



### OTSUMAMI - FINGER FOOD

Edamame salt (v)	75
Edamame spicy (v)	84
Mixed senbei (v) (n)	66

### SOUP

Miso	85
Spicy miso (s)	92
Spicy lobster miso (s)	110

### SALADS

<b>PRAWN SALAD (g) (d)</b>	<b>230</b>
grilled prawns, lettuce, avocado, and cucumber	
<b>KAISO SALAD (v) (g)</b>	<b>160</b>
mix greens, mixed seaweed, tomatoes & onion	
<b>GRILLED CHICKEN SALAD (g)</b>	<b>190</b>
grilled chicken, lettuce, and cucumber with matsuhisa dressing	
<b>SMOKED SALMON SALAD (g)</b>	<b>225</b>
smoked salmon, lettuce, leeks, fried tofu and ginger dressing.	

### KARAAGE

Small pieces of meat or fish lightly coated with seasoned potato starch and deep fried.

Chicken karaage	190
Squid karaage (●)	155
Octopus karaage (g) (n)	160
Tofu karaage with Diced Plantain (v)	110

### TEMPURA

Prawn tempura (g)	265
White fish tempura (g) (d)	180
Rock corn tempura (g) (d) (v)	155
Assorted vegetable tempura (v) (g)	120
Lobster tempura (s)(g)	265

### MUSHI-STEAMED STARTERS (●)

all the gyoza at santoku are steamed and not pan fried. Or grilled

<b>PORK GYOZA 4pcs (g) (n)</b>	<b>135</b>
seared pork with coriander onion, carrots, cabbage	
<b>PORK BUN 2 pcs (g)s (s)</b>	<b>130</b>
slow cooked pork with rice bun, onion, teriyaki sauce	
<b>SHORT RIBS BAOZI 2pcs (g)</b>	<b>130</b>
steamed bun stuffed with beef short ribs, onion chili, garlic, sake, mirin served with dried chili sauce	
<b>MINI EBI BUN 2 pcs (g) (d) (n)</b>	<b>150</b>
panko fried shrimp, cabbage, wasabi mayo, pickle steamed rice bun with sesame seed	
<b>SHRIMP GYOZA 4pcs (g) (n)</b>	<b>160</b>
shrimp dumpling with coriander onion, carrots cabbage	

### ZENSAI- SPECIAL STARTER

<b>DICED GRILLED BEEF WITH NASUBI (g)</b>	<b>160</b>
beef cubes with aubergine and truffle teriyaki sauce	
<b>BEEF TENDERLION SKEWERS(g)</b>	<b>150</b>
cubes of tenderloin marinated with korean spice soya sauce on a skewer	
<b>BEEF CROQUETTES (g)(d)</b>	<b>190</b>
crispy panko fried minced beef with carrot onion. potato and tonkatsu sauce	
<b>SLOW ROASTED PORK BELLY (g)</b>	<b>195</b>
diced slow cooked pork belly with siracha sauce, plantain chips, spring onion, pickled cucumber	
<b>ROBATA CHICKEN WINGS OR TORI WINGS</b>	<b>175</b>
chicken wings with bbq sesame sauce or lemon chili sauce (g) (s) (n)	
<b>TORI SUKINI SKEWERS 4pcs (g) (n)</b>	<b>180</b>
minced chicken thigh, spring onion, garlic, ginger, oyster sauce, japanese mayo, steamed and grilled with teriyaki sauce	
<b>NEW STYLE CEVICHE (g) (●)</b>	<b>220</b>
scallop, salmon, tuna mixed with lemon, salt pesto, chili, and lemon sauce	
<b>SALMON CARPACCIO (g)</b>	<b>230</b>
thin slices of salmon with ponzu, coriander pesto and tobiko	
<b>SHIMEJI MUSHROOMS (v) (g) (d)</b>	<b>180</b>
japanese mushrooms in butter & kinoko sauce with spring onion and truffle oil	
<b>TAKO YAKI (g) (s)</b>	<b>170</b>
slow cooked grilled octopus with scallions, leeks sesame seeds and gojungan sauce	

