

Wine List

Champagne

Name	Country/Region	Vintage	Bottle	125ml	250ml
1. BOLLINGER Brut 'Special Cuvee' Medium body, high acidity, hints of apple, pear, brioche, citrus.	France / Champagne	NV	55.00	10.00	
2. Laurent Perrier Brut 'La Cuve' Full body, high acidity, hints of strawberry, green apple, grapefruit.	France / Champagne	NV	70.00		
3. Ruinart, Blanc de Blancs, Brut 100% Chardonnay, medium body, high acidity, hints of light citrus, apple, brioche.	France / Champagne	NV	110.00		
4. Dom Perignon Well balanced, complex with long finish, hints of toast, brioche, citrus.	France / Champagne	2008	250.00		
5. Krug, Grand Cuvee, Brut Fine pelage that persist, elegant floral. fruity and yeasty flavours, good balance.	France / Champagne	NV	295.00		

Champagne Rose

Name	Country/Region	Vintage	Bottle	125ml	250ml
6. BOLLINGER Brut Rose NV Voluptuous and perfumed, red fruits, roasted nut, floral aromas.	France / Champagne	NV	58.00	15.00	
7. Laurent-Perrier Cuvee Rose Brut 100% Pinot noir, fresh and fruitful with intense strawberry, raspberry, infused lime veins.	France / Champagne	NV	90.00		
8. Dom Perignon Rose Bold and powerful, light minerality, high and pleasant acidity, balanced, red fruits notes.	France / Champagne	2006	450.00		

Sparkling Wine

Name	Country/Region	Vintage	Bottle	125ml	250ml
9. Millesimato Prosecco, Biscardo Medium body well-structured prosecco with bread, citrus and green apple notes.	Italy / Prosecco	NV	25.00	5.90	
10. Villa Saletta Spumante Rose, Millesimato Dry, crisp pear and grapefruit, yeasty, baked apple notes.	Italy / Toscana	2013	40.00	12.50	



Rose Wine

Name	Country/Region	Vintage	Bottle	125ml	250ml
11. Callusari, Pinot Grigio Rose Delicate, pink in colour, fresh strawberry and raspberry fruits.	Romania	NV	23.00		
12. Biscardo, Rosapasso, Pinot Nero Vibrant rose colour, wild strawberry, cherry.	Italy / Veneto	2019	24.00		
13. Diamarine, Coteaux Varois Fruity, straw nose, red berries, dry and crisp.	France / Provence	2018	25.00		
14. Pierre De Taile, L'hostellerie Light in colour, crisp and refreshing, hints of strawberry, cranberry.	France / Provence	2019	28.00	7.50	9.00
15. Whispering Angel Vibrant acidity, mouthwatering minerality, strawberry, peach, watermelon and citrus.	France / Provence	2019	28.00	7.50	9.00
16. Chateau D' Aqueria, Full-bodied, full of fruit on the palate, soft bitterness.	France / Tavel	2019	29.00		
17. AIX - Cotes de Provence Fresh floral nose, red berries, watermelon, ripe citrus notes, good length.	France / Provence	2019	30.00		
18. M de Minuty Intense aromas of red fruits, orange peel, red currant, smooth with a nice freshness.	France / Provence	2019	34.00		
19. Pure', Mirabeau, Cotes de Provence, Wonderful cherry and raspberry flavours, hint of white pepper, fresh minerality.	France / Provence	2017	35.00		
20. Sancerre Rose, Domaine du Pre Semele Herbal, citrusy, refreshing, fresh red cherry on the long finish.	France / Loire Valley	2019	38.00		

Sake (Rice Wine) Sold by the bottle on request

	90ml	180ml
21. Michisakri Junmai Sake 'Morning Dew'	7.00	14.00
22. Tatenokawa Kodakara Yuzushu Yuzu 'Yuzu Sake'	7.00	14.00
23. Akashi-Tai Shiraume Ginjo Umeshu 'Plum'	8.00	16.00
24. Tatenokawa Seiryu Junmai Daiginjo '50 Stream'	8.00	16.00
25. Hyakujyuro Yamahai 'Purple Warrior'	8.00	16.00
26. Kodokara Nanko Ume 'Plum Wine'	8.00	16.00



