



shoya fully licensed
nouvelle wafū cuisine
melbourne

We are delighted to present to you the

Shoya Wine List

Whilst Traditional Japanese Cuisine has not customarily been matched with wine, Master Chef Shigeo Nonaka's innovative *Nouvelle Wafu* cuisine, which explores the culinary boundaries of Japanese and European traditions, requires a selection of wines that compliments the subtlety and intricacy of the dishes created.

The wines chosen display pure and delicate fruit flavour in each varietal spectrum, as well as excellent balance, and particular care has been taken to ensure they match well with the complex cuisine.

In keeping with Shoya's inventive style, our constantly evolving wine list will feature only wines of the highest quality, including iconic as well as boutique wines, all selected for their respective harmony with the various elements of Chef Shigeo's cuisine.

The wines are arranged by grape variety, featuring their most renowned regions. We have included suggestions for each wine style's best-suited dishes.

To further enhance your enjoyment, wines are served in elegant and stylish Riedel 'O' Series Wine Tumblers and Stemware.

Wines and Sakes are on the front or alternatively, located at the back are our other beverages that may inspire; cocktails, beers, whiskies and non-alcoholic drinks are on offer

As with all extensive drink lists, the items, prices and/or vintages may differ, If in doubt or need assistance, please feel free to speak to us



SAKE & SHOCHU

What is SAKE?

SAKE is called as Rice Wine of Japan, going through the process of rice milling, steaming, Koji making, yeast starter, mashing, pressing, filtration, pasteurization, and then aging. The crucial elements involved in brewing sake are water, rice, technical skill, yeast, land and weather. Therefore, the quality of rice and water determines the final quality of SAKE.

Some mill and throw away 40 to 60 % of the quality rice to get very fine core part as the major part of ingredient, others use mountain water and special techniques with homemade Koji and yeast starter to make differences.

The alcoholic content is 14-16%, so it is very similar to the one of wine but without all the preservatives that wine uses during the production process.

We recommend chilled SAKES for Sashimi and our entrees before enjoying warm SAKE for our Tempura, Wagyu and other main dishes.

What is SHOCHU?

SHOCHU is Japan's other indigenous alcoholic beverage, but unlike sake, SHOCHU is distilled. It is also made from one of several raw materials, such as barley, potatoes, corn, and even from chestnuts, raw sugar, citrus fruits, whatever people are willing to try to make with. You can enjoy some of the unique ingredients and flavors at SHOYA.

The alcoholic content is usually 25%, although sometimes it can be as high as 40% or more. Some can be enjoyed best on the rock, others with hot or cold water with a slice of lemon, a sour plum, etc. Find out the suitable way for you to enjoy with or without your meal.

All SAKE and SHOCHU are carefully selected from all over Japan by our owner-master-chef Shigeo Nonaka to amuse and please you with the beautiful match with any of the traditional and creative dishes he presents in SHOYA. Some bottles of our SAKE are hard to get even in Japan and those empty bottles have special value and price to some of the collectors. You can purchase the whole bottle to keep with your name tag on, to enjoy upon your next visit to SHOYA.

If in doubt or if there are any questions please feel free to ask us....

Sake – 720ml Bottles







Region	Name	Characteristics	bottle 720ml
Yamagata 山形 Rio●	DRY SWEET ●●○○○ Polishing 70% Yamadanishiki Ginrei Gassan Junmai 銀嶺月山 純米	Snow melted water from the foot of Gassan mountain makes this special edition rich flavoured Sake quite dry and clean on the palate 月山の自然水(日本名水百選)を仕込みに、大切に栽培した県産米を自家精米しやさしく低温純粋発酵させました。	\$140 Carafe \$45
Miyagi 宮城県 Rio●	DRY SWEET ○○○●○ Polishing 45% Yamadanishiki Ura Kasumi Junmai Daiginjo 浦霞 純米大吟醸	Light fruity aromas with hints of ripe red apple, apricot and honey on the palate that finishes with a warm fruity mouthfeel 熟した果実のような華やかな吟香、米の旨味と酸味が程よく調和された逸品です。	\$220
Miyagi 宮城県 Rio●	DRY SWEET ●○○○○ Polishing 50% Yamadanishiki Ura Kasumi Zen Junmai Ginjo 浦霞 純米吟醸	Clear nectar melon aromas that is well balanced with gentle fine acidity. Clean dry characteristics that captures Ginjo flavours ほどよい香りと柔らかな味わいのバランスの取れた純米吟醸酒です。	\$180
Miyagi 宮城県 Rio●	DRY SWEET ○○○●○ Polishing 35% Yamadanishiki Diamond Akatsuki Junmai Daiginjo ダイヤモンド暁 純米大吟醸	Only 800 bottles made per year from this brewery established in 1688 at the base of Mt Izumi. This is a very very rare Sake. Expect fine flora aromas with a weighted palate that finishes with a warm fruity mouthfeel. 米の旨味と甘み、しっかりとした重量感のある厚味のある逸品。 年間生産量が限定されている為、是非一度お試しください。	\$880
Miyagi 宮城県 Rio●	DRY SWEET ○○○○○ Polishing 8% Kurano hana Zankyo Super 8 Junmai Daiginjo 残響SUPER 8 純米大吟醸	8% polishing ratio which is an astonishing 92% wastage of the rice Ultra delicate yet clean peach aromas with generous rice richness finishing off-dry 本来のお米の旨味を利用し、香りある心に響き残る味わいに仕上がっております。 醸造技術の限界とも言える、精米歩合8%という驚愕の数値の試みは蔵元の自慢作です。	\$600
Miyagi 宮城県 Rio●	DRY SWEET ○○○●○ Polishing 35% Yamadanishiki Shoryu Junmai Daiginjo 昇龍 純米大吟醸	Young melon and white sunflower aromas, light acidity, medium dry with a gentle clean aftertaste. Rare and limited edition. 気品あふれる薫りと濃厚な米の旨味が調和し、飲めば飲むほどに舌の上に余韻が重なります。日本でも取り扱いが限定されているお酒です。	\$420
Niigata 新潟 Rio●	DRY SWEET ●○○○○ Polishing 38% Yamadanishiki Koshino Kanbai Junmai Daiginjo 越乃寒梅 金無垢 純米大吟醸	This century old brewery is one of the most rarest and highly sought after in Japan. Surprisingly bone-dry for a Daiginjo with refreshing acidic finish ほのかな吟醸香と深く繊細な飲み口が特徴の「純米大吟醸酒」。 ぬる燗で香りと味の広がりをお楽しみ頂くのが、一番のおすすめです。	\$320
Niigata 新潟 Rio●	DRY SWEET ○○●○○ Polishing 80% Takanenishiki SHOYA Junmai 月不見の池 純米	SHOYA's own exclusive label sake from Tsukimizu no lke. Snow melted water to produce this well balanced Sake お米の味とコクがありながら、どんな料理にも合う、 香りと喉越しの良い酒です。	300ml \$47



