



<i>Spain</i>	<b>Raventós Blanc</b> <b>Blanc de Blancs</b> <i>Bubbly</i>	42
<i>South Africa</i>	<b>Boschendal ‘The Pavillion’</b> <b>Chenin Blanc Viognier</b> <i>White</i>	32
<i>Italy</i>	<b>Cembra Pinot Grigio</b> <i>White</i>	32
<i>Argentina</i>	<b>Catena Zapata</b> <b>Chardonnay</b> <i>White</i>	35
<i>Spain</i>	<b>Cuatro Rayas Verdejo</b> <b>Organic</b> <i>White</i>	35
<i>Chile</i>	<b>Haras de Pirque Albaclara</b> <b>Sauvignon Blanc</b> <i>White</i>	35
<i>Spain</i>	<b>Bodegas Mano A Mano</b> <b>Manon Tempranillo</b> <i>Red</i>	32
<i>Argentina</i>	<b>Catena Zapata ‘Tilia’</b> <b>Malbec-Syrah</b> <i>Red</i>	32
<i>New Zealand</i>	<b>Stanley Estate</b> <b>Apopo Pinot Noir</b> <i>Red</i>	33
<i>France</i>	<b>J.A By Jean D’Alibert</b> <b>Jouarres Merlot Pays</b> <b>D’OC IGP</b> <i>Red</i>	35
<i>Spain</i>	<b>Marsilea Bobal</b> <b>Premier Organic</b> <i>Red</i>	35

# BUBBLY — EFFERVESCENT

<i>Japan</i>	<b>Kid Sparkling Junmai Daiginjo</b> 360ml	180
<i>Spain</i>	<b>Raventós i Blanc Blanc de Blancs</b>	240
<i>Spain</i>	<b>Anna Codorníu Blanc de Blancs Brut Reserva</b>	250
<i>Italy</i>	<b>Bisol 'Bel Star' Prosecco</b>	260
<i>Japan</i>	<b>Shichiken Yamanokasumi Sparkling Sake</b> 720ml	380
<i>France</i>	<b>Moët &amp; Chandon Brut Impérial</b>	380
<i>France</i>	<b>G.H. Mumm Cordon Rouge Brut</b>	400
<i>France</i>	<b>Moët &amp; Chandon Rosé Impérial</b>	450

# BUBBLY — EFFERVESCENT

<i>France</i>	<b>Pol Roger Brut Réserve</b>	<i>450</i>
<i>France</i>	<b>Perrier-Jouët Grand Brut</b>	<i>600</i>
<i>France</i>	<b>Pol Roger Rosé Vintage 2009</b>	<i>700</i>
<i>France</i>	<b>Perrier-Jouët Blason Rosé</b>	<i>700</i>
<i>France</i>	<b>Dom Pérignon Brut 2008</b>	<i>1200</i>
<i>France</i>	<b>Perrier-Jouët Belle Époque 2008</b>	<i>1600</i>
<i>France</i>	<b>Angel Rosé</b>	<i>1600</i>
<i>France</i>	<b>Louis Roederer Cristal 2009</b>	<i>2000</i>

Prices are subject to 10% Service Charge & applicable government tax.

**WHITE****LIGHT BODY**

<i>Italy</i>	<b>Cembra Pinot Grigio</b> <i>Citrus, Melon &amp; Pears</i>	170
<i>South Africa</i>	<b>Boschendal 'The Pavillion' Chenin Blanc Viognier</b> <i>Citrus, Gooseberry, Melon &amp; Pear</i>	170
<i>Italy</i>	<b>M. Chiarlo Nivole Moscato d'Asti</b> <i>Pears, Melons &amp; Peaches</i>	200
<i>France</i>	<b>Gerard Bertrand 'Côte des Roses' Rosé</b> <i>Rose, Citrus &amp; Grapefruit</i>	210
<i>Austria</i>	<b>Laurenz V Anna Sunny Gruner Veltliner</b> <i>Pepper, Peach &amp; Citrus</i>	240
<i>France</i>	<b>Chateau Miraval Cotes de Provence Rose</b> <i>Floral, Raspberry, Strawberry &amp; Minerals</i>	250
<i>France</i>	<b>Chanson Chablis</b> <i>Citrus, Green Apple &amp; Hawthorne</i>	340

**WHITE**



**MEDIUM BODY**

<i>Italy</i>	<b>Villa Antinori Bianco Toscana IGT</b> <i>Pineapple, Jackfruit &amp; Lime</i>	<i>180</i>
<i>Spain</i>	<b>Cuatro Rayas Verdejo Organic</b> <i>Citrus, Floral &amp; Hints of Balsamic</i>	<i>200</i>
<i>Argentina</i>	<b>Catena Zapata Chardonnay</b> <i>Peach, Citrus, Oak, Butter &amp; Yeast</i>	<i>200</i>
<i>France</i>	<b>Albert Bichot Chablis</b> <i>Lemon, Green Apple &amp; Minerals</i>	<i>250</i>
<i>New Zealand</i>	<b>Stanley Estate Sauvignon Blanc</b> <i>Lychees, Passionfruit &amp; Gooseberries</i>	<i>260</i>

