

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!”



Photo Credit: Sam Gavins

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.

DRUSIAN, PROSECCO SUPERIORE, VALDOBBIADENE, DOCG EXTRA DRY ITALY, 11%
Wonderfully soft and gluggable, with elegant flavours of pears and sherbet.

CANDOVER BROOK ENGLISH SPARKLING WINE BRUT NV 12%
On the nose, floral notes complement nutty and toasty overtones. Bubbles are generous without being overwhelming. The palate starts with hints of floral citrus. In the mouth floral, citric notes are supported by more textural vanilla and orchard fruits on the mid palate. A long and mineral finish.

CANDOVER BROOK ENGLISH SPARKLING WINE ROSÉ NV 12%
A vivid pink hue with lively aromas of fresh strawberry, cranberry and toasted brioche. On the palate, creamy mouthfeel and a bold mousse are tempered by the wine's mouthwatering acidity and vibrant purity of fruit.

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.

CHATEAU DE CAMPUGET SYRAH VERMENTINO, FRANCE
This elegant dry rosé displays aromatic notes of grapefruit and delicate citrus hints.

FERRY LACOMBE, NAOS, CÔTES DE PROVENCE ROSÉ, FRANCE, 13.5%
Pure and light pink. Lots of citrus, peach and red berry fruit. Lovely silkiness. Splendidly long finish. Sophisticated.

WHITE WINES

GRACE, KOSHU, YAMANASHI WINE CO. JAPAN, 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.

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.

LES ROCHES SAINTES, PICPOUL DE PINET, FRANCE, 12.5%
Fresh and limey, attractively rounded and good with all types of seafood.

PARISIO, GAVI, ITALY, 12.5%
100% Cortese from hillside vineyards. Open, enticing fruit scent with apricots, citrus and melon flavours. A juicy example of this popular northern Italian DOC.

VENDÔME, VIOGNIER, LE Puits des Mejeans, COLLINES RHODANIENNES, FRANCE, 13%
White peach and ripe red apple are to the fore; a gentle creaminess, great freshness and lift; and a mineral finish.

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.

ESK VALLEY, SAUVIGNON BLANC, MARLBOROUGH, 13.5%
Invariably a juicy and exuberant Kiwi SB. Elderflower and grapey perfume, and then a blast of gooseberries.

FICHET, MÂCON-BURGY, FRANCE, 13%
Pure, classically understated French Chardonnay, nicely weighted, with hints of grapefruit and almonds.

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.

DOMAINE SAUMAIZE-MICHELIN, POUILLY-FUISSÉ PREMIER CRU, CLOS SUR LA ROCHE, FRANCE, 13.5%
From south facing vines at 380m. on the lower slopes of the Roche de Vergisson, this is one of his top cuvées from a site recently elevated to 1er Cru status. Power is present in abundance. Despite the high acid and minerality, the fruit is almost tropical – pineapple and tangerine.

REDS

CARINAE, MALBEC, ARGENTINA, 14.5%
Very deep and inky with silky, classy black fruit. Very concentrated indeed, this always exhibits a seductive, liqueur element.

HODDLES CREEK, PINOT NOIR, YARRA VALLEY, AUSTRALIA, 13.2%
Wonderful mushroom accents on a fragrant, perfumed nose. A Pinot of great depth and richness.

LA CHAPELLE DES BOIS, FLEURIE, GRAND PRE, 13%
Bright youthful purple. Vibrant red-berried and black-cherried fruit. Very traditional example, showing a lively bite.

ARTISAN WINES, ZWEIFELT, NEUSIEDLERSEE DAC RESERVE, AUSTRIA, 13.5%
A delicately silky texture. It is subtle, refined and carries on to a lightly mineral and fragrant finish. The oak is well judged.

DOMAINE HUBER-VERDEREAU, MONTHÉLIE, LA COMBE DANAY, FRANCE, 13%
A pure and ethereal expression of this recent and warm vintage. Shows classic Burgundian characteristics of polished red fruit and subtle earthiness.

SAKE

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

JUNMAI DAIGINJO SAKE, 17%
Fine, floral, delicate and a delicious accompaniment to the refined taste and texture of Sashimi

JUNMAI TOKUBETSU, 15%
Showcasing the natural flavour of Hyogo’s Yamadanishiki rice grain, this sake has a satisfyingly umami rich flavour profile which is rich but refreshing. A clean and well-structured traditional brew.

