

Shun: the culinary essence of the seasons

Kisetsukan, the celebration of seasonal ingredients, forms an important role in Japanese culture.

Shun describes the moment a particular food is not only in prime season, but also at its absolute peak; Shun is central to and is the essence of the culinary world of Japan.

Fuyu


Fuyu, meaning winter, in Japan brings with it the tranquillity, peace and quiet of snow in many regions. The quaint narrow streets and traditional houses in many villages and towns are dusted with white snowflakes, muffling the sound of birdsong. The sea freezes in the north.

*道あるに 雪の中行く 童かな
Although there is the road
The child walks
In the snow*

Murakami Kijo

 Signature

We ask our guests with allergies or intolerances to make a member of the team aware, before placing an order for food or beverages.


 Sustainable fully-farmed Japanese bluefin tuna

For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

 Vegetarian

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at your own risk.

 Vegan

 Made with ingredients not containing gluten

Prices are in GBP and include VAT at the current rate. A discretionary service charge of 13% will be added to your bill.

OMAKASE

135 per person
with an optional sake flight available

"I'll leave it up to you."

Introducing Omakase at Sake no Hana.

Innovating, intimate and forever surprising, the Japanese culinary tradition of omakase is a unique artistic performance by the chef at the sushi counter.

With a menu that changes every day, the chefs celebrate locally sourced and seasonal ingredients prepared using contemporary techniques and a dexterity borne out of a passionate love and respect for Japanese cuisine.

No two Omakase experiences are the same. The dishes are chosen especially for their superior quality and freshness. From mackerel, with a rich oiliness that lends itself to the sharp contrast of curing, to fully farmed sustainable bluefin tuna, cut from the opulent fatty belly of the fish, the Omakase experience is both an homage to ancient tradition and a showcase of gastronomic modernisation.

Omakase finishes with a Japanese tea ceremony, known as 'chado' or "the way of tea". This ceremony is steeped in history, dating back thousands of years: one of its main purposes is to enjoy the hospitality of the chef away from the fast pace of everyday life.

Limited availability. Ask for more information.

KAISEKI "FUYU" MENU

Kaiseki ryori is sophisticated and seasonal Japanese haute cuisine originally only crafted and served at the Imperial Court.

98 per person

available for parties of two or more

beverage flight 48 per person

SAKIZUKE

先付

KANI NANZENJI MUSHI かに南禅寺蒸し
king crab tempura, shiitake mushroom, egg custard

*LOUIS ROEDERER BRUT PREMIER
Champagne, France*

OTUKURI

お造り

SUSHI SASHIMI MORI 寿司、刺身盛り
chef's choice of 4 kinds of sashimi and 2 kinds of nigiri

*RIOJA GRAN RESERVA, MARQUES DE MURRIETTA
Rioja, Spain*

NIMONOWAN

煮物椀

HAMAGURI TO NAMAUNI 蛤と生うに
Icelandic sea urchin, hard clam, Hokkaido kelp broth

*TAMAGAWA 'HEART OF OAK', TOKUBETSU JUNMAI
Kyoto, Japan*

NOKACHOKU

中猪口

NASHI GRANITE 梨のグラニテ
nashi pear sorbet with Champagne gelée

YAKIMONO

焼物

CHARGILLED SIMMENTAL BEEF 炭焼き熟成肉
30-day aged Simmental sirloin with mooli, purple potato and beetroot

GOHAN

ご飯

❁HIWATASHI KAMAMESHI "FUYU" シェフ樋渡の釜飯
winter truffle mushroom iron pot rice with eryngii mushroom

*CHENIN BLANC, REYNEKE
Stellenbosch, South Africa*

GOHAN

ご飯

AKADASHI HIROUSU 赤出汁
Nagoya red miso soup with tofu cake, seaweed and chilli yuzu

MIZUMONO

水物

SIGNATURE DESSERT デザート

*UMAMI ALEXANDER
Diplomatico Mantuano rum, vanilla, rice milk, cream, tonka bean
coupette glass, straight up*

KAORI MENU

A selection of signature Japanese dishes especially chosen to complement each other, the Kaori tasting menu is best enjoyed with company – friends and family.