**WHITE**



**MEDIUM BODY**

<i>Spain</i>	<b>Castro Martin Albarino</b> <i>Intense Lemon, Green Apples, Grapefruit &amp; Minerals</i>	260
<i>Australia</i>	<b>Yalumba Eden Valley Chardonnay</b> <i>Citrus, Grapefruit, Toasted Walnuts</i>	280
<i>New Zealand</i>	<b>Stanley Estate Pinot Gris</b> <i>Lime, Spiced Pear &amp; Grapefruit</i>	280
<i>Australia</i>	<b>Jim Barry Lodge Hill Riesling</b> <i>Peaches, Sweet Lime &amp; Green Apple</i>	280
<i>Japan</i>	<b>Grace Wine Gris de Koshu</b> <i>Golden Apple, White Peaches, White Pepper &amp; Hint of Bitterness</i>	320

WHITE



FULL BODY

<i>Chile</i>	<b>Haras de Pirque Albaclara Sauvignon Blanc</b> <i>Orange, Lemon &amp; Green Apple</i>	200
<i>France</i>	<b>F Thienpont Bordeaux Blanc Sauvignon Blanc</b> <i>Apple, Zesty Lime &amp; Mineral</i>	240
<i>France</i>	<b>Joseph Cattin Gewurztraminer</b> <i>Lychee, Tropical Fruits &amp; Honey</i>	260
<i>Australia</i>	<b>Henschke Tilly's Vineyard</b> <i>Fresh Lemons, Grapefruits &amp; Gooseberries</i>	280
<i>France</i>	<b>M&amp;O Bourgogne Aligote Vieilles Vignes</b> <i>Peach, Apricot &amp; White Flowers</i>	340

**RED****LIGHT BODY**

<i>New Zealand</i>	<b>Stanley Estate Apopo Pinot Noir</b> <i>Spicy Red Cherries, Dark Mushroom &amp; Vanilla</i>	180
<i>Australia</i>	<b>Irvine Springhill Merlot</b> <i>Red Cherry &amp; Spices</i>	180
<i>Italy</i>	<b>Mandarossa Frappato</b> <i>Cherry, Red Fruits &amp; Sweet Spices</i>	200
<i>Spain</i>	<b>Marsilea Bobal Premier Organic</b> <i>Wild Flowers, Earthy &amp; Black Pepper</i>	200
<i>France</i>	<b>Albert Bichot 'Chateau de Dracy' Bourgogne Pinot Noir</b> <i>Violet, Strawberry, Blackcurrant &amp; Mineral</i>	220
<i>New Zealand</i>	<b>Babich Headwaters Organic Pinot Noir</b> <i>Cherry, Sweet Spices &amp; Smoke</i>	320



**RED** ————— **MEDIUM BODY**

<i>Spain</i>	<b>Telmo Rodriguez Almuvedre</b> <i>Wild Flowers, Earthy &amp; Black Pepper</i>	<b>170</b>
<i>Italy</i>	<b>Tormaresca Neprica Rosso IGT</b> <i>Cherry, Sweet Spices &amp; Smoke</i>	<b>180</b>
<i>France</i>	<b>J.A By Jean D'Alibert Jouarres Merlot Pays D'OC IGP</b> <i>Spicy Red Cherries, Dark Mushroom &amp; Vanilla</i>	<b>200</b>
<i>Spain</i>	<b>Luberri Joven</b> <i>Forest Flowers, Red Berries &amp; Licorice</i>	<b>220</b>
<i>Spain</i>	<b>Marques de Vargas Crianza</b> <i>Red Berries, Plums, Balsamic Notes &amp; Nutmeg</i>	<b>240</b>

**RED**



**MEDIUM BODY**

<i>Spain</i>	<b>Antinori Peppoli Chianti Classico</b> <i>Cherry, Red Fruits &amp; Sweet Spices</i>	260
<i>Japan</i>	<b>Grace Wine Kayagatake Rouge</b> <i>Cherry, Violet, Cedar &amp; Refreshing Hint of Spice</i>	320
<i>France</i>	<b>M&amp;O Bourgogne Hautes Côtes de Nuits Rouge</b> <i>Ripe Red Cherries, Ripe Strawberries &amp; Green Herbs</i>	340
<i>Spain</i>	<b>Marques de Vargas Gran Reserva</b> <i>Ripe Black Fruits, Fresh Balsamic, Spices &amp; Integrated Oak</i>	350
<i>France</i>	<b>Gassies 2012</b> <i>Violet, Strawberry, Blackcurrant &amp; Mineral</i>	420

