

## 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.

### Japanese Gin, Cambridge Distillery, England, 42%

A Japanese-inspired gin from The Cambridge Distillery, combining juniper, shiso leaf, sesame seeds, cucumber, sansho and yuzu fruit – a uniquely herbaceous and spicy gin.

### 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.

### Nikka Coffey Malt Whisky, Japan, 45%

Fresh and clean on the nose with aromas of candied lemon peel and rich cake slices. Robust and spicy on the palate, richly textured with cinnamon and clove with a citrus tinge to lighten the load. A harmonious finish with dense spices, rich oak, lemon and orange.

### The Yamazaki Single Malt Whisky, Japan, 12 year old, 43%

The nose has good body with plenty of nut oils and zest, a pleasant floral 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.

## Teas

### Bancha

The Japanese traditionally drink this tea with their meals and it 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 70% less caffeine than Gyokuro teas. The taste is very discreet and slightly grassy.

### Genmaicha

This remarkable Japanese delicacy is a green 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)

Sencha is Japan's most popular tea. Sakura is the Japanese for cherry blossom. Just the right amount of cherry has been added to give this tea a sublime mixture of sweetness and astringency with cherry.

### Jasmine Silver Needle

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.

25ml

5.00

7.00

6.00

6.00

7.00

2.95

2.95

2.95

3.95

## Spirits

Bells

Glenmorangie

Jameson Irish Whiskey

Southern Comfort

Jack Daniels

Bacardi

Lambs Dark Rum

Malibu

Smirnoff Red

Gordons Gin

25ml

3.25

3.25

3.25

3.25

3.25

3.25

3.25

3.25

3.25

3.25

## Liqueurs

50ml

Amaretto

4.50

Archers

4.50

Cointreau

4.50

Drambuie

4.50

Sambuca

4.50

Kahlua

4.50

Tia Maria

4.50

Baileys

4.50

## Bottled beer

330ml

### Hitachino Nest Japanese Classic Ale, Japan, 8%

6.95

Medium bodied with a sweet bitter taste with unique notes of cedar and a complex, yet mild, aroma.

Asahi

3.95

Kirin

4.25

## Hildon Water

330ml

750ml

Sparkling

2.50

4.50

Still

2.50

4.50

## Soft drinks

Coke or diet coke

2.25

Lemonade

2.25

Soda water

2.25

Bitter lemon

2.25

Ginger ale

2.25

Apple juice

2.25

Orange juice

2.25

Mango juice

2.25



## 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!*



# Wine List

## 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 (ie 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.

	125ml	250ml
<b>Genmai Aged Sake, 17%</b>		
Created using the finest of rices for sake – Yamada Nishiki - in an almost entirely unpolished form.	7.95	14.95
<b>Honjozo Sake, 15%</b>	6.95	12.50
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.		
<b>Honjozo Genshu Sake, 19%</b>	7.25	13.95
Best enjoyed at room temperature with hotter dishes such as Teriyaki and Teppanyaki dishes.		
<b>Daiginjo Sake, 17%</b>	7.95	14.95
Fine, floral and delicate – the correct accompaniment to Sashimi.		

## Kyoto Kitchen Recommends

	175ml	250ml	Bottle
<b>'Sol Lucet', Koshu, 12%. Yamanashi Wine Co.</b>	8.50	10.95	31.95
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.			

## Sparkling wines and Champagne

<b>Junmai Ginjo Sparkling Sake Akashi-Tai, Japan, 7%</b>			18.95 300ml
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.			
<b>Drusian, Prosecco Superiore, Valdobbiadene, DOCG Extra Dry, Italy, 11%</b>			29.95
Wonderfully soft and gluggable, with elegant flavours of pears and sherberr.			
<b>Vitteaut-Alberti, Crémant de Bourgogne, Rosé, 12%</b>			34.95
Intensely flavoured, dry sparkling rosé from Pinot Noir. Half the price of pink Champagne and better than many! Captivating red-fruited palate.			
<b>Hambledon Classic Cuvee Hampshire, UK, 12%</b>	9.95	125ml	49.95
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.			
<b>Pol Roger, Champagne, Brut Reserve, 12.5%</b>			74.95
This famous house, which remains family-owned, is making wonderfully elegant, well-aged wines. This is their classic Champagne, which has powerful biscuity aromas and generous fruit on the palate. Very dry, but with gorgeous nutty, honeycomb richness to flesh it out. Sumptuous.			