White Wines

Name	Country/Region	Vintage	Bottle	125ml	250ml
27. Chateau de la Cassemichere Mineral character, creamy textures, stewed apples, almond and orange, long finish.	France / Muscadet-Serve et Maine Sur Lie	2018	23.00	5.90	7.50
28. Viognier, La Chevaliere Highly aromatic and fruit flavours, light bodied, dry and soft acidity.	France / Pays d`Oc	2018	24.00	5.90	7.50
29. Torrontes, Finca Quara Fruity and floral, flowery, white fruit notes, medium body, fruit filled finish.	Argentina / Cafayate	2017	24.00		
30. Attems, Pinot Grigio Well balanced acidity, citrus, white peach, tartness of a clementine.	Italy / Friuli-Venezia Giulia	2019	28.00	7.50	9.50
31. Ponte Del Diavolo Balanced, dry and crisp, intense fruity notes.	Italy	2019	28.00	7.50	9.50
32. Sauvignon Blanc, Little Beauty Aromas of honeydew melon, lemon grass, capsicum, pink grapefruit, basil.	New Zealand / Marlborough	2019	30.00		
33. Verdicchio di Matelica , San Vito Slight saline tang although slightly fruitier apples, pears, unoaked, dry and crisp.	Italy	2018	30.00		
34. Santiago Ruiz Albariño Intense and complex, white flowers, herbs, full bodied, long and crisp finish.	Spain / Rias Baixas	2019	32.00		
35. Les Genievres Louis Latour Un-oaked Chardonnay, citrus fruit notes, buttery flavours, crisp refreshing finish.	France / Macon Lugny	2018	36.00	8.90	10.90
36. Grace, Kayagatake Dry, refreshing and light, lemon and green apple, cream and minerality.	Japan / Kosu	2019	36.00	8.90	10.90
37. 'Les Thureaux', Joseph Mellot Dry and fruity, citrus, white flowers, fresh.	France / Menetou -Salon	2017	40.00		
38. Pinot Grigio, 'Tommasi', Le Rosse Well balanced, acidity, sweetness, citrus, floral.	Italy / Valpolicella	2018	40.00		
39. Feudo Disisa, Grillo Crisp, chalk and minerals, mango, apricot.	Italy / Sicilia	2018	40.00		
40. Chateau de Chaintre Well balanced, slightly lemony, woody notes.	France / Macon	2018	40.00		



41. D' Fefinane, Albariño High acidity, elegant, fruity aftertaste, floral, aromatic and clean, with a balanced palate.	Spain / Rias Baixas	2019	45.00		
42. Penfold, Bin 311 Chardonnay Medium-bodied, plump and creamy, crisp and focused on the finish.	Australia / Tumbarumba	2018	45.00		
43. Pouilly-Fume, 'Calcite', Francis Blanchet Balanced, great body, aromas of apricot.	France / Loire Valley	2018	45.00		
44. Sauvignon Blanc, Little Beauty Black Edition Creamy, complex, mellow Sauvignon Blanc.	New Zealand / Marlborough	2016	46.00		
45. Rully, 1er Cru La Pucelle, Chateau de Rully, Antonin Rodet Full bodied, rounded, woody flavours, vanilla, lemon, long and generous finish.	Burgundy, France	2017	50.00		
46. David & Nadia Aristargos Well-defined, tropical fruits, stone fruits and citrus fruits, subtle hints of oak, saline finish.	South Africa / Swartland	2017	65.00		
47. Saint Aubin, 1er Cru, Les Murgers de dent de Chien Peach aroma, yellow plum, lemon posset, subtle oak. Ripe and generous, gentle oak.	Domaine de Meix	2013	70.00		
48. Puligny- Montrachet, Domaine Jean Monier et Fils Well integrated oak, lemon curd, nutty, buttery.	France / Burgundy	2015	85.00		
49. Vincent Girardin, Meursault-Village 'Vielles Vignes' Complex, intense, honeysuckle, ripe peach, overripe pear, cream, vanilla.	France / Burgundy	2017	100.00		

Red Wines

Name	Country/Region	Vintage	Bottle	125ml	250ml
50. Les Argelieres Pinot Noir Sweet on the nose, red cherry, sweet tobacco, fruit forward, long medium dry finish.	France / Pays d'Oc	2018	24.00	5.90	7.50
51. Beaujolais-Villages, Henry Fessy Smooth, slightly sweet, refreshing, plum, spice.	France/Beaujolais	2017	28.00		
52. Gran Sasso, 'Alta Quota' Tera Vera Well balanced, great structured tannins, rounded acidity, cherry, plu.	Italy / Montepulciano d'Abruzzo	2015	35.00		