RED



FULL BODY

<i>Argentina</i>	<b>Catena Zapata 'Tilia' Malbec-Syrah</b> <i>Cherry, Cranberry, Vanilla, Pepper &amp; Smoke</i>	<i>170</i>
<i>Spain</i>	<b>Bodegas Mano A Mano Manon Tempranillo</b> <i>Black Plums, Blackcurrants, Chocolate &amp; Oak</i>	<i>170</i>
<i>Australia</i>	<b>Yalumba 'Y Series' Cabernet Sauvignon</b> <i>Blackcurrant, Cassis &amp; Cloves</i>	<i>180</i>
<i>Spain</i>	<b>Luzon Coleccion Monastrell Roble</b> <i>Red Berries, Sweet Spices &amp; Roasted Coffee</i>	<i>200</i>
<i>Argentina</i>	<b>Zuccardi 'Santa Julia' Reserva Malbec</b> <i>Plum, Blackberry, Pepper &amp; Liquorice</i>	<i>200</i>

RED



FULL BODY

<i>Chile</i>	<b>Haras de Pirque Hussonet Cabernet Sauvignon</b> <i>Blackcurrant, Chocolate &amp; Cedarwood</i>	220
<i>Australia</i>	<b>Heartland Shiraz</b> <i>Blackberries, Plums, Anise &amp; Black Pepper</i>	250
<i>Australia</i>	<b>Yalumba Barossa Shiraz</b> <i>Blackcurrant, Liquorice &amp; Black Pepper</i>	260
<i>Italy</i>	<b>Nicolis “Seccal” Valpolicella DOC Classico Superiore Ripasso</b> <i>Ripe Plums, Ripe Cherries &amp; Tobacco</i>	300
<i>France</i>	<b>Chateau Peyredon Lagravette</b> <i>Blackberry, Raspberry &amp; Vanilla</i>	340

# SAKÉ BY THE GLASS

<i>Hokkaido</i>	<b>Chitosesturu Tanrei</b> <i>Mellow, Subtle, Clean</i>	30
<i>Nagano</i>	<b>Masumi Karakuchi Gold</b> <i>Clean, Light Taste &amp; Mild Aroma</i>	32
<i>Niigata</i>	<b>Echigo Zakura Tokusen Junmaishu</b> <i>Smooth, Clean &amp; Subtle Umami</i>	32
<i>Yamaguchi</i>	<b>Dewazakura Oka Ginjo</b> <i>Flower Blossoms, Peach &amp; Radish</i>	35

<i>Nagano</i>	<b>Masumi Karakuchi Gold</b> 720ml <i>Clean, Light Taste &amp; Mild Aroma</i>	180
<i>Yamaguchi</i>	<b>Dassai 45 Junmai Daiginjo</b> 720ml <i>Grape Juice, Cotton Candy, Hints of Lemonade</i>	280
<i>Hiroshima</i>	<b>Seikyo Maboroshi Junmai Ginjo</b> 720ml <i>Apple Yeast, Fruity &amp; Low aroma</i>	280
<i>Wakayama</i>	<b>Kid Junmai Ginjo</b> 720ml <i>Dried Apricot, Juicy Ripe Pineapples &amp; Green Apple</i>	290

<i>Yamagata</i>	<b>Tatenokawa Seiryu Junmai Daiginjo</b> 720ml <i>Light &amp; Fruity, Hint of Acidity</i>	350
<i>Yamaguchi</i>	<b>Dassai 39 Junmai Daiginjo</b> 720ml <i>Koji Rice, Apple, Honeydew, &amp; Strawberry</i>	380
<i>Aichi</i>	<b>Kamashibito Kuheiji “Kanochi” Junmai Daiginjo 2018</b> 720ml <i>Fresh Herbs, Notes of Peppery Rose &amp; Lychee</i>	580
<i>Yamaguchi</i>	<b>Dassai 23 Junmai Daiginjo</b> 720ml <i>Grapes, Flowers, Strawberries</i>	600

<i>Niigata</i>	<b>Echigo Zakura Tokusen Junmaishu</b> 720ml <i>Smooth, Clean &amp; Subtle Umami</i>	180
<i>Kochi</i>	<b>Bijofu Junrei Tama Junmai Ginjo</b> 720ml <i>Rich Umami with Balanced Acidity &amp; Sweetness</i>	260
<i>Yamagata</i>	<b>Dewazakura Dewasansan Junmai Ginjo</b> 720ml <i>Floral with Cherry Blossom, Pear &amp; Citrus Notes</i>	260
<i>Kochi</i>	<b>Bijofu Shizukuhime Junmai Daiginjo</b> 720ml <i>Elegant, Lively Floral Aroma &amp; Umami</i>	290



