

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 via their chart-topping Wine Blast podcast and website 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!"



SPARKLING WINES

JUNMAI GINJO SPARKLING SAKE, 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.

300 ML £29.95

DRUSIAN, PROSECCO SUPERIORE, VALDOBBIADENE, DOCG EXTRA DRY ITALY, 11%

Wonderfully soft and gluggable, with elegant flavours of pears and sherbert.

**125ML £9.95
BOTTLE £36.95**

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.

BOTTLE £64.95

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.

BOTTLE £64.95

LOUIS ROEDERER, CHAMPAGNE, COLLECTION 243, FRANCE, NV, 12.5%

Splendid, well-aged Champagne, beautifully blended at this great house.

BOTTLE £89.95

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.

**175 ML £7.95
250 ML £8.95
BOTTLE £24.95**

CHATEAU DE CAMPUGET SYRAH VERMENTINO, FRANCE

This elegant dry rose shows aromatic notes of grapefruit and delicate citrus hints.

**175 ML £9.95
250 ML £12.95
BOTTLE £36.95**

FERRY LACOMBE, NAOS, CÔTES DE PROVENCE ROSÉ, FRANCE, 13.5%

Pure and light pink. Lots of citrus, peach and red berry fruit. Lovely silkiness. Spendidly long finish. Sophisticated.

BOTTLE £39.95

REDS

VALLE FRIO, PINOT NOIR, MAULE, CHILE, 13.5%

Pale hue. Pretty strawberry and cherry fruit. Surprisingly authentic – this exhibits both Pinot's aromatics and pleasing lightly savoury hints. Very easy-drinking.

**175 ML £7.95
250 ML £8.95
BOTTLE £24.95**

FIORANO, I PAOLI SANGIOVESE, MARCHE IGT, ITALY, 13%

Organic. Fragrant, seductive, red and black cherry fruit.

BOTTLE £34.95

CARINAE, MALBEC, ARGENTINA, 14.5%

Very deep and inky with silky, classy black fruit. Very concentrated indeed, this always exhibits a seductive, liqueur element.

**175 ML £8.95
250 ML £11.95
BOTTLE £32.95**

HODDLES CREEK, PINOT NOIR, YARRA VALLEY, AUSTRALIA, 13.2%

Wonderful mushroom accents on a fragrant, perfumed nose. A Pinot of great depth and richness.

**175 ML £10.95
250 ML £15.25
BOTTLE £44.95**

PIEKENIERSKLOOF, CINSULT, SOUTH AFRICA, 14%

Glorious translucent ruby in the glass. Crushed strawberry and raspberry mix together to create a delicious, red fruited cocktail of a wine.

BOTTLE £36.95

HUBER-VERDEREAU, VOLNAY, LES LURETS, FRANCE 13%

Such a pretty nose - strawberries with hints of spice and fruit leaf. Stunningly pure, piercing and gorgeous red fruit.

BOTTLE £74.95

WHITE WINES

GRACE, 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.

**175 ML £10.25
250 ML £13.25
BOTTLE £37.95**

LAS COLINAS DEL EBRO, GARNATXA BLANCA, TERRA ALTA, SPAIN, 13%

Organic white Grenache, grapefruit scented with herbs - rosemary and bay leaf - with attractive texture and a distinct, lightly almondy finish.

**175 ML £7.95
250 ML £8.95
BOTTLE £24.95**

ESCHENHOF HOLZER ALTWEINGARTEN GRÜNER VELTLINER, AUSTRIA 12.5%

A lively single-vineyard Grüner Veltliner with a scent of green apple and grapefruit. Fresh acidity on the palate and a medium to long finish.

**175 ML £8.95
250 ML £11.95
BOTTLE £32.95**

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.

BOTTLE £28.95

WHITE WINES

SAX, RIESLING, RIED STEINMASSL, KAMPTAL RESERVE, AUSTRIA, 13.5%

Very open perfume of lime zest, floral notes and saffron. Lime juice and stone fruit, plenty of fresh bite; persistent and exciting.

BOTTLE £35.95

VENDÔME, VIOGNIER, LE Puits des Mejeans, COLLINES RHODANIENNES, FRANCE, 13%

White peach and ripe reds apple are to the fore; a gentle creaminess, great freshness and lift; and a mineral finish.

BOTTLE £39.95

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.

BOTTLE £34.95

ESK VALLEY, SAUVIGNON BLANC, MARLBOROUGH, 13.5%

Invariably a juicy and exuberant Kiwi SB. Elderflower and grapey perfume, and then a blast of gooseberries.

**175 ML £9.25
250 ML £11.95
BOTTLE £33.95**

FICHET, MÂCON-BURGY, FRANCE, 13%

Pure, classically understated French Chardonnay, nicely weighted, with hints of grapefruit and almonds.

