

# SUSHISAMBA

## BEVERAGE BOOK

Only at **SUSHISAMBA** will you find a unique blend of Japanese, Brazilian and Peruvian culture and cuisine.

From premium Japanese sake and whisky, to Brazilian cachaça and Peruvian pisco, our beverage selection reflects the energy and spirit of these three distinct cultures.

### A NOTE ON SAKE...

Sake is the soul of **SUSHISAMBA**.

Produced in Japan for over 1,000 years, sake cannot be easily classified amongst other alcoholic beverages. It is a unique drink made from fermented rice, enjoyed at a range of temperatures, and available in a multitude of styles. Highly versatile, sake is synonymous with fun and entertainment and pairs brilliantly with **SUSHISAMBA** cuisine.

### PAIRINGS...

We can help pair the perfect libation for every **SUSHISAMBA** experience.

The monthly-changing Sambatini® suits every season, “culinary cocktails” bridge kitchen and bar, and our premium wine list is always available. We also carry the largest collection of Taittinger Champagne in the UK from the Maison de Champagne’s Library Collection.

# COCKTAILS

## SIGNATURE SERVES

Cocktails created over the years at our SUSHISAMBA locations, by our bar team – both past and present.



**SAMBA SOUR** Fresh, Citrus, Velvety £14

A modern Pisco Sour, for the modern Pisco Sour drinker. BarSol Primera Quebranta pisco, Maraschino liqueur and turmeric, shaken hard with Japanese citrus and egg whites.



**CHUCUMBER** Fresh, Light, Vegetal £14

Takara Yokaichi Imo shōchū, maraschino liqueur, plum sake and bitters. Shaken with fresh cucumber.



**TOM YAM** Fresh, Fiery, Cooling £15

Hendrick's gin, coriander infusion, chili, lemongrass and lime leaf. Churned through crushed ice, with ginger syrup and citrus juice. Served long.



**NINA FRESA®** Fruity, Bitter, Sweet £14

Russian Standard Platinum vodka, strawberry, grapefruit and guava, shaken with rhubarb bitters, lime and sugar.



**NASHI MARTINI** Light, Fresh £14

Grey Goose La Poire vodka, St. Germain elderflower liqueur and plum sake. Stirred with lychee water, passion fruit syrup and Japanese citrus.



**KAFFIRINHA** Fragrant, Herbaceous £14

Our creative take on the Brazilian Classic. Fragrant Kaffir lime leaves infused in Velho Barreiro cachaça, churned with lime and sugar and served short, over crushed ice.



**LYCHEE COOLER** Creamy, Tropical, Fresh £14

Grey Goose Le Citron vodka, elderflower cordial and vanilla. Shaken hard with coconut cream and lychee water. Served long.



**CAFÉ MILLONARIO** Rich, Velvety, Aromatic £14

Our take on the iconic espresso martini. Coffee washed Bacardi Carta Negra rum, spiced maple and dark chocolate liqueur. Shaken with the obligatory shot of espresso.



**SHISO FINE** Herbaceous, Citrusy, Fresh £14

Russian Standard Platinum vodka, shiso leaf, apple and Thai basil syrup. Churned through crushed ice with apple and lime juices. Finished with a drizzle of crème de cassis.



**KOBE COCKTAIL\*** Rich, Nutty, Velvety £28

Kobe fat washed Japanese whisky, salted caramel and maple. Stirred until icy cold and served over a perfect ice ball.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

All prices include 20% VAT.

A discretionary 13.5% service charge will be added to the bill.

# COCKTAILS

## SAMBA SERVES

Inspired by flavors changing with the seasons. The below list of cocktails have been created in-house by our bar team and are exclusive to this location.

**SAMBATINI®** Our monthly inspiration created in-house by our bar team. Ask your server for details.



**BANANA BATIDA** Long, Fresh, Tropical £14  
Velho Barreiro cachaça, banana purée & lime. Churned through crushed ice with banana & coconut liqueurs.



**TANGERINE SPRITZ** Light, Fresh, Floral £15.50  
Hendrick's gin tangerine infusion, shiso sugar and yuzu juice. Served long and spritzed with soda.



**UMI MARTINEZ** Short, Fruity, Light £16.50  
Sencha infused Bombay Sapphire gin, red sake & Peruvian aperitivo wine. Stirred with mango & plum bitters until icy cold. Served 'up'.



**JASMINE SWIZZLE** Long, Floral, Aperitif £14  
Arette Blanco tequila, jasmine infused shōchū, watermelon & Campari. Churned through crushed ice with cucumber bitters and Prosecco.



**LIVE FROM LIBERDADE** Fruity, Dry, Sparkling £16.50  
Plum sake and banana liqueur blended together and topped with Champagne.



**MELON SPRITZ** Long, Fragrant, Dry £16.50  
Sake, Italicus liqueur, plum & melon shrub. Stirred with tarragon and grapefruit bitters, bay leaf infusion. Spritzed with Prosecco.



**COCONUT MATCHA SOUR** Creamy, Dry, Fresh £14  
Toasted coconut washed Bombay Sapphire gin shaken hard with coconut cream, ginger, lime and egg white.



**A-NISE TEQUILA SOUR** Fresh & Fiery £16.50  
Thai basil pressed with Arette Blanco tequila & Ancho Reyes Verde chili liqueur, yuzu & pistachio-orgeat. Shaken hard with egg white. Served long and spritzed with soda.



**BLACK CHERRY AMERICANO** Long, Bitter, Fruity £14  
Black cherry washed Martini Rubino & Bitter, topped with soda. Served long.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

All prices include 20% VAT.

A discretionary 13.5% service charge will be added to the bill.

## BOTTLE CONDITIONED COCKTAILS

Introducing our seasonal selection of bottle conditioned cocktails.  
Each of the below has been created for your enjoyment -  
rested in bottles and poured straight over ice.

Available as a single drink £13 or bottle serve £120.



### CHERRY BLOSSOM NEGRONI

Bombay Sapphire gin, Martini Riserva Speciale Rubino & Martini Riserva Speciale Bitter. Infused with cherry blossom.



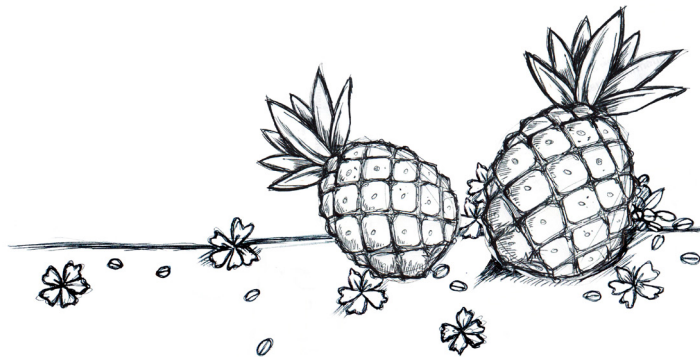
### PIÑA COLADA OLD FASHIONED

Bacardi Añejo Cuatro and Carta Negra rums. Infused with pineapple and burnt coconut with a touch of salted maple.



### COFFEE & CHOCOLATE BOULEVARDIER

Monkey Shoulder Scotch whisky, Campari, Punt e Mes & chocolate bitters. Slow dripped through roasted Asháninka Peruvian coffee.



All prices include 20% VAT.  
A discretionary 13.5% service charge will be added to the bill.