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## SUSHI

Uramaki, Battera and Jyo sushi has gluten & sesame seeds, kindly let the server know if you have any allergic

### CLASSIC SUSHI SET

2 nigiri, 1 sashimi, 1 maki roll

Tuna	210
Salmon	280

### URAMAKI - INSIDE - OUT ROLL (5 pcs)

California roll (d)	125
African roll	115
Salmon & Cucumber (avocado seasonal)	140
Spicy tuna roll	120
Prawn tempura roll (d)	150
Unagi tempura and avocado or mango	165
Mix vegetable or onion with cucumber	110
Rainbow roll (6 pcs) (d)	180
Dragon roll (6 pcs)	190
Volcano roll (Prawn & crab stick)	180
Lava roll (salmon & shrimp) (d)	195

### BATTERA - SQUARE SUSHI (8 pcs)

Salmon with avocado teriyaki sauce	210
Tuna with spicy sauce	195
Seared salmon with Unagi & teriyaki	260
White fish with lemon and chili sauce	200

### JYO SUSHI - SPECIAL SUSHI (2 pcs) (⓪)

Salmon with unagi	160
Tuna & quail egg with truffle oil	110
Salmon toro with truffle oil	160
Tuna & foie gras	190

## HOSOMAKI - CLASSIC THIN ROLL (6 pcs)

Kappa (v)	80
Tekka	95
Salmon	120

### NIGIRI & SASHIMI

	Nigiri (2 Pcs)	Sashimi (3 Pcs)
Salmon (Norway)	85	95
Tuna (Ghana)	70	80
Scallops (USA)	110	125
Octopus (USA)	75	85
Red Snapper (Ghana)	75	85
Amberjack (Ghana)	75	85
Saba (Japan)	80	90
Squid (Japan)	70	80
Prawn (Japan)	85	95
Unagi (Japan)	170	180
Assorted Sashimi selection		310
Assorted Nigiri selection	300	

### ATSUI - MAINS SEAFOOD

BLACK COD	1200
48 hour marinated Black cod in sweet den miso	
RED SNAPPER OR GROUPER FILLET (s) (g)	270
red chili sauce or daikon sauce	
GRILLED SALMON (g)(d) (n)	430
grilled salmon baked with seaweed butter & breadcrumbs, Japanese yuzu mustard sauce	
SPICY PRAWNS (s)	420
with sautéed seasonal vegetables and lemon chili sauce	
MINI SALMON POKE (g) (n) (⓪)	280
ginger soya marinated diced salmon, spring onion, red onions, yuzu, sesame & served over sushi rice	

## ATSUI - MAINS MEAT

TENDERLOIN STEAK (g) (n)	340
260gr of Angus USDA graded tenderloin with pirakare sauce	
PORK BELLY (g)	280
slow roasted pork belly, cabbage, tempura flakes with teriyaki shito sauce and plantain	
PORK RIBS (g) (n)	310
grilled marinated pork ribs with santoku bbq sauce, sour chilly, sesame seeds, spring onion	
KOBE BEEF (d) (g) (s)	800
250gr wagyu beef, sauteed sweet potatoes and served with spicy teriyaki	
RIB EYE STEAK (g) (n)	410
260gr of Angus USDA graded beef served with spicy teriyaki	
GRILLED LAMB CHOPS (g) (n)	600
miso marinated lamb chops with pumpkin puree	
LAMB SHOULDER (g)	410
tirami marinated slow cooked lamb shoulder served with imo puree	
CHICKEN TERIYAKI (g) (n)	230
grilled marinated boneless chicken thigh with seasonal sautéed vegetables	
<b>ATSUI - MAINS VEGETARIAN</b>	
NASU YAKI (g) (n) (v)	110
grilled aubergine with den miso sauce, spring onion	

