



Food Menu

The word Yoshi has many meanings in Japanese, but ours means both “the best” & “doing things better”. And here at Yoshi, that is exactly what we do!

Thus inspired, we created a modern yet casual atmosphere, hired talented chefs, prepared fresh dishes, ensured the presence of a warm & friendly staff... all to make sure Yoshi lives up to its name!

Soup

Miso Soup 4.50

Spicy Miso Soup 4.95

Served with chicken dumplings

Salad

Kani Salad 5.75

Crab, carrot & cucumber with Japanese mayo & tempura flakes

Sashimi Salad 10.50

Tuna, salmon, crab & octopus with chef’s dressing

Tuna & Shrimp Salad 10.50

With crunchy Japanese herbs

Yasai Salad 4.50

Baby corn, lettuce, avocado, tomato, carrot, served with a wafu dressing

Chicken Peanut Salad 7.50

Chicken with vegetables, served with a peanut dressing

Beef Salad 7.50

Prime tenderloin beef & mixed vegetables with a spicy ginger dressing

Yoshi Salad 7.95

Vermicelli, shrimp, chicken, vegetables with chef’s chilli dressing

Healthy Edwin Salad 10.95

Mix of sashimi with seaweed, topped with bonzo sauce

Orange Crab Salad 5.50

Crab, lettuce, and red pepper, with a wasabi and orange dressing

Starters

Edamame 4.50

Regular, spicy, or with lemon

Ahi Tuna 8.25

Seared tuna, served with a special bonzo sauce

Shake Carpaccio (Salmon) 6.50

Salmon marinated with the chef’s spicy citrus sauce

Crab Rangoon 5.75

Fried wontons filled with crab & cheese

Salmon Usuzukuri 7.50

Fresh salmon, leeks and togarashi with ponzu sauce

Vegetable Spring Rolls 3.95

with Shrimp 4.95

Please ask your waiter for more details on boats’ items

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Sashimi (4 pcs)

(Fresh raw fish)

Shake (Salmon)	5.95
Maguro (Tuna)	5.95
Kani (Crab)	3.95
Gindara (Butterfish)	5.75
Ebi (Shrimp)	5.50
Hotategai (Scallop)	5.75
Kajiki (Blue Marlin)	8.25
Taco (Octopus)	5.50
Shime Saba (Mackerel)	6.75
Hamachi (Yellowtail)	10.95
Unagi (Eel)	8.25
Ebiko (Lobster Roe) 2 pcs	6.75
Ikura (Salmon Roe) 2 pcs	15.00
Tobiko (Flying Fish Roe) 2 pcs	9.50

Sushi (2 pcs)

Nigiri Sushi

(Fresh raw fish on Japanese rice)

Vegetarian	2.95
Shake (Salmon)	4.95
Maguro (Tuna)	4.95
Kani (Crab)	3.95
Ebi (Shrimp)	4.25
Gindara (Butterfish)	4.95
Taco (Octopus)	5.25
Kajiki (Blue Marlin)	4.75
Ikura (Salmon Roe)	13.00
Shime Saba (Mackerel)	6.25
Hamachi (Yellowtail)	9.25
Ebiko (Lobster Roe)	6.95
Unagi (Eel)	6.75
Tobiko (Flying Fish Roe)	8.25
Hotategai (Scallop)	5.95

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Gunkan

(Fresh raw fish with Japanese rice on seaweed, vegetables or raw fish)

Salmon with Shrimp	6.50
Special Unagi	8.50
Spicy Tuna	4.75
Scallop Rolled in Cucumber	4.75
Ikura Rolled in Cucumber	9.95

Makimono (3 pcs)

Maki

‘Kappa’ Cucumber	2.95
Golden Sun	3.95
Avocado, carrot topped with sweet corn	
Super Vegetarian	3.25
Cucumber, baby corn, carrot rolled in cucumber	
Yoshi Tempura	5.95
Shrimp, eel & crab, wrapped tempura-style	
Rangoon Special	5.75
Crab, cream cheese, spring onion & avocado	
Pregnancy	4.95
Crab rolled in shrimp	
Kamakura	5.75
Eel, shrimp, rolled in avocado	
Yummy	5.25
Crab, cucumber, avocado & oboro, topped with crab and shrimp	
Hachiman	5.95
Shrimp, avocado & oboro, topped with scallop	
Tatakai	6.50
Eel, shrimp, crab and avocado	
Tartare Maki	5.95
Salmon mixed with avocado, topped with spicy salmon tartare	
Rainbow Special	5.50
Crab, shrimp and avocado, rolled by salmon, butterfish and tuna	
Crispy Crab Maki	5.95
Salmon, tuna, shrimp, scallop topped with cooked maki	
Fried California Roll	4.50
Salmon, crab and avocado	
Mikado	6.25
Spicy salmon, avocado rolled in shrimp & salmon skin	
Yokohama	5.95
Tuna, salmon, avocado rolled in spring onion & sesame seeds	