# JAPANESE SAKE 日本酒

## NIHONSHU

100ml GLASS served as cold only , 300ml CARAFE and 720ml BOTTLE.

Ask our sake Sommeliers for the ideal service temperatures.

	glass	carafe	btl
<b>SHIRAKABEGURA, 'MIO', SPARKLING SAKE, HYOGO</b> 松竹梅白壁蔵「霽」スパークリング清酒 SMV -7 ABV 5% Refreshing and fruity with unique sweet aroma. Crafted in the traditional brewing style, with rice, water and koji.	9.5		
<b>DASSAI 39%, 'OTTER FESTIVAL' JUNMAI DAIGINJO, YAMAGUCHI</b> 獺祭39磨き三割九分 純米大吟醸 山形 SMV+4 ABV 16% Light and well-balanced with hints of tropical fruits and mild acidity.	14	40	98
<b>DAISHICHI, 'MINOWAMON', JUNMAI DAIGINJO, FUKUSHIMA</b> 大七 箕輪門 純米大吟醸 SMV+2 ABV 15% Clear and elegant with and mellow texture and remarkable delicacy. Floral with balsamic notes with a refreshing finish.	16.5	50	120
<b>SHIRAKABEGURA, KIMOTO JUNMAI, HYOGO</b> 白壁蔵 生酛純米 兵庫 SMV+2 ABV15% Banana on the nose. Creamy texture with a pleasant acidity of yogurt. Rich, soft and rounded on the palate with a hint of melon. Silky and smooth finish followed by Umami.	11.5	33	77
<b>SOHOMARE, 'HEART AND SOUL', TOKUBETSU KIMOTO JUNMAI, TOCHIGI</b> 惣誉“生酛仕込”純米 栃木 SMV+4 ABV 15% Gold award winner sake. Soft and refreshing with great balance and rich umami flavours. Made with Yamadanishiki, Japan's finest sake-brewing rice.	10.5	31.5	74
<b>TAMAGAWA, 'HEART OF OAK', TOKUBETSU JUNMAI, KYOTO</b> 玉川“特別純米”京都 SMV+4 ABV 16.6% Nutty and toasty with savoury notes and distinctive umami flavour.	9.5	29.5	68
<b>ICHINOKURA, 'ACE BREWERY' TOKUBETSU JUNMAI TARUZAKE, MIYAGI</b> 一ノ蔵 特別純米樽酒 樽 SMV+2 ABV 14% A refreshing sake aged in new Japanese cedar barrels for several days. Fresh flavours and spicy finish.	12	36	60
<b>UME NO YADO 'ARAGOSHI UMESHU' NARA</b> 梅の宿『あらごし梅酒』 奈良 ABV 12% Macerated with ume plums, with a distinctive flavour of marzipan and toasted almonds.	9.5	28.5	66
<b>TSUKASA BOTAN, YAMAYUZU SHIBORI, YUZU SAKE, KOCHI</b> 司牡丹一山柚子 柚子酒 高知 ABV 8% Filled with the fruity aroma of Yuzu. Clean, refreshing and delicate on palate.	10	32	72

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\*Sake are subject to availability

# MAISON DE CHAMPAGNE TAITTINGER

Enjoy rare cuvées from the Maison's Museum Release:

Founded in 1734, Maison Taittinger is one of only five Champagne houses to cellar its wines in the famous "Crayères" of Reims – chalk caves originally dug out by the Romans. The caves were rediscovered at the beginning of the 18th century and Champagne merchants found that they provided the perfect conditions for aging wine. Today, Taittinger owns four kilometers of Crayères, which are used to age their prestige cuvées: Comte de Champagne Blanc de Blancs and Comte De Champagne Rosé.

## 2008 TAITTINGER BRUT

750ml 205

Bright, light yellow. The nose shows a seductive creamy, buttery and floral character. The palate is mouth-coating and full yet also silky. Although the attack seems supple, the mid-palate is fuelled by beautiful exuberance imparting elegant verticality.

## 2002 TAITTINGER, COMTE DE CHAMPAGNE, BLANC DE BLANCS GRAND CRU 750ml 650

2002 is recognised amongst the greatest Champagne vintages over the last quarter of a century. This Blanc de Blancs shows fresh almonds, vanilla and verbena balanced by a generous biscuity, spicy brioche character and then a firm and discretely indulgent finish. Elegance and power are powerfully poised.

## 2002 TAITTINGER, COMTE DE CHAMPAGNE, BLANC DE BLANCS GRAND CRU 1500ml 1750

2002 is recognised amongst the greatest Champagne vintages over the last quarter of a century. This Blanc de Blancs shows fresh almonds, vanilla and verbena balanced by a generous biscuity, spicy brioche character and then a firm and discretely indulgent finish. Elegance and power are powerfully poised. Ageing in Magnum bottles adds further complexity to this world class Chardonnay.

## 2004 TAITTINGER, COMTE DE CHAMPAGNE, ROSÉ GRAND CRU

750ML 475

Rich, rosé colour with small, delicate bubbles and mousse. The nose is young with complex aromas of berries, wild strawberries, morello cherries and blackcurrants. In the background blossoms a hint of fresh almonds and liquorice.

# CHAMPAGNE & WINE BY THE GLASS

## CHAMPAGNE 125 ml

NV	TAITTINGER, BRUT RESERVE, REIMS	15.5
NV	TAITTINGER, BRUT PRESTIGE ROSÉ, REIMS	19.5
NV	TAITTINGER, BRUT 'PRELUDE GRAND CRUS', REIMS	23.5

## WHITE 125 ml

2018	KELLEREI-CANTINA ANDRIAN, PINOT BIANCO, ALTO ADIGE, ITALY	10
2017	IVO VARBANOV, CHARDONNAY, DON BASILIO, THRACIAN VALLEY, BULGARIA	11.5
2017	ST. COSME, LES DEUX ALBIONS, IGP VAUCLUSE PRINCIPAUTE D'ORANGE, RHÔNE FRANCE	12.5
2018	JOURNEY'S END, SAUVIGNON BLANC, THE WEATHER STATION, W. O. COASTAL, SOUTH AFRICA	9
2017	WEINGUT MARKUS MOLITOR, RIESLING TROCKEN, HAUS KLOSTERBERG, MOSEL, GERMANY	9

## ROSÉ 125 ml

2018	DOMAINE LAFAGE, CÔTES CATALANES, FRANCE	8.5
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## RED 125 ml

2017	ALTOS DE JOSE IGNACIO, TANNAT RESERVE, URUGUAY	10
2011	BODEGAS VALDEMAR, CONDE DE VALDEMAR, RESERVA, RIOJA, SPAIN	10.5
2018	LE SALETTE, VALPOLICELLA, VENETO, ITALY	9.5
2016	JOSEF CHROMY, PINOT NOIR, TASMANIA, AUSTRALIA	16.5
2015	JOURNEY'S END, SHIRAZ, SINGLE VINEYARD, STELLENBOSCH, SOUTH AFRICA	12

## SWEET & FORTIFIED 100 ml

NV	QUINTA DO VALLADO, 10YR OLD, TAWNY PORT, DOURO, PORTUGAL	15
2014	WARRE'S, LATE BOTTLED VINTAGE PORT, DOURO, PORTUGAL	11.5
2013	ROYAL TOKAJI, ASZU, BLUE LABEL, 5 PUTTONYOS, TOKAJI, HUNGARY	16
2016	CHATEAU GUIRAUD, PETIT GUIRAUD, SAUTERNES, BORDEAUX, FRANCE	16.5

\*Wines are subject to availability, all prices include 20% VAT.  
A discretionary 13.5% service charge will be added to the bill.

