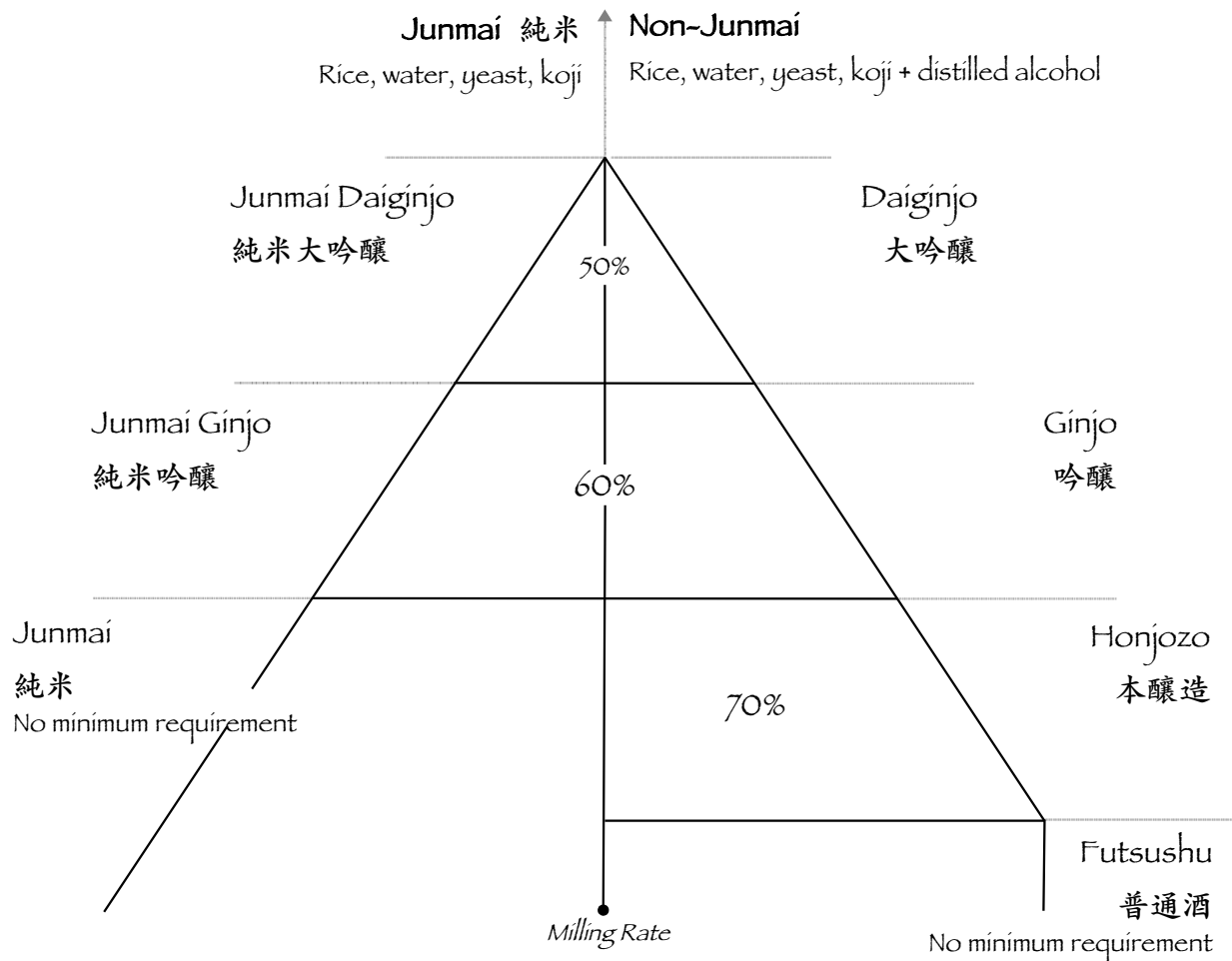


Drinks  
飲料

# Sake, Nihonshu, 日本酒

What is commonly known as sake is usually called nihonshu (“*Japanese liquor*”) in Japan. Nihonshu is an alcoholic drink made by fermenting rice that has been “polished” to remove the outer layer, using a brewing process not too dissimilar to beer. The quality of nihonshu can be broadly classified by its “milling rate”, which is the amount of rice grain retained after polishing. Much like wine, the quality of sake is determined by many factors, but as a general rule of thumb, the lower the milling rate the better the quality. Using milling rate, nihonshu can be categorised as follows:



There are many other subcategories of nihonshu which differ by the way they are fermented, filtered and diluted. We have carefully chosen a modest range of nihonshu (many award winning) to compliment your meal and enhance your experience here at Umezushi.

