



# Drink List

## SOFT DRINK

Still / Sparkling Water (250 ml) £2.50

Still / Sparkling Water (720 ml) £4.90

Coke / Diet Coke / Coke Zero / Lemonade /  
Ginger Beer / Fanta / Irn Bru / Diet Irn Bru  
(330ml) £2.50

Calpis  
(Japanese concentrate lactic acid soft drink) £2.50

Kimura Ganso Ramune  
(Japanese carbonated soft drink)  
flavour : Strawberry / Watermelon / Lychee / Original  
(200ml) £2.99

Aloe Vera (500ml) £2.99  
(Flavours: Original and Honey)

## FRUIT JUICE

Orange / Apple/ Pineapple £2.50

Appletiser (sparkling apple juice 275ml) £2.99

## HOT DRINK

☺ sushi Daily Homemade Tea  
Served in a Pot for 2 £4.50  
Extra person £2.00

☺ sushi Flower Tea Served in a Glass £3.80

Green Tea (sen cha) per cup £1.70

Genmai Cha  
(toasted brown rice tea) per cup £1.70

Espresso (single) £2.65

Espresso (double) £2.95

Americano (double shots) £3.20

Cappuccino (double shots) £3.55

Latte (double shots) £3.75

English Tea £3.20

Hot Chocolate £3.99

## BEER (330ml) Bottle

Asahi / Sapporo / Kirin £3.99

## SPIRITS

Hendrick's Gin (single 25ml) £3.95

Smirnoff Vodka (single 25ml) £3.05

Bacardi (single 25ml) £3.05

\* mixer will be extra £1.00 \*

## UMESHU

(Japanese liquor made by steeping ume fruits in alcohol and sugar. It has a sweet and sour taste with an alcohol content of 10% - 15%. The taste and aroma of umeshu can appeal to those who normally dislike alcohol.)

Miyabi Umeshu (175ml) £8.99 (Bottle) £39.99

## SAKE

(Japanese rice wine made by fermenting rice that has been polished to remove bran.)

Hakushika Honjozo Yamadanishiki  
(Slightly dry, luxurious body with a smooth finish.  
Refreshing taste) (300ml) £9.99

Kizakura Junmai Daiginjo  
(Spectacular sake, with a floral aroma of fresh strawberry and white peach. Delightful taste and a gentle attack on the tongue.) (180ml) £14.99  
(500ml) £30.99

Kudoki Jozu Junmai Ginjo  
(Super smooth, with sweetness of fruit flavors including melon and green apple.) (300ml) £18.99

Otokoyama Tokubetsu Junmai  
(Very dry sake with a sharp, rich and full bodied taste. Refreshing lightness with vivid acidity.) (300ml) £21.99

Kizakura Junmai Sparkling "Piano"  
(Medium sweetness, with a fruity flavor, smooth and light bodied, and textured like champagne.)  
(300ml) £19.79

## SHOCHU

(Shochu is a strong distilled alcoholic beverage that made from any starchy or high sugar produce like rice, sweet potato or barley.  
It can be drank on the rocks or mixed with hot water.)

Satsuma Shiranami Kan No Ko (Barley)  
(25ml) £3.90  
(Bottle) £39.99

Sakurajima Kuro Shochu (Potato)  
(25ml) £3.60  
(Bottle) £36.99

Amami Kokutou Shochu (Sugar Cane)  
(25ml) £4.50  
Bottle £45.99

## SCOTTISH WHISKY

The Balvenie 12 (Speyside)	£3.99
Glengoyne 10 (Highland)	£3.79
Glenfiddich 12 (Speyside)	£3.99
Singleton (Dufftown) 12 (Highland)	£4.49

## WHITE WINE

	175ml Glass	Bottle
<b>1. SAUVIGNON BLANC</b>		
Santa Luz Alba – Chile	£4.10	£15.95
<i>Light bodied with lively acidity making this a welcome partner for delicate Japanese dishes.</i>		
<i>Recommended matches: Wakame (seaweed), Sashimi and Plain White Rice.</i>		
<b>2. PINOT GRIGIO</b>		
La Delfina – Italy	£4.80	£17.95
<i>Light to medium bodied fruity wine, with acidity to balance richer seafood dishes.</i>		
<i>Recommended matches: Sushi, Yakitori, Tempura, and Fish.</i>		
<b>3. SOLITAR RIESLING TROCKEN</b>		
S. A Prum – Germany		£19.95
<i>Strong mineral character. This wine shows notes reminiscent of chalk, flint or slate, which pairs wonderfully with shellfish and shrimp.</i>		
<i>Recommended matches: Crab, Raw or Cooked Shellfish/Prawns, Mixed Sushi, and Sashimi.</i>		
<b>4. GRUNER VELTLINER</b>		
Winzer Krems – Austria		£21.95
<i>A fruity style of wine that really works well with Japanese dishes.</i>		
<i>Lovely mineral fruit flavours.</i>		
<i>Recommended matches: Shrimp, Shellfish Dishes, Sushi, Grill, and Tempura.</i>		