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## SIGNATURE HOME-MADE NOODLES

choice of plain or Meko spiced noodles, Seasonal vegetables, Choice of spicy lemon chili sauce or plain. (g) (d) (n) (s)

### CHOICE OF PROTEIN

BEEF	235
CHICKEN	210
LAMB	230
PRAWN	270
LOBSTER	270
BEEF AND CHICKEN	250
PRAWN AND LOBSTER	275
VEGETARIAN	180

**YAKI UDON NOODLES (Vegan) (g) (n)** 190  
stir-fried udon noodles, seasonal vegetables  
sesame seeds, chili and oyster soya sauce

**RAMEN NOODLES WITH LAMB (g)** 235/275  
ramen noodles, slow cooked lamb, wakame  
spring onion, nori, soft-boiled egg and chili oil  
**(Choice of clear or lobster soup)**

**RAMEN NOODLES WITH PORK (g)** 240/280  
ramen noodles, slow roast pork belly,  
wakame, spring onion, nori, soft-boiled egg and  
chili oil **(Choice of clear or lobster soup)**

## TASTING MENUS

Available for in-dining only (●)

### SANTOKU TASTING MENU (●)

950 GHC

Chef's selection of sushi, sashimi and  
hot dishes (14 courses) (v) (g) (d)

### VEGETARIAN MENU (●)

(10 courses)

680 GHC

Edamame and Senbei (v) (n)

Shimeji mushrooms with truffle oil (g) (d)

**Agedashi Tofu**

shallow fried tofu cube, ginger, radish, spring onion,  
sesame seeds, served with tempura sauce

**Kaiso salad**

mix greens, mixed seaweed, tomatoes & onions

**Vegetarian maki roll (g) (d)**

**Stir fried veg noodles (g)**

**Vegetable tempura (g)**

mixed vegetable tempura with creamy wasabi and  
tempura soya sauce

**Kabocha Tofu (v)**

grilled pumpkin with tofu served with tangy.  
bell pepper sauce

**Chef's choice of dessert (g) (d)**

## ATSUI RYORI - HOT MENU (●)

(10 courses)

850 GHC

Edamame and Nori Senbei (v) (n)

Shimeji mushrooms (v) (g) (d)

Slow cooked beef fillet with spicy ponzu miso  
Grilled Red Snapper with spicy or daikon sauce  
(s) (g)

Jagaimo ebi tempura with wasabi sauce (g)

Grilled Salmon (g)(d) (n)

grilled salmon with japanese lemon  
mustard sauce

Tenderloin Steak with pirakare sauce (g) (n)

angus usda graded tenderloin with  
pirakare sauce

**Choice of Rice**

steamed or egg & veg fried rice

**Chef's choice of dessert (g) (d)**

### SIDES (d) (g) (s) (n)

Steamed rice	58	Spicy shrimp rice	165
Kimchee rice	72	Salmon fried rice	165
Crab fried rice	170	Black fried rice	140
Egg fried rice	75	Steamed veg	110
Edamame mashed potato			80
Lobster and cod fried rice			280
Assorted seasonal stir-fried vegetables			120

**Extras** Kindly check the prices with your server for  
any "EXTRA PIECES" of prawn tempura, lamb chops,  
avocado, mango, jyo sushi, egg, prawns for salad,  
pickled ginger for sushi, kelp for salad, ebi yaki etc

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## LUNCH SET MENU

(Available from 12 PM-3PM,  
Mondays to Fridays only)

Our entire lunch set menu is served with Miso soup, panko fried vegetables, sunomono wakame, kaiso salad, choice of rice to be selected by guest (steamed rice or kimchee fried rice or egg and vegetable fried rice) Choice of rice is applicable on selected set menus only,

Your waiter will inform you about the daily choice of the Chef's dessert.