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## Daiginjo, Junmai Daiginjo 大吟醸, 純米大吟醸

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**Dassai 23, Junmai Daiginjo, 720ml** £ 95.50

**Milling: 23%**      **ABV: 16.5%**      **Region: Yamaguchi**      **(C)**

Multi award-winning sake. Rice milled to an astounding 23% of its original size, making this one of the most serious and complex sake available today. The palate is beautifully sweet with notes of pineapple and coconut alongside a touch of aniseed.

**Dassai 50, Junmai Daiginjo Nigori, 300ml** £ 32.95

**Milling: 50%**      **ABV: 15.5%**      **Region: Yamaguchi**      **(C,W)**

Unfiltered. Nose of apple and melon. Hints of green fruit, cherry, grape and whipping cream in the mouth. Fantastic texture and sweetness from the rice solids left in this nigori.

**Fukurokuju, Daiginjo, 720ml** £ 69.95

**Milling: 40%**      **ABV: 15.5%**      **Region: Akita**      **(C)**

The most elegant, refined, fragrant daiginjo with melon on the nose. A richly flavoured sake with minerals and a hint of citrus on the palate finishing with nutty notes.

**Katafune Tobin, Daiginjo, 720ml** £ 80.95

**Milling: 45%**      **ABV: 17%**      **Region: Niigata**      **(C)**

Multiple IWC Trophy winner. It's a full bodied, mellow and sweet sake with notes of flowers and red cherries. Exquisite texture with beautiful definition, balance and a dry finish.

**Koimari Saki, Daiginjo, 720ml** £ 62.95

**Milling: 40%**      **ABV: 16%**      **Region: Saga**      **(C)**

Resembles a Vinho Verde with aromas of lavender and sea water and a pear and honey finish. The delicate, earthy palate becomes more like a Roussanne once it's allowed to breathe, with a marzipan flavour.

**Sanzen Omachi 50 Togi, Junami Daiginjo, 720ml** £ 56.95

**Milling: 50%**      **ABV: 16.5%**      **Region: Okayama**      **(C)**

A premium, luxurious sake made by polishing Omachi rice, the pride of Okayama, to 50% of its original weight. Fermented slowly at a low temperature; the skilled brew master uses all his artisanal skills to create a well-rounded, fine tasting Omachi-rice sake.

**Tosatsuru Tenpyo, Daiginjo Genshu, 500ml** £ 69.95

**Milling: 40%**      **ABV: 17.5%**      **Region: Kochi**      **(C,R)**

An undiluted daiginjo. Elegant and floral with a rich, fruity palate and a smooth aftertaste. Matches perfectly with delicately flavoured sashimi.

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## Ginjo, Junmai Ginjo 吟釀, 純米吟釀

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Amamizu, Junmai Ginjo, 720ml £ 59.95

Milling: 57%      ABV: 15.5%      Region: Niigata      (C)

This sake has a smooth texture and a refreshing aftertaste. Named after the water God of Japan, it is made using the crystal clear waters of Nakagawa Shuzo brewery.

Azure, Ginjo, 720ml £ 62.50

Milling: 55%      ABV: 15.5%      Region: Kochi      (C)

Made of deep ocean water with high mineral content. Hints of pear on the nose. Unusual for sake, it starts out refreshing and dry and then develops a subtle sweetness and minerality.

Hideyoshi Akinota, Junmai Ginjo, 720ml £ 49.50

Milling: 55%      ABV: 15.5%      Region: Akita      (C)

An award winning, light and smooth junmai ginjo which develops into a crisp richness with a fruity, herbal aroma and lemon and grapefruit notes.

Kimurashiki Kiseki No Osake, Junmai Ginjo, 720ml £ 51.50

Milling: 55%      ABV: 15.5%      Region: Okayama      (C)

Brewed using rice cultivated using the Kimura Natural Cultivation Method, which employs neither pesticides nor fertilizer, under the supervision of Akinori Kimura himself of "Miracle Apples" fame. This junmai ginjo has a rich fragrance and a mild rice taste.