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Flying Dragon Crab, ebiko, avocado rolled in eel	5.95
Tokyo Crab, shrimp, avocado rolled in ebiko	5.50
Vintage Spicy tuna, shrimp, avocado & ebiko	5.95
Green Ninja Grilled scallop, oboro, rolled in tuna & avocado	5.95
Chirashi Maki Tuna, salmon, butterfish, and crab	7.75
Scallop Special Grilled scallop and avocado rolled in spicy tuna	6.95
Yoshi Ocean Salmon, shrimp & crab wrapped in spicy salmon	5.95
Fuji Crab, avocado wrapped in spicy tuna, salmon & shrimp	5.95
Yukata Fried shrimp with an unagi sauce, topped with tuna	4.95
Futo Maki	6.25
Spicy Sesame Spicy tuna, salmon & shrimp, rolled in seaweed	6.25
Nippon Tuna, salmon & crab	6.25
Sumo Spicy salmon, tuna, shrimp & avocado, rolled in tobiko	6.25
Temaki (1 pcs) <i>(Hand-rolled in a cone shape, with vinegared rice & dried seaweed)</i>	
California Crab, cucumber & avocado	4.25
Spicy Tuna Tuna with our special sauce	5.25
Spicy Salmon Salmon with our special sauce	5.25
Nagara Spicy tuna, salmon & shrimp	5.25
Vintage Spicy tuna, shrimp & ebiko	4.95
Ikuragi Eel, ikura & cucumber, with a sweet sauce	10.95

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Teppanyaki

(A cooking method, as indicated by the name (tepan: an iron pan, yak: grilling).
Each dish served with 2 sauces: ginger & spicy sauce)

Prime Beef Tenderloin	14.50
Angus Beef	27.00
Served with crispy garlic & a spicy sauce	
Chicken	8.25
Jumbo Prawns	19.95
Mixed Seafood	13.50
Salmon, butterfish, shrimp	
Salmon	13.50
Shrimp	12.50
Tuna	13.50
Butterfish	13.50
Lobster	55.00
Mixed Vegetables	5.500

Teriyaki

(A cooking technique used in Japanese cuisine in which foods are broiled or
grilled in a sweet soy sauce marinade - tare in Japanese)

Prime Beef	14.50
Chicken	8.25
Salmon	13.50
Butterfish	13.50

Boats On Sail

(Served with Paradise Tea for 4 Persons)

Love Boat	34.00
(21 pcs of Maki)	

Marinated Vegetarian Special, California orange, Spicy Tri-Fish, Nippon, special kakon, Spicy Ebi
Tempura, samurai special
(3 pcs each)

Kimono Boat	46.00
(28 pcs of Sushi & Maki)	

A variety of sushi, salmon, tuna, shrimp grouper, octopus, crab, avocado
(2 pcs each)

A mix of makimono: Ebi Salad Special, Tao, Yummy, Kamikaze
(4 pcs each))

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Tsunami Boat <i>(44 pcs of sashimi, sushi & maki)</i>	67.00
A variety of sashimi: tuna, salmon, crab, shrimp <i>(4 pcs each)</i>	
A selection of sushi: salmon, seared butterfish, blue marlin, tuna, ikura & shrimp <i>(2 pcs each)</i>	
A variety of maki: VIP, Dark Shadow, Luxury, Osaka <i>(4 pcs each)</i>	

Sakana

Grilled Miso-Marinated Fish	Salmon 5.50 Butterfish 7.50
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Tempura

(Classic Japanese dish of deep-fried battered vegetables or seafood)

Shrimp	8.50
Mixed Seafood Shrimp, white fish & salmon	9.95
Vegetable	4.50
Tempura Udon	7.95

Foilyaki

(A cooking technique used in Japanese cuisine in which foods are wrapped in foil and grilled, keeping the food juicy and aromatic)

Scallop	13.95
Mixed Seafood	13.50
Butterfish	13.50

Rice & Noodles

Steamed Rice	3.50
Vegetable Fried Rice	3.75
Shrimp-Fried Rice	4.95
Yaki Udon	5.50