Region	Name	Characteristics	bottle 720ml
Ibaraki 茨城 Rio	DRY SWEET ●○○○ Polishing 55% Yamadanishiki Tomoju Junmai Ginjo 友寿 純米吟醸	Full mouth warming rice richness sake that finishes cleanly, with fine acidity メロンやグレープフルーツの爽やかな香り。 酸味と苦味のバランスが良い、透明感のある味わいです。	\$60
Ibaraki 茨城 Rio	DRY SWEET ○○●○ Polishing 55% Yamadanishiki Tomoshichi Nigori 友七 にごり	Nigorizake (Unfiltered Sake) Rich acidic flavours with thick creamy after taste. Chilled only 酸味のきいた口当たりで、かつ、まるやかさが後を引くにごり酒です。 酸味と苦味のバランスが良い、透明感のある味わいです。	\$65
Hyougo 兵庫 Rio	DRY SWEET ○○○○● Polishing 55% Yamadanishiki Hakushika 'Snow Beauty' Junmai Nigori 白鹿 Snow Beauty 純米濁り酒	Nigorizake (Unfiltered Sake) Fine and gentle style acidity, with a lighter creamy after taste. Best chilled, but can be warmed this Sake is great for those new to Nigorizake 食前酒にぴったりのお酒として優れています。 熱燗、冷酒ともお楽しみに頂けます。	\$140
Hyougo 兵庫 Rio	DRY SWEET ○○○○○ Polishing 60% Yamadanishiki Sakura Masamune Kinmare Junmai Ginjo 桜正宗 金稀 純米吟醸	Ripe acidic pear palate which softly lifts to a well rounded off-dry finish. Great chilled or warmed 酒造りに最も適した山田錦でつくられた、日本酒愛好家のふくよかで旨みののった、本格純米吟醸酒です。	\$175
Hyougo 兵庫 Rio	DRY SWEET ○○○●○ Polishing 80% Sakanishiki Sakura Masamune Yomigaeri Hyakunen 桜正宗 蘇百年 純米原酒 生もと造り	Full flavoured and gently acidic sake which tapers off cleanly. Interestingly with fabled yeast and a century old recipe. Incredibly rare and exclusive, we can only recommend this to seasoned Sake drinkers 幻の酵母(櫻正宗酵母)を使用し、百年前の製法をありのままに再現した純米原酒です。	\$350
Hiroshima 広島 Rio	DRY SWEET ○○○○● Polishing 45% Yamadanishiki Maboroshi Red Junmai Daiginjo 幻 赤箱 純米大吟醸	Highly milled at only 45% of the rice left for production. Use of apple yeast to make this famous Sake fruity, mild yet finishes with a delicate sweetness 厳選された酒米を高度に精米し、米とりんご酵母等、種秘伝承の技術を酷使して造られた酒です。	\$260
Hiroshima 広島 Rio	DRY SWEET ○○○●○ Polishing 50% Yamadanishiki Maboroshi White Daiginjo 幻 白箱 大吟醸	Exquisite balance of rich and deep flavours. Ultra gentle sweetness and lightly crisp finish. Use of highly cultivated pure apple yeast since 1947 蔵伝承のりんご酵母で醸し、香りと味が高いレベルで調和したキレの良い酒です。	\$190
Hiroshima 広島 Rio	DRY SWEET ○○●○○ Polishing 55% Hattannishiki Maboroshi Junmai 幻 純米	Well balanced with hints of melon and white peaches with a gentle dry finish. 純米吟醸として造られた酒を、あえて吟醸香を抑え香味を整えたやや辛口な味わいになっています。	\$160



Sake - Glass / Carafe / 1.8L Bottle

Region	Name	Characteristics	240ml		
			glass	carafe	bottle
	House Sake (Hot only) 熱燗・ぬる燗				\$24
Yamagata 山形 Rice	<p>DRY SWEET</p>  <p>Polishing 35% Yamadanishiki</p>	<p>Ginrei Gassan Junmai Daiginjo 銀嶺月山 純米大吟醸</p> <p>The natural waters of Gassan, together with the 65% milling of the Yamadanishiki rice gives this sake its gorgeous fragrance. The flavor is deep yet soft, making it a truly rare beauty. 月山の自然水と35%まで磨かれた山田錦が上品に香る、柔らかで奥深い味わいの逸品。</p>	\$55	\$105	\$680
Niigata 新潟 Rice	<p>DRY SWEET</p>  <p>Polishing 60% Takanenishiki</p>	<p>SHOYA Junmai 月不見の池 純米</p> <p>SHOYA's own exclusive label sake from Tsukimizu no lke. Snow melted water to produce this well balanced Sake Rich full flavor sake with stronger finish お米の味とコクがありながら、どんな料理にも合う、香りと喉越しの良い酒。</p>	\$23	\$41	\$270
Niigata 新潟 Rice	<p>DRY SWEET</p>  <p>Polishing 55% Regional Blend</p>	<p>Yoshi no Kawa Junmai 吉乃川 純米</p> <p>Fuller body and generous in rice flavour. Hints of sweetness with a clean smooth finish. 米の旨みを生かした、柔らかでふくよかな純米酒。</p>	\$25	\$44	\$290
Niigata 新潟 Rice	<p>DRY SWEET</p>  <p>Polishing 55% Gohyakumangoku</p>	<p>Koshino Kanbai Tokubetsu Honjouzo 越乃寒梅 別選 特別本醸造</p> <p>Cool creamy texture, with gentle melon / kiwi fruit notes. Clean finish Great chilled with appetizers or warmed with hot dishes Rare and famous renowned Sake brewery 「淡麗辛口」と呼ぶにふさわしく、常温や冷やで飲むと爽やか、ぬる燗では味の幅の拡がりをお楽しみ頂けます。</p>	\$26	\$47	\$320
Niigata 新潟 Rice	<p>DRY SWEET</p>  <p>Polishing 50% Yamadanishiki</p>	<p>Koshino Kanbai Junmai Ginjo 越乃寒梅 無垢 純米吟醸</p> <p>Soft cleaner style with floral fragrances, slight acidity finish. Rare and famous renowned Sake brewery 米本来の旨味をしっかりと出して、越乃寒梅の純米吟醸酒です。 酸味を抑えた幅と厚みのある味わいが特徴で、とろりとした滑らかさと香りも大きな魅力です。</p>	\$32	\$60	\$450
Hyougo 兵庫 Rice	<p>DRY SWEET</p>  <p>Polishing 35% Yamadanishiki</p>	<p>Sakura Masamune Kinmare Muroka Junmai Daiginjo 35 櫻正宗金稀無濾過 純米大吟醸三五</p> <p>Meticulously crafted by hand this rare Sake only utilizes 35% of the core hand polished Yamadanishiki rice, Fuller melon aromas and palate that fades to unimaginable weight, smoothnes and exquisite balance 洗米から、瓶詰めまで手作業で醸した無濾過の純米大吟醸酒のやわらかい米の旨みと華やかな香りの絶妙なバランスをお楽しみください。</p>	\$65	\$130	\$980