# BREWERY OF THE MONTH

## SOHOMARE SELECTION

### 惣誉 惣誉

Rich, expressive flavour, genteel clarity and balance – these are the characteristics of sakes from Sohomare, established by the Kono family in 1872. Unusually, Sohomare uses “Designation A” Yamadanishiki rice not only for its premium “Kimoto Junmai Daiginjo” but for its “Tokubetsu Kimoto” and “Karakuchi” junmai labels as well.

100ml GLASS , 300ml CARAFE and 720ml BOTTLE.  
Ask the Sake Sommelier for the ideal service temperature.

<b>131</b>	<b>SOHOMARE ‘KARAKUCHI’ JUNMAI ‘PREMIUM DRY SAKE’ TOCHIGI</b>			
	惣誉『辛口』純米 枺木 SMV+5 ABV 15%	11.5	34	79
	Clean, firm and bracingly delicious.			
<b>135</b>	<b>SOHOMARE ‘TOKUBETSU KIMOTO’ JUNMAI ‘HEART AND SOUL’ TOCHIGI</b>			
	惣誉『特別生酏』純米 枺木 SMV+4 ABV 15%	10.5	31.5	74
	Crisp and flavourful, with punch.			
<b>217</b>	<b>SOHOMARE ‘JUNMAI GINJO’ ‘INDIGO’ TOCHIGI</b>			
	惣誉『純米吟醸』純米吟醸 枺木 SMV+4 ABV 15%	13.5	40	92
	Robustly clean with rich, elegant flavour hues,			
<b>353</b>	<b>SOHOMARE ‘KIMOTO JUNMAI DAIGINJO’ ‘TUXEDO’ TOCHIGI</b>			
	惣誉『生酏純米大吟醸』純米大吟醸 枺木 SMV+4 ABV 16%	24	70	165
	Incisive taste, supple body, subdued aroma.			

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# JUNMAI-SHU 純米酒 HONJOZO-SHU 本醸造酒

Junmai-shu is made with rice that has been polished (milled) so that at least 30% of the outer portion of each rice grain has been ground away. Honjozo is sake to which a very small amount of distilled ethyl alcohol (called brewers alcohol) has been added to the fermenting sake at the final stages of production.

- |     |   |       |    |
|-----|---|-------|----|
| 101 | <b>HOYO, GENJI 'SHINING PRINCE', TOKUBETSU JUNMAI,</b> MIYAGI<br>鳳陽“源氏”特別純米 宮城 SMV+4 ABV 15.5%<br>Crisp and refreshing, with cedarwood aroma and a tangy finish.  | 500ml | 55 |
| 110 | <b>AKITABARE, KOSHIKI JUNZUKURI 'NORTHERN SKIES', JUNMAI,</b> AKITA<br>秋田晴“古式純造り”純米 秋田 SMV+1 ABV 14%<br>Dry and round, with subtle grass tones, hints of lemons and plum notes on the palate.           | 720ml | 66 |
| 116 | <b>KIKUISAMI SHUZO, 36 SAMURAI JUNMAI</b> YAMAGATA<br>菊勇酒造一三十六人衆 純米 山形 SMV +2 ABV 15%<br>Surprisingly light, aromatic fruity Junmai Sake. Ripe banana and grapes on the nose with touch of green notes. | 720ml | 69 |

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# JUNMAI ~ HONJOZO

111	<b>NANBU BIJIN, 'SOUTHERN BEAUTY', TOKUBETSU JUNMAI, IWATE</b> 南部美人 特別純米 岩手 SMV+4 ABV 15.5% A nose of ripe fruits and a well-rounded palate with a clean finish.	300ml	35
		720ml	68
		1800ml	138
117	<b>TAMAGAWA, 'HEART OF OAK', TOKUBETSU JUNMAI, KYOTO</b> 玉川"特別純米"京都 SMV+4 ABV 16.6% Nutty and toasty with savoury notes and distinctive umami flavour.	720ml	68
		1800ml	138
135	<b>SOHOMARE, 'HEART AND SOUL', TOKUBETSU KIMOTO JUNMAI, TOCHIGI</b> 惣誉"生酴仕込"純米 栃木 SMV+4 ABV 15% Gold award winner sake. Soft and refreshing with great balance and rich umami flavours. Made with Yamadanishiki, Japan's finest sake-brewing rice.	720ml	74
		1800ml	155
115	<b>DAISHICHI, 'CLASSIC', KIMOTO JUNMAI, FUKUSHIMA</b> 大七"生もとクラシック"純米 福島 SMV+1 ABV 17.5% Rich and dry, full bodied with layers of rice aroma.	720ml	78
137	<b>TAKASHIMIZU, HONJOZO, AKITA</b> 高清水 本醸造 SMV +9.5 ABV 15% A very well-balanced sake, with a smooth, velvety texture and a strong, savoury finish.	720ml	49

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# GINJO - SHU 吟醸酒

## JUNMAI - GINJO - SHU 純米吟醸酒

Pure rice premium sake, brewed with only water, koji mold, and rice with a seimaibuai of at least 50 to 60% . Junmai Ginjo sake tends to be light and refined, with a distinctively fruity flavour and fragrance

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|------------|---|------------|
| <b>201</b> | <b>DEWAZAKURA, OKA, 'CHERRY BOUQUET', GINJO, YAMAGATA</b>   | 720ml 79   |
|            | 出羽桜 桜花 山形 SMV+5 ABV 15.5%   | 1800ml 160 |
|            | Aroma of rose flower blossoms, peach with creamy palate, filled with dried fruit overtones and a subtle melon finish                                |            |
| <b>206</b> | <b>TOSATSURU, 'AZURE', GINJO, KOCHI</b>   | 720ml 83   |
|            | アジュール 吟醸 海洋深層水仕込み 高知 SMV+5 ABV 15.9%  |            |
|            | A nose with a faint tang of the sea and a deep ginjo bouquet.   |            |
| <b>220</b> | <b>SEKIYA, JOZO HOURAISEN, 'WA-HARMONY', JUNMAI GINJO, AICHI</b>  | 720ml 76   |
|            | 蓬萊泉 純米吟醸 和 SMV+1 ABV 16%  |            |
|            | With aromatics and a soft rice flavour, this sake finishes with a hearty, pleasant acidity.   |            |
| <b>202</b> | <b>MATSUURA SHUZO, NARUTO TAI GINJO NAMA GENSU, TOKUSHIMA</b>   | 720ml 80   |
|            | 本家松浦酒造－鳴門鯛 吟醸生原酒 徳島 SMV+5 ABV 18.5%   |            |
|            | It is an undiluted and unpasteurized sake. Gorgeous sweet aroma meets refreshing fruity aroma. Pleasant acidity like yogurt with roasted hazelnutS. |            |