74 per person

available for parties of two or more

beverage flight 38 per person

OMUKO

向付

🌸 HAMACHI NAMA WASABI ハマチ薄造り
Zeeland yellowtail sashimi with truffle black pepper ponzu

SAKIZUKE

先付

GUNMA WAGYU TSUKUNE SANSHO YAKI 和牛つくね山椒焼き
Japanese Wagyu croquette with pan fried lotus root

PINOT NOIR 'JOHANNES', JULG
Pfalz, Germany

SUNOMONO

酢物

ABURI HOTATE CRUNCHY KAISO 炙り帆立と海藻
soy seared Scottish scallop and tosaka seaweed, yuzu dressing

KEIGETSU 'JOHN', SPARKLING
Keigetsu, Japan

YAKIMONO ICHI

焼物一

GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ざり味噌
Canadian black cod with yuzu chilli miso

YAKIMONO NI

焼物二

🌸 KAMO KUNSEI YAKI 燻製かもロース
chargrilled and lightly smoked duck breast with yuzu sauce

TAMAGAWA 'HEART OF OAK', JUNMAI TOKUBETSU
Kinoshita, Japan

SUSHI

寿司

SPICY MAGURO MAKI スパイシーツナ巻
spicy Japanese chu toro with tobiko and cucumber

CRUNCHY KANI MAKI クランチーかに巻
snow crab with avocado and kanpyo

INARI MAKI いなり巻き
fried tofu and caramelised onion

TOMEWAN

止椀

SHIRO MISOSHIRU 白味噌汁
Saikyo miso soup with Okinawa seaweed

MALBEC, ACHAVAL FERRER
Mendoza, Argentina

MIZUMONO

水物

SIGNATURE DESSERT デザート

UMAMI ALEXANDER
Diplomatico Mantuano rum, vanilla, rice milk, cream, tonka bean
coupette glass, straight up

HANA MENU

A showcase of traditional Japanese dishes, the Hana tasting menu is named after the Japanese word for flower.

59 per person

available for parties of two or more

beverage flight 28 per person

MUKOZUKE

向付

SASHIMI OMAKASE おまかせ刺身三種

chef's choice of 3 kinds of sashimi

SAKIZUKE

先付

GYU TATAKI ビーフたたき

seared Scottish rib eye beef with sesame and egg mustard sauce

🌸 NASU GOMA ARARE 揚げ茄子と無花果の胡麻みそ

Japanese aubergine with fresh fig and roasted sesame miso sauce

PINOT GRIS, MT DIFFICULTY

Central Otago, New Zealand

AGEMONO

揚物

KISETSU TEMPURA MORIAWASE 天ぷら盛り合わせ

tiger prawn and seasonal vegetable tempura

YAKIMONO

焼物

SALMON MISOYAKI サーモン味噌焼き

Loch Duart salmon with teriyaki

WILDFLOWER, J LOHR

Monterey, USA

SUSHI

寿司

ABURI SALMON MAKI 炙りサーモン巻

seared Loch Duart salmon and avocado

SPICY CHIRASHI MAKI スパイスーちらし巻き

assorted spicy sashimi and cucumber

INARI MAKI いなり巻き

fried tofu and caramelised onion

TOMEWAN

止椀

SHIRO MISOSHIRU 白味噌汁

Saikyo miso soup with Okinawa seaweed

AKASHI-TAI

Akashi, Japan

MIZUMONO

水物

SIGNATURE DESSERT デザート

MOSCATO D'ASTI, GD VAJRA

Piedmont, Italy

SHOJIN MENU

Influenced by the seasons, the Shojin tasting menu is a celebration of fresh and vibrant vegetables chosen at their best.




59 per person
available for parties of any size

A la carte price

OWAN お椀	SHIRO MISOSHIRU 白味噌汁 ^{VG} Saikyo miso soup with Okinawa seaweed	5
SAKIZUKE 先付	HOMEMADE YAKI GOMA KUZUTOFU 焼き胡麻豆腐 ^{VG} dried shiitake and Hokkaido kelp broth with sesame, fresh wasabi	12
NIGIRI & MAKI 握り、巻き	GOSHIKI SUSHI 五色寿司 ^{VG} chef's choice of nigiri, maki and gunkan	16
AGEMONO 揚物	NAMAYASAI FARM TEMPURA 天ぷら ^{VG} assorted seasonal vegetable from Namayasai farm	14
SHIIZAKANA 強肴	DAIZU KUSHI YAKI 大豆焼き ^{VG} pan fried homemade crunchy tofu cake and grilled garden pea	12
	CHASOBA 茶蕎麦 ^{VG} green tea soba noodle with chargrilled shimeji and Japanese aubergine	14
MIZUMONO 水物	SIGNATURE DESSERT デザート	