**Note:** All the sushi set has gluten and sesame seeds, kindly let the server know if you are allergic to any

<b>Sushi set (9 pieces)</b>	250
4 Kinds of nigiri & maki rolls	
<b>Salmon sushi set (9 pieces)</b>	275
4 salmon nigiri & salmon maki rolls	
<b>Sashimi set (8 pieces)</b>	260
4 kinds of assorted sashimi of the day	
<b>Sushi and Sashimi set (9 pieces)</b>	270
2 kinds of nigiri, maki rolls & sashimi	
<b>Salmon Or Tuna battera set (8 pieces)</b>	270
square sushi served with teriyaki & avocado sauce	
<b>Lamb Dambori (g) (n)</b>	230
a bowl of grilled lamb slices and vegetables served on a bed of rice with Gochujang sauce	
<b>Chicken Teriyaki (g) (n)</b>	215
grilled marinated boneless chicken thigh with sautéed vegetables	
<b>Tonkatsu set (g)</b>	210
deep fried pork coated in breadcrumbs served with cabbage and tonkatsu sauce	
<b>White Fish set (s) (g)</b>	225
grilled white fish served with choice of rice	
<b>Gyudon set (g) (n)</b>	230
a bowl of grilled beef slices and vegetables served on a bed of rice with Gochujang sauce	
<b>Vegetable's sushi set (10 pieces)</b>	210
2 kinds of vegetarian maki rolls	
<b>Salmon poke set (g) (n)</b>	275
soya marinated diced salmon served over sushi rice	

## DESSERT

### Dark Chocolate Mousse Cake 70

gluten free dark chocolate mousse cake with gold leaf and chocolate wheel (d)

### Key Lime Pie 95

made of japanese & ghanian lime juice, eggs, butter and its topped with whipped cream. Baked with tart (d) (g)

### Hot Chocolate Fondant 90

molten chocolate lava cake served with churned vanilla ice cream and vanilla crumble, fondant takes 20-25min to bake (g) (d) (●)

### White Chocolate Matcha cake 75

gluten free matcha sponge cake with white chocolate matcha mousse (d)

### Yuzu Cheesecake 110

japanese lime-flavored cheesecake served with mango compote and vanilla crumble (d) (g)

### Assorted Bowl of Sorbet OR

#### Ice-cream (d) (●) 85

3 scoops of sorbet or churned ice-cream. Your waiter will inform you about the daily choices

#### A Scoop of Ice Cream or Sorbet (d) (●) 30

1 scoops of sorbet or churned ice-cream. Your waiter will inform you about the daily choices

#### A scoop of Coconut OR

#### Matcha ice cream (d) (●) 33

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## NEW ON THE MENU

### LAMB MEATBALL

(g) (n) 190 GHC  
minced lamb mixed with japanese miso  
garlic ginger leeks onion homemade  
spice tossed with seasonal vegetables  
japanese bbq sauce and sichuan pepper

### CRUNCHY WASABI SALMON 175 GHC

(g) (d)  
wasabi mayo marinated fresh diced  
salmon, shredded crab sticks, masago,  
cucumber & tempura flakes served in a  
cocktail glass

### IKA BORU TEMPURA (g) 150 GHC

minced fresh squid, seasoned with  
japanese spices, garlic, ginger, lightly  
coated with tempura batter and crispy  
fried balls

### ROCK SHRIMP TEMPURA

(g) (d) 180 GHC  
diced shrimp coated with potato starch  
and tempura flour, crispy fried tossed in  
spicy mayo and garnished with spring  
onion

### TUNA CORN PANCAKE

(g) (d) 180 GHC  
teriyaki pan seared tuna mixed with  
sweet corn green pepper spring onion  
potato and egg

### GINGER PORK (SHOGA YAKI)

(g) (d) (n) (al) 210 GHC  
thinly slice Holland pork, pan seared  
with shogayaki sauce served on sizzler  
platter with cabbage, spring onion and  
sesame seed