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DUMPLINGS

Purple Shrimp	5.95
Shanghai Shrimp And Chicken	5.95
Shrimp Har Gow	5.95
Chive And Shrimp	5.95
Poached Chicken	4.95
Chicken Siu Mai	4.95
Beef Siu Mai	5.95
Vegetable	3.95
Crab	5.75
Scallop	6.25

DUMPLING BASKETS

Supreme Basket <i>2pcs each</i>	10.50
Shrimp Har Gow, Chives And Shrimp, Beef Siu Mai, Chicken Siu Mai	
Premium Basket <i>2pcs each</i>	11.50
Vegetable, Purple Shrimp, Chives and Shrimp, Shrimp Har Gow	

Desserts

Sweet Caviar	4.75
Chocolate coffee caviar on tart shell served with vanilla ice cream	
Berries Cheese Cake	4.50
Served with raspberry ice cream	
Spiky Lemon	4.75
Stuffed with lemon confit	
Banana Fritters	5.75
With ice cream	
Lychees	4.25
Ice Cream & Sorbet	2.50
Ask your waiter for available flavours	

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Tchaba Tea Selection

3.75

Tchaba provides a fully handcrafted, bio-degradable sachet of full leaf tea, spices & herbs, tailor-made to suit your moods and transport you along a combination of flavors to a place of complete satisfaction

Vintage Selection "Pure Tea Leaves"

Sencha Zen

"Japanese Green Tea"

Blend Selection "Full Leaf Tea & Natural Flavors From Fruits & Spices"

Jasmine Haze

"Green Tea, Jasmine Blossom"

Rosa

"Green Tea, White Tea, Rose Petals"

Jasmine Pearl

"Hand Rolled White Tea, Jasmine Blossom"

Herbal Infusion Selection "Health in Every Sip"

Chamomile Breeze

"Chamomile, Hibiscus, Mint, Rosehip, Lemongrass, Orange Peel"

Ginger Calm

"Ginger, Orange & Lemon Peel, Licorice, Mint, Lemongrass"



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Drinks Menu

Cocktails

Yoshi Mojito	6.95
Fresh lemon, lime and mint with brown sugar, dark rum and soda	
Sake Cozmo	6.95
Choya Sake, Triple Sec, and cranberry juice	
Sake Mojito	6.95
Fresh lemon, lime and mint, brown sugar, Choya Sake and soda	
Lychee-Tini	6.95
Absolut Vodka and lychee liqueur	
Asia Berry	6.95
Absolut Raspberry, apple liqueur, melon liqueur, ginger ale	

Aperitifs & Digestives6.95

Kahlua, Malibu, Amaretto, Sambuca, Martini all flavours, Jagermeister, Skinos Mastiha, Baileys, Aperol, Campari. Goldschlager

Japanese Sake

Glass 6.250Carafe 15.500Bottle 59.000

Spirits

6.95

Whiskey	Glass	Bottle
Jameson	6.50	72.00
Jim Beam	6.25	69.00
Jack Daniels, Jack Daniels Honey	6.50	75.00
J&B	7.00	79.00
Chivas Regal 12YO	7.95	100.00
Johnnie Walker Black Label	7.95	100.00
Jameson Black Barrel	7.95	105.00

Whiskey - Premium	Glass	Bottle
Chivas Extra	8.95	115.00
Johnnie Walker Double Black 1000ML	8.75	139.00
Chivas XV 15YO	9.95	120.00
Johnnie Walker Gold Label	11.50	163.00
Chivas Regal 18YO	15.00	189.00

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Whiskey Single Malt

	<i>Glass</i>	<i>Bottle</i>
Glenlivet Founder Reserve	9.95	119.00
Glenfiddich 12YO	10.50	129.00
Glenfiddich 15YO	16.00	175.00
Glenfiddich 18YO	28.00	380.00

Vodka

Absolut	5.95	60.00
Stolichnaya Red	5.95	60.00
Russian Standard	6.25	70.00
Stolichnaya Gold	6.25	70.00
Russian Standard Platinum	6.95	76.00
Elyx	7.95	99.00
Beluga Noble	7.25	79.00
Beluga Transatlantic	7.95	99.00
Titos	5.95	62.00
Legend of Kremlin	8.25	105.00
Ketel One	8.25	105.00

Vodka - Premium

Grey Goose	8.25	105.00
Belvedere	9.00	109.00
Beluga Allure		225.00
Beluga Gold Line		350.00