SMALL EAT 前菜	GYU TATAKI ビーフたたき seared Scottish rib eye beef with sesame and egg mustard sauce	18
	🐟 JAPANESE CHU TORO TARTAR 鮪タルタル Japanese medium fatty tuna and avocado lemon tartar	24
	🌸 HAMACHI NAMA WASABI ハマチ薄造り Zeeland yellowtail sashimi with truffle black pepper ponzu	19
	KOGASHI TAKO 蛸の山椒焦がし sansho glazed octopus	21.5
	AGEDASHI NASU TOFU 揚げ出し茄子、豆腐 ^{VG} tofu and aubergine with Katsuo dashi broth	10.5
	🌸 NASU GOMA ARARE 揚げ茄子と無花果の胡麻みそ ^{VG} Japanese aubergine with fresh fig and roasted sesame miso sauce	10
	HORENSO GOMAE 法蓮草胡麻和へ ^{VG} sesame spinach with cassava chip	6.5
SALAD サラダ	LOBSTER WA SALAD ロブスターサラダ Scottish lobster with avocado and yuzu sansho dressing	24
	KOEBI SALAD 小エビの天麩羅サラダ pan fried tiger prawn with spinach and wasabi dressing	16
	CRUNCHY SASAGE SALAD ささげサラダ ^{VG} sasage bean with asparagus, tomato and Japanese dressing	9
	YUZU KAISO 海藻サラダ ^{VG} Tosaka seaweed with yuzu dressing	13.5
TEMPURA 揚物	EBI TEMPURA えび天ぷら tiger prawn with tentsuyu sauce 6 pieces	18
	SOFT SHELL CRAB TEMPURA ソフトシェルクラブ天麩羅 山葵 一味ソース with wasabi and ichimi sauce	17
	ISE EBI TEMPURA 伊勢エビ天ぷら Tristan lobster with pepper sauce	29
	KISETSU YASAI TEMPURA 野菜天ぷら ^{VG, G} seasonal vegetable and mushroom with tempura sauce	14
	KAISEN TEMPURA 海鮮天ぷら盛合せ tiger prawn, soft shell crab, scallop and Canadian black cod with 3 sauces	28

CHARCOAL GRILL AND TOBAN 焼物、陶板 best served with iron pot rice	CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン柚子味噌 Chilean sea bass with Champagne yuzu miso sauce	37
	GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ざり味噌 Canadian black cod with yuzu chilli miso	37
	KOHITSUJI TAREYAKI 子羊たれ焼 chargrilled and teriyaki glazed lamb cutlet	36
	SPICY TARABAGANI スパイシータラバ蟹 spicy Alaskan king crab	46
	SIRLOIN SUMIYAKI サーロイン炭 beef with mooli ponzu	39
	SALMON MISOYAKI サーモン味噌 Loch Duart salmon with teriyaki	19.5
	KAMO KUNSEI SUMIYAKI 燻製かもロース chargrilled and lightly smoked duck breast with yuzu sauce	22
	GUNMA WAGYU BEEF A5 和牛炭き Japanese Wagyu beef with garlic yuzu ponzu	98
SUKIYAKI すき焼き Scottish rib eye beef with tofu and shiitake cooked at your table	34	
IRON POT RICE 釜めし	HIWATASHI KAMAMESHI "FUUYU" シェフ樋渡の釜飯 winter truffle mushroom iron pot rice with eryngii mushroom	22
	GINDARA KAMAMESHI 銀鱈釜飯 Canadian black cod iron pot rice	24
SOUP 味噌汁	AKADASHI HIROUSU 赤だし飛竜頭 ^{VG} Nagoya red miso soup with tofu cake, seaweed and chilli yuzu	5
	SHIRO MISOSHIRU 白味噌汁 ^{VG} Saikyo miso soup with Okinawa seaweed	5
SASHIMI AND SUSHI PLATE 寿司、刺身盛り合わせ	GUNMA WAGYU UNI CAVIAR TEMARI SUSHI 和牛、雲丹、キャビア手巻 Japanese Wagyu beef sushi with sea urchin, caviar and fresh truffle	31
	ABURI AKI NIGIRI 炙り焼き握り 5 kinds of seared sushi botan ebi caviar, Japanese chu toro truffle, hotate uni, unagi ankimo and Loch Duart salmon wasabi	32
	SASHIMI GOSHUMORI 刺身五種 5 kinds of sashimi	31
	NIGIRI SUSHI HASSHU 寿司八種 8 kinds of nigiri	28
	NIGIRI SASHIMI MORIAWASE 握り刺身盛り合わせ 6 kinds of nigiri and 3 kinds of sashimi	46
	NIGIRI MORIAWASE 握り盛り合わせ 3 kinds of nigiri (21 pieces) Japanese akami, Zealand hamachi and Loch Duart salmon	69

		sashimi / nigiri	
SASHIMI AND NIGIRI 刺身 握り 2 pieces	 AKAMI 赤身 lean tuna	11	/ 13
	 CHU TORO 中トロ medium fatty tuna	14	/ 16
	 O TORO 大トロ fatty tuna	22	/ 24

Sake no Hana is the first restaurant in the United Kingdom to serve fully farmed bluefin tuna from Japan, using a completely new sustainable method of tuna farming: egg-to-harvest.