### SEAFOOD SIZZLER (d) (n) 240 GHC

tobanjan sauce marinated sliced squid  
and octopus, pan seared served on a  
bed of lightly tossed french green  
beans and cabbage

### TORI MOMO YAKI (g) (n) 210 GHC

500grms of imported chicken  
drumsticks (with bone), marinated with  
japanese seasoning, sake, mirin,  
sesame seeds, 6hours slow cooked and  
baked, spring onion and sesame seeds

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## NEW ON THE MENU

**SANTOKU SPECIAL ROLL** 210 GHC  
crab and cucumber roll topped with seared salmon teriyaki mayo and truffle oil

**TUNA SCALLOP FOIE GRAS** 210 GHC  
seared foie gras tuna scallop topped with teriyaki sauce and sea salt

**CRUNCHY FISH CHIPS** 140 GHC  
deep fried crunchy thin seasoned white fish with potato starch

**KURI CARPACCIO (v) (n)** 95 GHC  
thinly sliced marinated cucumber slices, sesame seeds and served with beetroot ponzu

**NASU KATSU (v) (g)** 110 GHC  
seasoned eggplant coated with breadcrumbs, crispy fried served with sriracha and mayo

**KOBOCHA TOFU (vegan)** 110 GHC  
grilled pumpkin with tofu served with tangy bell pepper sauce

## DESSERT

**WHITE CHOCOLATE MATCHA CAKE (d)** 75 GHC  
gluten free matcha sponge cake with white chocolate matcha mousse

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## SANTOKU-SIGNATURE COCKTAILS

### BABURA 299

tiki cocktail with mix berries, apple and top with Laurent Perrier La cuvee brut and crème de casis

### RUBY 299

mix berries, fresh apple, sour mix, vodka and Laurent Perrier La cuvee brut

### PREMIUM CROWN 125

cognac, homemade ananas and shoga jus orange curacao, served with seared ananas and meringue with red crumbles (d)

### SHOKUBUTSU 135

combination of gin with freshly muddled cilantro, mint, cucumber & lime

### HAI STONE 125

white rum, elderflower, fresh plantain chips, fresh pineapple juice, sour mix

### HANGTANG MULE 135

twisted moscow mule with botanicals and vodka

### TSURAI 135

vodka, fresh chili, tabasco, and ginger ale

### SANTOKU MARTINI 135

gin, blossom-mirin bianco served with parmesan and savory biscuit

### CLASSIC SIMONITA 135

mix berries, fresh apple, sour mix, passionfruit syrup and vodka

### AI OF SAKE 135

traditional sake, with sour mix dash of rose water and egg white

### MANGO HARMONY 125

tequila, mango sherbet, homemade spiced lemongrass, sour mix served with dried mango

### BINCHOTAN 135

Activated charcoal infused gin umeshu, nori gomme, fresh lime juice, miso paste fresh pineapple and beeswax

### YAMAGATA 125

white rum, pineapple, almond syrup and coconut cream and full cream milk (d)

### MEKORITA 125

tequila, orange, sour mix, chili, ginger and mint

### THE SMOKY BILLIONAIRE 135

single malt, smoked scotch whiskey, angostura bitter, brown sugar, and orange zest

### KEAENBERI TWIST 135

cognac, cranberry sour mix with a dash of angostura

## WATER

Small bel aqua sparkling/ still 40

Large bel aqua sparkling/ still 60

Small San Pellegrino/ Acqua panna 55

Large San Pellegrino/ Acqua panna 70

## NON-ALCOHOLIC COCKTAILS

### APPLETINI 65

apples and mint leaves with a hint of ginger

### JASMINE HIME 65

apple juice, lime juice, mint & cranberry juice.