53. Chateau Des Labourons, Fleurie	France / Fleurie	2017	38.00		
Well balanced acidity, lingering dry finish, easy drinking.					
54. Sangiovese, 'Vina Progreso'	Uruguay/Progreso	2010	38.00	8.90	10.50
Medium bodied, well balanced, slightly acidic cherry fruit flavours.					
55. Chateau Odilon, ROTHCHILD	France / Haute-Medoc	2016	45.00		
Deep red, intense aromas, red fruits, oak, vanilla, medium body, tannins are well felt.					
56. Barolo, Contea di Castiglione	Italy / Piemonte	2015	47.00		
Aromatic, rich tannins, characteristics of old oak, tobacco, vanilla, cherry, leather.					
57. Croix de Margaux	France / Margaux	2017	49.00		
Bursting with red fruits on the nose, fresh, young, chewy tannins, well balanced.					
58. Les Monts Battois, Domaine Cauvard	France / Cote de Beaune	2015	49.00		
Medium body, excellent acidity, red berries, fresh medium finish.					
59. Chateau Des Lauret ROTHCHILD HERITAGE	France / Saint-Emilion	2015	50.00		
Dark fruit, spicy and oaky notes, full bodied, great acidity, complex but still evolving tannins.					
60. Mchenry, Hohnen Rocky Road	Australia / Margaret River	2015	51.00		
Bold with high tannins and acidity, mushrooms, leather nose, chilli pepper and liquorice finish.					
61. Poggerino DOCG	Italy / Chianti Classico organic	2016	51.00		
Cherry and berries, high tannins, full body, medium finish of oak, vanilla, leather.					
62. Caro, Cabernet Sauvignon-Malbec	Argentina / Mendoza	2017	59.00		
Bold, well integrated medium tannins and acidity, cherry, pepper, leather.					
63. Penfolds Kalimna Bin 28, Shiraz	Australia / Barossa Valley	2018	60.00		
Complex combination of fruit and spice, full body, well balanced, vein of acidity.					
64. Legende,by Lafite ROTHCHILD	France / Pauillac	2016	64.00		
Cabernet and merlot, vanilla oak toast notes, blackberry, coffee, high acidity and tannins.					
65. Mont Bernardi, Chianti Classico Riserva	Italy / Chianti	2015	61.00		
Elegant, rich, fruity, aromatic Sangiovese based wine, soft fine tannins, medium to full-bodied.					
66. Nero d'avola	Italy / Sicilia	2017	61.00		
Well balanced fruit and acidity, medium body, long persistent aftertaste, cherry and strawberry.					



67. Chateauneuf du Pape, Domaine Grand Veneur Darker fruit, hint of oak, bold and full bodied.	France / Rhone Valley	2017	70.00		
68. Barbaresco, 'Marchesi di Barolo' DOCG Bold and tannic, high acidity, hints of oak, violets, cherry jam, tabac, leather.	Italy / Piedmont	2015	78.00		
69. Cheval des Andes, Chateau Cheval Blanc Fresh aromas of violet, pepper, raspberries and black fruits, full bodied, fine tannins.	Argentina / Mendoza	2015	95.00		
70. Aloxe Corton Strong sense of fruit, spicy and smooth tannins, medium-high acidity.	France / Burgundy	2014	100.00		
71. Chateau Batailley 5ieme Cru Classe Complex but well balanced, medium flavoured tannins, hints of vanilla, spices, clay.	France / Pauillac	2014	130.00		

Dessert Wine (Half Bottles)

Name	Country/Region	Vintage	Bottle	125ml
72. Chateau Padouen Complex aromas of honey, honeycomb, lemon peel, candied orange, silky texture.	France / Sauternes, Bordeaux	2016	30.00	9.90
73. Riesling, Ice wine, Stratos Lusciously sweet, floral, white honey, grape aromas, slight sour underpinning from acidity.	Canada / Ontario	2017	50.00	16.90

Magnums

Name	Country/Region	Vintage	Magnum
74. Chateau Roc de Segur Complex aromas of plum, earthy, leather notes, well balanced tannins and acidity.	France / Bordeaux	2017	55.00
75. Pure', Mirabeau, Cotes de Provence, Wonderful cherry and raspberry flavours, hint of white pepper, fresh minerality.	France / Provence	2017	65.00
76. LA RIOJA ALTA Rioja Reserva 'Vina Alberdi' High aromatic intensity, dominating ripe fruit, raspberries, red cherries, wild strawberries.	Spain / La Rioja	2011	90.00
77. Poggerino Chianti Classico, DOCG Cherry and berries with high tannins, full body, medium finish of oak, vanilla, leather.	Italy / Chianti	2016	96.00



Cocktails

Mocktail Version Available with (M) noted for 8.50. If your preferred cocktail isn't listed, please ask

SIGNATURE

TOKYO SLIPPER {Tart} 12.00

A creamy fruity, tart creation is one not to be missed. With Midori, Yuzu sake and Lime Sorbet bringing out a refreshing taste that will melt in your mouth.

