




Drinks Menu

White Wine

House White	175ml	250ml	Bottle
Marche Bianco IGT, Moncaro (Italy)	£4.95	£6.50	£16.95
<i>Crisp, vibrant with stunning apple fruit flavour.</i>			
Chenin Blanc, Cherry Tree Hill (South Africa)	£5.40	£6.90	£18.50
<i>Pineapple, peaches and cream with a zesty, lingering finish.</i>			
Sauvignon Blanc, Domaine Grauzan (France)	£5.85	£7.45	£19.50
<i>Fresh and fruity with an instantly recognisable Sauvignon character.</i>			
Gewurztraminer Estate Selection, Aresti (Chile)			£17.25
<i>Fragrant white with hints of rose and honey from the Curicó Valley in Chile. Lychee and grapefruit flavours on the palate. Great match to oriental cuisine.</i>			
Pinot Grigio delle Venezie IGT, Sentito (Italy)			£18.95
<i>Dry with a pleasant zippy green apple aftertaste.</i>			
Viognier IGP Sicilia, Nadaria (Sicily)			£19.95
<i>Nectarine and white peach flavours with a touch of minerality.</i>			
	<i>Recommended with chicken, pork & fish dishes</i>		
Nuragus di Cagliari DOC 'S'elegas', Argiolas (Italy)			£24.95
<i>A fruity fragrant and harmonious bouquet with notes of green fruits, kiwi and lime. The palate is full, soft and rich with a characteristic tangy aftertaste.</i>			
Gavi DOCG Mezzana, Dezzani (Italy)			£25.95
<i>Dry, nicely rounded with grapefruit flavours with touch of flintiness.</i>			
Sauvignon Blanc Marlborough, Willows End (New Zealand)			£26.95
<i>Herbaceous and grassy on the nose; tropical and gooseberry flavours in abundance.</i>			
Verdejo DO Rueda, Comenge (Spain)			£27.95
<i>Crisp with soft, creamy, nutty overtones accompanied by notes of honey. Arguably Spain's finest white grape variety.</i>			
	175ml	Bottle	
Pecorino 'Ofithe' Offida DOCG, Moncaro (Italy)	£6.95	£29.95	
<i>Apricot notes on the nose with hints of yellow flowers. A fresh and tasty wine with a perfect balance and agreeable finesse.</i>			

Gewurztraminer DOC Alto Adige, St Michele Appiano (Italy) £34.95

The wine is aromatic with notes of fine spices, cloves, gentle notes of roses and Lychee. Suberb with Oriental and Asian cuisine. Stunning.

175ml Bottle

Etna DOC Bianco, Alta Mora (Sicily) £9.50 £36.95

Elegant, fruity with hints of jasmine and thyme. Palate is fresh, nutty and citrusy with volcanic minerality and subtle herbaceous notes.

Sauvignon Blanc, Murdoch Hill (Australia) £38.95

This signature wine is clean and crisp palate of gooseberries and citrus fruits, followed by delicate acidity and a complementing mineral finish.



Recommended with Tuna, Sushi & Duck dishes

Chablis AC, Domaine de Oliveira Luestre (France) £39.95

Typical Chablis - chalky, with flint-like minerality on the nose. Great intensity. A crisp, steely wine that will complement food without overpowering it.

Sancerre AC, Domaine Curot (France) £39.95

Tropical notes mingled with hints of citrus and grass. Palate shows lime, Passion Fruit and guava, with a flinty note and a dry finish.

175ml Bottle

Meursault AC, Arthur Barolet et Fils (France) 2009/10 £13.95 £55.00

Golden yellow in colour. Nose shows powerful and complex aromas of bread and fresh almond. In the mouth, it is fleshy with a distinct freshness with long lingering finish.

Capichera VT IGT, Isola dei Nuraghi (Sardinia) 2013 £76.75

Straw in colour. Intense and complex sensations of orange-blossom, lemon, aromatic herbs, wisteria, lavender and citrus honey. Dry but lively, generous and juicy with ripe fruit – a long caressing finish & lingering aftertaste.



