

YUMENOKI

DRINKS MENU

RED WINE

2013 DOMAINE SAINT FÉLIX

This crisp Merlot and Cabernet blend, with a touch of Carignan for spice, is a light and easy drinking wine.
Bottle £16 Glass £4.2

2013 CHIANTI DON GUIDO, FATTORIA LA COLLINA

A blend of Sangiovese with Canaiolo and Malvasia Nera, deep in colour and richly textured with warm and ripe cherry fruit.
Bottle £24 Glass £6

2012 CANTERBURY, THE CRATER RIM

Easy, silky Pinot Noir packing good flavour depth and length. £32

2008 MONTECASTRO, BODEGAS Y VINEDOS

Pure Tinto Fino for delicious dark fruit and some leathery wood-spice. Rich blackberry and bright cherry notes make this a hugely appealing and very sophisticated wine. £45

WHITE WINE

2014 DOMAINE SAINT FÉLIX

Fresh, aromatic and easy drinking white from the Languedoc-Roussillon with delicate fruit and a bright finish.
Bottle £16 Glass £4.2

2014 HOCHTERRASSEN, SALOMON UNDHOF

Bright Grüner Veltliner with a good dollop of fruit, fresh white pepper and crunchy acidity.
Bottle £25 Glass £5.5

2014 CONVERGENCE, TWO RIVERS OF MARLBOROUGH

Sauvignon blanc with notes of gooseberries, yuzu, fresh sage and green apples with a hint of peach blossoms. Medium-bodied, it offers a thirst quenching backbone of crisp acidity carrying tons of citrus and herb flavors through the long finish. £28

2013 TERRAS D'ALTER

An Alvarino with lovely lightness of touch on the palate by its distinctive smoky nose, aromatic peachy fruit, and a touch of greengage acidity. £32

ROSE WINE

2014 DOMAINE SAINT FÉLIX

Crunchy pale-pink Grenache with a bit of bite from the Cinsault makes this very appetising indeed.
Bottle £16 Glass £4.2

2014 DOMAINE DES DIABLES

Pale salmon pink, fresh peach fruit on the nose, and aromatic red fruits on the palate, this is a lovely Syrah, Grenache, Cinsault wine for drinking throughout the summer and especially with grilled and even spicy dishes. £25

SPARKLING

BENEDICK GRAND RESERVE BRUT

A blend of Pinot Noir and Pinot Meunier, with about 10% Chardonnay to give a dash of elegance. Balanced and fresh with crisp acidity and a bit of toastiness on the medium to long finish.
Bottle £38 Glass £9

LEGRAS BLANC DE BLANCS BRUT, GRAND CRU CHOUILLY

An entirely Chardonnay champagne with pale colour, smooth weight and fresh flavour. A remarkably clean length and a zesty finish. £54

BENEDICK ROSÉ BRUT

Salmon colour with evolving raspberry and cherry jelly aromas, Hints of lemon with rosehips and wild thyme on the palate. £45

'SPAGO' BRUT IL FOLLO

The lightest form of Prosecco; very lightly sparkling (frizzante), dry and refreshing and very easy to drink. £21

Glass 125ml

SAKE

NOBU, JUNMAI DAIGINJO

A collaboration of Hokusetsu and Nobu restaurant, bringing together modern tastes and centuries-old tradition. Dry sake with a fresh and light start and fully aged, cherry blossom finish.
Bottle (300ml) £25

TAMANOHIKARI, JUNMAI DAIGINJO

Only the best part of the rice grain is used by the traditional sake brewery since 1673, who are also official suppliers to the shogun. A slightly tangy flavour with natural acidity.
Bottle (300ml) £16

HOT SAKE

Large (320ml) £7.2 Small (125ml) £5

BEER (330ML) £4

ASAHI/KIRIN

SHOCHU (50ML) £4.5

IMO, SOBA OR MUGI

Japanese distilled beverage nicknamed 'Japanese vodka'. Sweet Potato, Buckwheat or Barley

UMESHU

JAPANESE PLUM WINE

Bottle £25 Glass £6

SPIRITS (50ML) £4

BRANDY/WHISKY/LIQUOR

TEA £2

HOT TEA

Green, Brown, Jasmine, Herbal, Rice, Peppermint, English or Oolong

COLD TEA

Green or Oolong

COFFEE

ESPRESSO £2.5

CAPPUCCINO £3

SOFT DRINKS

STILL/SPARKLING WATER

Large £3.5 Small £2

JUICES

Apple, Orange, Cranberry or Pineapple £2

FIZZY

Coke/Diet Coke/Fanta/Sprite/Tonic Water £1.5

RAMUNE

Japanese lemonade, also known as 'marble soda' £2.5