Region	Name	Characteristics	glass 120ml	carafe 240ml	bottle 1800ml
Hyougo 兵庫 Rice	DRY SWEET Polishing 50% Yamadanishiki Sakura Masamune Junmai Daiginjo Aramakiya Tazaemon 櫻正宗 荒牧屋太左衛門 純米大吟醸	Clean, mouth-filling rice flavours with a touch of a bitter sweet finish Rich old fashion Sake flavours. Prestiges Sake brewery of over 400-years of Sake making history makes this a truly rare experience to taste 寛永二年(1625年)に池田荒牧村に創醸して400年、創業当時の屋号「荒牧屋」を銘打った誇りと自信の一品。	\$40	\$75	\$530
Hyougo 兵庫 Rice	DRY SWEET Polishing 60% Yamadanishiki Sakura Masamune Kinmare Junmai Ginjo 桜正宗 金稀 純米吟醸	Ripe yet clean acidic pear palate which softly lifts to a well rounded off-dry finish. 酒造りに最も適した山田錦でつくられた、日本酒通好みのふくよかで旨みののった、本格純米吟醸酒。	\$30	\$55	\$380
Shimane 島根 Rice	DRY SWEET Polishing 55% Sakinishiki Gassan Junmai Ginjo 月山 純米吟醸無ろ過原酒	Exquisite balance of rich and deep flavours. Ultra gentle sweetness and lightly crisp yet acidic finish ふくよかな香りと米の旨さとの絶妙のバランス。	\$28	\$52	\$370
Shimane 島根 Rice	DRY SWEET Polishing 45% Yamadanishiki Gassan Daiginjo 月山 大吟醸	Limited artistic sake brought up with great care by skillful Sake brewer. It intensifies the art of Sake brewing and leaves a long lasting flavour on the palate. 熟練の杜氏が舌が子を育てるように、手しぼりで大切に醸し上げた至宝の如き日本酒の芸術品。	\$45	\$85	\$580
Hiroshima 広島 Rice	DRY SWEET Polishing 45% Yamadanishiki Maboroshi Red Junmai Daiginjo 幻 赤箱 純米大吟醸	Higly milled. Using rice and apple yeast to make this famous Sake very fruity, mild yet clean finish 厳選された酒米を高度に精米し、米とりんご酵母等、極秘伝承の技術を踏使して造られた酒。	\$45	\$85	\$580
Kumamoto 熊本 Rice	DRY SWEET Polishing 65% Regional Blend Kouro Honjouzo 香露 本醸造	Rich rice flavours and well-balanced. Goes well warmed with hot dishes The brewery is a regular gold medal winner for new & innovative sake 芳醇な旨口でキレの良い酒。 全国新種鑑評会金賞受賞の常連蔵よりの酒。 至宝の如き日本酒の芸術品。	\$23	\$42	\$280

Shochu

Name	Base	Characteristics	Bottle	Glass 80ml
Kaikoo 皆空	Rice (米)	Touch of sweet on the nose with beautiful rich rice aromas, full elegant body with a tight, crisp finish. 焼酎の中でも光り輝く、すっきりとした吟醸香、後味が自慢の一品。	330 (1.8L)	\$16
Kurokirishima 黒霧島	Sweet Potato (芋)	Lighter style Shochu, gentle palate. Great for those new to Shochu. 南九州のさつまいもを100%使用した、人気の本格芋焼酎。	~	\$11
Sakura shiranami 薩摩 さくら 白波	Sweet Potato (芋)	Floral aromas that is light yet well rounded richness, best over ice 黄麹で仕込んだ華やかな香りと、すっきりとキレのある風味の本格焼酎。	165 (900ml)	\$13
Jinkoo 尽 空	Sweet Potato (芋)	Made from high quality sweet potato. Captivating aroma with a light palate, 芋の柔らかかで上品な甘みと香りをお楽しみください。	140 (720ml)	\$13
Gokoo 吾 空	Barley (麦)	The Shochu made from 3 years old and mature barley, which give you deep and full flavour 檜樽で3年以上熟成させた深くまろやかな味わい。	140 (720ml)	\$13
Sapporo Tokibi さっぽろとうきび	Corn (とうもろこし)	Superbly crafted Corn Shochu from Hokkaido, expect gentle aromatic flavours that are lightly mouth filling with a clean finish とうもろこしを原料とし、じっくりと熟成させたマイルドな本格焼酎。口	140 (720ml)	\$13
Kumesen 久米仙	Awamori - Rice (泡盛)	Hints of dry mango & banana aroma, very peaty and rich in liquorice, Traditional Okinawa spirit making style that predates the 15th century 天然湧き清水で醸された、爽やかな飲み口が人気の泡盛です。	170 (720ml)	\$16