Recommended with Sushi, Scallops & fish dishes

Gavi dei Gavi, La Scolca d`Antan (Italy) 2004 £95.50

Light straw colour, with delicate greenish hints. Intense, long fruity/floral bouquet – depending on its' age of evolution. Flinty on the palate, with walnut and toasted almond on the finish.

Rosé Wines


175ml 250ml Bottle

Pinot Grigio IGT 'Blush', Sentito (Italy) £5.50 £7.50 £19.95

Salmon pink colour. Light, fresh & fruity aroma. Aromatic notes of Freshly crushed cranberries & mineral elements. Dry & light to taste. Delicious balance of citrus fruits, cherry & fruity red berry aromas.

Please note 125ml measures are also available on request

Red Wine

House Red	175ml	250ml	Bottle
Marche Rosso IGT, Moncaro (Italy)	£4.95	£6.50	£16.95
<i>A moreish red. Fruity and floral bouquet with hints of wild berries on the palate.</i>			
Merlot, Cherry Tree Hill (South Africa)	£5.40	£6.90	£18.50
<i>Soft, dry and well balanced with a delicious chocolate, plum and berry character.</i>			
Cabernet Sauvignon Estate Selection, Aresti (Chile)	£5.75	£7.25	£18.95
<i>Red fruit with a touch of vanilla on the nose. Explosive red berry fruits in the mouth.</i>			
La Croix d'Arton IGP, Domaine d'Arton (France)			£20.95
<i>Domination of wild strawberries and blackcurrant with an elegant, light smokiness.</i>			
	<i>Recommended with Beef, Tuna & Duck dishes</i>		
Valpolicella DOC, La Scala (Italy)			£22.95
<i>Soft and spicy with jammy cherry flavours. Well rounded with smooth tannins.</i>			
Cotes du Rhone 'Les Armoiries' (France)			£24.95
<i>Aromas of spices and ripe red fruits. On the palate cinnamon, blackberries and fruit jam.</i>			
'Rubi' Montepulciano d'Abruzzo DOP Colle Secco (Italy)			£26.95
<i>Ripe red fruits with liquorice, cloves, cocoa and spicy nuances. Full-bodied with good structure, sweet tannins and good length.</i>			
Malbec Estate, Don Manuel Villafañe (Argentina)			£27.95
<i>Fruit-forward, plummy with a velvety texture. A great example of Argentinean Malbec.</i>			
	175ml		Bottle
'Biberius' Ribera del Duero DO, Comenge (Spain)	£7.85		£28.95
<i>Intense bright cherry in colour with notes of blackberries, Strawberries and sweet spices. Intense, balanced and tasty on the palate.</i>			
Rioja Crianza DOCa, Solaguen (Spain)			£30.95
<i>Bouquet of red berries, cocoa, liquorice. Red berry confit on the palate with Morello cherries.</i>			
'Perdera', Argiolas, Monica di Sardegna DOC (Italy)			£31.95
<i>Aromas of dark fruit and spices, with a nuance of smoke and tar. Fruity palate with a hint of spice.</i>			

Pinotage 'Free-Run', Middelvlei (South Africa) £32.95

On the nose you will find raspberry aromas with mulberry undertones and elegant oak spices. The palate shows a medium bodied wine packed with red berry fruit flavours.



Recommended with Meaty fish, Beef & Pork dishes

Merlot California, Stonehedge (USA) £33.95

Aromas and flavours of plums and dark berries. Subtle oak adds a touch of spiciness.

Pinot Nero, St. Michael-Eppan (Italy) £35.95

Bright garnet-red in colour, round and velvety on the palate with intense fruity aromas of forest fruits and vanilla thanks to its time in oak. Elegant and complex.

