

KYOTO KITCHEN RECOMMENDS

**‘SOL LUCET’, KOSHU, YAMANASHI WINE CO., 12%**  
A refreshing, delicate and dry white wine, using Japan’s native Koshu grapes. Think of it as an authentic local alternative to Muscadet or Pinot Grigio. It’s well worth a try and a fine match for subtly-flavoured Sushi or Tempura dishes.

SAKE

**SAKE AND UMESHU – FROM THE AKASHI-TAI BREWERY**  
Sake is an historic Japanese beverage made from fermented rice. It has an elegant, savoury flavour profile and tends to be generous in alcohol (i.e. 14–20%), so drink carefully and respectfully. It is an ideal accompaniment to fine Japanese cuisine and should be sipped like wine. Please ask our team to help with recommendations to match appropriate sake to the temperature and taste of your meal selection.

**THE AKASHI-TAI SAKE BREWERY**  
AKASHI-TAI Sake Brewery is a family owned boutique sake producer based in Akashi City, a fishing town in Hyogo prefecture, Western Japan. The brewery has been producing premium sake, shochu and umeshu for over 140 years. While maintaining a traditional handcrafted approach, AKASHI-TAI is also exploring new ideas and innovative flavours, examples include its distinctive aged brown rice sake.



**JUNMAI GINJO SPARKLING SAKE AKASHI-TAI, JAPAN, 7%**  
Naturally fermented in the bottle, this well balanced sake uses water from Mount Adatara and the most highly polished grains of rice. Light notes with hints of citrus and melon.

**GENMAI AGED SAKE, 17%**  
Created using the finest of rices for sake – Yamada Nishiki – in an almost entirely unpolished form.

**HONJOZO SAKE, 15%**  
From lightly milled and polished rice, the sort of honest Sake the salarymen in Japan drink on their way home! Perfect served hot with warm little plates.

**HONJOZO GENSHU SAKE, 19%**  
Best enjoyed at room temperature with hotter dishes such as Teriyaki and Teppanyaki dishes.

**DAIGINJO SAKE, 17%**  
Fine, floral and delicate – the correct accompaniment to Sashimi.

SPARKLING WINES AND CHAMPAGNE

**DRUSIAN, PROSECCO SUPERIORE, VALDOBBIADENE, DOCG EXTRA DRY, ITALY, 11%**  
Wonderfully soft and pluggable, with elegant flavours of pears and sherbert.

**HAMBLEDON CLASSIC CUVÉE ROSÉ NV, HAMPSHIRE, UK 12%**  
A blend of Chardonnay and Pinot Noir, this vivid wild strawberry pink has a whiff of magnolia blossom and mouth-filling flavours of cranberry and Amalfi lemon notes.

**HAMBLEDON CLASSIC CUVÉE HAMPSHIRE, UK, 12%**  
Fresh sourdough, magnolia and lily scents mingle with a hint of smoke over a core of greengage, red plums and dessert apples. The palate is vivid, almost vibrantly crunchy with precise, structured yet ripe acidity.

ROSÉS

**LE PETIT PONT, IGP PAYS D’OC, FRANCE, 12.5%**  
A classic dry southern French rosé made from Grenache and Cinsault grapes. A pretty, fresh mouthful of strawberry and cranberry.

**CHATEAU DE CAMPUGET SYRAH VERMENTINO, FRANCE**  
This elegant dry rose shows aromatic notes of grapefruit and delicate citrus hints.

REDS

**LOS SEDURAS MERLOT, CHILE, 13%**  
Soft ripe tannins give backbone to this medium-bodied, good balanced wine and lead to a pleasant finish.

**ROCCA, NEGROAMARO, ITALY, 13.5%**  
Hearty with some structure. Lively black cherry core.

**CARINAE, MALBEC, ARGENTINA, 14.5%**  
Very deep and inky with silky, classy black fruit. Very concentrated indeed, this always exhibits a seductive, liqueur element.

**LA CHAPELLE DES BOIS, CHIROUBLES, FRANCE, 13%**  
A vibrant expression of fresh red fruits marked by delicate tannins. It is the most precocious and welcoming wine of this estate.

**PANDOLFI PRICE, LARKÜN SYRAH, CHILE, 14%**  
Chilean Syrah sits perfectly between Northern Rhône and Australian poles, with an identity of its own. Deeply hued, showing bright blackcurrants, bittersweet and crunchy.