### BLUE WATER SOYA 65

soya milk, orange curacao, miso paste, kaffir lime

### JAPANESE LEMONADE 65

fresh lemon, mint leaves with sprite

## BEER/CIDER

### LAGER

Star, Ghana 35

Budweiser, USA 40

Club Mini, Ghana 40

Django Weiss, Ghana 60

Heineken, Holland 72

Corona, Mexico 72

### IPA/ALE/CIDER

Tale 6 (Hibiscus IPA), Ghana 58

Tale 5 (Farmhouse Ale), Ghana 55

Django IPA, Ghana 60

Guinness, Ghana 40

Savanna, Apple cider, South Africa 72

Hunters Gold, Apple cider, South Africa 55

## SOFT DRINKS

Sprite/Fanta 45 Fresh juice 40

Soda/Tonic 50 Apple juice 33

Red Bull 70 Cranberry 33

Coke/Diet Coke 45 Ginger Ale 45

## SPIRIT

### GIN

Tanqueray No. 10	55
Hayman Sloe gin	45
Hendricks	72
Plymouth	110
Monkey 47	122
Bombay Sapphire	53
Beefeater 24 Superior	35

### VODKA

Cîroc Pineapple/Original	45
Ketel One	38
Snow Queen	35
Finlandia	40
Wishnovka	46
Ulvuka	42
Black cow	45
Beluga	98
Absolute Elyx	56
Belvedere	62

### RUM

Captain Morgan Spiced/Black	38
Ron Zacapa 23	65
St. James brown	40
St. James overproof	41
Bumbu	62
Bumbu XO	110
Green Island	36
Four Squared	36
Element 8	190
Banks Five	39
Havana Club Especial	31

### PISCO

Pisco Aba	41
Pisco Porton	60
Pisco Capel	65

### BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	40
Johnnie Walker Gold	68
Johnnie Walker Blue	360
The Famous Grouse	33
Amrut Fusion	56
Chivas 12yrs	45
Chivas 18yrs	100
Haig Club	88

### JAPANESE WHISKY

Nikka Coffey	100
Suntory Chita	100
Nikka Taketsuru	105
Nikka Miyagikyo	138
Hibiki	245

### JAPANESE GIN

Roku	77
Nikka Coffey	99

### SINGLE MALT

The Singleton 12yrs	40
Highland Park 10yrs	58
Highland Park 12yrs	58
Glenfiddich 12yrs	64
Glenmorangie Original	64
The Macallan 18yrs	235
The Macallan Harmony	160
The Macallan Rare Cask 21yrs	138
The Macallan Reflection	2500

### AMERICAN WHISKEY

Four Roses Single Barrel	35
Jack Daniels	40
Jack Daniels Single Barrel	98
Four Roses Small Batch	52
Old Forester	52
Jim Beam	35

### TEQUILA

Don Julio Blanco	60
Jose Cuervo Reposado	40
Jose Cuervo Silver	40
1800 Blanco	50
1800 Reposado	62
Patron Anejo	110
Patron Café XO	80
Siete Leguas Blanco	64
Herradura Plata	70
Excellia Anejo	110

### COGNAC

H by Hine VSOP	58
Hine Rare	110
Hine Antique XO	310
Hine Cigar XO	245
Delamain Xo	245
D'Usse VSOP	64
Hennessy VS	80
Martel VSOP	110
Remy Martin XO	280
Martel XO	280
Hennessy VSOP	94
Hennessy XO	310

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## WINE

### ROSE WINE

Glass/Bottle

#### La Ville Ferme, Cinsault, Grenache, Syrah 2020 France

78/335

this wine offers an expressive, fruity aromas with notes of red fruit and citrus. on the palate, this wine shows a beautiful aromatic richness and a perfect balance between the body and the freshness.

