

## Sake by the Flask 日本酒

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<b>Daiginjo 大吟醸</b>	175ml / 300ml
<b>Fukurokuju, Daiginjo (C)</b>	20.50 / 33.55
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.	
<b>Tosatsuru Tenpyo Daiginjo Genshu (C)</b>	27.90 / 45.80
An undiluted daiginjo. Elegant and floral with a rich, fruity palate and a smooth aftertaste. Matches perfectly with delicately favoured sashimi.	
<b>Ginjo 吟醸</b>	175ml / 300ml
<b>Azure Ginjo (C)</b>	16.50 / 27.10
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	
<b>Hideyoshi Akinota, Junmai Ginjo (C)</b>	13.70 / 22.60
An award winning, light and smooth junmai ginjo which develops into a crisp richness with a fruity, herbal aroma and lemon and grapefruit notes.	
<b>Honjozo, Junmai, Futsushu 本醸造, 純米, 普通酒</b>	175ml / 300ml
<b>Hideyoshi 10yr Koshu (C, R)</b>	14.40 / 23.70
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>Minato Tsushizaki, Yamahai Futsushu (C, R, W)</b>	11.25 / 18.45
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.	
<b>Umeshu 梅酒</b>	50ml
<b>Akashi Tai Shiraume Ginjo Umeshu (C, W)</b>	4.50
Plums are steeped in ginjo sake for six months before being aged for a further two years. Resulting in an intense yet balanced liqueur full of dried fruit, date and plum.	
<b>Hideyoshi Junmai Genshu Umeshu (C, on rocks)</b>	4.30
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.	

## Wine by the Glass ワイン

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### Sparkling Wine スパークリングワイン

100ml

**Ridgeview Bloomsbury Brut** Chardonnay/Pinot Meunier/Pinot Noir, Sussex, England 7.80

Citrus fruit aromas with hints of melon and honey. Crisp and fresh, but still keeping real depth and character leading to a beautifully balanced finish.

### White Wine 白ワイン

125ml / 175ml

**Domaine de Vauroux Chablis**, Chardonnay, Burgundy, France

8.70 / 12.20

Aromatic with clean mineral notes and a hint of citrus. Has pure fruit flavours of white peach and pears, crisp apple acidity, all finished with a classic, steely, dry finish.

**Dr. Loosen Estate Riesling** Riesling, Mosel, Germany

5.70 / 8.00

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.

**Lumiere Koshu Hikari** Koshu, Yamanashi, Japan

7.50 / 10.60

Green apple nose with lemon and herbal aromas. Light body but intense citrus flavours and complex mineral notes. Subtle long finish.

**Yealands Land Made**, Sauvignon Blanc, Marlborough, New Zealand

5.40 / 7.50

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.

### Rose Wine ロゼワイン

125ml / 175ml

**Garage Wine Co Old Vine Pale #38** Carignan/Mourverdre, Maule Valley, Chile 8.30 / 11.70

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

**Planeta Rosé** Nero d'Avola/Syrah, Sicily, Italy

5.40 / 7.50

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

### Red Wine 赤ワイン

125ml / 175ml

**Vinnaturo**, Trepal, Catalonia, Spain

5.80 / 8.10

Light and organic. This wine comes with rich blackberries aromas highish acidity, and low but detectable astringency. Refreshing to the last, leaving a sharp and bitter finish to the mouth.