**SUGAR LOAF PINOT NOIR, NEW ZEALAND, 13%**  
A charming New World Pinot, fresh, mildly crunchy and perfumed. Juicy red and black cherry flavours. Mid-weight and with the old barrels lending the merest hints of spice.

WHITE WINES

**LES CHAPELIERES, COMTÉ TOLOSAN IGP, FRANCE, 11.5%**  
An easy drinking blend of Ugni Blanc and Colombar with lowish alcohol and refreshing bite. Clean and lemony, with a pleasing pear accent and a flinty freshness.

**ESCHENHOF HOLZER GRUNER VELTLINER, AUSTRIA, 12%**  
Big flavours of green apples, peach, grapefruit and spice.

**CREYSSELS PICPOUL DE PINET, FRANCE, 13%**  
A simple and generous wine, with citrus and herbal aromas, good weight and texture and the expected stony finish. As appealing as an aperitif as with all types of seafood.

**CORTE MAINENT, CENGELLE, SOAVE, ITALY, 12.5%**  
An enticing scent of white blossom. Overtly fruity - green plums and more exotic fruit hints - and medium bodied, this offers a ripe and friendly glass

**THE EDGE, PINOT GRIS, NEW ZEALAND, 13%**  
First impression on the palate is of attractive weight and texture, enlivened by pears and stone fruit. A suggestion of sweetness makes this seductive.

**BADENHORST, SECATEURS CHENIN BLANC, SOUTH AFRICA 13%**  
Sunnily exotic fruit - tangerines, green melon and pineapple - with nuances of honey and almond / marzipan. As ever, well-textured. Long, with a touch of white pepper on the finish.

**SUGAR LOAF SAUVIGNON BLANC, NEW ZEALAND, 13%**  
A pleasingly bright and restrained example: gently leafy aromas, followed by a crisp bite of lime with notes of green pepper and gooseberry.

**FICHET, MÂCON-BURGY, FRANCE 13%**  
Young Olivier Fichet’s unoaked Chadonnay comes from his 6 hectares of vines in the excellent terroir of the northern Mâconnais near Viré. Pure, classically understated French Chardonnay, nicely weighted, with hints of grapefruit and almonds.

**CHERRIER PÈRE ET FILS, SANCERRE, LOIRE, FRANCE, 13.5%**  
Classic Loire Sauvignon Blanc. Intense, tangy and complex. A blend of crisp fruit and subtle minerality. Very stylish.

**DOMAINE DES DIEUX, CHARDONNAY, SOUTH AFRICA 13.5%**  
Decanter magazine (2017), described thus:”Surprisingly developed already, this has smoky gunflint aromas which lead tantalisingly onto sweet honey, truffle oil and mushrooms. There is enormous complexity here - a joint venture between sweet lemon acidity and savoury limestone”.

**DENIS CLAIR, SAINT AUBIN, 1ER CRU CHAMLOTS, FRANCE 13%**  
Champlots lies on a south west facing slope above the hamlet of Gamay with calcareous soils that imbue its wines with a definite mineral edge. A different beast all together on the nose, intense scents of lemon but with a distinctive minerality. It combines concentration and freshness with a lovely texture and a long mineral finish.

SPECIALIST DRINKS

**JINZU GIN, ENGLAND, 41.3%**  
Jinzu is the marriage of British gin with the delicate flavour of cherry blossom and yuzu citrus fruit, finished with smooth Japanese sake.

**25 ML £5.00**

**JAPANESE GIN, CAMBRIDGE DISTILLERY, ENGLAND, 42%**  
A Japanese-inspired gin from The Cambridge Distillery, combining juniper, shisho leaf, sesame seeds, cucumber, sansho and yuzu fruit – a uniquely herbaceous and spicy gin

**25 ML £7.00**

**KORKORO GIN, NAGANO PREFECTURE, JAPAN, 42%**  
The botanicals forming the line up are juniper, coriander, angelica, sweet orange, almond, liquorice, savory, lemon peel and sansho berries. The gin has an interesting flavour journey; the sweet botanicals envelop the tongue, with liquorice making itself very well known. The sansho comes in with a warming spice, but that is quickly side swiped by a candied orange and lemon citrus.