#### Rose de Anjou, 2021 France

400

it's a very light summer wine, it comes from the valley of loire and is a typical french wine and has a spicy taste of strawberry and forest berries

#### Cloud Chaser, 2019 France

565

this wine has an intense nose of tropical fruits, including mango and banana. round and smooth on the palate, its complex and aromas of peach and apricot. the finish is long and lingering, yet the wine remains refreshing this wine is perfect blends of various grape variety cinsault, mourvedre, grenache, carignan, cabernet sauvignon, tibouren, syrah

#### Studio by Miraval, Cinsault-Grenache, 2019 France

785

wine offers a very elegant nose with delicate notes of grapefruit and white flowers. fresh and well balanced, the palate is lively and reveals seductive aromas of citrus and sea salt

#### Cotes De Provence Miraval, 2019 France

855

one of the most celebrated producers in the rhône valley, and a previous vintage has been named the best rosé in the world by wine spectator magazine. this is a fresh, elegant rosé, with flavours of redcurrant and citrus, mineral and saline notes, it has a long, intense finish.

#### Whispering Angel, 2020

1085

made from grenache, cinsault and vermentino, the rewarding taste profile is full and lush while being bone dry with a smooth finish.

## WHITE WINES

Glass/Bottle

#### La Vielle Ferme Blanc 2020, France

86/425

this wine reveals an elegant nose with delicate notes of white flowers and citrus. its blend of grenache blanc ugni blanc vermentino

#### Van Laveran, Chenin Blanc, 2020 SA

78/335

a highly aromatic wine with full mouthfeel and distinct tropical flavours. the well-rounded palate ends in a crisp, dry finish

#### Bordeaux Blanc, 2019 France

465

an excellent blend of sauvignon blanc, semillon with floral notes and citrus on the palate. crisp and medium finish

#### Gecko Ridge, Chenin Blanc, South Africa

400

refreshing and well-balanced, floral and citrus notes

#### Domin Baume Chardonnay, 2018, French

600

very fruity nose, tones of pineapple, golden apple, banana, intense floral aroma of white flowers. delicate, light fresh and mineral long lasting taste. this wine is not oaked, which allows the essence of the piedmont chardonnay grape to reveal itself.

#### Corte Giara, Pinot Grigio 2020 Italy

685

this wine express freshness and integrity of aromas of the most typical venation grape. these wines are young and soft finish

#### Los Vascos, Chardonnay, 2020 Chile

775

this fruit driven chardonnay combines aromas of pineapple and honeydew melon with delicate notes of lime and its creamy and persistent on the palate

#### Domaine de la Ville, Gewurztraminer, 2020 Alsace

840

an aromatic grape, this is typically expressed as exotic fruits such as lychee, star fruit, passion fruit or mango. in addition to lush fruit notes, a hint of aromatics orange peel, roses, honey, and baking spices are also common fragrances. a deep gold colour.

#### Kiwi Cuvee, Sauvignon Blanc, 2020 NZ

920

a unique wine from marlborough region, explosive flavours, gooseberry notes, tropical fruits, and lime zest

#### Graves Blanc, Semillon- Sauvignon Blanc, 2019 France

1110

a long finish on citrus fruit flavours, especially lemon and grapefruit, the enfolding mid-palate is characterised by jasmine and hawthorn

#### Penfold Chardonnay bin 311

1265

great aromatic complexity. biscuity, scents of roasted nuts hazelnut, macadamia. elements of sea spray with honeydew and guava fruits. with lemon curd/citrus. a balanced chalky acid structure courts a classic finish.

#### Domain Sylvain Bailly, Sancerre, 2020 France

1300

tender and delicate. grapefruit and orange aromas and pale-yellow

#### Louis Jadot, Chablis, 2020 France

1445

this is signature wine in the chablis part of burgundy, from 100% chardonnay grapes. the nose of this white is fresh and floral, while the palate is juicy and zesty with a nice level of acidity and sweet, earthy essences of stone fruits that lead to a dry

#### Cloudy Bay, Chardonnay, 2019 Marlborough

1550

fresh fragrant and mouth-watering. the nose is redolent of orchard fruit, white peach, apricot blossom, and warm hay hint of gentle vanilla spice, hazelnut, and subtle saline note

#### Corton- Charlemagne, Grand Cru

2014 Franc

2800

intensive complex nose of grilled almond with a light smoked notes aromas of almond paste blends with flinty notes. the mouth is powerful, generous, and frank.