Wines by the Glass 150ml unless specified

	Vintage	Glass
<i>WHITES</i>		
Veuve Ambal 'Crémant De Bourgogne' - Burgundy, France	100ml NV	\$12
Louis Roederer Brut - Reims, Champagne	100ml NV	\$25
M.Chapoutier 'Schieferkopf' Riesling - Alsace, France	2014	\$12
Escarpment Riesling - Martinborough, NZ	2011	\$11
Josef Chromy 'Pepik' Pinot Grigio - Relbia, Tas	2016	\$10
Wither Hills 'Rarangi' Sauvignon Blanc - Marlborough, New Zealand	2016	\$11
Shaw & Smith Sauvignon Blanc - Adelaide Hills, SA	2016	\$12
Domaine Roux Père - Saint Aubin, France	2014	\$14
Bass Phillip Estate Chardonnay - South Gippsland, VIC	2013	\$24
Rockford Alicante Bouchet Rosé - Barossa Valley, SA	2016	\$11
T'Gallant Moscato Semi-Sparkling Rosé - Mornington Peninsula, VIC	100ml 2015	\$ 9
<i>REDS</i>		
42 Degrees South Pinot Noir - Campania, TAS	2016	\$11
Gérard Bertrand Reserve Speciale Pinot Noir - Languedoc-Roussillon, France	2012	\$17
Two hands Angel's Share Shiraz - McLaren Vale, SA	2014	\$11
Red Claw <i>by Yabby Lake</i> Shiraz - Heathcote, VIC	2013	\$11
Nashwauk Wrecked Shiraz - McLaren Vale	2009	\$25
Bowen Estate Cabernet Sauvignon - Coonawarra, SA	2015	\$12
Rockford 'Moppa Springs' Grenache, Mataro, Shiraz - Barossa Valley, SA	2012	\$15
<i>DESSERT</i>		
Margan Botrytis Semillon - Hunter Valley, NSW	60ml 2009	\$10

Many digestives and whiskies on the back page.

Reserve Wines

We have gathered a selection of some of the finest reserve wines available, for the most special of occasions. Each is a paragon of quality in their respective class and would make for a truly remarkable wine experience.

	Vintage	Bottle
Giaconda Aeolia Roussanne - Beechworth, Vic	2008	\$140
Leeuwin Estate Art Series Chardonnay - Margaret River, WA	1998	\$198
Leeuwin Estate Art Series Chardonnay - Margaret River, WA	2010	\$150
Domaine Roux-Père & Fils Puligny-Montrachet - Côte-d'Or, France	2008	\$185
M.Chapoutier De L'Orre Blanc Ermitage - Rhone Valley, France	2006	\$350
Bindi 'Original Vineyard' Pinot Noir - Macedon Ranges, VIC	2011	\$162
Bass Phillip Premium - South Gippsland, VIC	2011	\$190
Giaconda - Beechworth, VIC	1998	\$230
Domaine Parent 'Les Epenottes' Beaune 1cru - Côte de Beaune, France	2008	\$185
Domain Guyon 'Les Brûlées' Vosne Romanée 1er Cru - Côte de Nuits, France	2009	\$280
Henschke 'Mount Edelstone' Shiraz - Eden Valley, SA	2010	\$190
Henschke 'Keyneton Estate' Shiraz Cabernet Merlot - Eden Valley, SA	2004	\$150
Rockford Basket Press Shiraz - Barossa Valley, SA	2012	\$155
Penfolds RWT - Barossa Valley, SA	2008	\$300
Penfolds RWT - Barossa Valley, SA	2000	\$350
Penfolds St. Henri - Barossa Valley, SA	2001	\$240
Penfolds St. Henri - Barossa Valley, SA	1992	\$260
Wolf Blass Black Label Shiraz, Cabernet, Malbec - Barossa Valley, McLaren Vale, SA	2006	\$195
Dalwhinnie 'Eagle' Shiraz - Pyrenees, VIC	2000	\$350
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	2012	\$160
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	2005	\$175
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	2002	\$205
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	1998	\$240
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	1994	\$225
M.Chapoutier 'Le Pavillon' - Ermitage, France	2006	\$300

Mount Mary Quintet - Yarra Valley, VIC	1995	\$240
Dalwhinnie Cabernet Sauvignon- Pyrenees, VIC	2000	\$120
Rockford 'Rifle Range' - Barossa Valley, SA	2005	\$120
Parker 'First Growth' Cabernet Sauvignon - Coonawarra, SA	1998	\$198
Hollick 'Ravenswood' Cabernet Sauvignon - Coonawarra, SA	2000	\$180
Hollick 'Ravenswood' Cabernet Sauvignon - Coonawarra, SA	2010	\$140
Les Tourelles de Longueville - Pauillac, France	2004	\$162
Clos Fourtet - St Emilion, France	2006	\$256
Château de Fargues 'Lur Saluces' - Sauternes, France	1990	\$390

Reserve Wines en Magnum (All 1.5 Lt unless stated)

	Vintage	Bottle
Billecart-Salmon Rosé - Mareuil-sur-Aÿ, France	NV	\$520
Laurent Perrier Rosé - Tours-Sur-Marne, France	NV	\$360
Bannockburn Pinot Noir - Geelong, VIC	1995	\$285
Cornish Point - Central Otago, New Zealand	2009	\$295
Felton Road Estate / Bannockburn - Central Otago, New Zealand	2009	\$275
Leconfield Cabernet Sauvignon - Coonawarra, SA	1995	\$220
D'Arenberg 'The Dead Arm' - McLaren Vale, SA	2007	\$260
Chateau Tanunda 'The Chateau' Shiraz - Barossa Valley, SA	2005	\$185
Charles Melton 'Nine Popes' Grenache Shiraz Mourvedre - Barossa Valley, SA	1999	\$305
Penfolds 'Magill Estate' Shiraz - Barossa Valley, SA	2002	\$445
Chateau Pontet-Canet 5me cru classe - Pauillac, France	2004	\$425
Yalumba 'Menzies' Cabernet Sauvignon - Coonawarra, SA	(Jeroboam 3Lt) 1992	\$280

Champagne

The rich, bready, nutty, and finessed complexity of these champagnes makes them perfect aperitifs, and additionally they would match beautifully with Chef Shigeo's appetizers, sashimi and more delicate seafood dishes.

Its freshness entices us; our ears listen to the whispering bubbles as they rise to the surface of this golden, pink or pale crystal liquid. Bottling precedes its secondary 'spring ferment', which captures the famous effervescence. Celebratory and luxurious, these are wonderful examples of the various styles of France's most famous invention.