Tequila

Olmecca White	5.95	70.00
Olmecca Gold	6.25	72.00
Jose Cuervo White	6.50	79.00
Jose Cuervo Gold	6.95	85.00
Patron Cafe	7.50	95.00

Tequila- Premium

Don Julio White	9.00	130.00
Don Julio Reposado	10.00	135.00
Patron Gold Anejo	11.00	150.00
Patron Silver	10.00	135.00

Gin

Beefeater	6.25	69.00
Gordon's	7.25	80.00
Bombay Sapphire	7.25	80.00
Tanqueray	7.25	82.00
Hendricks	7.95	100.00

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Rum	Glass	Bottle
Havana Club	6.25	65.00
Bacardi	6.75	75.00
Captain Morgan Spiced <i>1000 ML</i>	6.75	92.00

Cognac		
Hennessy <i>Vs</i>	12.95	159.00
Hennessy <i>V.s. O.P</i>	17.00	220.00
Hennessy <i>XO</i>	40.00	450.00

Soft Drinks

Non Alcoholic Beer	3.50
Soda Drinks	3.25
Energy Drinks	3.50
Red Bull, Sugar Free Red Bull	
G+Ginseng	3.50
Soda Water, Tonic Water, Ginger Ale, Pink Lemonade, Bitter Lemon, Cranberry	
Fresh Juices	5.00
Orange, Lemon, Strawberry, Kiwi	
Mocktails	3.95

Still & Sparkling Water	Small	Large
Still Water (Local)		2.950
Hildon	1.950	3.950
Sparkling Water		
Hildon	2.950	4.750
Perrier	3.750	

Hot Drinks

MOLINARI COFFEE	
Espresso	3.500
Double Espresso	5.000
Cappuccino	3.950
American	3.750
Decaffeinated	3.500

TCHABA TEA SELECTION	3.750
Sencha Zen Green Tea, Jasmine Haze, Chamomile Breeze, Ginger Calm	

Ask your waiter from of our Tchaba Tea selection

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WINE LIST



WINE BY GLASS

RED WINE

LOCAL

Saint George - *Merlot*

6.5

IMPORTED

Torresella - *Merlot* - Italian

7.5

Long Mountain - *Cabernet Sauvignon* - South African

7.95

B&G - *Cabernet Sauvignon* - French

8.25

WHITE WINE

LOCAL

Saint George - *Pinot Grigio*

6.5

IMPORTED

Torresella - *Pinot Grigio* - Italian

7.50

Long Mountain - *Chardonnay* - South African

7.95

B&G - *Sauvignon Blanc* - French

8.25

ROSÉ WINE

LOCAL

Saint George - *Shiraz*

6.50

IMPORTED

Torresella - *Pinot Grigio Blush* - Italian

7.50

B&G Rose D'Anjou - *Gamay, Grolleau* - French

8.25

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NATURAL WINE

Made from handpicked organic grapes using traditional winemaking techniques; natural fermentation, no filtration or addition of sugar, sulphates or chemicals.

WHITE

Judith Beck - Austria

55

Weissburgunder (Pinot Blanc) - delicate and refreshing aroma with notes of green apples, citrus, and white flowers. On the palate, this wine is crisp and bright, with a zesty acidity that complements its fruity flavors.

RED

Grimon Crianza - Spain

55

Tempranillo - Made from a blend of of Tempranillo, Garnacha, and Graciano grapes and has a complex aroma with notes of blackberry, cherry, vanilla, and spice. The wine's oak aging contributes to its rich and velvety texture, giving it a smooth and lingering finish.

ORANGE

White wine made by leaving the white grapes’ skin and seeds during fermentation, essentially the same way red wine is made. The wine has a deep amber color and a tendency to have citrusy and tangy flavors.

Baglio Antico Catarratto - Italy

57

Catarratto Bianco, it has ripe peachy and tangy pink-grapefruit aromas which contrast nicely with the almost marmalade and spicy ginger notes on the tongue. Altogether tangy and dry it's quite a bold number, but certainly worth taking the time to appreciate.

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● RED WINE

LOCAL

Saint George 30

Merlot - Powerful yet fresh with smooth tannins, hints of blueberry and sour cherry with cedar and blond tobacco notes with a long mocha finish.

Saint George 30

Cabernet Sauvignon - Full-body, velvety, cocoa aromas and soft cinnamon spices, smooth tannins with black cherries and plums.

JR Classic 34

Shiraz - Medium bodied with a deep ruby color with violets, herbs and spice, red berry, ground pepper and currant flavors. It is well balanced with a long sweet finish.

