



WINE MENU

If you would like to know the vintage of any of our wines, please do not hesitate to ask a member of our team who will be delighted to help.

We are pleased to offer all our pouring wines in 125ml, 175ml & 250ml glasses.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL,
WHICH WILL BE DISTRIBUTED TO ALL TEAM MEMBERS – THANK YOU



FOREWORD

Unlike European dishes, sushi and sashimi are the hardest foods to match due to the different textures and flavours, whether they are crispy or delicate, sweet or salty, or even spicy. European dishes have, by and large, evolved alongside local wines made from indigenous grape varieties and so tend to complement each other, but for Japanese food, the answer was always obvious: a little flask of warm sake or green tea to quench one's thirst! That is why Sapporo team has formulated this wine list, to enlighten and broaden your horizon.

Today, sushi has taken the culinary world by storm and wine has become the ultimate of all cultural trends and that's because people have become more cultural, more adventurous to foreign and exotic cuisine, more appreciative towards the philosophy of wine but most importantly, more health conscious.



SPARKLING WINE & CHAMPAGNE

£ 125ml	£ Bottle
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Prosecco Spumante

Brut DOC, Dal Bell

£6

£27.5

Champagne Sarcey, Private Reserve, Brut NV

£37

Moet & Chandon Brut Imperial

£70

Pol Roger, Brut, Reserve, NV

£70

Laurent Perrier, Brut, NV

£85

Moet & Chandon Brut Imperial

£110



WHITE WINES

Symposium Chardonnay/Chassan

Vin de pays de l'Aude, France

Fresh, soft white wine with ripe citrus fruit flavours and a hint of fresh peach on the soft, lingering finish.

Long Beach Chenin Blanc

Robertson, South Africa

Great Chenin Blanc from the popular Robertson region of South Africa's wine country.

Pinot Grigio

Brume di Monte, Italy

A perfect aperitif before the meal.

Viognier Montrose

Domaine Montrose, France

Made in the sunny Cotes de Thongue region, this dry peachy white has a lovely stone fruit finish.

Picpoul de Pinet, Jadix

La Cave de L'Ormarine, France

Made down in the far South West of France, this Picpoul has a lovely spicy finish.

Sauvignon Blanc

Pencarrow Estate, New Zealand

Classic New Zealand Sauvignon, packed with warm-climate fruit aromas.

Muscadet de Sevre et Maine

Le Confluent, Famille Lieubeau, France

Bone dry, but packed with flavour, this Muscadet is a revelation, Superb with Sushi.

£ 125ml	£ 175ml	£ 250ml	£ Bottle
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£3.5 £4.5 £7 £19

£3.5 £4.5 £7 £19

£3.8 £5 £7.5 £21

£22

£26

£26

£26



WHITE WINES

£
Bottle

Chardonnay

£30

Mountadam, High Eden, Australia

Elegant and complex. This Chardonnay is wonderfully made, and a great match for seafood.

R, Riesling Kabinett

£30

August Kessler, Rheingau, Germany

Another excellent match for Sushi and fish dishes. Off-dry with a lovely creamy finish.

Riesling

£31

Mountadam, Eden Valley, Australia

Packed with exotic fruit flavours, lychee and melons, superb warm-climate Riesling.

Gruner Veltliner

£35

Am Berg, Bernhard Ott, Austria

A delicious off-dry wine, with hints of white pepper, and a long spicy finish.

Sancerre

£38

Cuvee Flores, Vincent Pinard, France

A crisp, fresh Sancerre with great minerality and precise notes of lime and grapefruit.

Chablis

£38

Laurent Tribut, Burgandy, France

Benchmark Chablis from one of the region's top growers with succulent stone fruit flavours and great minerality.



ROSE WINES

Cabernet Sauvignon Rose

Ochagavia, Silvestre, Chile

A pretty, crisp and refreshing Rose wine, made from the sunny Chile Andes slopes.

£ 125ml	£ 175ml	£ 250ml	£ Bottle
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£3.5	£5	£6.5	£19
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White Zinfandel 'blush'

Sutter Home, California

Off dry with a hint of sweetness, and a gorgeous hint of Rose colour, this lovely fruity wine matches Sushi dishes perfectly.

£3.8	£5.3	£7.5	£22
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Chateau Rio Tor

Cotes de Provence, France

Acrisp, dry rose from one of Provence's top growers with aromas and flavours of summer fruits and herba-ceous notes on the finish.

			£30
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RED WINES

Symposium Merlot/Carignon

Vin de pays de l'Aude, France

Spicy with some hints of black pepper, from the South West of France.

£3.5	£4.5	£7	£19
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Malbec Finca la Florencia

Finca La Florencia, Argentina

One of Argentina's most famous red wines, Malbec is full flavoured and long on the finish.

£4.1	£5.8	£8	£23
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Merlot

Domaine Montrose, France

Rich yet balanced merlot from France's deep South. Akin to a lightly-spiced Victoria plum jam.

			£21
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Cabernet Sauvignon 1851 Reserve

Ochagavia, Chile

Full flavoured and punchy South American Cabernet. Great with grilled food.

			£22
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RED WINES

£
Bottle

Tempranillo

£22

Epico, Rioja, Spain

From the main grape used in Rioja production but completely unoaked, this is a deliciously soft, medium-bodied wine.

Beaujolais

£25

Le Ronsay, Domaine des Terres Dorées, France

Classic Beaujolais, a lighter red with charming red berry fruit flavours.

SHIRAZ

£26

Mountadam Estate, Barossa Valley, Australia

Full bodied and packed with smoky and spicy flavours, from the famous region of Barossa.

Valpolicella Classico

£28

Viviani, Italy

Dry but packed with prune and plum flavours, with a long and complex finish.

Malbec

£33

Obra Prima Reserva, Finca La Florencia, Argentina

This Malbec is a complex and intense wine, with beautiful mouth-filling red-fruit flavours at the end.

Chianti Classico

£36

Argenina, Podere il Palazzino, Italy

A very finely crafted Chianti, with complex but enticing Sangiovese character.

Chateauneuf du Pape

£50

Chateau Mont Redon, France

A big, bold red from the Southern Rhone. Long and full flavoured, this is a wine to savour.