Koimari Saki Oyamanishiki, Junmai Ginjo, 720ml £ 43.95

Milling: 55%      ABV: 16%      Region: Saga      (C)

Masculine style with a herbal nose of cinnamon, eucalyptus, basil and green apple notes. The palate is lively and refreshing with green apple and pear. Finishes bold and dry with mouth watering, palate cleansing acidity.

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## Honjozo, Junmai, Futsushu      本釀造, 純米, 普通酒

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Azumacho Kinmon, Honjozo, 720ml £ 36.95

Milling: 65%      ABV: 16%      Region: Saga      (C,R,W)

With a subtle nose of dried fig, cloves and cinnamon, this sake delivers a rich umami taste with banana bread sweetness and a spicy, peppery aftertaste.

Hideyoshi 10yr, Koshu, 720ml £ 51.50

Milling: 60%      ABV: 18%      Region: Akita      (C,R)

Aged for 10 years. It's spicy, fragrant and yeasty. On the palate an explosion of herbal notes balances against the acidity with a round and full texture.

<b>Hinomaru 8 Year Old, Junmai Kimoto, 720ml</b>	<b>£ 49.95</b>
Milling: 60%      ABV: 15.5%      Region: Akita	(C)
Clean tasting with salted caramel and aged soy sauce aromatics. Very complex on the palate with a finish reminiscent of coffee, chocolate and smoke.	
<b>Kan Shibori, Junmai Nama Genshu, 500ml</b>	<b>£32.50</b>
Milling: 60%      ABV: 17.6%      Region: Akita	(W)
A delicate, funky nose of sweet cream, cheese and perfume. Chewy palate with hints of mushroom along with earthy, woody notes. Perfect with cooked shellfish and richer sushi dishes.	
<b>Katafune, Junmai, 720ml</b>	<b>£36.50</b>
Milling: 65%      ABV: 17%      Region: Niigata	(C, W)
Caramel and toffee aromas on the nose, with a definite richness and gentle underlying sweetness. Shows real depth of flavour and a lasting finish.	
<b>Katafune, Tokubetsu Honjozo, 720ml</b>	<b>£ 37.95</b>
Milling: 60%      ABV: 15.5%      Region: Niigata	(C)
Gold medal winner in the IWC 2015. It's well balanced with notes of rice and umami. On the palate it's elegant, clean and crisp.	
<b>Kuncho, Junmai, 720ml</b>	<b>£ 35.50</b>
Milling: 70%      ABV: 20.5%      Region: Oita	(C, W)
Traditional tasting sake which has the classic, rich rice flavour and a slight savoury, enoki mushroom note whilst still being fragrant and smooth.	
<b>Kuncho, Nigori Nama Genshu, 720ml</b>	<b>£ 36.95</b>
Milling: 70%      ABV: 20.5%      Region: Oita	(C, on rocks)
A quiet unique sake which is both unfiltered, unpasteurised and undiluted. Subtle aromatics with hints of the rice sweetness and a pleasantly dry finish.	
<b>Minato Tsushizaki, Yamahai Futsushu, 720ml</b>	<b>£ 39.95</b>
Milling: 67%      ABV: 15.4%      Region: Akita	(C, W)
Traditional yamahai method sake. Easy drinking with a creamy nose. Lemon on the palate turns to nuttiness with acidity on the finish. Perfect to go along with grilled dishes.	

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## Other Sake

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### Akashi Tai Shiraume, Ginjo Umeshu, 500ml £ 33.95

Milling: NA                      ABV: 14.5%                      Region: Hyogo                      (C,W)

Ginjo sake blended harmoniously with the fruity flavour of Ume plums. The fruit is left to marinade for six months, removed, then the sake is left to age for a further two years. The result is an intense yet balanced liqueur full of dried fruit, date and plum flavours.

### Bijofu Schwa, Sparkling Yuzu, 500ml £ 31.95

Milling: NA                      ABV: 6%                      Region: Kochi                      (C)

A dazzling and elegant sparkling sake with a twist of natural Yuzu fruit grown in the Kochi prefecture. Its refreshing taste makes it a perfect aperitif.

### Hideyoshi Suzuki Shuzou LaChamte, Sparkling, 280ml £ 18.95

Milling: 65%                      ABV: 8%                      Region: Akita                      (C)

Sparkling sake full of the flavour of rice while being reminiscent of strawberries and cream. Perfectly textured with zesty acidity. Equally suitable as an aperitif or with dessert.