Bluefin tuna is one of the most sought after tunas in the world, prized for its intense marbling and particular balance of flavour

		sashimi / nigiri	
	HAMACHI ハマチ Zeeland yellowtail	9	/ 12
	SALMON サーモン Loch Duart salmon	6	/ 8
	UNAGI 鰻 fresh water eel	8	/ 10
	UNI 雲丹 fresh Icelandic sea urchin (SEP-FEB)	24	/ 28

SUSHI ROLL

巻き寿司

 SPICY MAGURO MAKI スパイスーツナ巻 spicy Japanese chu toro with tobiko and cucumber 6 pieces	17
SOFT SHELL CRAB MAKI マンゴー ソフトシェル巻 soft shell crab tempura with cucumber and mango 8 pieces	14
ABURI SALMON CRAB MAKI 炙りサーモンクラブ巻 seared Loch Duart salmon with king crab, tobiko and nashi pear 6 pieces	22
CRUNCHY KANI MAKI クランチャーかに巻 Cornish crab with avocado and kanpyo 8 pieces	15
GINDARA MAKI 銀鱈天ぷら巻き Canadian black cod tempura with courgette and chilli miso 6 pieces	17
GUNMA WAGYU A5 BEEF MAKI 群馬牛巻き Japanese Wagyu beef, asparagus, caramelised onion and kizami wasabi 6 pieces	25
SPICY SALMON MAKI スパイスーサーモン巻 with cucumber and mango 6 pieces	13
ABURI HAMACHI MAKI 炙りハマチ巻 seared Zeeland yellowtail with asparagus, cucumber and shiso 6 pieces	15
SALMON AVOCADO MAKI サーモンアボカド巻 6 pieces	12