175ml Bottle

Chateau Rocher Calon, Montagne St Emilion (France) £9.50 £36.95

A stunning 100% Merlot. Rich with black fruit aromas, there is some spice evident & the tannins are silky and smooth, lovely with the beef fillet.

Shiraz 'The Cronberry', Murdoch Hill (Australia) £42.95

Succulent raspberry & cherry notes, fine & savoury tannins with pepper & spice on the finish.

175ml Bottle

Barolo DOCG, Cordero di Montezemolo (Italy) 2011 £11.90 £45.95

Outstanding bouquet of violets & roses. It is velvety soft in texture with pronounced truffles. Perfect with red meats.

'Ságana' – Cusumano, Nero d'Avola DOC San Giacomo (Sicily) £49.95

Intense nose with aromas of plum, vanilla, black cherry, chocolate and sweet toasted oak. Excellent length on the palate. The best Nero d'Avola ever made?

Gevrey Chambertin " Les Evocelles" AOC (France) 2013 £64.50

A deep purple colour with garnet reflections. The palate has notes of red fruits and liquorice. Very fruity wine with a rich and warm finish



Recommended with Beef & Duck dishes

Tolaini Picconero, Tenuta Montebello (Italy) 2010 £85.75

Rich, concentrated and muscular, yet wonderfully balanced with big tannins and deep tiers of cherry, plums and wild berries, and nuances of spice, vanilla and liquorice. A long flavourful aftertaste echoes with juicy fruit and mouth-watering tannins for minutes afterwards. Sensual and young, this wine promises a long life in the bottle

Please note 125ml measures are also available on request

Sparkling Wines

Prosecco Spumante DOC Extra Dry (Italy)	175ml £6.75	Bottle £24.50
<i>Aromas and flavours of sliced apple and fresh cream. Clean mineral Finish with a light fizz. Perfect!</i>		
Prosecco 'Soligo' MAGNUM 1.5l Extra Dry (Italy)		£48.00
<i>A fruity scent of pears and apples with a good balance between acidity And sugar makes this sparkling wine very delicate and intense.</i>		
Prosecco Rose 'Solicum' (Italy)		£27.95
<i>It has a very fresh and floral bouquet. Wood fruits like blueberries and blackcurrants stand out. On the palate it is creamy warm and intense with an excellent smooth fresh balance.</i>		

Champagne

Moët & Chandon Brut (France)	150ml £10.50	Bottle £49.95
<i>crisp and clean, this classic Champagne shows citrus aromas and hints of biscuity flavours.</i>		
Taittinger Brut Reserve (France)		£65.95
<i>Taittinger Brut Réserve, distinguished by a delicate nose marked by subtle brioche notes, it has a palate of considerable depth and balance with hints of honey and fresh fruit with a long, fresh finish.</i>		
Moët & Chandon Grand Vintage Champagne 2006 (France)		£88.50
<i>The Grand Vintage 2006 is a wine of delightfully fruity freshness. Initial notes of peach, mango and banana flow into more mature aromas such as white pepper before evolving toward intriguing floral notes to create a champagne of refined complexity.</i>		
Perrier-Jouët Belle Epoque Champagne 2006 (France)		£162.00
<i>Appearance. A beautiful pale yellow, clear with hints of green and a lively mousse. Nose. Aromas of white fruits - lemon, white peach, pear and grapefruit - give way to hints of pineapple and fresh spring flowers. This is followed by richer aromas of nuts, marzipan and sweet spice. Delicate, yet generous. In the mouth. The attack is lively, with a marked minerality that feels both elegant yet rounded. Sensual and silky, harmonious and beautifully balanced, the flavours mingle to leave a long, fine finish.</i>		
Krug Vintage Champagne 2003 (France)		£295.00
<i>At first sight, a subtle yellow gold colour highlighting a reserved finesse. On the nose; there are notes of citrus, plum, liquid honey and brioche. On the palate; fresh summer fruits, surprising red grapefruit along with candied peel, roast chestnut and caramelized apple tart.</i>		

Ogino Cocktails

Saketini

8.45

Plum sake, vodka & cointreau blended with rosé and freshly squeezed lime

Mount Fuji

8.65

Gin with fresh Fuji apple puree & sour apple liqueur topped with tonic water & freshly squeezed lime

Sparkling Kimono - extremely popular!