## White Wines

	175ml	250ml	Bottle
<b>Cape Heights Chenin Blanc, South Africa 13%</b>	6.25	7.25	19.95
Terrific Chenin nose: pears and honey. Bright, citrusy, with pleasing accents of pear and tangerine. Attractively rounded.			
<b>Eschenhof Holzer Gruner Veltliner, Austria 12%</b>	7.50	9.25	26.95
Big flavours of green apples, peach, grapefruit and spice			
<b>Reserve St. Anne Picpoul de Pinet, France 12.5%</b>			29.95
Surprisingly bright and fresh it's rather like a fuller bodied Muscadet with plenty of citrusy fruit.			
<b>Vavasour Pinot Gris, New Zealand 14%</b>			29.95
Displays a richly structured palate featuring layers of ripe fruit, notes of ginger and the long mineral finish so typical of the Awatere Valley.			
<b>Sugar Loaf Sauvignon Blanc, New Zealand 13%</b>	8.50	10.95	31.95
A pleasingly bright and restrained example: gently leafy aromas, followed by a crisp bite of lime with notes of green pepper and gooseberry.			
<b>Cantina Orsogna Pecorino, Italy 13.5%</b>			32.95
Intense flavours of ginger, orange zest, grapefruit, peaches and a very long mouth-filling finish.			
<b>Bay of Fires Riesling, Tasmania 12.5%</b>			36.95
Flaunts a bouquet of fresh lime coupled with subtle hints of musk: the juicy, vibrant palate shows luscious citrus and a crisp mineral acidity.			
<b>Cherrier Père et Fils, Sancerre, 13.5%. Loire, France</b>			36.95
Classic Loire Sauvignon Blanc. Intense, tangy and complex. A blend of crisp fruit and subtle minerality. Very stylish.			
<b>Denis Clair, St Aubin, 13%.</b>			39.95
Utter class! A beautifully fine, lightly oaked, white Burgundy, showing rounded fruit with cream and oatmeal notes.			

## Rosés

	175ml	250ml	Bottle
<b>Le Petit Pont, 12.5%. IGP Pays d'Oc, France</b>	6.25	7.25	19.95
A classic dry southern French rosé made from Grenache and Cinsault grapes. A pretty, fresh mouthful of strawberry and cranberry.			
<b>Te Awa Left Field Rosé, New Zealand 12.5%</b>			25.95
Bright, ripe strawberry, raspberry and cranberry fruit and plenty of freshness on the finish.			
<b>Chateau de Campuget Syrah Vermentino, France</b>	8.50	10.95	31.95
This elegant dry rose shows aromatic notes of grapefruit and delicate citrus hints.			
<b>Reds</b>			
	175ml	250ml	Bottle
<b>Tierra Antica Merlot, Chile 13%</b>	6.25	7.25	19.95
Red and black fruit aromas such as cherries and blackberry interwoven with a subtle and spicy bay leaf character.			
<b>Segares Rioja, Spain 13.5%</b>			23.95
Unoaked, red cherry with purplish hints denoting its youth with raspberry notes. Fresh, a bit spicy and well balanced. Elegant finish.			
<b>Portillo Malbec, Argentina 14%</b>	7.50	9.25	26.95
Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice.			
<b>Sugar Loaf Pinot Noir, New Zealand 13%</b>	8.50	10.95	31.95
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.			
<b>Talosa, Rosso di Montepulciano, Italy 14%</b>			36.95
Melting red fruit, very ripe, almost winegummy, with interesting developing hints of liquorice and tobacco. Powerful, but fine, soft tannins.			
<b>Vinteloper Touriga Nacional, Australia 13.5%</b>			49.95
Medium-bodied but so mouth filling with intense blueberries, mulberries, vanilla, cinnamon and black pepper.			

Share your photo and review of our new wines with the [#kkwines](#) for your chance to win a monthly draw of a bottle of Junmai Ginjo Sparkling Sake

