



Champagne and sparkling

125ml Btl

Champagne Pierre Alexis Brut Tradition

10 55

Cuvee de L'Ecusson Rose NV, Bernard Massard, Pinot Noir

35

Veuve Corbin, Demi-Sec, Sparkling Wine

28

Beers and Cidre

Sapporo (650ml)

9.5

Ferme Du Ponctey, Cidre Normand (750ml)

12

Biere Meteor, Alsace (250ml/Half pint/Pint)

3.2/3.5/6.5



Aperitif

Kir Royal (Cremant de Loire with peach or raspberry or blackcurrant)	10
Kir	7
Ricard (25ml)	3
Pommeau de Normandie (50ml)	5
Red Maple Sake, Hiroshima, Japan (100ml)	8.5



White & Rose Wine By The Glass

125ml Btl

Les Volets Chardonnay, Vallee de L'Aude

4.5 22

Bright acidity gives way to green apple and brioche notes. Perfect with fish and white meat

Chateau Villotte, Bordeaux Blanc, 2015

5 25

Light, dry and delicately fragrant with a zesty palate. Perfect for fish and cheeses

L'Ormarine Carte Noire, Picpoul de Pinet, 2018

5.25 26

Yellow with bright highlights, generous notes of white fruits and citrus. Perfect for fish, seafoods.

Château Mercian Yamanashi Koshu sur Lie, Japan, 2017

7.5 40

Pale yellow colour, refreshing aromas of citrus such as lemon, lime, sudachi and apple.. Perfect with salads, tataki, miso dish, seafood and fish.

Lieux Perdus, Pinot Noir Rose, Pays d'Oc, 2018, (Vg)

5 25

Light, bright pink, packed full of creamy red fruit flavour



Red Wine By The Glass

Le Fou, Pinot Noir, Languedoc, 2017

Le fou means madman in English, has you need to be crazy to create the perfect Pinot Noir in south of France

Les Perdrix Solitaire Malbec, Pays d'Oc, Aude, 2018

A true french classic, Vibrant, Complex. Perfect for grill meats, tartare, tatakis

Chateau Le Berjuquey, Bordeaux, 2016

Ripe red fruit nose reminiscent of black cherries, nicely balanced tannins, delicious with cheese, red meats

Château l'ermitage Rouge Auzan, Costières de Nîmes, 2016

Vegan, spicy, southern and characterful, very good with ribeye steak, coq au vin and cheeses

125ml Btl

4.75 23

5 25

5.25 27

5.5 28



White Wine

Turckheim Cave Tradition Pinot Blanc, Alsace, 2017, (Vg) – 29

This wine has a perfumed nose with hints of lemon, well balanced and delicate. Perfect with seafood, fish and salads

Turckheim Cave Vieilles Vignes Sylvaner, Alsace, 2013 – 30

White flowers aromate, dry yet refreshing on the palate with long zesty lemon finish. Perfect for fish, cheese and salads

Vouvray Sec, Cher et Tendre, Chenin Blanc, 2017 – 31

This fruity wine has contrasting flavours and sensations, delicate floral nose follow by green apples and honey with zesty finish. Perfect with fish, fruity desserts

Clos de L'Eglise Macon-Charnay, Beaujolais Blanc, 2017, (Vg) – 33

Awarded wine with Ripe citrus notes on the nose, complex palate which balances richness with a savoury, mineral palate.

Charles Sparr, Riesling Tradition, Millesime 2016 Vintage – 35

Scent of lime, flavours of ripe quince and apple, well structured, crispy, dry with pleasant intensity

Domaine de Sermezy, Bourguogne Blanc, 2015 – 37

A typical Aligote white, fresh, lean with hints of herb on the nose with a bitter lemon finish. Perfect with fish, salad, entrees and cheeses



Red Wine

Cabernet Franc, Domaine Mas Barrau, 2016 – 26

Soft and juicy with interesting flavour of rich plum, strawberry tinged with sweet red pepper and guarigue spice

Domaine Les Roches Bleues, Cote de Brouilly, Vieilles Vignes, Vg, 2017 – 35

Violets, plums and raspberry on the nose with an earthy, mildly, sappy tannin profile. Fresh and fruity with savoury edge. Perfect for red meats, charcuterie, duck

Château Mayne-Vieil, Fronsac, Bordeaux, 2015 – 37

A great vintage, powerful but still youthful, packed with intense ripe black mulberry but smooth tannins. Perfect for grilled meats and cheeses

Domaine Fiumicicoli Rouge, Corse Sartene, Organic, 2017, Vg – 40

Fresh, vibrant red cherry fruit with a herby edge on the nose, the palate is fleshy and characterful.