	Vintage	Bottle
Louis Roederer Brut - Reims	NV	\$125
Moët et Chandon Brut Impérial - Epernay	NV	\$135
Veuve Clicquot Brut - Reims	NV	\$130
Besserat De Bellefon 'Cuvée des Moines' Brut - Epernay	NV	\$130
Krug Grande Cuvée - Reims	MV	\$430
Dom Pérignon Champagne Cuvée - Epernay	2006	\$480
Louis Roederer Cristal Brut - Reims	2009	\$480
Salon 'Blanc de Blancs' Brut - Mesnil-sur-Oger	1996	\$1550
Bollinger 'Vieilles Vignes Françaises' - Aÿ	1990	\$2050
Besserat De Bellefon 'Cuvée des Moines' Brut Rosé - Epernay	NV	\$175
Laurent Perrier Cuvée Rosé - Tours-Sur-Marne	NV	\$195
Veuve Clicquot Rosé - Reims	NV	\$220
Bollinger Grand Année Rosé - Aÿ	2004	\$550
Krug Rosé - Reims	MV	\$880
Billecart-Salmon Rosé - Mareuil-sur-Aÿ	1.5L NV	\$520
Laurent Perrier Cuvée Rosé - Tours-Sur-Marne	1.5L NV	\$360

Sparkling Wine

These wines are delicious as an aperitif, with richness and complexity, and their persistent acid and structure likewise match well with the seafood dishes presented.

The New World has always been fascinated by the sparkling fantasy of Champagne, now producing the elegant, graceful méthode champenoise from the cooler regions of the antipodes. Their attractive spine of acidity supports full fruit and yeasty characters.

Petaluma 'Croser' - Adelaide Hills, SA	2011	\$ 75
Lana Semi-Sparkling Moscato - King Valley, Vic	NV	\$ 42
T'Gallant Moscato Semi-Sparkling Rosé - Mornington Peninsula, VIC	2015	\$ 45
Veuve Ambal 'Crémant De Bourgogne' - Burgundy, France	NV	\$ 60

Sauvignon Blanc and Semillon

Rather than selecting highly acidic examples, we have chosen wines with more depth, dimension and fruit complexity, which match well with delicate white fish, shellfish, sashimi and crustaceans, and handle some spice.

In the Loire Valley, sauvignon blanc produces the famous Sancerre. The grape is sometimes described as exhibiting 'kiwi fruit' because of its fruit-driven herbaceousness, so it is often blended with great success with semillon, whose generosity benefits from its piercing acidity and spice. In New World expressions, its flavour spectrum is dramatic: from the zesty acidity of Marlborough, to the funky vegetal elements of the Adelaide Hills.

	Vintage	Bottle
Shaw + Smith Sauvignon Blanc – Adelaide Hills, SA	2015	\$ 47
Henschke Sauvignon Blanc - Adelaide Hills, SA	2014	\$ 45
Xanadu Premium Range Sauvignon Blanc - Margaret River, WA	2014	\$ 43
Cullen Sauvignon Blanc Semillon - Margaret River, WA	2012	\$ 58
Tyrrell's Vat 1 Semillon - Hunter Valley, NSW	1999	\$165
Catalina Sounds Sauvignon Blanc - Marlborough, New Zealand	2015	\$ 52
Cloudy Bay Sauvignon Blanc - Marlborough, New Zealand	2016	\$ 72
Wither Hills 'Rarangi' Sauvignon Blanc - Marlborough, New Zealand	2016	\$ 44
Ata Rangi Sauvignon Blanc - Martinborough, New Zealand	2014	\$ 58
Pascal Jolivet Sancerre – Loire Valley, France	2014	\$ 78

Viognier

Highly aromatic, with a luscious palate and some cleansing, citrus acidity, these wines would match best with the richer seafood, grilled and deep fried, and noodle and rice dishes.

Now virtually confined to the tiny Condrieu and Côte Rôtie regions in France, Australian producers number amongst the few champions keeping this wonderful variety alive. Exotic, luscious, seductive, full-flavoured, musk, spice, apricots, peaches; citrus blossoms and lychees are just some of the descriptors of this mysterious and alluring wine.

	Vintage	Bottle
By Farr – Geelong, Vic	2013	\$ 85
Tuners Crossing – Bendigo, Vic	2013	\$ 45

Riesling

Perhaps the most sublime wine match to Japanese cuisine, Riesling expresses racy, aromatic, minerality well suited to vibrant and fresh flavoured dishes. Its freshness and length will companion with delicate sashimi, white fish, sushi and spicy-pepper flavours.

The jewel of Germany's Mosel and France's Alsace, this variety exudes its terroir through its exquisite, bright flavours, luxurious texture and crisp acidity. In the Southern Hemisphere we have made dry Riesling our own, with the finest examples hailing from the cool Clare and Eden Valleys, Adelaide Hills, Tasmania, Great Southern and Central Otago.

	Vintage	Bottle
Petaluma 'Hanlin Hill' - Clare Valley, SA	2015	\$ 55
Mitchell Watervale Riesling - Clare Valley, SA	2015	\$ 45
Leeuwin Estate 'Art Series' Riesling - Margaret River, WA	2015	\$ 52
Escarpment Riesling - Martinborough, NZ	2011	\$ 42
M.Chapoutier 'Schieferkopf' Riesling - Alsace, France	2014	\$ 52
Hugel Riesling - Alsace, France	2013	\$ 68
Dr Loosen 'Dr L' Dry Riesling - Mosel, Germany	2014	\$ 55
Georg Breuer Riesling Auslese - Rheingau, Germany	2011	\$121

Pinot Gris and Pinot Grigio

The exotic, spicy, floral aromas, ample texture and long, clean finish make these wines particularly well suited to sashimi, dumplings, tofu, fish and crustacean dishes.

Pinot Gris from Alsace is steely and refreshing, and can have a citrus aroma. The Alsatian style has richness with spicy aromatics; spicy, peach kernel and honeysuckle are common descriptions. The same grape in Italy is called Pinot Grigio, though is presented in a much drier style, showing more savoury nuttiness and minerality. New World wines tend to declare their particular style by labelling either in the French or Italian terminology.

	Vintage	Bottle
Pipers Brook Vineyard Pinot Gris - Pipers Brook, Tas	2015	\$ 55
Josef Chromy Pepik Pinot Grigio - Relbia, Tas	2016	\$ 45
Yabby Lake Pinot Gris - Mornington Peninsula, VIC	2016	\$ 68
Mount Vernon Pinot Gris - Marlborough, NZ	2015	\$ 40

Chardonnay

Rather than choosing tropical, buttery chardonnays, this selection tends towards the complex, mineral, nutty spectrum that would best suit crustacean, shellfish and fish dishes, tempura, dumplings, chicken and sashimi.