JAPANESE HIGHBALL {Refreshing} 12.00

Light refreshing drink containing Hibiki Whiskey paired with Plum Sake, squeeze of fresh lemon. Topped off with bubbling lemonade perfect for day or night.

GINZA MARY (M) {Savoury/Spicy} 12.00

A delicious classic drink with a Japanese twist adding traditional sake and a Kimchi hot sauce to savoury tomato juice added soy sauce and vodka together brings a burst of flavour.

AMBER SPECIAL (M) {Sweet/Tart} 12.00

Created by our skilled bartender Ash, this cocktail is for the pink gin lovers paired with fresh strawberries creating a sensation of exceptional sweetness.

GIN GIN BRAMBLE {Sour} 12.00

Sweet yet Sour. A berry gin blended with unique botanicals paired with freshly squeezed lemon juice hits all palettes with this one. Topped off with Crème de Mure and dried raspberries.

Medusa {Sweet} 15.00

Using belvedere vodka mixed with a hint of spice from the cardamon seed it becomes levelled out by using vanilla undertones creating a creamy sweet drink.

NIGHT OF PASSION {Sweet} 15.00

A picture-perfect cocktail bursting with succulent passionfruit flavours paired with our Japanese Jinzu gin topped with lemonade and a Yuzu shot you add to elevate the flavour.

BIRDS & THE BEES {Tart} 15.00

A balanced creation that is fruity yet tart using Mandarin Lime and Hibiscus gin, a squeeze of fresh grapefruit and drops of elderflower highlights the sweeter notes. Served to you in a hand-blown pineapple glass.

FUGU PUNCH {Tart} 16.00

Our best-selling signature recipe contains our favourite sake the Yuzu infused with mango puree and blood orange gin. Served to you in our elegant puffer fish glass.

TAI SAKE OLD FASHIONED {Refreshing} 16.00

Another twist on this well-loved classic. A touch of rosemary delivers smoky aromas paired with Hibiki Whiskey and Plum sake to achieve an intoxicating flavour.

DESSERT

GRASSHOPPER {Sweet & Creamy} 12.00

Crème de Menthe | White Crème de Cacao | Heavy Cream | Milk | Vanilla Sugar Syrup
(Alternative milk options available)

APPLE MARTINI (M) {Refreshing} 13.00

Vodka | Apple sours | Vanilla Essence | Apple Juice | Brown Sugar | Egg White

MISS MERANGE (M) {Sweet} 13.00

Orange Gin | Galliano | Limoncello | Lemon Juice | Orange Juice | Vanilla Syrup

ESPRESSO MARTINI {Sweet} 15.00

Vanilla Vodka | Kahlua | Vanilla Sugar Syrup | Homemade Salted Caramel | Espresso (VEGAN option available)



CHAMPAGNE

FRENCH 75 13.00

Blood Orange Gin | Fresh lemon | Champagne

STRAWBERRY BELLINI 13.00

Strawberry Liqueur | Strawberry Puree | Champagne

SHINZO BELLINI 16.00

Yuzu | Lychee Liqueur | Champagne

CLASSIC

ALMOND SOUR {Sour} 10.00

Amaretto | Aromatic Bitters | Simple Syrup | Lemon Juice | Egg White

DAQUIRI (M) {Sour} 11.00

Spiced Rum | Lime Juice | Honey

Available Shaken or Frozen

Flavours – Strawberry // Mango // passionfruit // Raspberry

DARK & STORMY {Sour} 11.00

Dark Rum | Fresh Lime | Ginger Beer | Simple Syrup | Egg White

PINA COLADA (M) {Sweet} 11.00

Malibu | Coconut Milk | Pineapple Juice | Coconut Cream | Fresh Pineapple | Fresh Lime

MARGARITA {Sour} 12.00

Tequila | Cointreau | Fresh Lime

Available Shaken or Frozen

SPICED MOJITO (M) {Sour} 12.00

Spiced rum | Lime Juice | Brown Sugar | Fresh Mint | Ginger Ale

COSMOPOLITAN (M) {Tart} 13.00

Blood Orange Vodka | Grand Marnier | Lime Juice | Cranberry Juice

PORNSTAR MARTINI (M) {Sweet} 14.00

Vanilla Vodka | Passoa | Passionfruit Puree | Vanilla Syrup | Lemon Juice | Champagne

LONG ISLAND {Sour} 15.00

Tequila | Vodka | Rum | Cointreau | Lemon Juice | Coke or Ginger ale & cranberry