Crozes Hermitage, Cave de Tain, Rhone, 2017, Vg – 43

100% syrah, deep, intense color with purple hints, savoury ripe fruit aromas of blackberry and cherry with a touch of violet



Cold Sake – 日本酒

	Glass 100ml	Carafe 375ml	Bottle 720ml
<p><i>Yoshida “Kin-ka” Ishikawa (Nama Daiginjo)</i> 吉田「金華」石川（生大吟醸） <i>Full, clean taste, with a nice balance of sweetness and acidity, vivid and poised, like plum blossoms at winter's end</i></p>	8	29	58
<p><i>Dewazakura “Oka” – Yamagata (Ginjo)</i> 出羽桜「桜花」山形（吟醸） <i>Flowery bouquet, light, fragrant and delicious, - perfect with lightly dressed salads and white fish)</i></p>	7.60	28	54
<p><i>Kamoizumi “Shusen”– Hiroshima (Junmai)</i> 賀茂泉「朱泉」純米、広島（純米） <i>Rich, robust, with a woody shiitake aroma (served at room temperature)</i></p>	8.20	30	
<p><i>Kamoizumi “Red Maple”- Hiroshima (2 year aged Nama Genshu)</i> 賀茂泉「レッドメーブル」生原酒、広島 <i>Unpasteurised, Undistilled, quarky, interesting taste</i></p>			65
<p><i>Sohomare “Junmai Ginjo” – Tochigi (Junmai)</i> 惣誉酒造「惣誉」純米吟醸、栃木（純米） <i>Creamy semi-dry, bright sweet aromas, grape juice, cotton candy and hint of lemonade</i></p>	8.50	31.50	62
<p><i>Hoyo, “Genji” – Miyagi (Junmai)</i> 鳳陽「源氏」宮城（純米） <i>Brisk and flavourful, with cedar and citrus highlights, crisp and refreshing</i></p>	7.40	26	50



Sweet wines & Digestives

Poire Williams Eau De Vie	8
Port 75ml	6
Umeshu, Japanese Plum Wine 75ml	8.5
French Prune liquor	8.5
Calvados	8
Clement Rum	8
Francois Voyer Cognac	8
Château de Laubade Armagnac	8
Red Maple Sake, Japan	8.5
Michel Couvreur Malt Whisky	12.5
Nikka All Malt Whisky, Japan	10
Hibiki Harmony Suntory, Japan	12.5

All serving is 50ml unless otherwise indicated. 25ml serving is available on request.



Soft drinks

Coke / Diet coke / sparkle orange / Lemonade – 3.50

Apple / Orange – 3

Belvoir / Real kombucha Royal Flush – 3.5

Still or Sparkling (750ml) – 4.5

Hot drinks

Double espresso – 2.2

Machiato – 2.4

Americano – 2.5

Latte & Cappuccino – 2.8

Chai latte & Matcha latte – Mug 3/Bowl 4.5

Birchall teas pot – 2.5

Hot chocolate – Mug 3/Bowl 4.5



Our Spring's Cocktails – 10

Roku Gin-ger

Roku gin, sliced ginger

Ume Tonic

Umeshu plum wine, tonic water

Kimono Bloody Mary

Sake, celery, tomato, worcester, tabasco

Matcha Highball

Nikka whisky, lemon, honey, matcha, soda water

Sake – tini

Sake, Kissui vodka, cucumber



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Scent of lime, flavours of ripe quince and apple, well structured, crispy, dry with pleasant intensity

Domaine de Sermezy, Bourguogne Blanc, 2015 – 37

A typical Aligote white, fresh, lean with hints of herb on the nose with a bitter lemon finish. Perfect with fish, salad, entrees and cheeses



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Soft and juicy with interesting flavour of rich plum, strawberry tinged with sweet red pepper and guarigue spice

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A great vintage, powerful but still youthful, packed with intense ripe black mulberry but smooth tannins. Perfect for grilled meats and cheeses

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100% syrah, deep, intense color with purple hints, savoury ripe fruit aromas of blackberry and cherry with a touch of violet



Cold Sake – 日本酒

Yoshida “Kin-ka” Ishikawa (Nama Daiginjo) 吉田「金華」石川 (生大吟醸)

Full, clean taste, with a nice balance of sweetness and acidity, vivid and poised, like plum blossoms at winter's end

Dewazakura “Oka” – Yamagata (Ginjo) 出羽桜「桜花」山形 (吟醸)

Flowery bouquet, light, fragrant and delicious, - perfect with lightly dressed salads and white fish)

Kamoizumi “Shusen” – Hiroshima (Junmai) 賀茂泉「朱泉」純米、広島 (純米)

Rich, robust, with a woody shiitake aroma (served at room temperature)