### Hideyoshi, Junmai Genshu Umeshu, 300ml £ 19.95

Milling: NA                      ABV: 11%                      Region: Akita                      (C,on rocks)

With musty plum and sweet marzipan aromatics, this plum infusion has a deep, tangy flavour of plum and a clean finish with a hint of almond. Delicious straight or on the rocks.

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# Champagne and Sparkling Wines

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- Astoria, Sushi Yu Extra Brut** £ 30.50  
Glera/Indigenous Blend NV Veneto, Italy  
Elegant bouquet with clean fruity notes and distinctive fruit flavours on the palate with a fresh, dry finish. Made to be paired with sushi!
- Fowles, Are You Game? Brut** £40.50  
Chardonnay/Pinot Noir/Vermentino NV Victoria, Australia  
Pale rose gold colour with delicate aromas of green apple and strawberry. The palate is full of fizz with a creamy texture and a fresh, clean finish.
- Krug, Grande Cuvee** £ 197.95  
Chardonnay/Pinot Meunier/Pinot Noir NV Champagne, France  
Rich, complex with a toasty quality to the nose. On the palate it's nutty with fresh lemon acidity and delicate fine bubbles. An outstanding Champagne for special occasions.
- Peller Estate, Ice Cuvee Sparkling** £ 54.50  
Chardonnay/Pinot Noir/Vidal Ice Wine NV Ontario, Canada  
Peller Estate is renowned for its ice wines which requires grapes to be picked at temperatures no higher than -8°C. Straw coloured with a nose of apricot, yeast and ripe apple. Tropical fruit and refreshing sweet grapefruit on the palate.
- Pere Ventura, Divina Cava** £ 27.95  
Xarel-lo/Macabeo/Parellada NV Catalonia, Spain  
Full of green apple and honey with well balanced acidity. Intense and yet refreshing. Perfect pairing with seafood.
- Ridgeview, Bloomsbury Brut** £ 56.50  
Chardonnay/Pinot Meunier/Pinot Noir 2014 Sussex, England  
Traditional method sparkling wine. Light golden colour with persistent mousse. Citrus fruit aromas with hints of melon and honey. Chardonnay brings finesse along with a crisp freshness. The pinot adds depth and character leading to a beautifully balanced finish.
- Stelle d'Italia, Prosecco Brut** £ 35.95  
Glera NV Alto Adige, Italy  
Crisp sparkling wine with a delicate lemony character. Aromatic, dry and refreshing finish. Pairs perfectly with sushi.

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## White Wines

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- Bertani, Due Uve** £ 32.50  
Pinot Grigio/Sauvignon Blanc 2016 Veneto, Italy  
Nose of sage, ripe peach, elderflower and green pepper. Pinot Grigio dominates the palate with a good balance between tanginess and crisp acidity. A lingering aftertaste.
- Bodegas Casa Monte Pío Albariño** £ 35.95  
Albariño 2015 Rias Baixas, Spain  
Bright, clean, yellow-straw colour. Fresh and intense in the mouth. Finishing with a mineral aftertaste which, along with the vibrant acidity and salinity, rounds out this fresh and young wine.
- Charles Sparr "Tradition" Gewürztraminer** £ 39.95  
Gewürztraminer 2015 Alsace, France  
Flowery bouquet of rose petals and tropical fruits. Wine is dry but supple, with intense fruit and body on the palate. Amazingly balanced, offering hints of sweetness and spice.
- Charles Sparr, Schoenenbourg Grand Cru Riesling** £ 57.95  
Riesling 2013 Alsace, France  
Best dry wine in show winner, Decanter wine awards 2016. Textbook riesling nose of ripe citrus, some green apple, petrol and lots of minerals. Terrific harmony in the mouth with minerality and sweetness being perfectly partnered by gorgeous fruit.
- Chateau Ste Michelle Riesling** £ 34.50  
Riesling 2015 Washington, USA  
Dry, refreshing style of riesling with sweet citrus aromas and flavour of green apple, peach and tangerine. Crisp lime acidity and an elegant finish.
- Clos des Rochers Pinot Blanc** £ 39.95  
Pinot Blanc 2015 Mosel, Luxembourg  
Clean and fresh nose with green apple and subtle hints of peach. Lively poached pear and peach palate, with a nice feeling of minerality balanced against the fresh pear acidity.
- D'Arenberg, The Hermit Crab** £ 36.95  
Viognier/Marsanne 2015 McLaren Vale, Australia  
Nose of white stone fruits and pineapple. Luscious palate of nectarine and peach that leads into a savoury finish of raw almonds and spice. A wine with real texture and finesse.
- Domaine de Vauroux, Chablis** £ 39.50  
Chardonnay 2015 Burgundy, France  
Aromatic with clean mineral notes and a hint of citrus. Has pure fruit flavours of white peach and pears, crisp appley acidity, all finished with a classic, steely, dry finish.