**25 ML £7.00**

**KI NO BI, KYOTO DISTILLERY, JAPAN, 45.7%**  
Ki No Bi Gin is the first release from the Kyoto Distillery! Unveiled in 2016, Ki No Bi Gin has been made using a rice spirit base, as well as a selection of botanicals including locally-sourced ingredients – the likes of yuzu, hinoki wood chips, bamboo leaves, green sansho and gyokuro tea.

**25 ML £9.00**



**NIKKA WHISKY FROM THE BARREL, JAPAN, 51.4%**  
Nikka From The Barrel offers the perfect balance of toffee sweetness and rich malty flavour, with a tinge of smoke for complexity and depth. Floral nose, with a touch of orange peel and apricots – it is big and well-balanced at first, some spicy oak and ripe fruit coming through and then a tickle of fire and oak at the finish.

**25 ML £7.00**

**THE YAMAZAKI SINGLE MALT WHISKY, JAPAN, 12 YEAR OLD, 43%**  
The nose has good body with plenty of nut oils and zest, a pleasant oral character with a little tropical fruit and a rooty note. The palate is smooth and soft with good sweetness and winter spice. A lovely citrus note develops with more tropical fruit and rum. The finish is medium with fruit and zest.

**25 ML £7.00**

OUR WINE EXPERTS

We are delighted to have enlisted local wine experts Susie Barrie and Peter Richards to help guide our wine selection. Susie and Peter are Masters of Wine, TV presenters and proud Winchester residents. Matching food and wine is both their passion and profession. You can get a taste of these delicious endeavours at their annual Wine Festival Winchester on the last weekend in November, or via their website [www.susieandpeter.com](http://www.susieandpeter.com)

"We're passionate about our food and wine, and Kyoto Kitchen goes the extra mile in both respects. We are proud to be involved in the wine selection here – not an easy job, because this is a sophisticated cuisine full of subtle and often complex flavours – but we've tried to keep it as simple and delicious as possible. We hope you enjoy whatever you choose. Kampai!"



TEAS

**BANCHA POT £3.25**  
The Japanese traditionally drink tea with their meals and this is considered a classic everyday tea. The large leaf is taken from the lower shoots of the tea plant. The leaves are rich in minerals, but contain up to 10% less caffeine than Gyokuro teas. The taste is very soft, discrete and slightly grassy.

**GENMAICHA POT £3.25**  
The remarkable Japanese delicacy is a green Japanese bancha tea with brown toasted rice added. It is a Japanese favourite. This came about because rice was cheaper than tea, so the tea was bulked up with rice. Today we drink it because of its wonderful toasty taste. A full-bodied and sweet green tea with a delightful bakey character.

**KYOTOCHA (SENCHA SAKURA) POT £3.25**  
Sencha is Japan's most popular tea. Sakura is Japanese for Cherry Blossom. Just the right amount of cherry has been added to give this tea a sublime mixture of sweetness and astringency.

**JASMINE SILVER NEEDLE IMPERIAL POT £3.25**  
This connoisseur white tea is picked in the Spring and dried without rolling. The tea is then scented with Jasmine blossoms over three consecutive nights. Very low in caffeine and very high in antioxidants.

**KYOTO OOLONG £3.95**  
This is a super interesting and incredibly rare organic Oolong from the Nakai family in Kyoto, Japan. Inviting apricot notes, a vibrant fruity acidity, smooth texture, and biscuity base notes.

**OKUMIDORI KABUSECHA (SHADED SENCHA) £5.95**  
On the palate the tea is clean and smooth, with hints of kombu, kale and spring greens. The finish is impressively long with excellent umami.

BOTTLED BEER

**HITACHINO NEST JAPANESE CLASSIC ALE, JAPAN, 7% 330ML £6.95**  
Medium bodied with a sweet bitter taste with unique notes of cedar and a complex, yet mild aroma.

**ASAHI, 5% 330ML £4.25**

**KIRIN, 5% 330ML £4.50**

HILDON WATER	330 ML	750 ML
SPARKLING	£2.50	£4.50
STILL	£2.50	£4.50

SOFT DRINKS

£2.25		
COKE	SODA WATER	APPLE JUICE
DIET COKE	BITTER LEMON	ORANGE JUICE
LEMONADE	GINGER ALE	MANGO JUICE



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WINE LIST