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# GINJO ~ JUNMAI - GINJO

212	<b>URAKASUMI, 'ZEN', JUNMAI GINJO, MIYAGI</b> 浦霞“禅”純米吟醸 宮城 SMV+2 ABV 15.3% Light and fruity, the absolute picture of junmai ginjo..	720ml	110
218	<b>DEWAZAKURA, DEWASANSAN, 'GREEN RIDGE', JUNMAI GINJO, YAMAGATA</b> 出羽桜“出羽燦々”山形 SMV+4 ABV 15% Light and smooth with peach flavours and dry fruit tones. Clean and refreshing.	720ml	88
214	<b>DEWAZAKURA, IZUMI JUDAN, 'TENTH DEGREE', GINJO, YAMAGATA</b> 出羽桜“泉十段”山形 SMV+12 ABV 17.5% Crisp and dry, with juniper berries, pear and dry melon tones. Perfect sake for martini lovers.	720ml 1800ml	75 143
219	<b>DEWAZAKURA OMACHI, 'JEWEL BROCADE', JUNMAI GINJO, YAMAGATA</b> 白壁蔵 松竹梅 純米大吟醸 SMV+5 ABV16% Deep, rich and round with aromas of honey, white flowers, steamed rice, and lemon peel. Very expressive and complex.	720ml	83

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# DAIGINJO - SHU 大吟醸酒

## JUNMAI - DAIGINJO - SHU 純米大吟醸酒

This sake is brewed using rice with a seimaibuai of at least 50%. Very much “hands-on” brewing. Daiginjo sake tends to be light and refined, delicate, complex, and sophisticated.

- |     |   |                 |           |
|-----|---|-----------------|-----------|
| 301 | <b>HOYO, KURA NO HANA, 'FAIR MAIDEN', JUNMAI DAIGINJO, MIYAGI</b><br>鳳陽“葎の華” 純米大吟醸 宮城 SMV+3 ABV 15.8%<br>Light and dry with delicate aromas and a harmonious anise sweet finish.  | 500ml           | 63        |
| 302 | <b>DASSAI 39%, 'OTTER FESTIVAL' JUNMAI DAIGINJO, YAMAGUCHI</b><br>獺祭39磨き三割九分 純米大吟醸 山形 SMV+4 ABV 16%<br>Light and well-balanced with hints of tropical fruits and mild acidity.  | 720ml           | 98        |
| 303 | <b>DEWAZAKURA, ICHIRO, 'ABBEY ROAD', JUNMAI DAIGINJO, YAMAGATA</b><br>出羽桜“一路”純米大吟醸 山形 SMV+4 ABV 15.5%<br>Fruity and harmonious, with papaya, pineapple and strawberry flavours.<br>Round and smooth with dry gentle fading finish.      | 720ml           | 140       |
| 304 | <b>TEDORIGAWA, IKI NA ONNA, 'LADY LUCK', DAIGINJO, ISHIKAWA</b><br>手取川“いきな女”大吟醸 石川 SMV+5 ABV 16.5%<br>Rich, impressive and complex on the palate with wild honey aromas.<br>Clean, with long, dry finish.                               | 720ml<br>1800ml | 96<br>180 |
| 306 | <b>TOSATSURU, TENPYO, DAIGINJO GENSU, KOCHI</b><br>天平 大吟醸原酒 高知 SMV+5 ABV17%<br>Perfect Sake for special occasions. Elegant floral scent with subtle fruitiness such as strawberry.<br>Well balanced dryness continues to smooth finish. | 720ml           | 136       |
| 406 | <b>TEDORIGAWA, TSUYUSANZEN, 'A THOUSAND DROPS OF DEW',<br/>NAMA DAIGINJO, ISHIKAWA</b><br>手取川“露堂々”大吟醸生 石川 SMV+5 ABV 17.3%<br>Elegant and refine, with a clean texture and smooth finish.  | 720ml           | 207       |

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# DAIGINJO - SHU 大吟醸酒

## JUNMAI - DAIGINJO - SHU 純米大吟醸酒

This sake is brewed using rice with a seimaibuai of at least 50%. Very much “hands-on” brewing. Daiginjo sake tends to be light and refined, delicate, complex, and sophisticated.

- |            |  |       |     |
|------------|--|-------|-----|
| <b>314</b> | <b>MASUMI “NANAGO” JUNMAI DAIGINJO “SEVENTH HEAVEN” NAGANO</b>   | 720ml | 140 |
|            | 真澄『七號』純米大吟醸 長野 SMV+1 ABV 16%   |       |     |
|            | Saucy, stylish daiginjo for the 21st Century.  |       |     |
| <b>313</b> | <b>TAMAGAWA, KINSHO, ‘HEART OF GOLD’, DAIGINJO, KYOTO</b>  | 720ml | 128 |
|            | 玉川 “金將”大吟醸 京都 SMV+4 ABV 16.5%  |       |     |
|            | Full and dry, with apple and white peach aroma, perfect balance of complex and intense flavours.                         |       |     |
| <b>330</b> | <b>SHIRAKABEGURA, JUNMAI DAIGINJO, HYOGO</b>   | 680ml | 70  |
|            | 白壁蔵 松竹梅 純米大吟醸 SMV+1 ABV15%   |       |     |
|            | Uses only Yamadanishiki rice which is polished down to 45%. It has an elegant aroma, powerful flavour and clean acidity. |       |     |

\*SMV: Sake Meter Value To help understand the level of how sweet or dry the sake is. Neutral (semi-dry) is considered to be “+2”, numbers higher than this indicate the sake’s likely to be drier. Lower than +2 are sweeter and fruitier in flavour.

\*Sake are subject to availability

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A discretionary 13.5% service charge will be added to the bill.

# DAIGINJO ~ JUNMAI-DAIGINJO

<b>310</b>	<b>TAMANOHIKARI, BIZEN OMACHI, JUNMAI DAIGINJO, KYOTO</b> 玉の光“雄町”純米大吟醸 京都 SMV+3.5 ABV 16.2 % Silky smooth and fades with a crisp, refreshing finish.	300ml	48
<b>317</b>	<b>KAMOIZUMI, 'AUTUMN ELIXIR', JUNMAI DAIGINJO, HIROSHIMA</b> 賀茂泉 純米大吟醸 広島 SMV+1.5 ABV 16% Lovely balance between rich caramel notes, and earthy complexity with a distinct mushroom characteristics.	500ml	69
<b>321</b>	<b>DASSAI 45%, 'OTTER FESTIVAL', JUNMAI DAIGINJO, YAMAGUCHI</b> 獺祭 45純米大吟醸 山口 SMV+3 ABV 16% Mild and fruity, with an aroma reminding of muscat grapes. Light bodied with clean refined finish.	300ml 720ml	38 78
<b>309</b>	<b>FUKUKOMA, TOKU ICHI, JUNMAI DAIGINJO, FUKUI</b> 富久駒『特選 一筆啓上』純米大吟醸 福井 SMV +1.4 ABV 16.5% Slowly fermented at low temperature to create an exceedingly fragrant and refined sake.	720ml	129

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# CONNOISSEUR'S NIHONSHU 限定酒 SELECTION

With a complexity of flavours that borders on fine art, these sakes have won gold medals at scores of national competitions.