8.90

Sparkling champagne, Framboise & cranberry juice topped with strawberry

Sakura

7.90

Salted cherry blossom, kirsch liqueur, sloe gin, red berry puree, ko-on Japanese spirits with a hint of yuzu & green tea – served with tonic

Kitcho Mai Tai

8.50

Ogino style Mai Tai, zesty and fresh, contains Kiccho unkai, yuzu liqueur, almond syrup, Cointreau and apple juice.

Momo

7.80

A real East meets West drink, fresh and fruity – with Nanbu bijin, nigori, peach schnapps and fresh lemon.

Sake

	125ml	Bottle 720 ml
Oni Koroshi (Seishu, Aichi, Japan) 14.5% ABV	£5.95	
<i>Medium-dry & rich full bodied sake.</i>		
Nanbu Bijin (Junmai, Iwate, Japan) 15.5% ABV	£6.50	£35.50
<i>A nose of ripe fruits and a fully rounded palate with a clean finish, superb all rounder.</i>		
Kubota - 久保田 (Nigata, Japan) 15.5% AB		
– recommended room temperature or slightly chilled		
Senju (Seishu)		£48.20
<i>Gentle yet elegant nose with hints of spices. Delicately flavoured palate followed by a clean finish.</i>		
Kouju (Junmai)		£62.10
<i>A rich fragrant, robust nose and pronounced rice palate. A perfect all rounder for both meat & fish</i>		
Manju (Junmai Dai Ginjo)		£128.50
<i>The best of the best. A sophisticated nose of pears, candy sugar, vanilla and a palate with depth and body.</i>		

Warm Sake - The flavour of some of the Sake is increased by heating, as is its dryness, hence its perfect companion for plain foods such as sashimi & sushi. The dryness will also help to cut the oiliness of dishes.

	175ml
Oni Koroshi (Seishu, Aichi, Japan) 14.5% ABV	£7.50
<i>Sushi and sashimi is a definite match but also perfect for red meat dishes</i>	

Sake Tasting 10.50

A selection of three different grades of sake: Nigori, Seishu and Ume.

- A great introduction for the Sake novice to discover the beauty of Japanese rice wine. Served in a shot glass (25ml each) -

Special Sake

		Bottle 750ml
CHOYA – Extra Years Plum Wine, (wakayama, Japan) 17% ABV		£49.00
<i>Beautiful and rich ume (plum) slow aged sake which has elegant aroma. And, there are delicious plums in the bottle to add to the experience.</i>		
Ume-Shu Plum sake 10% ABV	125 ml	Bottle 750 ml
	£5.50	£29.50
<i>Fruity & sweet plum rice wine served with ice or with optional tonic water (+£1.40) - perfect for an aperitif or digestif.</i>		
Nigori Sake 14.5% ABV	50 ml	Bottle 375ml
	£3.95	£18.50
<i>The rice sediment in this unfiltered sake gives it a characteristic white colour and a custard-like sweetness.</i>		

Shochu

- Unlike sake, shochu is distilled. It is made from one of several raw materials such as potato, rice, wheat and barley. Enjoyed straight, on the rocks, mixing it with a bit of hot water, or with fruit juice such as orange (+£1).

Kurokirishima	Sweet Potato, Miyazaki, 25% ABV	50ml glass £5.80
Kannoko	Barley, Kagoshima, 25% ABV	£5.90
Unkai	Buckwheat, Miyazaki, 25% ABV	£5.20
Kiccho Unkai	Buckwheat, Miyazaki, 25% ABV	£6.10

Beer

Asahi Super Dry 330ml Bottle, 5% ABV £3.35
Japan's best-selling beer, clean and crisp.

