












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. Recommended with pork.</i>			
Chenin Blanc, Cherry Tree Hill (South Africa)	£5.40	£6.90	£18.50
<i>Pineapple, peaches & cream with a zesty, lingering finish. Compliments seabass.</i>			
Sauvignon Blanc, Domaine Grauzan (France)	£5.85	£7.45	£19.50
<i>Fresh & fruity with an instantly recognisable Sauvignon character.</i>			
Pecorino 'Ofithe' Offida DOCG, Moncaro (Italy)	£6.95	----	£29.95
<i>Apricot notes on the nose with hints of yellow flowers. A fresh & tasty wine with a perfect balance & agreeable finesse. Perfect with sashimi.</i>			
Etna DOC Bianco, Alta Mora (Sicily) 	£9.50	----	£36.95
<i>Elegant, fruity with hints of jasmine & thyme. Palate is fresh, nutty & citrusy with volcanic minerality & subtle herbaceous notes. Delicious with chicken.</i>			
Meursault AC, Arthur Barolet et Fils (France)	£13.95	----	£55.00
<i>Golden yellow in colour. Nose shows powerful & complex aromas of bread & fresh almond. In the mouth, it is fleshy with a distinct freshness with long lingering finish. Great with tuna.</i>			
Gewurztraminer 'Undurraga' (Chile)			£17.25
<i>Fragrant white with hints of rose & honey from the Curicó Valley in Chile. lychee & 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 & 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 & harmonious bouquet with notes of green fruits, kiwi & lime. The palate is full, soft & rich with a characteristic tangy aftertaste.</i>			


- Gavi DOCG Mezzana, Dezzani (Italy)**  £25.95
Dry, nicely rounded with grapefruit flavours and touch of flintiness.
- Sauvignon Blanc Marlborough, Willows End (New Zealand)** £26.95
Herbaceous & grassy on the nose; tropical & gooseberry flavours in abundance.
- Verdejo DO Rueda, Comenge (Spain)** £27.95
Crisp with soft, creamy, nutty overtones accompanied by notes of honey. Arguably Spain's finest white grape variety.
- Gewurztraminer DOC Alto Adige, St Michele Appiano (Italy)**  £34.95
The wine is aromatic with notes of fine spices, cloves, gentle notes of roses & Lychee. Superb with Oriental & Asian cuisine. Stunning.
- Sauvignon Blanc, Murdoch Hill (Australia)** £38.95
This signature wine is clean & crisp on the palate with gooseberries & citrus fruits, followed by delicate acidity & 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 & grass. Palate shows lime, passion fruit & guava, with a flinty note & a dry finish.
- Capichera VT IGT, Isola dei Nuraghi (Sardinia) 2013** £76.75
Straw in colour. Intense & complex sensations of orange-blossom, lemon, aromatic herbs, wisteria, lavender & citrus honey. Dry but lively, generous & 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 & toasted almond on the finish.

Rosé Wines

	175ml	250ml	Bottle
Pinot Grigio IGT 'Blush', Sentito (Italy)	£5.50	£7.50	£19.95
<i>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.</i>			

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 & floral bouquet with hints of wild berries on the palate. Works well with pork or duck.</i>			
Merlot, Cherry Tree Hill (South Africa)	£5.40	£6.90	£18.50
<i>Soft, dry & well balanced with a delicious chocolate, plum & berry character. Enhances beef dishes.</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. Great with all red meats.</i>			
'Biberius' Ribera del Duero DO, Comenge (Spain)	£7.85	----	£28.95
<i>Intense bright cherry in colour with notes of blackberries, strawberries & sweet spices. Intense, balanced & tasty on the palate. Goes well with tuna.</i>			
Chateau Rocher Calon, Montagne St Emilion (France)	£9.50	----	£36.95
<i>A stunning 100% Merlot. Rich with black fruit aromas, there is some spice evident & the tannins are silky & smooth. Lovely with the beef fillet.</i>			
Barolo DOCG, Cordero di Montezemolo (Italy)	£11.90	----	£45.95
<i>Outstanding bouquet of violets & roses. It is velvety soft in texture with pronounced truffles. Perfect with red meats.</i>			
La Croix d'Arton IGP, Domaine d'Arton (France)			£20.95
<i>Domination of wild strawberries & blackcurrant with an elegant light smokiness.</i>			
	<i>Recommended with Beef, Tuna & Duck dishes</i>		
Valpolicella DOC, La Scala (Italy)			£22.95
<i>Soft & spicy with jammy cherry flavours. Well rounded with smooth tannins.</i>			
Cotes du Rhone 'Les Armoiries' (France)			£24.95
<i>Aromas of spices & ripe red fruits. On the palate cinnamon, blackberries & fruit jam.</i>			
'Rubi' Montepulciano d'Abruzzo DOP Colle Secco (Italy)			£26.95
<i>Ripe red fruits with liquorice, cloves, cocoa & spicy nuances. Full-bodied with good structure, sweet tannins & 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>			

Rioja Crianza DOCa, Solaguen (Spain) £30.95

Bouquet of red berries, cocoa, liquorice. Red berry confit on the palate with Morello cherries.

'Perdera', Argiolas, Monica di Sardegna DOC (Italy)  £31.95

*Aromas of dark fruit & spices, with a nuance of smoke & tar.
Fruity palate with a hint of spice.*

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


On the nose you will find raspberry aromas with mulberry undertones & 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 & flavours of plums & dark berries. Subtle oak adds a touch of spiciness.