- 502 NIIZAWA, ZANKYO SUPER 7, JUNMAI DAIGINJO, MIYAGI** 720ml 690  
残響 スーパー7 SMV +2 ABV 15.8%  
Fresh meadowy imprint of flowers and grass billows out into a fuller flavor profile replete with young fruit.
- 318 DASSAI 23%, 'OTTER FESTIVAL' JUNMAI DAIGINJO, YAMAGUCHI** 720ml 175  
獺祭 23 磨き二割三分 純米大吟醸 山口 SMV+3 ABV 16%  
Rice is milled up to 23% to express the ultra delicate and pure flavours. Crisp and velvety textures, followed by a fresh peach aftertaste.
- 305 MASUMI, YUMEDONO, 'MANSION OF DREAMS', DAIGINJO, NAGANO** 720ml 184  
真澄“夢殿”大吟醸 長野 SMV+5 ABV 17%  
Fruity and smooth. Very complex and intense with grapes, cherries, dried apricot notes and a subtle acidity.
- 350 DAISHICHI, 'HOUREKI', JUNMAI DAIGINJO, FUKUSHIMA** 720ml 280  
大七 宝暦 純米大吟醸 SMV+2 ABV 16.5%  
Fruity aroma, well-balanced body, with unparalleled richness and clean finish.  
Free run drops undiluted sake, made by the traditional method  
Designed to be served chilled.
- 325 SEKIYA, JOZO HOURAISEN, 'GIN-PROMISE', JUNMAI DAIGINJO, AICHI** 720ml 155  
蓬萊泉 純米大吟醸 吟 SMV+3 ABV 15 %  
Elegant, matured and deep flavour with minerality and velvet, rounded textures.
- 501 DASSAI, 'BEYOND', JUNMAI DAIGINJO, YAMAGUCHI** 720 ml 625  
獺祭 その先へ 純米大吟醸 SMV+3 ABV 16%  
As the name implies, Dassai Beyond goes beyond Dassai 23 which was previously considered the supreme in sake brewing because it had the highest rice milling rate. Unparalleled smoothness and clean, complex flavours engulf the entire palate.  
This quality goes beyond what the brewery has produced to date.

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## SPARKLING SAKE - HAPPO 発泡酒

Sparkling sake is made with the same process as classic sake up to a point. Fermentation is halted earlier than usual, when the alcohol is only around 5 to 10 percent, as opposed to the 18 to 20 percent of normal sake. At this time, there is still plenty of sugar in the mash. The sake is then pressed and bottled. In the bottle, a secondary fermentation takes place that produces carbonation.

- |     |   |       |    |
|-----|---|-------|----|
| 442 | <b>ICHINOKURA, SUZUNE WABI, MIYAGI</b><br>一ノ蔵 清酒 すず音 わび SMV -6 ABV 5%<br>Sweet rice, fruity aroma with a bit sourness to it. Soft pleasant sparkling mouth feel.  | 375ml | 35 |
| 420 | <b>SHIRAKABEGURA, 'MIO', HYOGO</b><br>松竹梅白壁蔵「霽」スパークリング清酒 SMV -7 ABV 5%<br>Refreshing, fruity and unique sweet aromas. Crafted in the traditional brewing style, with rice, water and koji.  | 300ml | 29 |
| 419 | <b>ASAHI SHUZO DASSAI 50% SPARKLING NIGORI, YAMAGUCHI</b><br>獺祭 純米大吟醸 スパークリング 50% ABV 14%<br>Produced with the Champenoise method, this sparkling sake undergoes a secondary fermentation within the bottle. Exhibits a vivid flavor with delicate yet full body and a clear-cut semi-sweet finish. | 360ml | 69 |

## NIGORIZAKE CLASSIC 濁り酒

Known as cloudy sake, it is passed through a loose mesh to separate it from the mash.  
It is not filtered thereafter, resulting in rice sediment in the bottle.  
It can be found in sparkling varieties, as well.

- |     |  |       |    |
|-----|--|-------|----|
| 404 | <b>KAMOIZUMI, 'SUMMER SNOW', NIGORI GINJO, NAMA, HIROSHIMA</b><br>賀茂泉 にごり吟醸 広島 SMV+1 ABV 17%<br>Lively, voluptuous - a deluxe label for nigori fans. | 500ml | 50 |
|-----|--|-------|----|

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## K O S H U 古酒

An “aged sake”. This specially made type can age for decades, turning yellow and acquiring a honeyed flavour.

- 456 SHIRAKI, DARUMA MASAMUNE, 5 YEARS, JUNMAI, GIFU** 110  
白木恒助商店, 達磨正宗 五年古酒 ABV 17%  
This aged sake has aromas of spice such as cloves and nutmeg and a hit of cedar and toasted nuts. It’s mellow and rich with a refreshing finish.

## T A R U - Z A K E 樽酒

“Taru-zake” is a pleasant sake, with the fresh aroma of the Yoshino cedar wood cask in which it is aged. We hope you enjoy the refreshing aftertaste together with the aroma.

- 441 ICHINOKURA, ‘ACE BREWERY’, TOKUBETSU JUNMAI, MIYAGI** 720ml 60  
一ノ蔵 特別純米樽酒 樽 SMV 2 ABV 15%  
A refreshing sake aged in new Japanese cedar barrels for several days.  
Fresh flavours and spicy finish.

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## INFUSED - FRUITY SAKE 果実酒

Rich, sweet, fruity sake. Enjoyable at all times - chilled or on the rocks.

- |     |  |       |    |
|-----|--|-------|----|
| 430 | <b>UME NO YADO, 'ARAGOSHI UMESHU,' NARA</b><br>梅の宿『あらごし梅酒』 奈良 ABV 12%<br>Macerated with ume plums, with a distinctive flavour of marzipan and toasted almonds.       | 720ml | 66 |
| 431 | <b>TSUKASA BOTAN, YAMAYUZU SHIBORI, YUZU SAKE, KOCHI</b><br>司牡丹一山柚子 柚子酒 高知 ABV 8%<br>Filled with the fruity aroma of Yuzu. Clean, refreshing and delicate on palate. | 720ml | 72 |

## CREATIVITY 創作

Sake maker are creative artisans, always trying to push the boundary of sake making, creating different styles that do not fall under the traditional categories.

- |     |  |       |    |
|-----|--|-------|----|
| 432 | <b>NANBU BIJIN, 'ALL KOJI', JUNMAI, IWATA</b><br>南部美人 オールコウジ SMV +2 ABV 16%<br>The amber colour embodies its rich umami. Made from 100% koji rice.                                     | 500ml | 72 |
| 132 | <b>TAMAGAWA, 'TIME MACHINE', JUNMAI, KYOTO</b><br>玉川“タイムマシーン” 京都 SMV +82 ABV 16%<br>Brewed from a recipe recorded in 1712. Sweet and luscious with dry fruits and savory toasty notes. | 360ml | 50 |

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# WINE BY THE BOTTLE

## CHAMPAGNE & SPARKLING

### NON VINTAGE / MULTI VINTAGE

NV	TAITTINGER, BRUT RESERVE, REIMS	87
NV	DEUTZ BRUT, CLASSIC, Aÿ	98
NV	TAITTINGER, BRUT 'PRELUDE GRAND CRUS', REIMS	130
NV	POL ROGER BRUT, RÉSERVE, ÉPERNAY	105
NV	BOLLINGER BRUT, SPECIAL CUVÉE, Aÿ	126
NV	KRUG BRUT, GRANDE CUVÉE, REIMS	315
NV	BRUNO PAILLARD, BLANC DE BLANCS GRAND CRU, REIMS	138
NV	PALMER & CO., BLANC DE NOIRS BRUT, REIMS	127
NV	TAITTINGER, BRUT RESERVE, REIMS (1.5L)	180