SPECIALIST DRINKS

JAPANESE GIN, CAMBRIDGE DISTILLERY, ENGLAND, 42% Shiso leaf, sesame seeds, cucumber, sansho and yuzu fruit – a uniquely herbaceous and spicy gin.	25 ML £7.00
KI NO TEA, KYOTO DISTILLERY, JAPAN, 45.1% 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.	25 ML £9.00



SHISO GIN, THE WASABI COMPANY, ENGLAND 40% Made using purple shiso grown in Dorset. Shiso leaves have a delicate herbal, citrusy flavour.	25 ML £5.95
WASABI VODKA, THE WASABI COMPANY, ENGLAND 42% Distilled with English-grown wasabi, this vodka captures the flavour of fresh wasabi thanks to vacuum distillation.	25 ML £5.95
NIKKA WHISKY FROM THE BARREL, JAPAN, 51.4% Offers the perfect balance of toffee sweetness and rich malty flavour, with a tinge of smoke for complexity and depth.	25 ML £7.00
THE YAMAZAKI SINGLE MALT WHISKY, JAPAN, 12 YEAR OLD, 43% The nose has good body with plenty of nut oils and zest, a pleasant floral character with a little tropical fruit and a rooty note.	25 ML £15.95
KIYOMI JAPANESE RUM, 57% 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.	25 ML £5.95
135 EAST HYOGO DRY GIN, KAIKYO DISTILLERY, JAPAN, 42% Boasts a boatload of Japanese botanicals, with cedar wood, shiso leaf, chrysanthemum, sansho pepper and yuzu!	25 ML £5.95
BARREL-AGED SEAWEED SPICED RUM, SHANTY SPIRITS, DORSET, 40% Fourteen exquisite botanicals including Pepper Dulse, the “Truffle of the Sea” and Cacao & Ginger guide you on a complex, sensory voyage to the treasures of the deep.	25 ML £5.95

ALCOHOL-FREE

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
GEKKEIKAN ALCOHOL FREE 0.00% DAIGINJO SAKE Meticulously brewed to match the flavours of Gekkeikan’s finest sake, this daiginjo sake delivers a sugar-free sip of delightful fruitiness, completely alcohol-free, with a delicate, dry umami palate.	245 ML £10.95
SEEDLIP GROVE 42, LONDON, ENGLAND, 0% Grove 42 is a citrus-focused expression featuring blood orange, bitter orange, mandarin, lemon, lemongrass and ginger - and no alcohol whatsoever!	25 ML £2.50
ALAIN MILLIAT SAUVIGNON GRAPE JUICE Made from grapes harvested early on in the season, this is a delightful juice with balanced acidity and sweet vegetal aromas.	396 ML £9.95
ALAIN MILLIAT MERLOT RED GRAPE JUICE This delicately bitter, vegetal juice from French fruit maestro Alain Milliat showcases the grape’s exquisite flavours.	396 ML £9.95

TEAS

SENCHA 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.	SMALL POT £3.75 LARGE POT £4.95
GENMAICHA 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 baked character.	SMALL POT £3.75 LARGE POT £4.95
KYOTOCHA (SENCHA SAKURA) 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.	SMALL POT £3.75 LARGE POT £4.95
JASMINE SILVER NEEDLE IMPERIAL 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.	SMALL POT £3.75 LARGE POT £4.95
KYOTO OOLONG 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.	SMALL POT £4.95
OKUMIDORI KABUSECHA (SHADED SENCHA) 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.	SMALL POT £6.25

BEER

HITACHINO NEST JAPANESE CLASSIC ALE, JAPAN, 7% Brewed in aged cedar barrels just like the old IPA method brought over from England, this ale has a delightful sweet flavour balanced with generous amounts of hops.	330 ML £7.25
ASAHI, 5%	PINT £6.95 HALF £3.95
KIRIN, 5%	330ML £4.95
ASAHI SUPER DRY, 0%	330ML £3.50

SOFT DRINKS £3.95

COKE	SODA WATER
DIET COKE	GINGER ALE
FENTIMAN’S VICTORIAN LEMONADE	ORANGE JUICE
RAMUNE YUZU CARBONATED DRINK	MANGO JUICE
SCHWEPPES LEMONADE	APPLE JUICE

HILDON WATER 750ML £4.75

SPARKLING	STILL
------------------	--------------



WINE LIST