Kamoizumi “Red Maple” - Hiroshima (2 year aged Nama Genshu) 賀茂泉「レッドメーブル」生原酒、広島

Unpasteurised, Undistilled, quarky, interesting taste

Sohomare “Junmai Ginjo” – Tochigi (Junmai) 惣誉酒造「惣誉」純米吟醸、栃木 (純米)

Creamy semi-dry, bright sweet aromas, grape juice, cotton candy and hint of lemonade

Hoyo, “Genji” – Miyagi (Junmai) 鳳陽「源氏」宮城 (純米)

Brisk and flavourful, with cedar and citrus highlights, crisp and refreshing

Glass	Carafe	Bottle
100ml	375ml	720ml
8	29	58
7.60	28	54
8.20	30	
		65
8.50	31.50	62
7.40	26	50



Sweet wines & Digestives

Poire Williams Eau De Vie	8
Port 75ml	6
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Soft drinks

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Apple / Orange – 3

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Hot drinks

Double espresso – 2.2

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Roku gin, sliced ginger

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Umeshu plum wine, tonic water

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Sake, celery, tomato, worcester, tabasco

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Nikka whisky, lemon, honey, matcha, soda water

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Sake, Kissui vodka, cucumber



Champagne and sparkling

125ml Btl

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10 55

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100% syrah, deep, intense color with purple hints, savoury ripe fruit aromas of blackberry and cherry with a touch of violet



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Cold Sake – 日本酒

	Glass 100ml	Carafe 375ml	Bottle 720ml
<p><i>Yoshida “Kin-ka” Ishikawa (Nama Daiginjo)</i> 吉田「金華」石川（生大吟醸） <i>Full, clean taste, with a nice balance of sweetness and acidity, vivid and poised, like plum blossoms at winter's end</i></p>	8	29	58
<p><i>Dewazakura “Oka” – Yamagata (Ginjo)</i> 出羽桜「桜花」山形（吟醸） <i>Flowery bouquet, light, fragrant and delicious, - perfect with lightly dressed salads and white fish)</i></p>	7.60	28	54
<p><i>Kamoizumi “Shusen”– Hiroshima (Junmai)</i> 賀茂泉「朱泉」純米、広島（純米） <i>Rich, robust, with a woody shiitake aroma (served at room temperature)</i></p>	8.20	30	
<p><i>Kamoizumi “Red Maple”- Hiroshima (2 year aged Nama Genshu)</i> 賀茂泉「レッドメーブル」生原酒、広島 <i>Unpasteurised, Undistilled, quarky, interesting taste</i></p>			65
<p><i>Sohomare “Junmai Ginjo” – Tochigi (Junmai)</i> 惣誉酒造「惣誉」純米吟醸、栃木（純米） <i>Creamy semi-dry, bright sweet aromas, grape juice, cotton candy and hint of lemonade</i></p>	8.50	31.50	62
<p><i>Hoyo, “Genji” – Miyagi (Junmai)</i> 鳳陽「源氏」宮城（純米） <i>Brisk and flavourful, with cedar and citrus highlights, crisp and refreshing</i></p>	7.40	26	50



Sweet wines & Digestives

Poire Williams Eau De Vie	8
Port 75ml	6
Umeshu, Japanese Plum Wine 75ml	8.5
French Prune liquor	8.5
Calvados	8
Clement Rum	8
Francois Voyer Cognac	8
Château de Laubade Armagnac	8
Red Maple Sake, Japan	8.5
Michel Couvreur Malt Whisky	12.5
Nikka All Malt Whisky, Japan	10
Hibiki Harmony Suntory, Japan	12.5

All serving is 50ml unless otherwise indicated. 25ml serving is available on request.



Soft drinks

Coke / Diet coke / sparkle orange / Lemonade – 3.50

Apple / Orange – 3

Belvoir / Real kombucha Royal Flush – 3.5

Still or Sparkling (750ml) – 4.5

Hot drinks

Double espresso – 2.2

Machiato – 2.4

Americano – 2.5

Latte & Cappuccino – 2.8

Chai latte & Matcha latte – Mug 3/Bowl 4.5

Birchall teas pot – 2.5

Hot chocolate – Mug 3/Bowl 4.5



Our Spring's Cocktails – 10

Roku Gin-ger

Roku gin, sliced ginger

Ume Tonic

Umeshu plum wine, tonic water

Kimono Bloody Mary

Sake, celery, tomato, worcester, tabasco

Matcha Highball

Nikka whisky, lemon, honey, matcha, soda water

Sake – tini

Sake, Kissui vodka, cucumber



Champagne and sparkling

125ml Btl

Champagne Pierre Alexis Brut Tradition

10 55

Cuvee de L'Ecusson Rose NV, Bernard Massard, Pinot Noir

35

Veuve Corbin, Demi-Sec, Sparkling Wine

28

Beers and Cidre

Sapporo (650ml)