- Domaine de Vauroux , Grand Cru Bougros, Chablis** £ 70.95  
 Chardonnay 2009 Burgundy, France  
 Outstanding Chablis vintage. Intense and elegant on the nose, the palate's concentrated and complex with layers of green apple and minerality. The finish is amazingly long.
- Domaine Des Vieux Pruniers, Sancerre** £ 45.50  
 Sauvignon Blanc 2016 Loire, France  
 Lemon and leafy green aromas on the nose with a palate full of citrus fruit and minerals. Finishes with a crisp, dry lengthy finish.
- Domaine Jean-Louis Chavy, 1er Cru Les Perrieres, Puligny-Montrachet** £ 81.95  
 Chardonnay 2013 Burgundy, France  
 Full bodied and complex. Straw colour with a nose of butter, minerals and toasty vanilla-wood aromas. Well balanced oak and acidity.
- Domaine du Haut Banchereau, Muscadet Sèvre et Maine Sur Lie** £ 26.95  
 Melon de Bourgogne 2015 Loire, France  
 Lemon and brioche on the nose lead to lemony acidity and almonds on the palate. Wonderful zesty citrus finish makes this a perfect seafood wine.
- Dr. Loosen Estate Riesling** £ 32.95  
 Riesling 2015 Mosel, Germany  
 Classic off-dry Riesling, characterised by a fragrant nose with a hint of honey and apricot. A blast of fruit on the initial palate gives way to intense minerality and crisp acidity.
- Höpler Grüner Veltliner** £ 33.95  
 Grüner Veltliner 2016 Burgenland, Austria  
 Light yellow-green colour with aromas of stone fruit and spicy hay. Citrus palate with a subtle white pepper finish. Wonderful high acidity that pairs perfectly with sushi.
- Ken Forrester, Reserve Chenin Blanc** £ 37.50  
 Chenin Blanc 2016 Wester Cape, South Africa  
 Full-bodied and well-rounded. Shows real balance between the fruit and delicate oak and vanilla flavours. Bursting with dried apricots, pineapple, and hints of honey.
- Kir-Yianni, Paranga** £ 33.95  
 Roditis/Malagouzia 2014 Amyntaio, Greece  
 Intense but refined aromas of jasmine, white peach and apricot of Malagousia, are pleasantly balanced by the freshness of Roditis which adds crisp acidity and zest to the wine.
- Long Meadow Ranch Sauvignon Blanc** £ 50.50  
 Sauvignon Blanc 2013 California, USA  
 Nose and palate offer enticing kiwi, pineapple, melon and white mulberry. Lingering soft finish with a slight apricot sweetness. The wine is classically dry, perfectly ripe, and refreshing.