### VINTAGE

2013	DAVID LECLAPART, L'AMATEUR, BLANC DE BLANCS 1ER CRU, TREPAIL	190
2008	LOUIS ROEDERER BRUT, CRISTAL, REIMS	385
2008	DOM PÉRIGNON BRUT, ÉPERNAY	275
2006	TAITTINGER, COMTES DE CHAMPAGNE, GRAND CRU, REIMS	385
2008	LOUIS ROEDERER BRUT CRISTAL ROSE', REIMS	957
2005	DOM PÉRIGNON BRUT ROSE', ÉPERNAY	499
2017	BISOL BRUT 'CREDE', PROSECCO SUPERIORE, VALDOBBIADENE, VENETO, ITALY	65
2014	RIDGEVIEW BRUT, BLANC DE BLANCS, CAMEL VALLEY, SUSSEX, ENGLAND	92

### ROSÉ

NV	TAITTINGER, BRUT PRESTIGE, REIMS	110
NV	KRUG BRUT, REIMS	450
NV	LAURENT PERRIER BRUT, TOURS-SUR-MARNE	130
NV	TAITTINGER, BRUT PRESTIGE ROSÉ, REIMS (1.5L)	210
NV	LAURENT-PERRIER BRUT ROSÉ, TOURS-SUR-MARNE	275

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# WHITE

## LIGHT AND DRY

2017	JEAN RIJKAERT, LE MONT CHATELAINE, VIRE-CLESSE	78
2018	BEAUVIGNAC, ST. PEYRE, PICPOUL DE PINET	36
2018	EL MURÓ, MACABEO, CARIÑENA, ARAGON	28
2017	BODEGAS CASTRO MARTIN, ALBARINO, FAMILY ESTATE SELECTION, RIAS BAIXAS, GALICIA	54
2018	MAISON BELENGER, IGP COTES DE GASCOGNE BLANC	35
2016	NANNI COPE, POLVERI DELLA SCARRUPATA, TERRE DEL VULturno, CAMPANIA	97
2018	PRODUTTORI DEL GAVI, CORTESE, TUFFOLO, GAVI, PIEDMONT	45
2017	KELLEREI-CANTINA, PINOT BIANCO, ANDRIAN, ALTO ADIGE	54
2017	BENANTI, ETNA BIANCO, SICILY	59

## FRESH AND FRUITY

2017	F.E. TRIMBACH, RIESLING, RIBEAUVILLE	48
2018	DOMAINE COSTAL, CHABLIS	71
2017	JEAN BIECHER, GEWÜRZTRAMINER, ST. HIPPOLYTE	57
2017	DOMAINE FOUASSIER, LES CHAILLOUX, SANCERRE	58
2017	DOMAINE DE CASSIERS, POUILLY FUMÉ	69
2016	CHATEAU PIERRE BISE, CLOS DE LA COULAINÉ PAPIN, SAVENNIERES	77
2018	CANTINE RUSSOLO, PINOT GRIGIO 'RONCO CALAJ', FRIULI	65
2017	MASSERIA LI VELI, ASKOS, VERDECA, SALENTO, APULIA	69
2017	PETER SCHWEIGER, , GRÜNER VELTLINER, TERRASSEN, KAMPTAL	69
2017	WEINGUT MARKUS MOLITOR, RIESLING TROCKEN, HAUS KLOSTERBERG, MOSEL	45
2018	Craggy Range, TE Muna Road, SAUVIGNON BLANC, MARTINBOROUGH	74
2018	SPY VALLEY, PINOT GRIS, MARLBOROUGH	60
2015	PROPHET'S ROCK, DRY RIESLING, CENTRAL OTAGO	71
2018	JOURNEY'S END, SAUVIGNON BLANC, THE WEATHER STATION, W. O.	45
2018	COOPER'S CREEK, SAUVIGNON BLANC, MARLBOROUGH	50

## FRESH AND FRUITY

2017	SPRINGFIELD ESTATE, 'WILD YEAST' CHARDONNAY, ROBERTSON .	61
2015	NORMAN HARDIE, UNFILTERED CHARDONNAY, VQA NIAGARA PENINSULA	90
2015	VALDIVIESO, VIOGNIER, SINGLE VALLEY LOT, GRAN RESERVA, LONTUE, CHILE	42

## RICH AND STRUCTURED

2011	F.E. TRIMBACH, RIESLING CUVÉE FREDERIC EMILE, RIBEAUVILLE	143
2017	CANTINA TERLANO, QUARZ, SAUVIGNON, ALTO ADIGE	137
2017	ROUX PÈRE ET FILS, 1 <sup>ER</sup> CRU LA CHATENIÈRE, SAINT-AUBIN	95
2004	CHATEAU COUHINS-LOURTON, PESSAC LEOGNAN	125
2013	DARVIOT PERRIN, 1ER CRU BLANCHOTS-DESSUS, CHASSAGNE MONTRACHET	359
2018	DOMAINE DE CRES RICARD, MARSANNE-ROUSSANNE, ESPRIT DE CRES RICARD, PAYS D'OC	49
2016	ALPHONSE MELLOTT, LES HERSES, SANCERRE	131
2017	ST. COSME, LES DEUX ALBIONS, IGP VAUCLUSE PRINCIPAUTE` D'ORANGE	66
2016	DUMAZET, CUVÉE ROUELLE MIDI, CONDRIEU	123
2016	DOMAINE GRAND VENEUR, LE MIOCENE BLANC, CHATEAUNEUF DU PAPE	135
2016	ANTINORI, CERVARO DELLA SALA, CASTELLO DELLA SALA, UMBRIA	123
2017	IVO VARBANOV, CHARDONNAY, DON BASILIO, THRACIAN VALLEY	59
2018	KEN FORRESTER, CHENIN BLANC, FMC, STELLENBOSCH	85
2017	MIANI, LE ZITELLE, CHARDONNAY, COLLI ORIENTALI DEL FRIULI, FRIULI	234
2014	RADIO COTEAU, SAVOY VINEYARD, CHARDONNAY, ANDERSON VALLEY, CALIFORNIA	175

## R O S É

2018	DOMAINE LAFAGE, CÔTES CATALANES	45
2018	CHÂTEAU D'ESCLANS, WHISPERING ANGEL, CÔTES DE PROVENCE	76
2018	CHÂTEAU D'ESCLANS, WHISPERING ANGEL, CÔTES DE PROVENCE 1.5L	148

# R E D

## LIGHT AND FRUITY

2016	PAUL MAS, VALMONT, GRENACHE NOIR	36
2016	CHARLES HELFENBEIN, BRÉZÈME, CÔTES DU RHONE	52
2016	PRUNUS, TINTO, DAO	39
2018	LE SALETTE, VALPOLICELLA, VENETO, ITALY	49
2017	FEUDO ARANCIO, NERO D'AVOLA, SICILIA IGT, SICILY	36
2017	CASTELLARE DI CASTELLINA, CHIANTI CLASSICO, TUSCANY	66
2017	LES ROCHES, BEAUJOLAIS	54
2017	BODEGAS BHILAR, LAGRIMAS DE GARNACHA, NAVARRA	49