9.5

Ferme Du Ponctey, Cidre Normand (750ml)

12

Biere Meteor, Alsace (250ml/Half pint/Pint)

3.2/3.5/6.5



Aperitif

Kir Royal (Cremant de Loire with peach or raspberry or blackcurrant)	10
Kir	7
Ricard (25ml)	3
Pommeau de Normandie (50ml)	5
Red Maple Sake, Hiroshima, Japan (100ml)	8.5



White & Rose Wine By The Glass

125ml Btl

Les Volets Chardonnay, Vallee de L'Aude

4.5 22

Bright acidity gives way to green apple and brioche notes. Perfect with fish and white meat

Chateau Villotte, Bordeaux Blanc, 2015

5 25

Light, dry and delicately fragrant with a zesty palate. Perfect for fish and cheeses

L'Ormarine Carte Noire, Picpoul de Pinet, 2018

5.25 26

Yellow with bright highlights, generous notes of white fruits and citrus. Perfect for fish, seafoods.

Château Mercian Yamanashi Koshu sur Lie, Japan, 2017

7.5 40

Pale yellow colour, refreshing aromas of citrus such as lemon, lime, sudachi and apple.. Perfect with salads, tataki, miso dish, seafood and fish.

Lieux Perdus, Pinot Noir Rose, Pays d'Oc, 2018, (Vg)

5 25

Light, bright pink, packed full of creamy red fruit flavour



Red Wine By The Glass

Le Fou, Pinot Noir, Languedoc, 2017

Le fou means madman in English, has you need to be crazy to create the perfect Pinot Noir in south of France

Les Perdrix Solitaire Malbec, Pays d'Oc, Aude, 2018

A true french classic, Vibrant, Complex. Perfect for grill meats, tartare, tatakis

Chateau Le Berjuquey, Bordeaux, 2016

Ripe red fruit nose reminiscent of black cherries, nicely balanced tannins, delicious with cheese, red meats

Château l'ermitage Rouge Auzan, Costières de Nîmes, 2016

Vegan, spicy, southern and characterful, very good with ribeye steak, coq au vin and cheeses

125ml Btl

4.75 23

5 25

5.25 27

5.5 28



White Wine

Turckheim Cave Tradition Pinot Blanc, Alsace, 2017, (Vg) – 29

This wine has a perfumed nose with hints of lemon, well balanced and delicate. Perfect with seafood, fish and salads

Turckheim Cave Vieilles Vignes Sylvaner, Alsace, 2013 – 30

White flowers aromate, dry yet refreshing on the palate with long zesty lemon finish. Perfect for fish, cheese and salads

Vouvray Sec, Cher et Tendre, Chenin Blanc, 2017 – 31

This fruity wine has contrasting flavours and sensations, delicate floral nose follow by green apples and honey with zesty finish. Perfect with fish, fruity desserts

Clos de L'Eglise Macon-Charnay, Beaujolais Blanc, 2017, (Vg) – 33

Awarded wine with Ripe citrus notes on the nose, complex palate which balances richness with a savoury, mineral palate.

Charles Sparr, Riesling Tradition, Millesime 2016 Vintage – 35

Scent of lime, flavours of ripe quince and apple, well structured, crispy, dry with pleasant intensity

Domaine de Sermezy, Bourguogne Blanc, 2015 – 37

A typical Aligote white, fresh, lean with hints of herb on the nose with a bitter lemon finish. Perfect with fish, salad, entrees and cheeses



Red Wine

Cabernet Franc, Domaine Mas Barrau, 2016 – 26

Soft and juicy with interesting flavour of rich plum, strawberry tinged with sweet red pepper and guarigue spice

Domaine Les Roches Bleues, Cote de Brouilly, Vieilles Vignes, Vg, 2017 – 35

Violets, plums and raspberry on the nose with an earthy, mildly, sappy tannin profile. Fresh and fruity with savoury edge. Perfect for red meats, charcuterie, duck

Château Mayne-Vieil, Fronsac, Bordeaux, 2015 – 37

A great vintage, powerful but still youthful, packed with intense ripe black mulberry but smooth tannins. Perfect for grilled meats and cheeses

Domaine Fiumicicoli Rouge, Corse Sartene, Organic, 2017, Vg – 40

Fresh, vibrant red cherry fruit with a herby edge on the nose, the palate is fleshy and characterful.

Crozes Hermitage, Cave de Tain, Rhone, 2017, Vg – 43

100% syrah, deep, intense color with purple hints, savoury ripe fruit aromas of blackberry and cherry with a touch of violet



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