<b>Lumiere Koshu Hikari</b>			<b>£ 43.50</b>
Koshu	2015	Yamanashi, Japan	
Green apple nose with lemon and herbal aromas. Light body but intense citrus flavours and complex mineral notes. Subtle long finish.			
<b>Planeta, Eruzione 1614</b>			<b>£ 48.95</b>
Carricante	2015	Sicily, Italy	
The wine combines softness and strength on the palate with a drinkable richness and flavours of green apple and lemon peel. Great minerality prolongs the finish.			
<b>Royal Tokaji, The Odity Dry Furmint</b>			<b>£ 37.50</b>
Furmint	2014	Tokaji, Hungary	
Made from a grape normally associated with lusciously sweet wines. This time in a dry style which is fresh and clean with hints of citrus fruits and fennel, and a long flowery finish.			
<b>Signus Vinho Verde</b>			<b>£ 22.95</b>
Loureiro/Trajadura/Arinto	2014	Vinho Verde, Portugal	
Super fresh with a slight spritz. Full of green apple and tropical fruits. A mineral backbone gives this wine another layer of complexity.			
<b>Soryu Koshu</b>			<b>£ 55.95</b>
Koshu	2015	Yamanashi, Japan	
Spice, mineral and apple blossom on the nose. It's floral, citrusy, and light on the palate. Elegant and complex, a classic example of Koshu.			
<b>Urlar Organic Pinot Gris</b>			<b>£ 42.50</b>
Pinot Gris	2013	Wairarapa, New Zealand	
Opulent dry wine with aromas of pear and honeysuckle. A creamy texture on the palate from the lees stirring provides the backbone to a long, lingering finish.			
<b>Víña Falernia, Elki Pedro Ximenez</b>			<b>£ 26.95</b>
Pedro Ximenez	2016	Elqui Valley, Chile	
Made from a grape normally associated with sherry. Lots of floral notes, with ripe citrus and hints of mineral on the palate. Still retains some of its sherry character.			
<b>Yealands, Black Label PGR</b>			<b>£ 33.50</b>
Pinot Gris/Riesling/Gewürztraminer	2016	Marlborough, New Zealand	
Nose of lychee and pear, the palate is balanced between texture, fruit weight and acidity with a bright citrus finish. Dry and crisp. A perfect match with seafood.			
<b>Yealands, Land Made Sauvignon Blanc</b>			<b>£ 30.50</b>
Sauvignon Blanc	2016	Marlborough, New Zealand	
Notes of stone fruit and guava, with a hint of fresh herbs. The palate is brimming with fresh fruit that is balanced with a long, crisp, mineral finish.			

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## Rosé Wines

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### Bodegas Santa Ana Malbec Rosé

£ 25.50

Malbec 2016 Mendoza, Argentina

Delicate and elegant. Bright pink colour with intense aromas of red fruits such as strawberries and plums. Fruit driven palate with a crisp, dry finish.

### Garage Wine Co, Old Vine Pale #38

£ 42.95

Carignan/Mourverdre/Grenache 2015 Maule Valley, Chile

Made from old vines dry-farmed with horse and hand using traditional methods. Has real complexity, natural acidity and length. Full of uncommon berry flavours and a hint of liquorice.

### Planeta, Rosé

£ 30.95

Nero d'Avola/Syrah 2016 Sicily, Italy

Fresh aromas of strawberries and raspberries make this a marvellously friendly, easy drinking wine. Silky smooth, light and fresh on the palate. Perfect with seafood.

### Ribafreixo, Pato Frio Cashmere

£ 30.95

Touriga Nacional 2015 Alentejo, Portugal

A mix of lychee, ripe gooseberry and tropical fruit. Soft, with exuberant freshness and a dry, mineral finish.

### Yealands Pinot Noir Rosé

£ 40.95

Pinot Noir 2016 Marlborough, New Zealand

Light salmon in colour with a delicate nose of red berries and cream. Ripe strawberry and raspberry on the palate with a firm texture, full body and ripe acidity.

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## Red Wines

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### Bertani, Villa Arvedi

£ 67.95

Amarone 2013 Veneto, Italy

Deep dark ruby with a violet rim. Notes of black and sour cherries, berries, spices and dried fruit. The palate is creamy with soft tannins and integrated oak.

### Cannonball Cabernet Sauvignon

£ 46.50

Cabernet Sauvignon 2013 California, USA

Exceptionally balanced. Strawberry, blueberry and red apple dipped in dark chocolate with a layer of toasted oak. Tannins are structured but not overwhelming, with very balanced acidity.

