

CHAMPAGNE / SPARKLING

Veuve du Vernay NV (200ML)	Bordeaux (FR)	\$11
Allan Scott Cecilia Reserve Brut NV	Marlborough (NZ)	\$49
H.Lanvin & Fils NV	Champagne (FR)	\$97

SAUVIGNON BLANC

		(glass)	(bottle)
The Pass 2015	Marlborough (NZ)	\$9	\$42
Jules Taylor 2015	Marlborough (NZ)	\$11.5	\$52
Greywacke 'Wild Sauvignon' 2013	Marlborough (NZ)		\$61
Pegasus Bay (sauvignon Semillon) 2013	Waipara (NZ)		\$56

CHARDONNAY

Kumeu Village 2015	Kumeu (NZ)	\$9	\$42
Escarpment 2012	Martinborough (NZ)	\$12	\$57
Bouchard - Macon Lugny 2013	Bourgogne (FR)		\$56
Domain Seguinot Chablis 2014	Bourgogne (FR)		\$65
Man O' War - Valhalla 2014	Waiheke Island (NZ)		\$64

RIESLING

		(glass)	(bottle)
Black Estate 2014	Waipara (NZ)	\$10	\$47
Pegasus Bay (Bel Canto) 2014	Waipara (NZ)		\$57

PINOT GRIS / PINOT GRIGIO

Vavasour 2015	Marlborough (NZ)	\$10	\$46
Allegrini Corte Giara 2013	Veneto (IT)		\$48

ROSE

Terra Sancta - Pinot Noir Rosé 2015	Central Otago (NZ)		\$48
E.Guigal - Cotes du Rhône Rosé 2011	Rhone (FR)		\$52



PINOT NOIR

		(glass)	(bottle)
Sanctuary 2015	Marlborough (NZ)	\$10.5	\$46
Terra Sancta "Mysterious Diggings" 2014	Central Otago (NZ)	\$12.5	\$57
Urlar 2012 (Organic & Biodynamic)	Wairarapa (NZ)		\$64
Girardin - Bourgogne Rouge 2010	Bourgogne (FR)		\$63
Rippon "Rippon" Mature Vine 2012 (Organic & Biodynamic)	Central Otago (NZ)		\$86
Ata Rangi 2013	Martinborough (NZ)		\$108
Domaine Faiveley - Gevrey Chambertin 2009	Bourgogne (FR)		\$95

OTHER RED

Yalumba Y Series Merlot 2013 100% Merlot	South Australia (AU)	\$9.5	\$44
Nugan 2014 100% Syrah	South Australia (AU)	\$9	\$42
Chateau Carbonneau (Séquoia) 2012 70% Merlot, 30% Cabernet Franc	Sainte Foy-Bordeaux (FR)		\$56
E.Guigal — Cotes du Rhône Rouge 2011 50% Syrah, 30% Grenache, 15% Mourvèdre	Rhone (FR)		\$52
Rocca delle Macie - Chianti Classico Riserva 2011 90% Sangiovese, 5% Cabernet Sauvignon, 5% Merlot	Tuscany (IT)		\$66

PREMIUM SAKE / 日本酒







Kamoshibito Kuheiji "EAU DU DESIR" 2013 - Junmai Daiginjo

醸し人九平次 - 純米大吟醸 (愛知県)

Rice variety: Yamadanishik(山田錦) Rice Polishing Ratio: 50% Alc. 16%

Glass(120ml) \$21 (150ml) \$26 Bottle(1.8L) \$285

Body: Light  Full Aftertaste: Short  Long
Aroma: Light  Rich Sweet  Dry

This is our flavor sake brewery, we try hard to bring this sake from Japan. Kuheiji has strived continuously to make premium quality sake, they only make Junmai-Ginjou. Because of its unrelenting commitment to the quality, kuheiji have gained popularity among sake connoisseurs, even a Paris 3 stars Michelin restaurant has chosen this sake on their wine list. **Tasting note:** A powerful, complex, exotic aroma of ripe fruits of melon, mandarin peel, pear and cumin. Good balance of acidity and natural sweetness. Pure but creamy and rich with an amazing mouth feel that stays in the palate for a long time.

** To be able to appreciate this complex sake, we will serve it cold in a Riedel o series Daiginjo glass.*







Hakkaisan Junmai Ginjo 八海山- 純米吟醸 (新潟)

Rice variety: Yamadanisiki(山田錦), Miyamanishiki(美山錦)

Rice Polishing Ratio: 50% Alc.15.5%

Glass(150ml) \$17 Bottle(1.8L) \$185

Body: Light  Full Aftertaste: Short  Long
Aroma: Light  Rich Sweet  Dry

We also specially brought this popular quality sake from Japan.

You'll enjoy the hints of rice and the mellow texture of this delicious brew. Look for exceptional clarity of flavor and a quiet elegance on the palate. This crisp, clean sake is a landmark example of the Niigata sake brewing style. A lightly dry finish cleans your palate & makes this Junmai Ginjo a very food friendly sake.