#### Le Montrachet Grand Cru, 2006 France

18000

this wine is very rich and complex, elegant, finesse with notes of green apple, melon, citrus, with white burgundy flavour and notes of butter, honey and slight oak trace.



## RED WINES

Glass/Bottle

**Van Loveran, Pinotage, 2022 South Africa** 78/335  
dark berries, oak, vanilla, liquorice, and spice on the nose

**Marius Syrah-Grenache, 2022 France** 86/395  
powerful, well-structured wine with a hint of silky tannins. red fruit aromas, complex, dark, spicy, red berries, delicate floral touch

**MATUA PINOT NOIR, 2020, NZ** 685  
this refreshingly smooth and fragrant pinot noir displays flavours of red fruit such as raspberries, strawberries and dark cherry with soft, silky finish

**Siniscalco, Primitivo, 2018 Italy** 800  
intense and persistent, wide range of red fruits, fully expressed with its freshness, pleasantly soft on the palate, soothing tannins, its acidity brings the right freshness. Confirmed the lush red fruits in the mouth

**Cotes du Rhone, Grenache-Syrah, 2018 France** 885  
deep purple colour, very expressive aromas of blackberries and pepper. great example of full-bodied wine. well balanced and structured with notes of jammy fruit, redcurrant jelly and black olives.

**Terrazas, Malbec, 2020 Argentina** 1220  
this malbec is deep, dark, and gorgeous with rich blackberry, mulberry, ripe dark fruit, and spicy flavours finishing long on the palate

**Valpolicella Superiore, Allegrini, Corvina Veronese-Rondinella 2019 Italy** 1250  
well-structured wine, with soft, long, and persistent finish. ruby in colour, with a pleasant scent of wild berries. dry and velvety on the palate.

**Canti Barolo, Nebbiolo, 2015 Italy** 1500  
intense and elegant aroma of ripe fruits, with spiced undertones of leather inklings. dry and silky texture on the palate with a slight taste of liquorice

**Chateau Sergant, Merlot, 2017 France** 1445  
fruity-spicy and complex, offers aromas of morello cherries and mocha on the palate, the wine is full-bodied, balanced, and persistent with hints of plum jam and caramel.

**Crozes Hermitage, Shiraz, 2020, France** 1630  
intense black, with beautiful purple reflections. deep and complex on the nose, it reveals aromas of blackcurrant, violet and spices as well as smoky notes. on the palate, it reveals all its richness and subtle dense tannins and aromas of black fruit such as cherry and blackcurrant

**Saint Emilion Legende, Merlot-Cab Sauvignon, 2016 France** 1775  
elegant, refined nose, mingling toasted and vanilla notes with aromas of blackberries and liquorice. full-bodied, rich, and smooth on the palate, with a silky tannic structure

**Amarone Classico, Corvina-Rondinella-Molinara, 2016 Italy** 1830  
a full-bodied wine deep ruby, aromas of ripe dark fruits, floral and tobacco spice notes. on the palate ripe blackberry flavours, dried plum and liquorice with cacao and espresso spice. rich soft tannins, long finish, well balanced ending with nutty toasty spice

**The Saxenburg Select, Shiraz, South Africa 2012** 3500  
great combination of dark fruit and sweet spice on the nose, with hints of nutmeg and plum and a touch of white pepper. the palate is rich and well balanced, with creamy tannins, with an acidity that is perfectly integrated. full-bodied with lively tannins on the aftertaste.

**Mormoreto Frescobaldi, Toscana 2011** 4100  
a ruby-red color with violet highlights. fruits emerge on the nose such as blueberry and black cherry, followed by hints of iodine, cinchona and balsamic notes of eucalyptus and mint. the finish offers a slight spiciness of cardamom. on the palate, the tannin texture is strong and dense, almost impenetrable. silky and velvety, it has a rich body and a very long finish.