<b>Chateau d'Issan, 3eme Cru, Margaux</b>			<b>£ 117.95</b>
Cabernet Sauvignon/Merlot	2008	Bordeaux, France	
Has a dense ruby/purple colour as well as a sweet nose of spring flowers and blue and black fruit. It over delivers with a stylish, elegant, and well crafted harmony among its structural components.			
<b>Credo Shiraz/Merlot/Viognier</b>			<b>£ 42.95</b>
Shiraz/Merlot/Viognier	2010	Stellenbosch, South Africa	
Aged in oak for 26 months. Intense dark garnet colour. Lots of dark fruit with layers of heather and wintergreen. It follows through to the palate with elegance and finesse.			
<b>D'Arenberg, The Dead Arm</b>			<b>£ 63.50</b>
Shiraz	2010	McLaren Vale, Australia	
The wine has a plethora of fruit characters, plum, blackberry, mulberry, earth and black olive. A powerful yet refined expression of Shiraz with balance, complexity and persistence.			
<b>Domaine La Roquette, Piedlong, Châteauneuf-du-Pape</b>			<b>£ 74.50</b>
Grenache/Mourvedre	2011	Rhône, France	
Aromas of raspberry, cherry and white pepper. The full bodied palate asserts itself with flavours of dark cherry and bitter dark chocolate balanced with hints of blueberry and lavender. Fine balance of tannins, acidity and concentrated fruits.			
<b>Domaine Lucien Boillot et Fils, 1er Cru Les Cherbaudes,</b>			<b>£ 93.50</b>
<b>Gevrey-Chambertin</b>			
Pinot Noir	2013	Burgundy, France	
Classic Pinot Noir from one of the top growers in the Côte de Nuits. The wine is elegant and stylish with a long velvety finish.			
<b>Fattoria dei Barbi, Brunello di Montalcino</b>			<b>£ 68.50</b>
Sangiovese	2010	Tuscany, Italy	
Sweet red berries, cherry and spice all woven together in the glass with hints of tobacco and liquorice. Floral notes add an attractive lift to the finish. A muscular, full bodied, structured wine which shows great richness.			
<b>Gruber Rösschitz "Klassic" Zweigelt</b>			<b>£ 30.95</b>
Zweigelt	2015	Weinviertel, Austria	
Succulent, classic zweigelt aromas wrapped in delicate fruit, sour cherry and a whiff of black pepper. Similar to a spicy Beaujolais with soft tannins and a medium length finish.			
<b>Humberto Canale Estate Pinot Noir</b>			<b>£ 35.95</b>
Pinot Noir	2015	Patagonia, Argentina	
Attractive garnet colour. Nose of spice and candied fruit. In the mouth it's delicate in body with soft tannins and ripe red fruit. Oak ageing brings subtle notes of vanilla.			

<b>J.Lohr, Wildflower</b>			<b>£ 33.95</b>
Valdiguie	2014	California, USA	
Light, floral and juicy Beaujolais style wine. Red-purple in colour with fresh red fruit aromas. The palate is dominated by pomegranate and red currant. Served chilled.			
<b>La Mascota Malbec</b>			<b>£ 36.50</b>
Malbec	2014	Mendoza, Argentina	
Aromas of black fruit, jam and vanilla, with a subtle hint of liquorice. Sweet and full bodied tannins with a long and pleasant finish.			
<b>Marques de Riscal, Gran Reserva</b>			<b>£ 62.50</b>
Tempranillo	2007	Rioja, Spain	
Aged for 2.5 to 3 years in oak. An intense, complex nose with hints of black pepper and balsamic aromas. On the palate the ageing nuisances are in perfect harmony with the fruit. Long, silky smooth finish.			
<b>MontGras, Ninquén Mountain Vineyard</b>			<b>£ 56.50</b>
Cabernet Sauvignon/Syrah	2010	Colchagua, Chile	
A deep ruby red colour, with aromas of ripe blackberry and a touch of anise and cedar. Deep, complex, with layers of blackberries and black cherry. Beautiful finish where the tannins give this wine structure and backbone.			
<b>Settesoli, Arpeggio</b>			<b>£ 20.95</b>
Nerello Mascalese	2015	Sicily, Italy	
Medium bodied with ripe fruit character, soft, well-rounded tannins and a concentrated finish. Its lightness, along with the balance between fruit, acid and tannin, mean it's still perfect to be paired with fish.			
<b>Varvaglione Vigne e Vini , Papale Linea Oro</b>			<b>£ 56.95</b>
Primitivo	2011	Puglia, Italy	
Ruby-red coloured. Round and soft, with scents of jam and berries. Its good texture identifies with the local terroir and its refined elegance is a distinctive feature.			

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## Something Different

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### Batic Cuvee

£ 65.95

Zaria

2013

Vipava, Slovenia

Blend of 7 grapes which are all grown in the same vineyard, then harvested and fermented together. Fermentation occurs naturally in open vats using natural yeasts. Maturation takes place in Slovenian oak and the wine is bottled without filtration or sulphur. Deep shade of yellow with a bouquet of roses, straw, fruit compote and dried fruit. Strong feel of smoke on the palate with a firm and full body rounded out by an intense mineral character.

### Cattunar Teran

£ 40.95

Teran

2011

Istra, Croatia

Acid driven with aromas of wild cherry and plum. Grown on red clay soil with lots of iron minerality creating a beautiful earthy wine with a long, balanced finish.