## MEDIUM BODIED AND SPICEY

2005	CHATEAU PEYRABON, HAUT MEDOC	79
2011	CHATEAU ORMES DE PEZ, ST. ESTEPHE	99
2015	DOMAINE MARC MOREY & FILS, CHASSAGNE-MONTRACHET	89
2016	ALBERT BICHOT, FIXIN	94
2014	DOMAINE DE LA POUSSE D'OR, CHAMBOLLE MUSIGNY	155
2009	RONCHI DI CIALLA, COLLI ORIENTALI DEL FRIULI SCHIOPPETTINO, FRIULI	156
2011	BODEGAS VALDEMAR, CONDE DE VALDEMAR RESERVA, RIOJA	54
2016	QUINTA DO VALLADO, TOURIGA NACIONAL, DOURO VALLEY	73
2017	ALTOS DE JOSE IGNACIO, TANNAT RESERVE	54
2015	RENWOOD WINERY, PREMIER OLD VINE, ZINFANDEL, AMADOR COUNTY, CALIFORNIA	69
2015	TRUCHARD, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	89
2015	BODEGA CATENA ZAPATA, MALBEC, CATENA ALTA, HISTORIC ROWS, MENDOZA	95
2015	JOURNEY'S END, SHIRAZ, SINGLE VINEYARD, STELLENBOSCH	61
2016	JOSEF CHROMY, PINOT NOIR, TASMANIA	90
2015	HUIA, PINOT NOIR, MARLBOROUGH	72

## MATURE AND COMPLEX

2011	CHATEAU CARBONNIEUX, PESSAC-LEOGNAN	138
2007	CHATEAU LAFON-ROCHET, ST. ESTEPHE	185
2010	CHATEAU COS D'ESTOURNEL, LES PAGODES DE COS, SAINT-ESTEPHE	198
2005	CHATEAU LAGRANGE, ST. JULIEN	281
2005	CHATEAU LATOUR, FORTS DE LATOUR, PAUILLAC	597
2010	CHATEAU LA CONSEILLANTE, POMEROL	764
1989	CHATEAU MOUTON ROTHSCHILD, 1ER GRAND CRU CLASSE', PAUILLAC	1790
2010	ERRAZURIZ, SENA, ACONCAGUA VALLEY, CHILE	395
2015	ANTINORI, TIGNANELLO, TUSCANY	245
2014	IL POGGIONE, BRUNELLO DI MONTALCINO, TUSCANY	125
2009	NICOLIS, AMBROSAN, AMARONE DELLA VALPOLICELLA CLASSICO, VENETO	148
2013	CONTUCCI, VINO NOBILE DI MONTEPULCIANO RISERVA, TUSCANY	122
2012	CHÂTEAU MUSAR, GASTON HOCHAR, BEKAA VALLEY	89
2013	SEAVEY, CARAVINA, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	168

## SWEET

2016	CHATEAU GUIRAUD, PETIT GUIRAUD, SAUTERNES, BORDEAUX	98
2013	ROYAL TOKAJI, ASZU SZT. TAMÁS, SINGLE VINEYARD, 6 PUTTONYOS, TOKAJI, 500 ml	130

## FORTIFIED

2017	LAFAGE, MAURY, LANGUEDOC-ROUSSILLON 500ml	45
NV	QUINTA DO VALLADO, 10 YEAR OLD TAWNY PORT, DOURO 500ml	69
2013	WARRE'S, LATE BOTTLED VINTAGE PORT, DOURO	70
1977	SANDEMAN, VINTAGE PORT, DOURO	305

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# SPIRITS

## JAPANESE WHISKY

50ml

AKASHI BLENDED WHISKEY	16
AKASHI MEISEI	17
AKASHI SINGLE MALT WHISKEY	28
CHICHIBU IPA CASK FINISH	45
CHICHIBU ON THE WAY	70
GOLDEN HORSE BUSHU	18
GOLDEN HORSE MUSASHI	21
ICHIRO'S MALT & GRAIN, WHITE LABEL	23
ICHIRO'S MALT DOUBLE DISTILLERIES	33
ICHIRO'S MALT MWR, MIZUNARA WOOD RESERVE	33
ICHIRO'S MALT CHICHIBU LONDON EDITION	50
KARUIZAWA SPIRIT OF ASAMA	290
MARS KOMAGATAKE KOHIGANZAKURA, NATURE OF SHINSHU	40
MARS KOMAGATAKE RINDO	50
MARS KOMAGATAKE SHINANOTANPOPO, NATURE OF SHINSHU	40
MARS MALTAGE COSMO	25
NIKKA 12YO	30
NIKKA FROM THE BARREL	14
NIKKA PURE MALT, BLACK	16.5
NIKKA PURE MALT, RED	16.5
NIKKA ALL MALT	15
NIKKA YOICHI SINGLE MALT	25
NIKKA BLENDED	13
NIKKA COFFEY MALT	20
NIKKA COFFEY GRAIN	20
NIKKA MIYAGIYO RUM CASK FINISH	50
NIKKA TAKETSURU	20
NIKKA TAKETSURU 25YO	420
NIKKA YOICHI RUM CASK FINISH	50
SAPPORO WHISKY	12
SASANOKAWA CHERRY WHISKY	14
SUNTORY CHITA	15
SUNTORY HAKUSHU 12YO	30
SUNTORY HAKUSHU 18YO	90
SUNTORY HIBIKI 17YO	180
SUNTORY TOKI	25
SUNTORY TORYS CLASSIC	12
SUNTORY YAMAZAKI 12YO	50

All prices include 20% VAT.

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## JAPANESE WHISKY, CONT'D

50ml

SUNTORY YAMAZAKI 18YO	180
SUNTORY YAMAZAKI 18YO MIZUNARA	600
SUNTORY YAMAZAKI PUNCHEON	100
SUNTORY HIBIKI HARMONY	16.5
SUNTORY KAKUBIN 1980'S	320
SUNTORY HAKUSHU 10YO	50
SUNTORY HAKUSHU 25YO	700
SUNTORY HAKUSHU DISTILLER'S RESERVE	18
SUNTORY YAMAZAKI 25YO	800
SUNTORY YAMAZAKI DISTILLER'S RESERVE	14
SUPER NIKKA	15
TOGOUCHI BLENDED	14
TOGOUCHI 9YO	23
TOGOUCHI 12YO	25
TOGOUCHI 15YO	60
TOGOUCHI 18YO	70
YAMAZAKURA 963	25

## AMERICAN WHISKEY

50ml

FOUR ROSES SINGLE BARREL, KENTUCKY	13
FOUR ROSES SMALL BATCH, KENTUCKY	11
HUDSON BABY BOURBON, NEW YORK	26
HUDSON MANHATTAN RYE, NEW YORK	26
JACK DANIEL'S, TENNESSEE	10
JACK DANIEL'S 'GENTLEMAN JACK', TENNESSEE	12.5
JACK DANIEL'S 'SINGLE BARREL', TENNESSEE	15.5
RITTENHOUSE 100, KENTUCKY	11.5
WILD TURKEY 101, KENTUCKY	11
WOODFORD RESERVE, KENTUCKY	11

## BLENDED & VATTED WHISKY

50ml

JAMESON, IRELAND	10
JOHNNIE WALKER BLUE LABEL, SCOTLAND	40
JOHNNIE WALKER BLACK LABEL, SCOTLAND	11
MONKEY SHOULDER, SCOTLAND	11

All prices include 20% VAT.  
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# SINGLE MALT SCOTCH WHISKY