ITALIAN

Torresella - Veneto IGT 34

Merlot - dry with a distinctive vinous aroma and a delicately herbaceous flavor. Its taste highlights well-structured, rounded fruit, but also considerable body and moderate tannins.

Stemmari Passiata – Siciliana DOC 38

Nero D'avola, Syrah - Aromas are fruity, with notes of red berries and floral hints of violet. Spicy notes from Syrah and hints of tobacco and vanilla coming from the refinement in wood.

Talamonti Moda – Montepulciano D’abruzzo DOC 39

Montepulciano - Multiple nuances of violet blend with intense and persistent aromas of cherry, plum and fresh raspberry in a harmonious bouquet.

Ruffino – Chianti DOCG 40

Sangiovese - Dry, medium-bodied and well-structured. It enjoys aromas and flavors of plums, red berry and cherry fruits, with spicy notes and a touch of pepper.

Santa Margherita – Chianti Classico DOCG 51

Sangiovese - Aromas from cherries and plums, with tannic, oak-aged flavors which are bright and round, with a dry, warm, earthy after-taste.

Santa Cristina – Tuscany IGT 45

Sangiovese - Shiraz - Cabernet Sauvignon, Merlot - Full-bodied with purplish highlights, offers fruity notes of cherries, blackberries, and plums fused with aromas of vanilla and coffee.

Ca’Bianca - Barolo DOCG 58

Nebbiolo - Aromatic with rich tannins and characteristics of old oak, with a garnet coloring, tending towards dark blue. A taste of soft tannins and pleasantly fresh with an elegant after-taste of licorice.

Frescobaldi Castelgiocondo - Brunello di Montalcino DOCG 82

Sangiovese - Complex aromas of raspberry and blackcurrant, with subtle hints of blueberry, enriched by elegant floral notes with cinnamon, pepper and a leathery feel.

Banfi – Brunello di Montalcino DOCG 110

Sangiovese - With shades of brick it has a moderate tannin with preserved sour cherry, dried oregano, red balsamic and red pepper flakes.

FRENCH

B&G - Languedoc Roussillon 39

Cabernet Sauvignon - Aromas of ripe blackcurrant and blackberry with flattering toasty and spicy notes when agitated. Round and smooth on the palate with velvety tannins. Long fruity after taste with notes of vanilla and licorice.

Louis Eschenauer - Bordeaux 42

Merlot, Cabernet Sauvignon - Celebrates its oown typical aromas with red summer fruits and vegetables from blackcurrant to green peppers, with spice and even hay notes. Good tannic structure, with traces of licorice.

Mouton Cadet - Saint-Emilion 54

Merlot, Cabernet Franc, Cabernet Sauvignon - A deep garnet red intense and deep the nose expresses aromas of black fruit, blackberry jam and violet. A round and fruity attack on black fruit and spicy flavours.

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Chateau Magnol - Haut Medoc <i>Cabernet Sauvignon, Merlot, Petit Verdot</i> - Expressive, rich, and complex nose mixing with blackcurrant berries and black cherries and spice. With a rich finish of spice, vanilla and licorice notes.	70
Pere Anselme La Fiole - Châteauneuf-du-Pape <i>Malbec, Grenache, Mourvedre, Shiraz</i> - Full-bodied, fruity and spiced. Reminiscent of ripe berries, cherry “eau-de-vie”, warm spices and truffles.	87
CHILEAN 9 Lives - Central Valley <i>Cabernet Sauvignon</i> - Aromas of strawberries and figs entwined with tobacco and vanilla coming from 9 months oak guard. Smooth and structured tannins for a balanced wine..	37
Leyda - Leyda Valley <i>Pinot Noir</i> – Aromas of cherries, raspberries and blueberries, a soft spicy note and subtle herbal character. In the mouth, it is fresh and juicy with vibrant acidity and creamy texture. The tannins are silky and rounded.	39
Santa Digna - Central Valley <i>Shiraz, Syrah</i> - Mouth coating cherry spice mingled with ripe plum, fetching hints of raspberry and integrated oak.	45
Escudo Rojo - Maipo Valley <i>Cabernet Sauvignon</i> – Dry and spicy wine with flavours of blackcurrant and raspberry.	53
SOUTH AFRICAN Long Mountain - Breede River Valley <i>Cabernet Sauvignon</i> - Deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood.	37
KWV - Western Cape <i>Merlot</i> – Prominent aromas of riped plum and sour cherries with hints of black pepper.	46
● ROSÉ WINE	
Saint George - Jordan <i>Shiraz</i> - Aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as cloves and cinnamon.	30
Torresella - Italy - Veneto IGT <i>Pino Grigio</i> - A pale blushed pink colour with a bouquet characterized by delicate hints of citrus fruits and wild berries.	34
B&G French - Rose D’Anjou <i>Gamay, Grolleau</i> - Intense salmon-pink, with fruits and overtones of sweet red fruits and spices. Fine and elegant with ripe red berries and hints of an aroma of black pepper.	39
Santa Margherita StilRose - Italy - Lake Garda <i>Sangiovese, Barbera</i> - A delicate pink colour, with elegant yet complex aromas of fresh and vibrant floral and fruity notes of orange, wild strawberries, along with hints of sweet lychee and ginger.	54
Whispering Angel - France - Côtes de Provence <i>Grenache, Syrah</i> - Pale pink salmon colour with a lovely fragrance. Clean and fresh light summer fruits with a certain fleshiness and structure on the palate, which brings out the red grape base.	69

