

Wine by the Glass

125ml 175ml Bottle

White

Sauvignon Blanc – Panilonco - Colchagua – Chile £3.20 £4.00 £13.95
Refreshing citrus with grapefruit and lime and a soft tropical finish.

Pinot Grigio – Campo dei Fiori – Italy £3.75 £4.50 £17.95
Pure and refreshing with mouth watering flavours of melon and pear.

Rose

Garnacha – Valderba - Carinena – Spain £3.20 £4.00 £13.95
Sun kissed strawberry and melon.

Red

Merlot – Panilonco - Colchagua – Chile £3.20 £4.00 £13.95
Luscious plummy fruit with a silky finish, great with beef dishes.

Rioja – Tinto – Bodegas Larchago - Spain £3.95 £4.95 £19.95
Soft black cherries and blackcurrant with a silky finish.

White Wines

Rioja Blanco – Bodegas Larchago - Spain £18.95
Packed with tropical fruits balanced by toasty, creamy vanilla oak.

Gewurztraminer – Simonsig - Stellenbosch – South Africa £18.95
Outstanding wine with flavours of lychee, limes and tropical fruit.

Chardonnay – Wellwood - Australia £19.95
Creamy peach and banana with a toasted vanilla finish.

Sauvignon Blanc – Kotare - Marlborough – New Zealand £23.95
Stunning white bursting with lemon grass and passion fruit.

Pouilly Fuisse – Domaine Les Vieux Murs - France £32.00
This wine has fantastic richness and great fruit concentration.

Chablis 1er Cru “Beugnons” – Domaine Long Depaquit - France £39.95
Award winning stunner from Albert Bichot.

Meursault 1er Cru – Louis Latour - France £47.50
One of the finest whites available from one of Burgundies iconic producers.

Red Wines

Malbec – Auka – Argentina £16.95
This oak aged Malbec shows flavours of dark red fruit, smooth tannins and a lovely lingering finish.

Shiraz – Rivers Edge - Australia £17.95
Ripe plums, brambles and blackcurrants and a good pinch of spice.

Pinotage – Simonsig - Stellenbosch – South Africa £18.95
A powerful wine with herbs and spice. Superb wine making from one of the Capes oldest family estates.

Shiraz – McHenry Hohnen – Margaret River - Australia £22.95
This stunning Shiraz is a silky blend of dark berried fruit, subtle peppered spices and dreamy chocolate.

Rioja Reserva – Bodegas Larchago - Spain £29.95
Having spent two years cooped up in Oak this stonking red is bursting with vanilla, bacon and blackcurrant.

Amarone della Valpolicella – Corte Voana – Italy £37.95
Award winning red from Northern Italy. Made from the Corvina grape which gives incredible smooth and fruity flavours.

2007 Chateau de Pez – Cru Bourgeois Exceptional Saint Estephe – France £49.95
Now owned by Cristal Champagne, this Chateau has powered its way to the higher echelons due to its fabulous concentration and velvety complexity.

Sparkling Wines

Prosecco – Spumante – Vignadoro - Italy £19.95
Fresh and light with flavours of ripe apples and pears. Perfect for any celebration.

Champagne

Joseph Perrier – Cuvee Royale – Brut £34.95
A beautifully ripe nose with a delicate palate of brioche and peach. Round creamy bubble throughout.

Rose – Joseph Perrier – Cuvee Royale – Brut £39.95
Delicate raspberry and strawberry dominate this salmon pink coloured fizz.

Veuve Clicquot – Yellow Label – Brut £47.00
Fruit, finesse, style. A rich and dry classic with a yeasty bouquet that truly deserves its status as a Grande Marques.

Dom Perignon £135.00
An intensely flavoured luxury Champagne displaying tropical fruit and citrus aromas and flavours with a refined aftertaste of dried fruit.

Traditional Tea

Sencha – Green Tea per person £1.10

Genmai Cha – Brown Rice Green Tea per person £1.50

Hoji Cha – Roasted Green Tea per person £1.50

Flora Tea

About Flora
Flora was a goddess of flowers and the season of spring in Roman mythology. Her festival, the Floralia, celebrated on 28th April – 1st May and symbolized the renewal of the cycle of life marked with dancing, drinking and flowers.

About the Tea
Flowering teas are hand tied individual tea (Green Tea) leaves with selected dried aromatic flowers forming a tea ball/heart, which reveals its secret centre when placed in boiling water, blooming into an artistic and captivating flower display with an enriching taste.

