



## Sake Flight.

A selection of three Sake, allowing you to explore the diverse flavours, aromas, and textures that represent the best of Japan. Each sake is served in a 25ml pouring measure.

£16



### Classic way

**Bijofu Junrei Tama Junmai Ginjo, Hamakawa Shoten, Kochi** Rice: Matsuyama Mii 55% polished. Complex earthy notes with tropical fruits banana, pear, and honey melon.

**Bunraku Honjozo Oniwaka.** Kitanishi, Saitama, Japan. Rice: Akebono 70% polished A karakuchi style (dry) sake that is rich and crisp, with a long finish.

**Bunraku Kimoto Junmai.** Kitanishi, Saitama, Japan. Rice:Goyakumangoku 60% polished. Vibrant, and full of aromatic complexity, notes of heirloom pears and baking rice cakes.

**Kawatsuru Umakuchi Junmai.** Muroka, Kagawa, Japan. Rice:Yamada nishiki 58% polished. An "umakuchi,"perfect balance between sweet and dry with layers of umami.

£9 £22 £95

£8 £19 £89

£8 £19 £89

£8 £19 £89

### Cocktail way

**Bunraku Golden Nashi Pear, Saitama.** Made with Japanese golden nashi pear called Ogon no shizuku. Sweet pear juice infused with kimoto style junmai sake.

**Ume no yado Yuzu Shu, Kinki-Nara.** Refreshingly light, bright citrus flavors combined with soft texture and a hint of sweetness

**Ume no yado "Peach" Aragoshi Momo Shu, Kinki-Nara Saké.** It has a fruity feel, just the right amount of sweetness, and a fragrance that makes you feel like you're eating a peach dessert.

£11 £27 £83

£11 £27 £83

£11 £27 £83

Saké

Sparkling

**Prosecco Ca' Del Doge.** Vinicola Tombacco. Padova, Italy. Grapes: Glera, Chardonnay. Notes of white flowers with a hint of green and golden apple.

**Lignaggio Guasti & Co.** Piemonte, Italy. Grape: Pinot Noir. Notes of sweet blossom, yellow flowers, peach and pear.

**Champagne Olivier Marteaux.** Marne, Aisne Champagne, France. Grapes: Chardonnay, Meunier, Pinot noir. Notes of apples, peach, currants and brioche.



£10 £48

£12 £55

£85

Rosé

**Côtes de Provence. Domaine la Navicelle Horizont.** France 2022. Biodinamic. Grapes: Cinsault, grange, syrah. Notes of grapefruit and fresh fruit. The mouth is tangy and dynamic.

£13 £48

White

**Sauvignon Blanc. Les Vignes Bourdic.** 2021 Languedoc-Roussillon, France. Notes of fresh-cut grass, citrus flower, green citrus fruit and pineapple.

£11.5 £42

**Chenin Blanc. Long Beach** 2022 Robertson. South Africa. Notes of apple and pear blossom, lemongrass with hints of tropical fruits and fresh figs.

£11.5 £42

**Chardonnay & Viognier. Les Vignes Bourdic.** 2022. Languedoc-Roussillon, France. Notes of pure and delicate floral and apricot aromas.

£12 £43

**Gavi Guasti Clemente.** DOCG 2021. Piemonte, Italy. Grape: Cortese. Notes of jasmine and yellow flowers, pleasant musky with feminine undertones.

£57

Red

**Charmes. Bourdic.** 2022. Languedoc-Roussillon, France. Grape: Merlot, Cabernet. ABV 13.5%. Dry. Colour:Deep Purple. Notes of fresh plum and black cherry with full of soft spiciness. **V.**

£12 £43

**Temperanza Guasti&Co.** DOCG 2022. Piemonte, Italy. Grape: Barbera d'Asti. Notes of violets and roses, dark plums, cherry, raspberries, black pepper. **V.**

£13 £48

Spirits

**Dry Gin.** A delicate mix of botanical selection with delicatated citrus notes for the perfect gin and tonic. £7

**Hatozaki blended Whisky,** A blended by Kaikyo distillery. Matured in a variety of casks, including sherry, bourbon and Mizunara oak. £9 £198

**Nikka Coffey Malt Whisky,** Miyagikyo Distillery. Sendai City, Miyagi, Japan. Whisky distilled in a Coffey still built in 1969. Nose: Darker aromas like pecan shells and a touch of char smoke. £9 £198

**Yamazaki Whisky,** Suntory Yamazaki distillery. Osaka, Japan. The first and oldest malt distillery since 1923. Nose: Strawberry, cherry, Mizunara (Japanese oak). £11 £229

Beers

**KIRIN ICHIBAN.** Kirin Brewery UK. Lager. 330ml. £6

**ASAHI SUPER DRY.** Griffin Brewery UK. Lager. 330ml. £6

**HITACHINO WHITE ALE.** Brewery Japan. ALE. 330ml. £8