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LIMITED AVAILABILITY

Last chance to taste

CHAMPAGNE & SPARKLING

ARMAND DE BRIGNAC 'ACE OF SPADES' ROSE 540
Champagne, France 12.5% NV

RATHFINNY BLANC DE BLANCS 115
Sussex, England 12.5% 2014

WHITE

SOAVE CLASSICO 'LA ROCCA', PIEROPAN 94
Veneto, Italy 13% 2016

RIESLING 'SPRINGVALE', JEFFREY GROSSET 88
Clare Valley, Australia 12.9% 2018

RED

HAMELIN BAY 'RAMPANT RED' 44
Margaret River, Australia 14.5% 2010

RIOJA CRIANZA, FINCA MANZANOS 46
Rioja, Spain 13.5% 2015

CHÂTEAU DE BARBE BLANCHE, LUSSAC-SAINT-ÉMILION 65
Bordeaux, France 13.5% 2011

SAKE

AKITORA 'TIGER' 80% 81
Arimitsu, Kochi 16% 720ml

CHAMPAGNE & SPARKLING BY GLASS

125ml

LOUIS ROEDERER BRUT PREMIER
Champagne, France 12% NV

17.2

CAMEL VALLEY ROSÉ BRUT
Cornwall, England 12.5% 2015

16.7

RUINART BLANC DE BLANCS
Champagne, France 12% NV

23

WHITE WINE BY GLASS

175ml

carafe 500ml

AVESSO, CAZAS NOVAS
Vinho Verde, Portugal 13% 2018

9.8

28.2

VIOGNER 'LER', YALUMBA
South Australia 13.5% 2017

10.8

31.2

SAUVIGNON BLANC, LOCHTON HOUSE
Marlborough, New Zealand 13.5% 2018

16.4

46.7

CHABLIS 1^{ER} CRU 'LES FOURNEAUX',
VIELLES VIGNES, ALAIN GAUTHERON
Burgundy, France 13% 2017

19.5

55.8

SANCERRE 'JADIS', HENRI BOURGEOIS
Loire, France 14% 2015

CORAVIN 125ML 23

CHARDONNAY, 'JOURNEYMAN', PETE SEGHEISIO
Sonoma, California 14.5% 2016

CORAVIN 125ML 27.5

ROSÉ WINE BY GLASS

MOURVÈDRE 'CAPE CORAL', CIRCUMSTANCE
Stellenbosch, South Africa 12.5% 2018

9.3

26.7

RED WINE BY GLASS

SANGIOVESE 'GRAN SASSO', FARNESE
Abruzzo, Italy 12.5% 2017

9.8

28.2

CARMENERE 'MARAY RESERVA', TABALI
Limari Valley, Chile 14% 2014

12.5

35.6

MALBEC 'RESERVA', DON BALTAZAR, CASA MONTES
San Juan, Argentina 14% 2016

15.1

42.9

MERLOT 'CLAYPOT', LAIBACH
Stellenbosch, South Africa 14% 2015

16.9

48.2

AMARONE DELLA VALPOLICELLA, ALLEGRINI
Veneto, Italy 15.5% 2015

CORAVIN 125ML 25.9

RIOJA GRAN RESERVA, MARQUÉS DE MURRIETA
Rioja, Spain 14% 2012

CORAVIN 125ML 20.3

GEVREY-CHAMBERTIN 'VIELLES VIGNES', FAIVELEY
Burgundy, France 12.5% 2015

CORAVIN 125ML 22.3

CHAMPAGNE & SPARKLING

LOUIS ROEDERER BRUT PREMIER Champagne, France 12% NV	MAGNUM 184 / 750ML	92
TAITTINGER RÉSERVE Champagne, France 12.5% NV		99
RUINART BLANC DE BLANCS Champagne, France 12.5% NV		125
PERRIER-JOUËT BLANC DE BLANCS Champagne, France 12% NV		130
DOM PÉRIGNON Champagne, France 12.5% 2008		195
CRISTAL, LOUIS ROEDERER Champagne, France 12% 2008		245
NYETIMBER 'CLASSIC CUVÉE' West Sussex, England 12% NV		110

PINK CHAMPAGNE & SPARKLING

LAURENT-PERRIER ROSÉ Champagne, France 12% NV		130
RUINART BRUT ROSÉ Champagne, France 12.5% NV		135
RATHFINNY ROSÉ BRUT Sussex, England 12.5% 2015		110
CAMEL VALLEY ROSÉ BRUT Cornwall, England 12.5% 2015		90

SAKE

THE SAKE NO HANA FLIGHT 150ML

19

Three categories of sake, served side by side: a chance to taste the difference

AKASHI-TAI, HONJOZO
KAMOIZUMI SHUSEN 'THREE DOTS', JUNMAI
GASSAN NO YUKI 'DEWA 33', JUNMAI GINJO

THE KEIGETSU FLIGHT 150ML

30

Three sakes from Keigetsu.

Brewed by the Tosa Brewing Company who are located in the mountain of Kochi prefecture.

Organically grown local rice varieties are grown within 5km of the brewery. A chance to taste three different styles including Nigori (cloudy) sake.

JUNMAI DAIGINJO, NIGORI
'AIKAWAHOMARE' YAMAHAI, JUNMAI
'GIN NO YUME', JUNMAI DAIGINJO

SAKE BY CARAFE 175ML

AKASHI - TAI, HONJOZO

14.1

Akashi, Hyogo 15%

KAMOIZUMI SHUSEN 'THREE DOTS', JUNMAI

17.6

Kamoizumi, Hiroshima 16%

TOSATSURU 'AZURE', GINJO

27.3

Tosatsuru, Kochi 15%

KUBOTA 'MANJU', JUNMAI DAIGINJO

35.4

Asahi Shuzo, Niigata 15%

SAKE BY GLASS 125ML

NISHINOSEKI 'CUBE', HONJOZO

18

Kayashima, Saga 17%

KEIGETSU 'JOHN', SPARKLING

21.9

Keigetsu, Kochi 15%

SAKE

SPARKLING AND NIGORI

Nigori sake is cloudy. Sparkling can be clear or nigori.

SHIRAKABEGURA 'MIO', SPARKLING Takara, Hyogo 5% 300ml	32
SAYURI, JUNMAI NIGORI Hakutsuru, Hyogo 12.5% 300ml	32
KAMOIZUMI, GINJO NIGORI Kamoizumi, Hiroshima 17% 500ml	67
DASSAI 50, SPARKLING NIGORI Asahi, Yamaguchi 14% 360ml	51
KEIGETSU 'JOHN', SPARKLING Keigetsu, Kochi 15% 375ml	87
KEIGETSU, JUNMAI DAIGINJO NIGORI Keigetsu, Kochi 15% 720ml	89

SMALL BOTTLE

MASUMI 'OKUDEN KANTSUKURI', JUNMAI Miyasaka, Nagano 15% 300ml	39
GASSAN NO YUKI 'DEWA 33', JUNMAI GINJO Gassan, Yamagata 15.4% 300ml	38
TOSATSURU 'GINREI SENJU' Tosatsuru, Kochi 15% 300ml	41
TEDORIGAWA, YAMAHAI, JUNMAI DAIGINJO Yoshida, Ishikawa 15% 300ml	47
NISHINOSEKI 'CUBE', HONJOZO Kayashima, Saga 17% 300ml	39

SAKE

FINE AND RARE

Very highly polished rice, produced in minute quantities, rarely seen outside of Japan.

TATENOKAWA 'KOMYO' YAMADANISHIKI Tatenokawa, Yamagata 15% 720ml	3300
NABESHIMA 'SECRET BLACK' Fukuchiyo Shuzo, Saga 16% 720ml	645
TATENOKAWA 8 'ULTRA' Tatenokawa, Yamagata 15% 720ml	470
KUBOTA TSUGU Asahi Shuzo, Niigata 16% 720ml	660
DASSAI BEYOND Asahi, Yamaguchi 16% 720ml	595

FRUIT INFUSED SAKE

Rich, sweet and fruity. Enjoy chilled or on the rocks.