Lily Fairy £2.80
Green Tea, Lily and Jasmine.

Flower Lover £2.80
Green Tea, Chrysanthemum, Globe Amaranth and Jasmine.

Jasmine with Love £2.60
Green Tea and Jasmine.

Oriental Beauty £2.60
Green Tea, Calendula and Jasmine.

Aromatic Mayflower £3.70
Green Tea, Lily and Sweet scented Osmanthus.

Flying Snow £3.10
Green Tea, Calendula and Coconut Fruit Fibre.

Butterfly Long for Flower £2.10
Green Tea, Chrysanthemum, Globe Amaranth and Jasmine.

If a particular wine or shipper is unavailable, a suitable alternative will be offered. All quality wines on this list have an alcohol content of between 8% and 15% by volume.

Sake

Kubota Senju 720ml Btl £31.45

A great house Sake at a very reasonable price. 180ml Flask £8.15
Can be drunk hot but best served cold. Clean and light when chilled it really has a taste of drinking fresh spring water.

Dassai Migaki 2wari 3bu Junmai Ginjop 720ml Btl £105.00

The rice in this sake has been painstakingly polished to 23% of its original size, which is believed to be the most highly polished rice used in any Japanese sake.

Ginrel Tokubetsuhonjozo Hatsumago 300ml Btl £13.60

A rich aroma, mild and deep. This brewery on the coast of the Japan sea in the northern countryside of Yamagata specialises in traditional brewing methods.

Karatamba 300ml Btl £11.50

Dry and light with a clear and deep taste. Achieved using a highly refined technique. The Karatamba feels light in the mouth, hitting the front of the palate on the tip of the tongue with a fresher personality and medium sweetness.

Osakaya Choubei 300ml Btl £18.85

Worthy of the name of Ozeki's founder. This Dai-ginjo-Sake is full bodied with a rich bouquet, yet has a refined drinkable that holds up. The rice is highly polished carefully fermented at a low temperature.

Shochu Spirits

Mugo (Barley) Shochu Ichiban Tokusen 720ml Btl £41.95

This is a premium Shochu maturated in oak casks Glass £5.25
And yet it is remarkably smooth drinking.

Towari Soba (Buckwheat) Shochu 720ml Btl £41.95

Towari is a unique product distilled only from Soba Glass £5.25
(buckwheat). This means you can savour the real Soba without unwanted flavours from other materials.

Gankutsu-O Kome (Rice) Shochu 720ml Btl £52.45

Brewed with rice of high quality and stored in a Glass £6.55
cave with minimum atmospheric fluctuation, this Shochu has achieved its mild and rich flavour.

Drinks List

Sake (warm) Small Jug 180ml £4.15
Large Jug 350ml £7.90

Japanese Drinks

Kirin Ichiban Pint £3.70
Half Pint £2.00
Sapporo Lager/Kirin Lager/Asahi Lager 330ml £3.15
Kirin Ichiban 500ml £4.15
Sapporo Can 650ml £5.20
Iki Green Tea and Yuzu Citrus Beer 330ml £4.15
Asahi Black 330ml £4.15
Japanese Choya – Plum Wine Liqueur £4.15
Midori – Melon Liqueur £3.10

Mineral Water – Still/Sparkling Bottle £3.10
Glass £1.40

Soft Drinks

Coke/Diet Coke/Lemonade/ Cranberry/Orange/Apple Juice £1.65
Grapefruit/Pineapple £1.40
Aloe Vera Drink £1.65
Mixers – Tonic/Slimline Tonic/Ginger Ale £1.40
J20 £2.25

Japanese Soft Drinks

Ramune – Japanese Lemonade £3.10
Chilled Milk Tea £2.85
Calpico – refreshing, sweet and tangy £2.60

Spirits and Liqueurs

Gin/Whisky/Brandy/Vodka & more 25ml £2.60 50ml £4.20
Tia Maria/Baileys/Cointreau & More 25ml £2.60 50ml £4.20
Special Reserve Bandy/Whisky/Port POA
Hibiki 17yr Old Suntory Malt 25ml £10.45



We are nominated as one of the
Uk's Top healthy restaurants
By Channel 4 in 2010

Also "the excellent food will lift your spirits"
City Life Food and Drink Guide

"The best Japanese food by a country
Mile" Manchester Metro News

Recommended by the Sunday Times,
Richard & Judy

Duncan Bannatyne quote on
Dragons Den

"Your restaurant's fantastic"

www.samsi.co.uk