It match well with **Tempura prawn or sashimi, e.g. white fish, tuna.**







Shirakabegura- Junmai Daiginjo

松竹梅「白壁蔵」純米大吟醸(兵庫県)

Rice variety: Yamadanishik(山田錦) Rice Polishing Ratio: 45% Alc. 15%

Glass(150ml) \$18 Bottle(1.8L) \$195

Body: Light  Full Aftertaste: Short  Long
Aroma: Light  Rich Sweet  Dry

This Junmai Sake has a Ginjo fragrance with a hit of banana, also has a refined taste derived from Yamada-Nishiki which is one of the finest Japanese rice specialized for sake. It is a good match with rich fish or meat.





PREMIUM SAKE / 日本酒



Kubota-Senju Ginjo 久保田-千寿 吟醸(新潟)

Rice Polishing Ratio: 57% Alc. 15%

Glass(150ml) \$15.5 Bottle(1.8L) \$167

Body: Light  Full Aftertaste: Short  Long
Aroma: Light  Rich Sweet  Dry

A fragrance of light tropical fruit leads to a light and delicate palate with a rounded mouth-feel and a sharp acidic finish. This a good balanced sake and this excellent sake is hugely popular in bars and restaurants across Japan.

This versatile sake is good with Sushi, Tempura or grilled chicken.







Shirakabegura-Kimoto Junmai

松竹梅「白壁蔵」生もと純米(兵庫県)

Rice Polishing Ratio: 70% Alc. 15%

Glass(150ml) \$14.5 Bottle(1.8L) \$155

Body: Light  Full Aftertaste: Short  Long
Aroma: Light  Rich Sweet  Dry

This Junmai Sake has a complex rice aroma, light and clean with a smooth and mild taste. Because of its light character makes it a good match with rich sashimi like salmon.







Shirakabegura-Kimoto Ginjo

松竹梅「白壁蔵」生もと吟醸(兵庫県)

Rice Polishing Ratio: 60% Alc. 15%

Glass(150ml) \$14 Bottle(1.8L) \$150

Body: Light  Full Aftertaste: Short  Long
Aroma: Light  Rich Sweet  Dry

This Ginjo Sake has a find aroma and its clear and soft taste is pleasing on the palate. It would goes well with food have a bit richness, e.g. pork stew.







Kikumasamune Honjozo

菊正宗上撰 本醸造(兵庫県)

Rice Polishing Ratio: 70% Alc. 15%

Glass(150ml) \$13.5 Bottle(1.8L) \$139

Body: Light  Full Aftertaste: Short  Long
Aroma: Light  Rich Sweet  Dry

A clean, crisp and very dry sake, because its clear dry character, makes it goes well with most Japanese food.

Special Premium Sake Tasting Set

A good chance to get to taste different types of sake by the same sake house.

Junmai – Pure rice style.

Ginjo – Fortified style with a 60% rice polishing ration.

Junmai Daiginjo – The highest type of sake.

Pure rice style with a min 50% rice polishing ration.

Shirakabegura

松竹梅「白壁蔵」



Junmai Daiginjo

Rice Polishing Ratio: 45% Alc. 15%

Glass(150ml) \$18

It has a Ginjo fragrance with a hint of banana, also has a refined taste derived from Yamada-Nishiki which is one of the finest Japanese rice specialized for sake.



Ginjo

Rice Polishing Ratio: 60% Alc. 15%

Glass(150ml) \$14

It has a balance taste that combines a gorgeous aroma, clean finish, and smooth drinkability true to its name, Ginjo.



Junmai

Rice Polishing Ratio: 70% Alc. 15%

Glass(150ml) \$14.5

It has a mild taste and a soft flavor yet maintains the complex, concentrated taste unique to kimoto-brewed sake.



Sake tasting \$17.5

(50ml x 3 cups)

SAKE / 清酒



Ozeki - Samurai

大関 帯刀 (兵庫県)

Glass(150ml) \$11 Bottle(1.8L) \$99

A clean dry sake, makes it an everyday sake. Idea for hot sake.



Shochikubai Ten

松竹梅天 (兵庫県)

Glass(150ml) \$8

PLUM WINE / 梅酒

Recommended Aperitif or Digestif

CHOYA

plum wine

Glass(90ml) \$8

チョーヤ梅酒



with Ice



with Soda water

JAPANESE VODKA / 焼酎

Served with Ice or with Hot water ロック、水割り、お湯割



Kurokiri Shima

(Kumara Base)

黒霧島 (芋) 宮崎

Glass(90ml) \$10

Bottle(720ml) \$72



Yokaichi

(Wheat Base)

よかいち (麦) 宮崎

Glass(90ml) \$10

Bottle(720ml) \$72

JAPANESE BEER 日本ビール

**We are committed to bringing the real taste of Japan, all our Japanese beers are brewed in Japan*



Suntory
The Premium Malt's
\$9



Kirin
Ichiban Shibori
\$8



Asahi
Super Dry
\$8



Asahi Zero
(0% Alcohol)
\$8

NEW ZEALAND BEER



Harrington's
Rogue hop
\$8



Steinlager
Pure
\$7

NON ALCOHOL

Apple Juice	\$4	Coca-Cola	\$4
Orange Juice	\$4	Diet Coke	\$4
Ginger Beer	\$4.5	Sprite	\$4
Lemon, lime and Bitters	\$4.5		
Japanese Green Tea (Hot)	\$3		
New Zealand Sparkling Water (500ml)	\$7		

Wine Corkage **\$8 per wine bottle**