HIDEYOSHI UMESHU Suzuki Shuzoten, Akita 12%	70ML 8.8 / 300ML	34
KEIGETSU YUZU SAKE Keigetsu, Kochi 8%	300ML	39

HONJŌZŌ

AKASHI-TAI Akashi, Hyogo 15% 720ml	51
URAKASUMI HONJIKOMI Saura, Miyagi 15% 720ml	59
KUBOTA 'HYAKUJU' Asahi Shuzo, Niigata 15% 720ml	64

SAKE

JUNMAI

KAMOIZUMI SHUSEN 'THREE DOTS' Kamoizumi, Hiroshima 16% 900ml	81
KEIGETSU 'AIKAWOHOMARE' YAMAHAI Keigetsu, Kochi 15% 720ml	79
DAISHICHI, KIMOTO Daishichi, Fukushima 15% 720ml	95
MASUMI 'OKUDEN KANTSUKURI' Miyasaka, Nagano 15% 720ml	84
TAMAGAWA 'HEART OF OAK', TOKUBETSU Kinoshita, Kyoto 16% 720ml	92
AKITABARE 'KOSHIKI JUNZUKURI' Akitabare, Akita 14% 720ml	66
AMABUKI ROSE Amabuki, Saga 15% 720ml	120

GINJO

TOSATSURU 'AZURE' Tosatsuru, Kochi 15% 720ml	105
DEWAZAKURA 'IZUMI JUDAN' Dewazakura, Yamagata 17% 720ml	87
KUBOTA 'SENJU' Asahi Shuzo, Niigata 15% 720ml	75

JUNMAI GINJO

JOZEN MIZUNOGOTOSHI Shirataki, Niigata 14% 720ml	84
DEWAZAKURA 'OMACHI' Dewazakura, Yamagata 16% 720ml	89
GASSAN NO YUKI 'DEWA 33' Gassan, Yamagata 15.4% 720ml	81

SAKE

DAIGINJO

HIDEYOSHI 'FLYING PEGASUS' Suzuki Shuzoten, Akita 15.8% 720ml	210
KATAFUNO 'TOBIN' Takeda, Niigata 16% 720ml	160
KONISHI 'GOLD' Konishi Shuzo, Hyogo 15% 720ml	86

JUNMAI DAIGINJO

MASUMI 'NANAGO' Miyasaka, Nagano 16% 720ml	150
DASSAI 45 Asahi, Yamaguchi 16% 720ml	93
DASSAI 39 Asahi, Yamaguchi 16% 720ml	110
DASSAI 23 Asahi, Yamaguchi 16% 720ml	145
HOYO KURA NO HANA Uchigasaki, Miyagi 15% 500ml	81
KEIGETSU 'GIN NO YUME' Keigetsu, Kochi 15% 720ml	94
KEIGETSU 'NATURE' 2017 Keigetsu, Kochi 15% 720ml	110
KUBOTA 'MANJU' Asahi Shuzo, Niigata 15% 720ml	135
TATENOKAWA 18 Tatenokawa, Yamagata 15% 720ml	200

WINE: WHITE

ENGLAND

BACCHUS, CHAPEL DOWN 45
Kent, England 12% 2018

FRANCE

PINOT BLANC 'GRANIT DE LA VALLEE', CAVE DE TURCKHEIM 38
Alsace, France 13% 2018

CHABLIS 1^{ER} CRU 'LES FOURNEAUX' VIEILLES VIGNES, ALAIN GAUTHERON 70
Burgundy, France, 13% 2017

CHABLIS GRAND CRU 'VAUDESIR', BILLAUD-SIMON 180
Burgundy, France, 12.5% 2016

CHABLIS 1^{ER} CRU MONTMAINS, BROCARD 180
Burgundy, France, 13% 2015

BOURGOGNE BLANC, DOMAINE LEFLAIVE 170
Burgundy, France 13% 2010

SAINT-ROMAIN, DAVID MORET 109
Burgundy, France 13% 2016

PULIGNY-MONTRACHET, PAUL PERNOT 145
Burgundy, France 12.5% 2016

MEURSAULT 'CLOS DE MAZERAY', DOMAINE JAKUES PRIEUR 175
Burgundy, France 13% 2014

MEURSAULT 'LES GRANDS CHARRONS', MICHEL BOUZEREAU 128
Burgundy, France 13.5% 2017

MERCUREY 'CLOS ROCHETTE', FAIVELEY 66
Burgundy, France 13% 2016

PERNAND-VERGELESSES, VALLET FRERES 97
Burgundy, France 13% 2017

MÂCON-VERZÉ, DOMAINE LEFLAIVE 102
Burgundy, France 13% 2016

MÂCON-VILLAGES, DOMAINE PERRAUD 58
Burgundy, France 12.5% 2017

POUILLY-FUISSÉ, DOMAINE LEFLAIVE 143
Burgundy, France 13.5% 2017

CHASSAGNE-MONTRACHET 'VIEILLES VIGNES', DAVID MORET 126
Burgundy, France 13% 2017

