fallanghina</b>	<b>£24.00</b>
<b>Italy</b>	
Deliciously fruity, with notes of apple, citrus, and quince, and a lingering nutty complexity on the finish.	<b>GREAT WITH SUSHI</b>

<b>Vouvray Domaine des Aubuisières 2011, Cuvée de Perruches, Bernard Fouquet</b>	<b>£27.00</b>
<b>Loire</b>	
Deliciously complex with flavours of pear, apple, quince, honey and a hint of minerality. Accompanied by a long lingering length.	<b>OUR FAVOURITE</b>

Red Wine

<b>Riscos Malbec</b>	<b>£19.95</b>
<b>Argentina</b>	125ml Glass    £4.75
Deep ruby with smoky black fruits of cassis, blackberry and spice. Fantastic with red meats.	175ml Glass    £5.50
	250ml Glass    £7.25
<b>Finca Nova Tempranillo</b>	<b>£18.00</b>
<b>Spain</b>	125ml Glass    £3.95
Classic Tempranillo notes of dark cherry and blackcurrant are lifted by a hint of dried flowers and spice.	175ml Glass    £4.75
	250ml Glass    £6.50

<b>King Rabbit Merlot, France</b>	<b>£24.00</b>
Deep cherry red; plum, black cherry, cloves on the nose carry through to the palate which is smooth, concentrated and full-bodied.	<b>OUR FAVOURITE</b>

<b>St Desir Pinot Noir</b>	<b>£27.00</b>
<b>France</b>	
Showing violets and sweet red berries on the nose the palate is rich, velvety and full, with well-integrated oak.	<b>GREAT WITH MISO PORK</b>

Rosé Wine

<b>Bois Des Violettes Rosé</b>	<b>£18.50</b>
<b>French regions</b>	125ml Glass    £3.95
Bright and crisp, with very subtle strawberry fruit and a refreshing dryness.	175ml Glass    £4.95
	250ml Glass    £6.95
<b>Blushmore Zinfandel Rosé</b>	<b>£19.00</b>
<b>Italy</b>	
A fantastic example of an off-dry, easy drinking wine full of summer fruit flavours with a hint of sweetness.	

Sparkling & Champagne

<b>Prosecco Bel Canto (200ml Bottle)</b>	<b>£7.50</b>
<b>Italy</b>	
Perfect for one, or just enough to share! Flavours of apple and pineapple, with a soft mousse and a crisp finish.	
<b>Prosecco Bel Canto</b>	<b>£24.00</b>
<b>Italy</b>	
Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish.	
<b>J de Telmont Grande Réserve NV</b>	<b>£39.50</b>
<b>Champagne</b>	
One of the few remaining, family owned Champagne houses, De Telmont produces this excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style.	
<b>Laurent-Perrier La Cuvée</b>	<b>£60.00</b>
<b>Champagne</b>	
Clear and bright, with a pale golden hue. A steady stream of very fine bubbles feed into a lively and persistent mousse.	

Sake

<b>Kikuma Samune</b>	1.8L bottle	<b>£60.00</b>
	150ml	£5.95
	285ml	£9.20

<b>Genbei San Oni Koroshi</b>	1.8L bottle	<b>£65.00</b>
A dry sake with a smooth, light taste.	150ml	£6.55
	285ml	£9.95

<b>Tamanohi Kari</b>	720ml bottle	<b>£33.00</b>
A clean, well-balanced junmai ginjo which can be enjoyed chilled or warmed.	150ml	£7.50
	285ml	£14.00

<b>Osakeya Chobei Daiginjo</b>	300ml	<b>£16.00</b>
An elegant, perfectly balanced fruity flavour is delivered in this fantastic sake.		

<b>Platnum Junmai Daiginjo</b>	300ml	<b>£15.00</b>
Floral, yet powerful, with an exquisite aroma which enhances the flavour of the food.		

<b>Yamada Nishiki</b>	300ml	<b>£14.00</b>
Very smooth, dry and easy to drink		

<b>Kara Tanba</b>	300ml	<b>£14.00</b>
An easy-drinking, smooth sake with a fruity depth of flavour and a creamy mouthfeel		

Fruit Wine

<b>Miyabi Uemshu Kishu</b>	700ml bottle	<b>£29.00</b>
	25ml	£3.50
	50ml	£4.95

<b>Nakajina Shiroku Yuzushu</b>	500ml bottle	<b>£28.00</b>
A clean, tart junmai full of the flavor of Japanese yuzu lemons		

Shochu

<b>Kannoko (wheat)</b>	25ml	£2.50
Kagoshima prefecture, 25% ABV	50ml	£3.95
Barrel aged for 3 years, mellow, smooth barley shochu with light smoky aromas.		

<b>Iichiko Shochu (wheat)</b>	25ml	£3.25
Natural and Fresh, 25% ABV	50ml	£4.50
Distilled spirit produced from carefully selected barley and natural underground fresh water.		

Japanese Whisky

<b>Hibiki</b>	25ml	£5.50
Stylish blend from HIBIKI, light, fruity plus milk-chocolate richness and candied orange peel.	50ml	£10.50

<b>Nikka Yochi</b>	25ml	£6.50
A blend of single malts from different years, this is smoky with a maritime character.	50ml	£13.25

<b>Yamasaki 12 Year Old</b>	25ml	£7.50
One of the breakthrough Japanese malts in the UK well balanced fruity sweetness.	50ml	£14.50

<b>Hakushu 12 Year Old</b>	25ml	£15.00
Aroma of pears, crushed leafy bracken a hint of citrus. You can enjoy subtle smokiness and the sweet poached pears on the palate.	50ml	£29.00

<b>Yamasaki 18 Year Old</b>	25ml	£32.00
A fabulously structured, generously sherried after-dinner dram.	50ml	£60.00