### Clai, Ottocento bijeli

£ 64.95

Malvasija/Pinot Gris/Chardonnay

2009

Istra, Croatia

5,000 bottles produced per year. Giorgio Clai is the legendary natural winemaker of Croatia, whose white wines are called 'orange' wines due to their colour. Fermented on natural yeasts in open vats. Aromas of dried candied fruit, figs and marzipan. Tasting resembles a christmas cake with orange peel, dried figs, honey and caramelized nuts. Served lightly chilled.

### Klabjan, Black Label

£ 62.50

Refosk

2009

Istra, Slovenia

The barrique version of the White Label is produced from 50 year old vines and matured for 34 months in oak barrels. Lots of dark black fruit with beautiful maturity, depth and texture.

### Mariona Alicante Bouschet

£ 28.50

Alicante Bouschet

2013

Alicante, Spain

Alicante Bouschet is one of the few grapes that has red juice. Smooth and balanced with glorious notes of ripe red berries and aromatic herbs leading to an opulently silky palate.

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## Digestifs

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	50ml	Bottle
Akashi Tai Shiraume 500ml	£ 5.60	£ 46.50
Hideyoshi Umeshu 300ml	£ 5.80	£ 28.95
Michele Chiarlo Nivole Moscato d'Asti 2013 375ml		£ 31.50
Nicolis Recioto della Valpolicella Classico 2011 500ml	£ 7.50	£ 62.50
Peller Estate Cabernet Franc Icewine 375ml	£ 11.40	£ 70.95
Peller Estate Riesling Icewine 375ml	£ 10.60	£ 66.50
Peller Estate Vidal Icewine 375ml	£ 10.10	£ 62.50
Royal Tokaji 6 Puttonyos Gold Label 2013 500ml	£ 8.80	£ 72.95

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## Japanese Whisky

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	50ml	
Nikka Coffey Grain	£ 7.80	
Nikka From the Barrel	£ 8.80	
Suntory Hakushu 12yo	£ 11.10	
Suntory Hakushu Distiller's Reserve	£ 7.00	
Suntory Hibiki 12yo	£ 8.40	
Suntory Hibiki 17yo	£ 15.10	
Suntory Hibiki Japanese Harmony	£ 7.70	
Suntory Yamazaki 18yo	£ 54.70	
Suntory Yamazaki Bourbon Barrel 2013	£ 54.70	
Suntory Yamazaki Distiller's Reserve	£ 7.00	
Suntory Yamazaki Puncheon 2013	£ 54.70	

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## Shochu

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	50ml	Bottle
Kuroki Honten Nakanaka (Barley) 720ml	£ 4.40	£ 52.50
Nishi Tomino Hozan (Potato) 720ml	£ 4.70	£ 55.95
Suzuki Jyurin (Rice) 720ml	£ 4.90	£ 59.50
Takahashi Hakutake Shiro Kome (Rice) 720ml	£ 4.20	£ 50.50

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## Beers

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Coedo - Craft beer from Tokyo, 333ml	Estrella	
Beniaka, S. Potato Amber £ 6.70	Damm Inedit 750ml	£ 10.00
Kyara, IPL £ 5.20	Damm Lemon 330ml	£ 3.30
Ruri, Pilsner £ 5.00		
Shikkoku, Black lager £ 5.30		
Shiro, Wheat beer £ 5.00		

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## Hot Drinks

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Brown Rice Tea £ 2.00	Espresso	£ 2.20
Green Tea £ 2.00	Cappuccino	£ 2.60
	Latte	£ 2.60

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## Cold Drinks

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Aloe Vera Juice £ 2.00	Folkington's	
Breckland Orchard	Cloudy Apple Juice	£ 2.80
Cloudy Lemonade £ 3.00	Cloudy Pear Juice	£ 2.80
Pear & Elderflower £ 3.00	Mango Juice	£ 2.80
Sloe Lemonade £ 3.00	Orange Juice	£ 2.80
Strawberry & Rhubarb £ 3.00		
Fentimans		
Curiosity Cola £ 2.80		
Ginger Beer £ 2.80		

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We serve water purified with our filtration system, provided by a world leading drinking water purification company, Vivreau, which helps to reduce the environmental impact of bottled water.

Filtered still or sparkling water £2.00 per person