SCOTLAND, 50ml

ARDBEG 10YO, ISLAY	14
AUCHENTOSHAN 12YO, LOWLANDS	11.5
BALVENIE 14YO CARIBBEAN CASK, SPEYSIDE	15.5
BALVENIE 12YO DOUBLE WOOD, SPEYSIDE	13
BALVENIE 17YO DOUBLE WOOD, SPEYSIDE	24
BALVENIE 21YO, PORT WOOD FINISH, SPEYSIDE	44
CARDHU 12YO, SPEYSIDE	14
GLENFIDDICH PROJECT XX, SPEYSIDE	14
GLENFIDDICH IPA, SPEYSIDE	14
GLENFIDDICH 12YO, SPEYSIDE	11.5
GLENFIDDICH 21YO, SPEYSIDE	34
GLENFIDDICH 26YO, EXCELLENCE, SPEYSIDE	95
GLENMORANGIE 10YO, HIGHLAND	13
GLENMORANGIE 18YO, HIGHLAND	25
HAIG CLUB, SINGLE GRAIN, LOWLAND	17
HIGHLAND PARK, KIRKWALL	11.5
LAGAVULIN 16YO, ISLAY	16.5
MACALLAN RARE CASK, HIGHLAND	45.5
MACALLAN 12YO, HIGHLAND	20
OBAN 14YO, WEST HIGHLAND	13
TALISKER 10YO, SKYE	12.5

# AGAVE SPIRITS

MEXICO, 50ml

ARETTE	12
DON JULIO REPOSADO	15
DON JULIO AÑEJO	16
JOSE CUERVO RESERVA DE LA FAMILIA PLATINO	16.5
PATRÓN XO CAFÉ	12
ILEGAL REPOSADO (MEZCAL)	14
PATRÓN SILVER	15.5
PATRÓN REPOSADO	16.5
PATRÓN AÑEJO	17

All prices include 20% VAT.  
A discretionary 13.5% service charge will be added to the bill

# VODKA

50ml

BELVEDERE, POLAND	12.5
CÎROC, FRANCE	11.5
CÎROC PINEAPPLE, FRANCE	11.5
FINLANDIA, FINLAND	11
GREY GOOSE VX	35
GREY GOOSE, FRANCE	11.5
GREY GOOSE LA VANILLE, FRANCE	11.5
GREY GOOSE L'ORANGE, FRANCE	11.5
GREY GOOSE LA POIRE, FRANCE	11.5
GREY GOOSE LE CITRON, FRANCE	11.5
REYKA, ICELAND	12.5
RUSSIAN STANDARD GOLD, RUSSIA	11
RUSSIAN STANDARD PLATINUM, RUSSIA	10

# GIN

50ml

BOMBAY SAPPHIRE, U.K.	10
BOMBAY DRY, U.K.	11
GIN MARE, SPAIN	14
HENDRICK'S, SCOTLAND	11
MONKEY 47, GERMANY	19.5
OXLEY, U.K.	16.5
ROKU, JAPAN	12
SIPSMITH LONDON DRY, U.K.	12.5
SIPSMITH SLOE, U.K.	14
STAR OF BOMBAY, U.K.	13
TANQUERAY, U.K.	10
TANQUERAY TEN, U.K.	12.5

All prices include 20% VAT.

A discretionary 13.5% service charge will be added to the bill

# CANE SPIRITS

50ml

APPLETON ESTATE SIGNATURE BLEND, JAMAICA	10
APPLETON ESTATE RARE BLEND 12YO, JAMAICA	13
BACARDI CARTA NEGRA, PUERTO RICO	11
BACARDI CARTA BLANCA, PUERTO RICO	10
BACARDI CUATRO, PUERTO RICO	11.5
BACARDI OAKHEART, PUERTO RICO	10
BACARDI HERITAGE 44.5%, PUERTO RICO	15
BACARDI ORO, PUERTO RICO	11
BACARDI RESERVA LIMITADA, PUERTO RICO	35
BACARDI 8YO, PUERTO RICO	12
GOSLING'S BLACK SEAL, PUERTO RICO	11
DIPLOMATICO RESERVA EXCLUSIVA, VENEZUELA	13
EL DORADO 5YO, GUYANA	10.5
EL DORADO 12YO, GUYANA	13.5
EL DORADO 15YO, GUYANA	15.5
LEBLON, BRAZIL	12.5
MOUNT GAY ECLIPSE, BARBADOS	11
PLANTATION STIGGIN'S FANCY PINEAPPLE, BARBADOS	17
PUSSER'S BRITISH NAVY RUM, BRITISH VIRGIN ISLANDS	11.5
SAILOR JERRY, U.S. VIRGIN ISLANDS	10
VELHO BARREIRO, BRAZIL	10
ZACAPA 23, GUATEMALA	15.5
ZACAPA XO, GUATEMALA	25

# BRANDIES

50ml

BARON DE SIGOGNAC 20YO, FRANCE	16.5
CAMUT 6YR CALVADOS, FRANCE	15
COURVOISIER XO, FRANCE	25
HENNESSY XO, FRANCE	36
HENNESSY PARADIS, FRANCE	120
BARSOL QUEBRANTA, PERU	10
PIERRE FERRAND AMBRE, FRANCE	10.5

All prices include 20% VAT.

A discretionary 13.5% service charge will be added to the bill

## APERITIF & DIGESTIF

50ml

ANCHO REYES, MEXICO	15
ANCHO REYES VERDE, MEXICO	15
APEROL, ITALY	9.5
BAILEY'S, IRELAND	9.5
BÉNÉDICTINE D.O.M., FRANCE	10
CAMPARI, ITALY	9.5
CARPANO ANTICA FORMULA, ITALY	10
CHAMBORD, FRANCE	9.5
CHARTREUSE GREEN, FRANCE	12.5
CHERRY HEERING, DENMARK	9.5
DISARONNO AMARETTO, ITALY	9.5
DRAMBUIE, SCOTLAND	11
GALLIANO L'AUTENTICO, ITALY	11
FERNET-BRANCA, ITALY	10
KAMM & SONS, U.K.	9.5
LUXARDO LIMONCELLO, ITALY	9.5
LUXARDO MARASCHINO, ITALY	11
MARTINI BIANCO, ITALY	9.5
MARTINI DRY, ITALY	9.5
MARTINI GRAN LUSSO, ITALY	9.5
MARTINI RISERVA SPECIALE AMBRATO, ITALY	9.5
MARTINI RISERVA SPECIALE RUBINO, ITALY	9.5
MARTINI ROSSO, ITALY	9.5
MARTINI DRY, ITALY	9.5
NOILLY PRAT AMBRE, FRANCE	10
NOILLY PRAT DRY, FRANCE	9.5
PIERRE FERRAND DRY ORANGE CURAÇAO, FRANCE	11
ST. GERMAIN, FRANCE	9.5

## BOTTLED BEER

ASAHI, JAPAN	7
BRAHMA, BRAZIL	7

All prices include 20% VAT.  
A discretionary 13.5% service charge will be added to the bill

# NON-ALCOHOLIC

## J U I C E

APPLE JUICE	3
PINEAPPLE JUICE	3
TOMATO JUICE	3
ORANGE JUICE	3
CRANBERRY JUICE	3
GUAVA JUICE	3
LYCHEE JUICE	3

## S O D A

FEVER TREE BITTER LEMON	3
FEVER TREE GINGER ALE	3
FEVER TREE SODA	3
FEVER TREE NATURALLY LIGHT TONIC	3
OLD JAMAICAN GINGER BEER	3

## W A T E R

DECANTAE, STILL	4.5
DECANTAE, SPARKLING	4.5

All prices include 20% VAT.  
A discretionary 13.5% service charge will be added to the bill