Kirin Ichiban 330ml Bottle, 5% ABV £3.45
Made from a single first pressing of the finest ingredients, giving you the sweetest most flavoursome beer.

Whisky

The Yamazaki Whisky (12 year old) £9.80
Single malt whisky - 25ml measure, 43% ABV
Japan's number one whisky winning gold at the world's spirit competition. With notes of oily zest, sweetness and spice. This is truly a great whisky.

Hakushu (12 year old) £8.90
Japanese single malt whiskey - 25ml measure, 43% ABV
Hakushu is the Japanese connoisseurs choice. Hakushu 12yo has aroma of pears, crushed leafy bracken a hint of citrus. You can enjoy subtle smokiness and the sweet poached pears on the palate.

Gin

Japanese Gin £6.40
25ml measure, 42% ABV
Lightly sweet with floral notes, it is clean, crisp and slightly aromatic.

Jinzu £4.95
25ml measure, 41.3% ABV
New age Japanese gin with delicate layers of yuzu lemon, sake & a hint of cherry blossom.

Burleighs Gin (pink limited edition) £4.50
25ml measure, 40% ABV
Japanese inspired gin with cherry blossom, pink grapefruit, hibiscus & rose flowers

Kokoro £4.75
25ml measure, 42% ABV
A London dry gin with selected botanicals and sansho berries. Sweet & peppery with citrus overtones.

Hendricks £3.95
25ml measure, 41.4% ABV

Gordons £3.25
25ml measure, 40% ABV

MIXERS (Tonic water, Soda water, Coke, Orange, Sprite etc) +£1.40

Vodka

Absolute

25ml measure, 37.5% ABV

£3.25

Brandy

Cognac

Courvoisier VSOP

25ml measure, 40% ABV

£3.45

MIXERS (Tonic water, Soda water, Coke, Orange, Sprite etc) +£1.40

Irish Cream

25ml measure, 17% ABV

£2.95

Special Japanese Spirits

Kissui (VODKA)

25ml measure, 40% ABV

KISSUI is made from the finest rice and the purist spring water in Japan. An exceptional distilling process, called "Super-Allospas," distinguishes the pristine spirit from any other. Smooth and elegant, this well-polished vodka pleases the palate from the first sip to the silky finish. KISSUI enchants, whether on the rocks or paired with your favourite mix.

£6.95

Ryoma 7 years (white RUM)

25ml measure, 40% ABV

*Japanese rum from high quality sugarcane. Sweet, rich vanilla and caramel notes
Like traditional Caribbean rums*

£5.45

Soft Drinks

	330ml	750ml
Blue Keld Water	£2.40	£3.80
Still or Sparkling available.		
<i>Local Carbon-neutral pure mineral water from a genuine artesian spring situated at Cranswick, Yorkshire</i>		
Sprite, Coke or Diet Coke, Orange juice		£2.50
J20		£2.75
<i>Orange & Passion fruit / Apple & Raspberry / Apple & Mango</i>		
Calpis		£2.40
<i>Very popular Japanese soft drink, light milky yoghurt like drink that is sweet and tangy</i>		
Tonic Water 'Fever Tree'		£1.95
Soda Water 'Fever Tree'		£1.95

Tea & Coffee

Green Tea	£2.00
<i>Pot For two</i>	£4.50
EXTRA CUPS	£1.00
Hōjicha	
<i>Pot For two</i>	£4.50
<i>(Roasted green tea – lower in caffeine)</i>	
EXTRA CUP	£1.00
English Tea	£2.50
<i>Pot for two</i>	£4.50
Coffee	£2.90
<i>Black/White/Cappuccino/Latte/Espresso</i>	
Liqueur coffee (Irish Cream)	£5.40
Irish coffee	
<i>(Price of whiskey plus £1.95)</i>	