Perhaps the most famous wine of all, chardonnay expresses a true gamut of flavours and thrives in virtually any climate. Its progeny range in style from exquisite, warm, oak-aged, savoury White Burgundies of Mersault; the lean, flinty wines of Chablis; to the generosity and complexity of the best New World chardonnays.

	Vintage	Bottle
Shaw and Smith 'M3 Vineyard' - Adelaide Hills, SA	2014	\$ 78
Heirloom Vineyards - Adelaide Hills, SA	2012	\$ 55
Wolf Blass White Label - Eden Valley, SA	2006	\$ 75
'By Farr' - Geelong, VIC	2012	\$105
Bindi 'Quartz' - Macedon Ranges, VIC	2011	\$155
Kooyong 'Clonale' - Mornington Peninsula, VIC	2015	\$ 65
Stonier - Mornington Peninsula, VIC	2015	\$ 58
Yabby Lake Single Block release - Mornington Peninsula, VIC	2012	\$155
Yabby Lake Single Vineyard - Mornington Peninsula, VIC	2014	\$ 75
Bass Phillip Estate - South Gippsland, VIC	2013	\$ 95
Oakridge 'Guerin Vineyard' - Yarra Valley, VIC	2014	\$ 65
Pierro - Margaret river, WA	2014	\$125
Leeuwin Estate Art Series - Margaret River, WA	1998	\$198
Leeuwin Estate Art Series - Margaret River, WA	2010	\$170
Leeuwin Estate Art Series - Margaret River, WA 2014	/ 2013	\$150
Dog Point Vineyards - Marlborough, New Zealand	2013	\$ 68
Ata Rangi 'Petrie'- Martinborough, New Zealand	2014	\$ 68
Assamblage 'Type R' Koshu, Delaware, Chardonnay - Yamanashi, Japan	2012	\$ 75
Domaine Roux-Père & Fils Bourgogne - Saint Aubin, France	2014	\$ 68
Garnier & Fils 'Mont De Melieu' 1er Cru - Chablis, France	2011	\$125
William Fevre Chablis 'Vaillions 1er Cru - Chablis, France	2013	\$135
Domaine Roux-Père & Fils 'Les Macherelles' - Puligny-Montrachet, France	2008	\$185

Other White Wine Varieties

The world of 'other white varietals' offers a range of complementary flavour spectrums and new experiences. We have selected a group from Australia, France, Italy and Spain, all chosen to enhance the complexity and balance of the dining experience. These wines were selected to complement the delicacy of the seafood dishes, sushi and sashimi.

	Vintage	Bottle
Heemskerk 'Abel's Tempest' Traminer - White Hills, TAS	2010	\$ 45
Giaconda Aeolia Roussanne - Beechworth, Vic	2008	\$140
Turkey Flat 'Butcher's Block' Marsanne Viogner Roussanne - Barossa Valley, SA	2009	\$ 45
Rockford White Frontignac - Barossa Valley, SA	2013	\$ 44
Assamblage 'Type R' Koshu, Delaware, Chardonnay - Yamanashi, Japan	2012	\$ 65

Rosé

These examples, which are savoury, dry and clean on the palate, will work well with the highest quality sashimi, sushi, abalone and pork dishes.

Created by the gentle crushing and swift removal of red wine skins or, conversely, the 'bleeding off' (saignée) of blushed juice, these wines make for a delicious transition from white to red. They are warming, with delicate tannins and bountiful, clean flavours suggesting wild strawberry, ripe cherry and forest floor complexities.

	Vintage	Bottle
Rockford Alicante Bouchet Rosé - Barossa Valley, SA	2016	\$ 48
T'Gallant Moscato Semi-Sparkling Rosé - Mornington Peninsula, VIC	2015	\$ 45
Port Phillip Estate 'Salasso' Shiraz Rosé - Mornington Peninsula, VIC	2013	\$ 42
Chandon Pinot Noir Rosé - Yarra Valley, VIC	2016	\$ 45
Gérard Bertrand Pinot Gris Rosé - Languedoc-Roussillon, France	2014	\$ 48

Pinot Noir

The elegance and intensity of pinot noir means that it is a versatile match to food. These wines would work well with more strongly flavoured fish, dumplings, tofu, pork and lamb, and particularly mushroom, miso, seaweed and soy flavours.

Notoriously difficult to grow and make, pinot noir has been dubbed the 'Holy Grail'. The great Red Burgundies of France achieve the cherished aromas and flavours of cherry, mint, raspberry, truffles, subtle leathery oak and the ubiquitous gamey odour in new wines often referred to as 'animalé'. It has been called the iron fist in the velvet glove because of its powerful intensity but silken, fine mouth-feel.

	Vintage	Bottle
42 Degrees South - Campania, TAS	2016	\$ 45
Joseph Chromy - Relbia, TAS	2015	\$ 75
Heirloom - Adelaide Hills, SA	2013	\$ 60
Pike & Joyce - Adelaide Hills, SA	2012	\$ 62
Bindi 'Dixon' - Macedon Ranges, VIC	2015	\$115
Bindi 'Original Vineyard' - Macedon Ranges, VIC	2015	\$165
Bindi 'Original Vineyard' - Macedon Ranges, VIC	2011	\$188
Bass Phillip Premium - South Gippsland, VIC	2011	\$190
Bass Phillip 'Crown Prince' - South Gippsland, VIC	2014	\$ 98
Bellvale 'Estate Range' - South Gippsland, VIC	2013	\$ 48
Yabby Lake Single Vineyard - Mornington Peninsula, VIC	2014	\$ 95
Kooyong Estate - Mornington Peninsula, VIC	2013	\$ 82
Prancing Horse Estate 'The Pony' - Mornington Peninsula, VIC	2014	\$ 72
Stonier - Mornington Peninsula, VIC	2015	\$ 65
Rob Dolan 'True colours' - Yarra Valley, VIC	2014	\$ 48
Pimpernel Vineyards 'PN Two' - Yarra Valley, VIC	2012	\$ 70
Felton Road Bannockburn - Central Otago, New Zealand	2014	\$150
Hinton Estate - Central Otago, New Zealand	2014	\$ 80
Martinborough Vineyard 'Tetera' - Marinborough, New Zealand	2013	\$ 65
Baden Huber - Baden, Germany	2011	\$ 75
Gérard Bertrand Reserve Speciale - Languedoc-Roussillon, France	2012	\$ 72
Domaine Parent 'Les Epenottes' Beaune 1cru - Côte de Beaune , France	2009	\$185
Domain Guyon 'Les Brûlées' Vosne Romanée 1er Cru - Côte de Nuits, France	2009	\$280

Shiraz

Each of these shirazes has been selected for its elegant complexity, rather than tannic power, and would best suit the dishes that take as their main component beef, pork, lamb or abalone.