SANCERRE 'TERRE DE ST-LOUIS', P. & N. REVERDY 65
Loire, France 13% 2018

SANCERRE 'JADIS', HENRI BOURGEOIS 113
Loire, France 14% 2015

CHÂTEAUNEUF-DU-PAPE BLANC, CHANTE CIGALE 70
Rhône, France 14% 2017

SYLVANER 'VIEILLES VIGNES', CAVE DE TURCKHEIM 33
Alsace, France 13% 2017

RIESLING 'SCHOELHAMMER', HUGEL 180
Alsace, France 12.5% 2011

ITALY

GAVI DI GAVI 'MONTESSORA', LA GIUSTINIANA Piedmont, Italy 13.5% 2018	MAGNUM	144 / 750ML	72
PINOT GRIGIO 'DELLA GINESTRA', CASTEL DEL LUPO Lombardy, Italy 12.5% 2018			43
CERVARO DELLA SALA, ANTINORI Umbria, Italy 13% 2017			159

SPAIN AND PORTUGAL

ALBARIÑO 'MARINERO', TERRAS GAUDA Rías Baixas, Spain 12.5% 2018			49
RIOJA BLANCO RESERVA 'CAPELLANIA', MARQUEZ DE MURRIETA Rioja, Spain 13% 2015			69
VERDEJO 'VINA SANZO', RODRIGUEZ SANZO Rueda, Spain 12.5% 2018			38
AVESSO, CAZAS NOVAS Vinho Verde, Portugal 13% 2018			38

GERMANY/AUSTRIA

GRÜNER VELTLINER FEDERSPIEL 'FRAUENWEINGARTEN', TEGERNSEERHOF Wachau, Austria 12.5% 2017			60
RIESLING 'UNPLUGGED', TESCH Nahe, Germany 12% 2016			56
RIESLING SPÄTLESE 'ABTSBERG', MAXIMIN GRUNHAUS Mosel, Germany 7.5% 2017			97
GRÜNER VELTLINER 'VON DEN TERRASSEN', SEPP MOSER Kremstal, Austria 12.5% 2017	MAGNUM	114	

NEW WORLD

CHENIN BLANC 'WEATHERED HANDS', DEWALDT HEYNS Swartland, South Africa 13.5% 2017	60
CHARDONNAY, LIMESTONE HILL, WETSHOF Robertson, South Africa 13.5% 2019	58
SAUVIGNON BLANC 'AWATERE VALLEY', CABLE BAY Marlborough, New Zealand 12.5% 2016	52
SAUVIGNON BLANC, LOCHTON HOUSE Marlborough, New Zealand 13.5% 2018	40
CHARDONNAY 'APPLEJACK VINEYARD', GIANT STEPS Yarra Valley, Australia 13.5% 2017	105
SEMILLON 'VAT 1', TYRELL'S Hunter Valley, Australia 10.5% 2012	98
PINOT GRIS, MT DIFFICULTY Central Otago, New Zealand 14.5% 2018	56
CHARDONNAY, TRINITY HILL Hawkes Bay, New Zealand 13% 2015	MAGNUM 138
CHARDONNAY, CAKEBREAD CELLARS Napa, California 14% 2016	117
CHARDONNAY, 'JOURNEYMAN', PETE SEGHESSIO Sonoma, California 14.5% 2016	135
KOSHU, CHATEAU MERCIAN Yamanashi, Japan 12% 2017	65

ROSÉ

MOURVÈDRE 'CAPE CORAL', CIRCUMSTANCE Stellenbosch, South Africa 12.5% 2018	39
WHISPERING ANGEL, CHÂTEAU D'ESCLANS Provence, France 13% 2018	64

WINE: RED

ENGLAND

PINOT NOIR, SHARPHAM ESTATE 57
Devon, England 11.5% 2018

FRANCE

RESERVE DE LA COMTESSE, PAUILLAC MAGNUM 240
Bordeaux, France 13.5% 2016

CHATEAU LYNCH BAGES 225
Bordeaux, France 12.5% 2006

CHATEAU MANOIR DU GRAVOUX 71
Bordeaux, France 13.5% 2015

CHATEAU DU FORT-VIVANS 210
Bordeaux, France 13% 2012

RESERVE DE LA COMTESSE, PAUILLAC 105
Bordeaux, France 13% 2015

CHATEAU LEOVILLE BARTON 190
Bordeaux, France 13% 2008

GEVREY-CHAMBERTIN 'CLOS DE LA JUSTICE', VALLET FRÈRES 120
Burgundy, France 12.5% 2013