## 5. SAUVIGNON BLANC

Hidden Bay – New Zealand	£19.50
<i>One of the finest wine estates in New Zealand.</i>	
<i>Slightly soft with lots of flavor.</i>	
<i>Very elegant wine. The perfect wine for seafood.</i>	
<i>Recommended matches: Wakame (seaweed), Shellfish, Fish, Salmon, and Sushi.</i>	

## ROSE WINE

	175ml Glass	Bottle
<b>6. CLASICO ROSADO (Petillant)</b>		
Penascal – Spain	£4.50	£17.50
<i>Spain's biggest selling Rosado, off dry with a slight sparkle, pairs beautifully with most Japanese dishes. Light and refreshing.</i>		
<i>Recommended matches: Sushi, Tsukune Yakitori in Tare Sauce and Teriyaki Chicken.</i>		

## 7. PROVENCE ROSE

Chateau Routas – France	£17.95
<i>This famous award winning Scottish own estate produces a classic Provence rose with a balanced acidity and subtle fruit aromas.</i>	
<i>This is an ideal partner for sushi and other delicate seafood, but will also show well with lighter meat preparations.</i>	
<i>Recommended matches: Sushi, Salmon, and Shouga-yaki (ginger pork).</i>	

## SPARKLING WINE AND CHAMPAGNE

	175ml Glass	Bottle
<b>8. PROSECCO SPUMANTE DOC</b>		
La Delfina – Italy	£5.50	£21.50
<i>Fruity, light-bodied, easy drinking and goes superbly well with Japanese food.</i>		
<b>9. BARON ALBERT BRUT</b>		
Champagne – France		£39.00
<i>Beautiful and elegant, with lovely tiny bubbles and a long refreshing finish. The perfect accompaniment to Japanese cuisine.</i>		

## RED WINE

	175ml Glass	Bottle
<b>10. MERLOT</b>		
Santa Luz Alba – Chile	£4.10	£15.95
<i>Light to medium bodied merlot, which will work well to compliment grilled meat, chicken, and also salmon.</i>		
<i>Recommended matches: Teppanyaki, Wagyu Beef and Lamb.</i>		
<b>11. BEAUJOLAIS VILLAGES</b>		
Quinson – France		£19.95
<i>Light-bodied with little tannin and refreshing acidity.</i>		
<i>A fine alternativeto white wine. The flavours do not overwhelm delicate dishes (including raw fish). SERVED SLIGHTLY CHILLED.</i>		
<i>Recommended matches: Hot Noodles, Yakitori (chicken skewers), Sashimi, Salmon, and Tuna.</i>		
<b>12. RIOJA CRIANZA</b>		
Marques de Albanes – Spain		£21.95
<i>This is a top quality crianza with lovely fruit and vanilla flavours.</i>		
<i>Perfect for all meat dishes, grilled, sautéed or served with Japanese sauces (teriyaki, tare etc.) The richness of the wine with the oak's vanilla aromas, amplifies the grilled flavours of chargrilled meats.</i>		
<i>Recommended matches: Teppanyaki, Wagyu Beef and Yakitori with Tare Sauce.</i>		
<b>13. MALBEC, FINCA LA COLONIA</b>		
Norton Estate – Argentina		£19.50
<i>Argentina's biggest selling grape variety. Good fruit flavours or redcurrants and blackcurrants, well balanced.</i>		
<i>Recommended matches: Sashimi, Yakitori, Chicken and Meat Dishes.</i>		
<b>14. CHÂTEAU COUTET</b>		
St-Émilion Grand Cru 2006 - France		£32.50
<i>Lovely ripe soft mature Merlot fruit on this classic Grand Cru St-Emilion.</i>		
<b>15. Châteauneuf-du-Pape</b>		
'Chemin des Papes' - France		£37.00
<i>This wine is powerful and richly coloured, based on Syrah and Grenache. The nose has aromas of vanilla, red fruit and cinnamon leading to a rich spicy palate.</i>		