This grape produces austere, aromatic, peppered, cool-climate Rhône-styles, and New World expressions of rich, inky, smoky, black fruits. The classic verbosity and potency of our famed Australian shiraz has also begun to give way to more restrained, smoky, spicy, cool climate shiraz, reminiscent of Southern France's Côte-Rôtie.

	Vintage	Bottle
Wild Duck Creek Estate Springflat Shiraz - Heathcote, VIC (375ml)	2001	\$ 75
Rockford 'Basket Press' Shiraz - Barossa, SA (375ml)	2012	\$ 80
Yalumba Hand Picked Shiraz Viognier - Eden Valley, SA	2012	\$ 75
Rockford 'Basket Press' Shiraz - Barossa, SA 2012	/ 2011	\$155
Rockford 'Rod & Spur' Shiraz Cabernet - Barossa Valley, SA	2013	\$ 87
Teusner 'The Wark Family' Shiraz - Barossa Valley, SA	2013	\$ 52
Rockbare 'Barossa Babe' - Barossa Valley, SA	2013	\$ 68
Henschke 'Mount Edelstone' Shiraz - Eden Valley, SA	2012	\$190
Mitchell McNicol Shiraz - Clare Valley, SA	2006	\$ 88
Two Hands 'Deer in Headlight' Shiraz - Barossa Valley, SA	2005	\$ 78
Two Hands 'Angel's Share' Shiraz - McLaren Vale, SA	2014	\$ 46
Coriole 'Lloyd Reserve' Shiraz - McLaren Vale, SA	2011	\$140
Wirra Wirra 'RSW' - McLaren Vale	2011	\$122
Nashwauk Wrecked - McLaren Vale	2009	\$105
'By Farr' - Geelong, VIC	2012	\$125
Domain Terlato & Chapoutier Shiraz Viognier - Central Victoria, VIC	2010	\$ 48
Domain Terlato & Chapoutier Shiraz - Pyrenees, VIC	2009	\$ 70
Carlei Estate 'Sud' Shiraz - Heathcote, VIC	2006	\$ 75
Red Claw Shiraz - Heathcote, VIC	2013	\$ 45
Te Mata 'Bullnose' Syrah - Hawke's Bay, New Zealand	2011	\$ 90
M.Chapoutier 'La Bernardine' - Châteauneuf-du-Pape, France	2010	\$140
E.Guigal - Crozes-Hermitage, France	2010	\$ 75

Cabernet and Blends

These cabernets have been selected for their long, fine tannin structure and pure fruit and herbal characters. The most difficult companion to Japanese food, this selection would be best suited to lamb, beef or pork dishes.

Cabernet Sauvignon enjoys warmer climates; though in cooler areas, it shows herbaceous, green qualities. The wines paradoxically retain delicacy, whilst showing brambly, smoky flavours and length. It's often blended with the 'orphans': Merlot, Mourvedre, Petit Verdot or Cabernet Franc, which add richness and satisfy its mid-palate.

	Vintage	Bottle
Rockford 'Rifle Range' - Barossa Valley, SA	(375 ml) 2009	\$ 48
Rockford 'Rifle Range' - Barossa Valley, SA	2012	\$ 95
Rockford 'Rifle Range' - Barossa Valley, SA	2005	\$120
Grant Burge 'Corryton Park' - Barossa Valley, SA	2010	\$ 72
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	2012	\$140
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	2005	\$175
Hollick 'Ravenswood' Cabernet Sauvignon - Coonawarra, SA	2010	\$140
Hollick 'Ravenswood' Cabernet Sauvignon - Coonawarra, SA	2000	\$180
Hollick Cabernet Sauvignon Merlot - Coonawarra, SA	2012	\$ 45
Wynns Coonawarra Estate Black Label - Coonawarra, SA	2014	\$ 60
Bowen Estate - Coonawarra, SA	2015	\$ 46
Yalumba 'The Menzies' - Coonawarra, SA	2012	\$ 85
Parker Estate 'Terra Rossa' Cabernet Sauvignon - Coonawarra, SA	2013	\$ 68
Parker Estate Merlot Coonawarra, SA	2013	\$ 62
Xanadu Premium Cabernet Sauvignon – Margaret River, WA	2013	\$ 62
Cullen 'Diane Madeline' Cabernet Merlot – Margaret River, WA	2011	\$144
Dalwhinnie Cabernet Sauvignon- Pyrenees, VIC	2000	\$120
Les Tourelles de Longueville - Pauillac, France	2004	\$162
Leoville Poyferre - St Julien, France	2006	\$245
Clos Fourtet - St Emilion, France	2006	\$256
Torres Mas La Plana 'Black Label' - Penedes, Spain	2008	\$125

Other Red Wine Varieties

This selection of 'new wave' red wine varieties and blends offer different and interesting food and wine matching possibilities. While varying in style, each has been selected for its purity of flavour, subdued tannins, and soft, seamless palate profile. They are best suited to the richer, soy, mushroom and teriyaki flavours of the pork, lamb and beef dishes.

	Vintage	Bottle
Rusden Chookshed Zinfandel - Barossa Valley, SA (375ml)	2007	\$ 64
Rockford 'Moppa Springs' Grenache, Mataro, Shiraz - Barossa Valley, SA	2011	\$ 62
S.C.Pannell Granache Shiraz Touriga - McLaren Vale, SA	2011	\$ 58
M.Chapoutier 'La Bernardine' - Châteauneuf-du-Pape, France	2010	\$140

Dessert Wine

Often created in the image of the great Sauternes of France affected by the 'Noble Rot' (Botrytis Cinerea), which leaves concentrated, flavoursome and sweet juice. In France, the principal variety used is Semillon, though in Australia, a range of other grape varieties are used to excellent effect. Spain's medium sweet, raisiny, smooth Moscatel is made in a vibrant and fresh style; and wines influenced by the Italian Moscato are sweetly fruity, low alcohol and lightly fizzy.

Wines are presented In 375 millilitre bottles, unless otherwise stated.