BOTTLE £37.95

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.

BOTTLE £49.95

FRANÇOISE & DENIS CLAIR, ST AUBIN BLANC 13%

The oak is immediately apparent on the nose, over fresh lemon. Harmonious and intense, and lightly honeyed,

BOTTLE £59.95

RENÉ LEQUIN-COLIN, CHASSAGNE-MONTRACHET, CLOS DEVANT, FRANCE 13.5%

An elegant wine with floral notes, stone fruit and a generous finish,

BOTTLE £99.95

ALCOHOL-FREE WINE

WEDNESDAY'S DOMAINE PIQUANT (WHITE), LA MANCHA, SPAIN

De-alcoholised Airén with added botanicals, e.g. quinine to create that drier feeling and minerality.

**175 ML £7.50
250 ML £10.50
BOTTLE £29.50**

WEDNESDAY'S DOMAINE SANGUINE (RED), LA MANCHA, SPAIN

The red is de-alcoholised Tempranillo, with added wine tannins for texture, it has the feel of a lighter, fruit-forward red.

**175 ML £7.50
250 ML £10.50
BOTTLE £29.50**

SPECIALIST DRINKS

JAPANESE GIN, CAMBRIDGE DISTILLERY, ENGLAND, 42% 25 ML £7.00

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.

KI NO TEA, KYOTO DISTILLERY, JAPAN, 45.7% 25 ML £9.00

A carefully selected blend of teas have been added to the botanical recipe (Hinoki cypress, yuzu and juniper, among others) which imparts an intense aroma and depth of flavour. Chic, elegant and dignified.



SHISO GIN, THE WASABI COMPANY, ENGLAND 40% 25 ML £5.95

Made using purple shiso grown in Dorset. Shiso leaves have a delicate herbal, citrusy flavour. Here, they're distilled in this London dry style gin, along with zingy yuzu and sudachi citrus fruits.

WASABI VODKA, THE WASABI COMPANY, ENGLAND 42% 25 ML £5.95

Distilled with English-grown wasabi, this vodka captures the flavour of fresh wasabi thanks to vacuum distillation.

NIKKA WHISKY FROM THE BARREL, JAPAN, 51.4% 25 ML £7.00

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.

THE YAMAZAKI SINGLE MALT WHISKY, JAPAN, 12 YEAR OLD, 43% 25 ML £15.95

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.

KIYOMI JAPANESE RUM, 57% 25 ML £5.95

Produced in Okinawa using local sugar cane distilled in a column still, creating a crisp, vibrant spirit with aromatic notes of fruit, grass, and spice.

SAKE

Sake is an historic Japanese beverage made from fermented rice. It has an elegant, savoury flavour profile. 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. The brewery has been producing premium sake, shochu and umeshu for over 140 years.



JUNMAI GINJO SPARKLING SAKE, JAPAN, 7% 300 ML £29.95

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.

HONJOZO SAKE, 15% 100 ML £10.95 200 ML £19.95

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% 100 ML £12.95 200 ML £23.95

Best enjoyed at room temperature with hotter dishes such as Teriyaki and Teppanyaki dishes.

JUNMAI DAIGINJO SAKE, 17% 100 ML £14.95 200 ML £27.95

Fine, floral and delicate – the correct accompaniment to Sashimi.

JUNMAI TOKUBETSU, 15% 100 ML £14.95 200 ML £27.95

Showcasing the natural flavour of Hyogo's Yamadanishiki rice grain, his sake has a satisfyingly umami rich flavour profile which is rich but refreshing. A clean and well-structured traditional brew.

TEAS

SENCHA SMALL POT £3.75 | LARGE POT £4.95

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 SMALL POT £3.75 | LARGE POT £4.95

The remarkable Japanese delicacy is a green Japanese bancha tea with brown toasted rice added. 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)

SMALL POT £3.75 | LARGE POT £4.95

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

SMALL POT £3.75 | LARGE POT £4.95

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

£4.95

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)

£6.25

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.

BEER

HITACHINO NEST JAPANESE CLASSIC ALE, JAPAN, 7% 330ML £6.95

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.

ASAHI, 5% PINT £6.60 HALF £3.60

PERONI, 5% PINT £6.50 HALF £3.50

KIRIN, 5% 330ML £4.95

ASAHI SUPER DRY, 0% 330ML £3.50

With aromas of cracker, light honey and pepper, this lager is crisp and balanced.

SOFT DRINKS £3.30

COKE	SODA WATER	ORANGE JUICE
DIET COKE	GINGER ALE	MANGO JUICE
LEMONADE	APPLE JUICE	

HILDON WATER 750ML £4.50

SPARKLING	STILL
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KYOTO KITCHEN

WINE LIST

