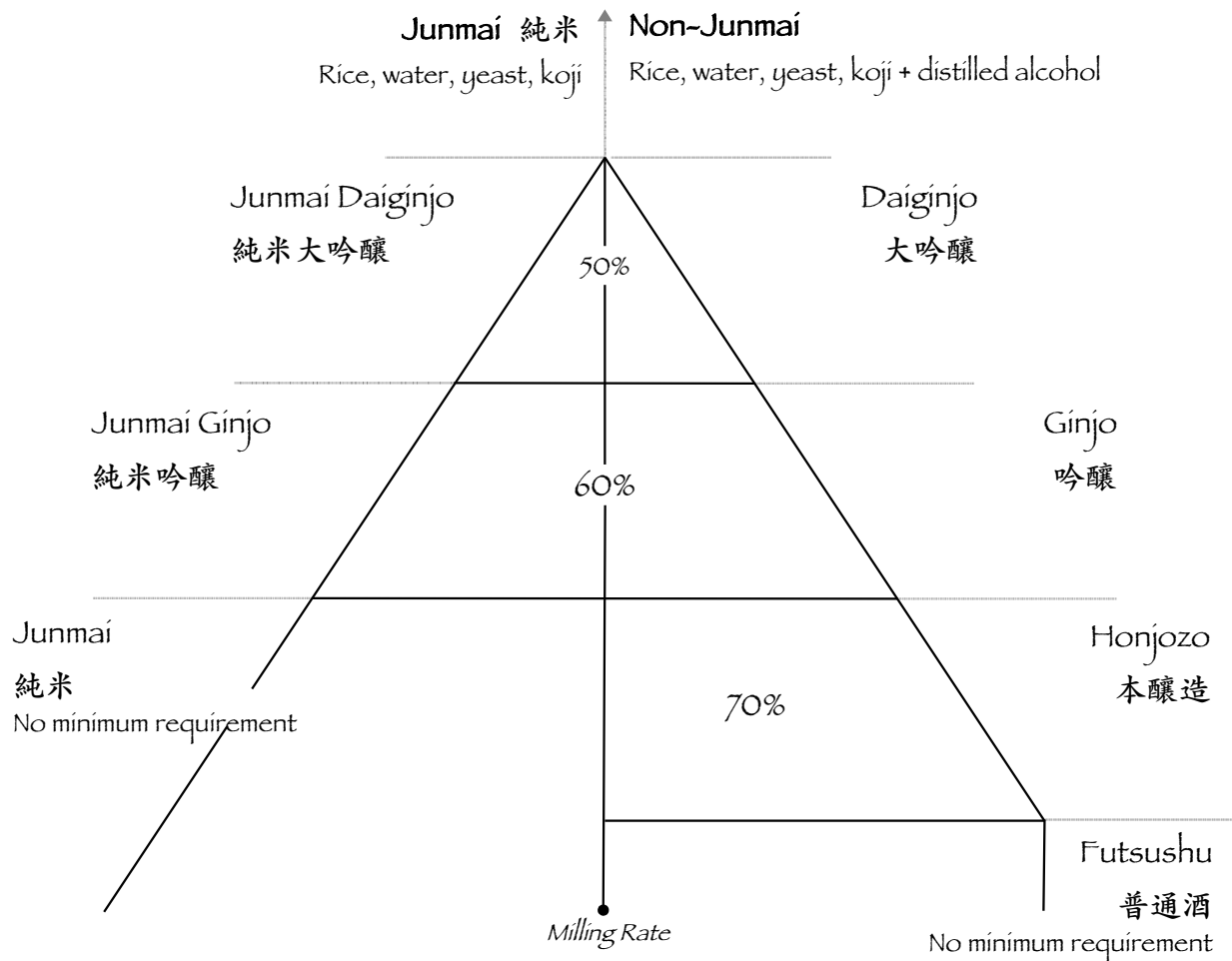


Drinks
飲料

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.

Daiginjo, Junmai Daiginjo 大吟醸, 純米大吟醸

Dassai 23, Junmai Daiginjo, 720ml £ 84.95

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 £ 27.95

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, 1800ml £ 130.00

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. Served in the standard Japanese sized sake bottle – the 1800ml *sho*.

Kubota Manju, Junmai Daiginjo, 720ml £ 82.95

Milling: 35% ABV: 15.5% Region: Niigata (C)

Sophisticated and yet very drinkable with an alluring quick finish. Nose of honeysuckle leads into green apple and tart pear in the mouth. Very well balanced with a touch of richness.

Matsuemon Shippinshu, Daiginjo Genshu, 720ml £ 75.95

Milling: 35% ABV: 17.5% Region: Akita (C)

Gold medalist in both the IWC and Fine Sake Awards Japan 2014. An intriguing nose of melted vanilla ice cream and musky floral perfume. On the palate an initial sweetness develops into a full-bodied round flavour with hints of mature, blue cheese.

Ninki-ichi "Gold", Junmai Daiginjo, 720ml £ 58.95

Milling: 50% ABV: 15.5% Region: Fukushima (C)

Gold medalist in the Fine Sake Awards Japan 2014. One of the most popular sakes in Japan. Mild aromas of bamboo and melon rind lead into dried banana on the finish. Perfect balanced between acidity and sweetness.

Shindo Gasanryu Gokugetsu, Junmai Daiginjo, 720ml £ 57.50

Milling: 40% ABV: 15.5% Region: Yamagata (C)

Silver medal winner in the IWC 2014. High fragrance, initial freshness and hints of clove leads into layers of lemon, lime and pear tart. Medium dry with a long finish. Smooth and unique.