Cloudy Bay Late Harvest Riesling - Marlborough, New Zealand	2005	\$ 68
Margan Botrytis Semillon - Hunter Valley, NSW	2009	\$ 52
Château de Cros - Lupiac, France	2010	\$ 65
M.Chapoutier 'Muscat' - Beaumes de Venise, France	2008	\$ 75
Château de Fargues 'Lur Saluces' - Sauternes, France 750ml	1990	\$390
Telmo Rodriguez MR Moscatel 'Mountain Wine' - Malaga, Spain	2004	\$105

Fortified Wines

The rich, historic and artisinally-crafted wines make a delicious end to a meal. Iberia's great legacy to the world. In Spain, the common processes of fortification and barrel ageing within a solera system yields many distinct types with subtle variations within each; and from Portugal, we find inspiration for our fine vintage tawny.

60ml Per serve

Galway Pipe Port - Nuriootpa, South Australia	\$12
McWilliams's Hanwood Tawny Port - Hanwood, New South Wales	\$10
Quinata De La Rosa 10yo Tawny - Oporto, Portugal	\$18
Bodegas Barbadillo - Pedro Ximénez, Spain	\$14

Cocktail List

\$15.50

➤ **Pink Yamazaki**

A delicious marriage of Shochu, Lycee Liqueur and strawberries

➤ **Dear Nara**

Clean and dry style cocktail with Pear Vodka, Umeshu (Plum wine) and Sake

➤ **Noa's Delight**

Refreshing of Sake, Gin, Blood orange and lime

➤ **Samurai Rocks**

Clean refreshing favorite with Sake, fresh lime and orange zest

➤ **Kiko San**

Inspired by our Princess Kiko, a gentle yet elegant peach and Sake cocktail

➤ **Calpico Cassis**

A current hit in Japan, blackcurrant cassis with Calpico and soda

➤ **Hakushu Highball**

Essentially Suntory's Hakushu whisky with soda, refreshing Japanese classic

Shochu Mixers

\$13.50

➤ **Salted Yuzushu**

With raw Yuzu juice and Shochu

➤ **Shochu Sunrise**

With Orange juice and Grenadine

➤ **Oolong Hai**

With Oolong Tea

➤ **Chu Hai**

With Calpico and Soda

➤ **Pink Grapefruit**

With Pink Grapefruit cordial

Mocktails

\$7.50

➤ **Yellow Kimono - Orange and Grapefruit Soda**

➤ **Hamachi kun - Apple and Strawberry**

Soft Drinks

Pepsi / Diet Coke	\$5.00
Lemonade / Lemon Squash / Lime	\$5.00
Blood Orange / Pink Grapefruit	\$5.00
Orange Juice / Apple Juice / Pineapple Juice / Tomato Juice	\$5.50
Lemon Lime Bitter	\$5.50
Ice Lemon Tea	\$5.50
Ice Green Tea / Ice Oolong Tea	\$5.00 /
Calpico Water / Calpico Soda	\$5.50
	\$3.00
Hot Tea (Genmai, Sencha, Jasmine, Oolong)	/person
	\$3.50
Hot Tea (Soba Cha)	/person

Please Note - We use Purezza water filtration system for our still and sparkling waters

Purezza Sparkling water	\$5.00 / person unlimited
Purezza Still water	No Charge

	On The Rocks	Oolong Tea / Soda Water	Bottle
<u>Umeshu (Plum Wine) 60ml serves</u>			
Kazuma Notono Umeshu (<i>Ishikawa</i>) <i>- Very sweet and full-flavored with rich plum aromas</i>	\$10.50	\$11.00	\$98.00(720ml)
Kiuchi Umeshu (<i>Ibaraki</i>) <i>- Lighter style umeshu with hints of peaches and apricot</i>	\$9.50	\$10.00	\$75.00(500ml)
Jinkoo Umeshu (<i>Fukuoka</i>) <i>- Shochu-base umeshu that is dry and refreshingly acidic</i>	\$9.50	\$10.00	\$92.00(720ml)
Satsuma Umeshu (<i>Kagoshima</i>) <i>- Shochu-base umeshu, rich toffee and ripe apricot</i>	\$9.50	\$10.00	\$92.00(720ml)

Beers

Asahi Light 'Soukai' 330ml	\$8.00
Asahi Super Dry 330ml	\$8.00
Asahi Black 330ml	\$9.50
Kirin Ichiban Shibori 350ml	\$8.50
Yebisu All Malt 334ml	\$10.50
Sapporo 650ml	\$15.50
Crown Lager 375ml	\$8.50

Shoya's Spirit List

Regular - \$9.00

Johnnie Walker Red
Bushmills Irish Malt Whisky 10yo
Jim Beam
Jack Daniels
Canadian Club
Coruba
Bundaberg
Jameson Irish
Stolichnaya
Absolut
Absolut Pear
Bombay Sapphire
Tanqueray
Jose Cuevo gold
Midori
Malibu
Joseph Cartron Creme de Cassis
Southern Comfort
De Kuyper Peach Schnapps
De Kuyper Butterscotch Schnapps
Soho Lychee
Marie Brizard Apricot
Campari
Pimms
Kahlua
Cointreau
Cinzano *Extra Dry*
Cinzano *Rosso*
Drambuie
Baileys
Frangelico
Zen Green Tea

Special - \$13.00

Yamazakura NAS Whisky
Yamazakura NAS Cherry EX Whisky
Glenmorangie 'Original' 10yo
Macallan Amber NAS
Glenfiddich 12yo
Ardbeg 10yo
Dimple 15yo
Chivas Regal 12yo
Johnnie Walker Black 12yo
Wild Turkey
Makers Mark
Tanqueray Ten
Hendrick's Gin
Belvedere Vodka

Rare or Deluxe

Nikka Yoichi 'From the Barrel' - \$18
Hakushu 'Distillery edition' 8-20yo \$15
Yamazaki 'Distillery edition' 8-20yo - \$15
Yamazaki 18yo - \$70
Hibiki Harmony - \$20
Hibiki 12yo - \$24
Hibiki 17yo - \$35
Glenfarclas '105' Cask strength - \$18
Sullivans Cove '*Distiller's Selection*' - \$25
Sullivans Cove '*French oak*' - \$40
Johnnie Walker Blue - \$35

Hennessy V.S.O.P - \$20
Castarède 1978 Bas Armagnac - \$32
Roger Groult 25yo Calvados - \$25
Martell Cordon Bleu - \$35
Hennessy X.O - \$35