



## **Wines**

3 Glass Wine Pairing option - <u>underlined wines</u>	55
<u>'20 Spagnol «Rive di Solighetto» DOCG Superiore Brut (Prosecco)</u> - off-dry, saline, tangy	108
<u>'21 Monteverrano «Core» Bianco (Campania)</u> - med-bodied, pollen, pith-like bitterness	98
<u>'21 Domaine Pepiere IGP Val de Loire Pépie Cabernet Franc (Loire)</u> - dry, med-bodied, oakly	88
<u>'18 Failla Sonoma Coast Chardonnay (Sonoma Coast)</u> - dry, med-bodied, apple-like	160
<u>'19 Failla Sonoma Coast Pinot Noir (Sonoma Coast)</u> - med-bodied, mellow, raspberry	160
Eric Texier Châteauneuf-du-Pape Vieilles Vignes Rouge (S. Rhone) - full bodied, balanced, structured	160

## **Saké**

3 Glass Saké Pairing option - <u>underlined sakés</u>	55
<u>Kirei Karakuchi 80 (Hiroshima)</u> - dry, crisp, fruity	108
<u>Hanatomoe Mizumoto (Nara)</u> - tropical fruit, blue cheese, soy and miso savouriness	128
<u>Kidoizumi Hakugyokuko (Chiba)</u> - caramel, layered umami, creamy lactic	128
Shinomine Omachi Junmai Daiginjo (Nara) - well balanced, smooth, underlying umami	148
Naked Finn 38 Junmai Daiginjo (Shimonoseki) - dry, clean, popcorn aroma	160

You can enjoy half bottles by splitting with another party.

Prices exclude 10% Service Charge and 8% GST