Shochikubai Shirakabegura, Junmai Daiginjo, 640ml £ 52.50

Milling: 45% ABV: 15% Region: Nada (C)

Very well rounded and balanced daiginjo. A wealth of fruity aromas with hints of banana. Complex with a distinctive mineral flavour on the finish.

Tosatsuru Tenpyo, Daiginjo Genshu, 500ml £ 64.50

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.

Ginjo, Junmai Ginjo 吟醸, 純米吟醸

Amamizu, Junmai Ginjo, 720ml £ 59.50

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

The “*Heavenly Water*” 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 £ 53.95

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 £ 47.95

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.

Manabito Kimoto, Junmai Ginjo, 720ml £ 48.50

Milling: 55% ABV: 16.5% Region: Akita (C)

Traditional kimoto method brings a touch of earthiness to this delicate junmai ginjo. Coco butter, cinnamon and orange peel aromatics develop into rich, full-bodied marmalade in the mouth. Well balanced acidity and a delightful, lengthy finish.

Narutotai, Ginjo Nama Genshu, 720ml £ 43.95

Milling: 60% ABV: 18.5% Region: Tokushima (W)

Unpasteurised and undiluted ginjo makes this sake rich, full-bodied and smooth. Wonderful nose of tropical citrus fruits. Dry with high acidity.

Honjozo, Junmai, Futsushu 本醸造, 純米, 普通酒

- Hideyoshi 10yr, Koshu, 720ml** £ 42.95
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.
- Katafune, Junmai, 720ml** £31.95
Milling: 65% ABV: 17% Region: Niigata (W)
Caramel and toffee aromas on the nose, with a medium to full body and gentle underlying sweetness.
- Katafune, Tokubetsu Honjozo, 300ml** £ 18.95
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.
- Kuncho, Nigori Nama Genshu, 720ml** £ 34.30
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.
- Minato Tsushizaki, Yamahai Futsushu, 720ml** £ 39.95
Milling: 67% ABV: 15.4% Region: Akita (W)
Traditional yamahai method sake. Easy drinking with a creamy nose. Lemon on the palate turns to nuttiness with acidity on the finish.
- Tokunsen Azumacho, Honjozo, 720ml** £ 38.20
Milling: 65% ABV: 16% Region: Saga (C,R,W)
Made using a method to limit fermentation, resulting in a ginjo-like sake. Rich tasting, with the flavour and sweetness of the rice coming through on the palate.
- X3 Rose, Junmai, 720ml** £ 43.81
Milling: 75% ABV: 14.5% Region: Akita (C,R)
Made using ancient *kodai-mai* red rice which gives this sake its distinctive rose colour. With three times more koji than normal in the brewing process bringing lots of complexity. Lots of earthiness and peach, with hints of strawberries, pepper and rose.
- Yamabuki Gold, Koshu, 720ml** £ 62.20
Milling: 70% ABV: 18% Region: Akita (C,R)
Multi award winning sake at the IWC. Aged for 10-12 years. Earthiness, mushroom and herbal flavours are upfront with cooked apple and peach in the background.

Other Sake

Akashi Tai Shiraume, Ginjo Umeshu, 500ml **£ 46.50**

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.

Hideyoshi Suzuki Shuzou LaChamte, Sparkling, 280ml **£ 17.95**

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 **£ 28.95**

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.

Champagne and Sparkling Wines

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.

White Wines

- 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.

Lumiere Koshu Hikari			£ 43.50
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.			
Planeta, Eruzione 1614			£ 48.95
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.			
Royal Tokaji, The Odity Dry Furmint			£ 37.50
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.			
Signus Vinho Verde			£ 22.95
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.			
Soryu Koshu			£ 55.95
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.			
Urlar Organic Pinot Gris			£ 42.50
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.			
Viña Falernia, Elki Pedro Ximenez			£ 26.95
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.			
Yealands, Black Label PGR			£ 33.50
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.			
Yealands, Land Made Sauvignon Blanc			£ 30.50
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.			

Rosé Wines

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.

Red Wines

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.

Chateau d'Issan, 3eme Cru, Margaux			£ 117.95
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.			
Credo Shiraz/Merlot/Viognier			£ 42.95
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.			
D'Arenberg, The Dead Arm			£ 63.50
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.			
Domaine La Roquette, Piedlong, Châteauneuf-du-Pape			£ 74.50
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.			
Domaine Lucien Boillot et Fils, 1er Cru Les Cherbaudes, Gevrey-Chambertin			£ 93.50
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.			
Fattoria dei Barbi, Brunello di Montalcino			£ 68.50
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.			
Gruber Rösschitz "Klassic" Zweigelt			£ 30.95
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.			
Humberto Canale Estate Pinot Noir			£ 35.95
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.			

J.Lohr, Wildflower			£ 33.95
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.			
La Mascota Malbec			£ 36.50
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.			
Marques de Riscal, Gran Reserva			£ 62.50
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.			
MontGras, Ninquén Mountain Vineyard			£ 56.50
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.			
Settesoli, Arpeggio			£ 20.95
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.			
Varvaglione Vigne e Vini , Papale Linea Oro			£ 56.95
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.			

Something Different

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.

Batic Rebula

£ 65.95

Rebula 2011 Vipava, Slovenia

This is a natural wine with long skin contact that gives it a beautiful golden hue. A leafy combination of gooseberry, lemon and apricot dominate, along with hints of oily dried and smoked nuts, candied fruits and peel. Perfect with shellfish.

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.

Klabjan, White Label

£ 45.95

Refosk 2011 Istra, Slovenia

An elegant natural wine produced from 25 year old vines with low sulphite levels and no fining or filtering. Soft red berry fruits, no oak and ripe acidity leave it fresh and elegant.

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.

Digestifs

	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

Japanese Whisky

	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	

Shochu

	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

Beers

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		

Hot Drinks

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

Cold Drinks

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		

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