<i>Fukui</i>	<b>Born Ginsen Tokubetsu Junmai 720ml</b> <i>Bright Citrus &amp; Grapefruit Notes, Delicate Fruity Sweetness</i>	300
<i>Akita</i>	<b>Harukasumi Red Label Junmai 720ml</b> <i>Gently &amp; Light Aroma, Balanced Acidity</i>	300
<i>Niigata</i>	<b>Kakurei Junmai Ginjo 720ml</b> <i>Light Bodied With a Rich Umami</i>	320
<i>Nara</i>	<b>Takacho Bodaimoto Muroka Junmai Genshu 720ml</b> <i>Rich, Sweet, Honey, Soy &amp; Koji</i>	380

<i>Niigata</i>	<b>Kakurei Honjozo</b> 720ml <i>Full Bodied with Umami &amp; Koji Rice</i>	220
<i>Nagano</i>	<b>Masumi Okuden Kanzukuri Junmai</b> 720ml <i>Floral &amp; Fruity Notes of Mixed Berries &amp; Melon</i>	240
<i>Niigata</i>	<b>Yuki Otoko Honjozo</b> 720ml <i>Dry Mouthfeel yet Soft &amp; Low Acidity</i>	250
<i>Shizuoka</i>	<b>Kaiun Honjozo</b> 720ml <i>Rich Umami Notes</i>	270
<i>Fukui</i>	<b>Kuzuryu Ippin Junmai Ginjo</b> 720ml <i>Clean, Crisp &amp; Dry</i>	280

<i>Aichi</i>	<b>Kamoshibito Kuheiji Omachi “Sauvage” Junmai Daiginjo 720ml</b> <i>Persimmon &amp; Figs</i>	320
<i>Hokkaido</i>	<b>Chitosetsuru Tanrei 1800ml</b> <i>Mellow, Subtle, Clean</i>	350
<i>Oita</i>	<b>Kunisaki Junmai 55 Muroka Nama Genshu 720ml</b> <i>Rich Rice Fragrance &amp; Full Umami</i>	380
<i>Fukui</i>	<b>Born Tokusen Junmai Daiginjo 720ml</b> <i>Satin, Grapefruit Fragrance</i>	420
<i>Yamaguchi</i>	<b>Dewazakura Oka Ginjo 1800ml</b> <i>Flower Blossoms, Peach, &amp; Radish</i>	500

## BEER — MISCELLANEOUS

<i>Bottle</i>	<b>Estrella 1906 Reserva Especial</b>	28
<i>Bottle</i>	<b>Little Creatures Pale Ale</b>	30
<i>Bottle</i>	<b>Hitachino Nest White Ale</b>	32
<i>Bottle</i>	<b>Hitachino Nest Saison du Japon</b>	32
<i>Draft</i>	<b>Suntory Premium Malts 320ml</b>	32

## NON ALCOHOLIC MISC

<i>Mocktail</i>	<b>Apple Splash</b> <i>Pineapple, Apple &amp; Passionfruit</i>	24
<i>Mocktail</i>	<b>Elderflower Smash</b> <i>Summery Fruit Blend with Elderflower</i>	24
<i>Mocktail</i>	<b>Peach Cooler</b> <i>Japanese Baby Peach &amp; Soda</i>	24
<i>Mocktail</i>	<b>Black Twist</b> <i>Black Grape, Rosemary Syrup &amp; Yakult Foam</i>	28
<i>Mocktail</i>	<b>Torch Ginger Ale</b> <i>Spiced Ginger, Lemon, Bunga Kantan</i>	28

## NON ALCOHOLIC MISC

*Soda*      **Coca Cola**      12

*Soda*      **Diet Coke**      12

*Soda*      **Sprite**      12

*Soda*      **Soda Water**      12

*Soda*      **Ginger Ale**      12

*Juice*      **Orange Juice**      18

*Juice*      **Apple Juice**      18

*Juice*      **Watermelon Juice**      18

*Water*      **Acqua Panna 500ml**      16

*Water*      **Acqua Panna 1000ml**      30

*Water*      **San Pellegrino 500ml**      16

*Water*      **San Pellegrino 1000ml**      30

## NON ALCOHOLIC MISC

*Coffee*      **Espresso**      12

*Coffee*      **Latte**      12

*Coffee*      **Cappuccino**      12

*Coffee*      **Americano**      12

*Tea*      **Houjicha**      15

*Tea*      **Genmaicha**      15

*Tea*      **Sencha**      15