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

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

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

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

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

Intense nose with aromas of plum, vanilla, black cherry, chocolate & 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 & liquorice. Very fruity wine with a rich & warm finish



Recommended with Beef & Duck dishes


Tolaini Picconero, Tenuta Montebello (Italy) 2010 £85.75

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

Sparkling Wines

Prosecco Spumante DOC Extra Dry (Italy) 	150ml £6.75	Bottle £24.50
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*Aromas & flavours of sliced apple & fresh cream.
Clean mineral finish with a light fizz. Perfect!*

Prosecco Rose 'Solicum' (Italy) 		£27.95
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It has a very fresh & floral bouquet. Wood fruits like blueberries & blackcurrants stand out. On the palate it is creamy warm & intense with an excellent smooth fresh balance.

Champagne

Moët & Chandon Brut (France)	150ml £10.50	Bottle £49.95
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crisp & clean, this classic Champagne shows citrus aromas & hints of biscuit flavours.

Taittinger Brut Reserve (France)		£65.95
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Taittinger Brut Réserve, distinguished by a delicate nose marked by subtle brioche notes, it has a palate of considerable depth & balance with hints of honey & fresh fruit with a long, fresh finish.

Moët & Chandon Gr& Vintage Champagne 2006 (France)		£88.50
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The Gr& Vintage 2006 is a wine of delightfully fruity freshness. Initial notes of peach, mango & banana flow into more mature aromas such as white pepper before evolving toward intriguing floral notes to create a champagne of refined complexity.

Dom Perignon Vintage 2009 (France)		£165.00
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Almond & powdered cocoa give way to Moët's signature crisp, mineral freshness and refined finish.

Krug Vintage Champagne 2003 (France)		£295.00
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At first sight, a subtle yellow gold colour highlighting a reserved finesse. On the nose; there are notes of citrus, plum, liquid honey & brioche. On the palate; fresh summer fruits, surprising red grapefruit along with candied peel, roast chestnut & caramelized apple tart.

Ogino Cocktails

Saketini

Plum sake, vodka & Cointreau blended with rosé & freshly squeezed lime

8.45

Mount Fuji

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

8.65

Sparkling Kimono 🍷 - extremely popular!

Sparkling champagne, Framboise & cranberry juice topped with strawberry

8.90

Geisha

Orange and cranberry juice with Japanese rum, yuzu liqueur, Cointreau & finished with fresh lemon and yuzu peel.

8.50

Kitcho Mai Tai

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

8.50

Momo

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

7.80

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 & a fully rounded palate with a clean finish, superb all rounder.</i>		
Kubota - 久保田 (Nigata, Japan) 15.5% ABV		
– 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 & 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 & a palate with depth & 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 & 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 & 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 & rich ume (plum) slow aged sake which has an elegant aroma & delicious plums in the bottle to add to the experience.</i>		
Ume-Shu Plum sake 10% ABV	125ml	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	50ml	Bottle 375ml
	£3.95	£18.50
<i>The rice sediment in this unfiltered sake gives it a characteristic white colour & 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 & barley. Enjoyed straight or on the rocks.

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

Beer

Asahi Super Dry 330ml Bottle, 5% ABV £3.35
Japan's best-selling beer, clean & 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 & 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 connoisseur's choice. Hakushu 12yo has aroma of pears, crushed leafy bracken with a hint of citrus. You can enjoy subtle smokiness & the sweet poached pears on the palate.

Gin Please see our other 'Gins' under "Special Japanese Spirits"

	Single	Double
Japanese Gin	£6.90	£12.90
25ml measure, 42% ABV		
<i>Lightly sweet with floral notes, it is clean, crisp & slightly aromatic.</i>		

Burleighs Gin (pink limited edition)	£4.50	£8.50
25ml measure, 40% ABV		
<i>Japanese inspired gin with cherry blossom, pink grapefruit, hibiscus & rose flowers</i>		

Hendricks	£3.95	£7.25
25ml measure, 41.4% ABV		

Gordons	£3.25	£6.00
25ml measure, 40% ABV		

Pig skin - Sardinia	£3.75	£6.90
25ml measure, 40% ABV		

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

Absolute

25ml measure, 37.5% ABV

Single

£3.25

Double

£6.00

Brandy

Cognac

Courvoisier VSOP

25ml measure, 40% ABV

£3.45

£6.00

MIXERS (Tonic water, Soda water, Coke, Orange, Sprite etc)

+£1.40

Irish Cream

25ml measure, 17% ABV

£2.95

£5.50

Special Japanese Spirits

Kissui (Vodka)

25ml measure, 40% ABV

KISSUI is made from the finest rice & the purist spring water in Japan. An exceptional distilling process, called "Super-Allospas," distinguishes the pristine spirit from any other. Smooth & 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 & caramel notes
Like traditional Caribbean rums*

£5.45

Kokoro (Gin)

25ml measure, 42% ABV

*A London dry gin with selected botanicals & sansho berries. Sweet & peppery
with citrus overtones.*

£4.75

£8.00

Jinzu (Gin)

25ml measure, 41.3% ABV

New age Japanese gin with delicate layers of yuzu lemon, sake & a hint of cherry blossom.

£4.95

£9.00

Giniu (Gin) Sardinia

£5.90

£10.80

Soft Drinks

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

Tea & Coffee

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