DOMAINE DE LAMBRAY, CLOS DE LAMBRAY GRAND CRU 310
Burgundy, France 13.5% 2013

GEVREY-CHAMBERTIN 'VIEILLES VIGNES', FAIVELEY 115
Burgundy, France 12.5% 2015

MERCUREY 'LA FRAMBOISIERE', FAIVELEY 91
Burgundy, France 13% 2017

SANTENAY 'VIEILLES VIGNES', THOMAS MOREY 94
Burgundy, France 13% 2016

SAVIGNY-LES-BEAUNE, MONGEARD-MUGNERET 126
Burgundy, France 13% 2014

ITALY

AMARONE DELLA VALPOLICELLA, ALLEGRINI Veneto, Italy 15.5% 2015		131
BARBARESCO, PIO CESARE Piedmont, Italy 14.5% 2015		121
FONTERUTOLI N° 10, MAZZEI Tuscany, Italy 13.5% 2014		47
DAMASCA, TENUTE FIOREBELLI Veneto, Italy 13% 2016		37
BRUNELLO DI MONTALCINO, PIEVE SANTA RESTITUTA, GAJA Tuscany, Italy 15% 2012	MAGNUM	235
BRUNELLO DI MONTALCINO, PIEVE SANTA RESTITUTA, GAJA Tuscany, Italy 14.5% 2014		118
BAROLO 'ALBE', G.D.VAJRA Piedmont, Italy 14% 2015		113
CHIANTI CLASSICO 'BERARDENGA', FÈLSINA Tuscany, Italy 13.5% 2016		72
BARBERA D'ASTI SUPERIORE, D'ANNONA Piedmont, Italy 14.5% 2014	MAGNUM	153
TIGNANELLO, ANTINORI Tuscany, Italy 14% 2010		245
SASSICAIA, TENUTA SAN GUIDO Bolgheri, Italy 13.5% 2010		315
FLACCIANELLO DELLA PIEVE, FONTODI Tuscany, Italy 14.5% 2014		170
BARBERA D'ALBA 'COSTA BRUNA', PODERI COLLA Piedmont, Italy 14% 2016		56
SANGIOVESE 'GRAN SASSO', FARNESE Abruzzo, Italy 12.5% 2017		37

SPAIN AND PORTUGAL

RIOJA GRAN RESERVA, MARQUÉS DE MURRIETA Rioja, Spain 14% 2012		101
TINTO CRIANZA, PESQUERA Ribera Del Duero, Spain 14% 2015		78
UNICO, VEGA SICILIA Ribera Del Duero, Spain 14% 2005		480
FLOR DE PINGUS, DOMINIO DE PIGUS Ribera Del Duero, Spain 14.5% 2012		165
RIOJA RESERVA, VALENCISO Rioja, Spain 14.5% 2009	MAGNUM	160
LOIOS, JOAO RAMOS Alentejo, Portugal 14% 2017		32
RIOJA 'SUSO', BODEGAS ARTESA Rioja, Spain 14% 2018		48

GERMANY

BLACK PRINT, SCHNEIDER Pfalz, Germany 14% 2015		68
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NEW WORLD

MALBEC 'RESERVA', DON BALTAZAR, CASA MONTES San Juan, Argentina 14% 2016	58
WILDFLOWER, J. LOHR Monterey, California 12.5% 2017	40
CARMENERE 'MARAY RESERVA', TABALI Limari Valley, Chile 14% 2014	48
VINEYARD 7&8, RESERVE Napa, California 14.2% 2004	138
ZINFANDEL, EDMEADES Mendocino, California 15.5% 2014	55
OPUS ONE , MONDAVI - ROTHSCHILD Napa, California 14.2% 2013	680
ZINFANDEL 'HOME RANCH', SEGHESSIO Sonoma, California 15% 2013	127
PINOT NOIR 'PETER MAX', CRYSTALLUM Walker Bay, South Africa 13.5% 2018	91
MOURVÈDRE, YANGARRA McLaren Vale, Australia 14.5% 2015	86
SHIRAZ 'THE DEAD ARM', D'ARENBERG McLaren Vale, Australia 15% 2016	108
PINOT NOIR, ASTROLABE Marlborough, New Zealand 13.5% 2015	67
GRENACHE 'THE TITHING', WILLUNGA 100 McLaren Vale, Australia 14.5% 2013	77
TORBRECK 'RUNRIG' Barossa, Australia 15.5% 2006	268
CABERNET SAUVIGNON 'HICKINBOTHAM VINEYARD', CLAREDON HILLS McLaren Vale, Australia 14.5% 2004	230
SYRAH 'THE BARNSTORMER', ALPHA DOMUS Hawke's Bay, New Zealand 13% 2016	49
MERLOT 'CLAYPOT', LAIBACH Stellenbosch, South Africa 14% 2015	65
PINOT NOIR 'AWATERE', CABLE BAY Marlborough, New Zealand 13% 2014	MAGNUM 144