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● WHITE WINE

LOCAL

Saint George - <i>Pinot Grigio</i>	30
Crisp, developing aromas of yellow lemon curd, hints of dried herbs and almonds.	
Saint George - <i>Chardonnay</i>	30
Strong creamy notes of custard, butter and vanilla combined with almonds and chestnuts. With golden apple pie, quince and lemon curd followed by smooth aromas of vanilla and soft oak.	
JR Classic - <i>Sauvignon Blanc</i>	34
Light bodied wine with a shiny golden color. Refreshingly crispy and highlighted by citrusy aromas and hints of orange.	

ITALIAN

Torresella - Veneto DOC	33
<i>Pinot Grigio</i> - Subtlet persistent on both the nose and palate with an aroma of delicate florals and pears. It is elegant and well-balanced, with a clean and crisp finish.	
Lunardi - Soave DOC	35
<i>Trebbiano, Garganega</i> - Pale yellow with greenish hues. A fruity wine with delightful scent of almond blossom. Fresh on the palate.	
Casale Del Grillo - Frascati Superiore DOC	39
<i>Malvasia</i> - With a delicious aroma and a pronounced pale gold color it is beautifully ripe. Through the fruit concentration comes a fine line of wonderful citrus acidity, velvet and fresh tastes.	
Ruffino Lumina - Veneto DOC	40
<i>Pinot Grigio</i> - Aromas of freshly cut lemons, pears and touches of honey. Vibrant and crisp on the palate with mineral notes and a clean finish.	
Lamberti - Veneto IGT	42
<i>Chardonnay</i> - Pale with a pronounced bouquet of exotic fruit and wildflowers and an attractive lingering after-taste of apples and bananas.	
Villa Antinori - Tuscany IGT	58
<i>Pinot Grigio, Pinot Blanc, Trebbiano</i> - Brilliant pale straw color with an aroma of flowers and fresh and soft flavours.	
Santa Margherita - Trentino-Alto Adige DOC	51
<i>Pinot Grigio</i> - Dry wine with straw yellow color. Its clean, intense aroma and bone-dry taste with an appealing flavor of golden apples, which creates great personality and versatility.	
Villa Sparina - Gavi	51
Straw yellow color. Fragrance of flowers and fruit with hints of peach.	

FRENCH

B&G - Cotes De Gascoigne IGP	39
<i>Sauvignon Blanc</i> - Intense nose with strong pink grapefruit and exotic fruit aromas (pineapple). Full of fruits on the palate, with a nice freshness and a lemony after-taste.	
Mouton Cadet - Bordeaux	48
<i>Sauvignon blanc - Semillon - Muscadelle</i> - It has a brilliant pale yellow color and is rich and complex with aromas of fresh white fruits and citruses.	
Domaine Laroche - Chablis	58
<i>Chardonnay</i> - Dry and yellow straw colored and is complex, releasing floral, fruity and mineral scents. Charmed this medium-bodied wine reveals a broad texture and a long finish.	
Calvet - Sancerre	66
<i>Sauvignon Blanc</i> - Floral aromas which are rich and ripe on the palate with typical Sauvignon Blanc characteristics of gooseberry hints, citrus and herbaceous nettle.	

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CHILEAN

9 Lives - Central Valley 37

Sauvignon Blanc - Intense and fresh with citrus notes like grapefruit and white flowers, such as orange blossoms. Refreshing, balanced acidity with a smooth palate and a very fruity finish.

Leyda - Leyda Valley 39

Sauvignon Blanc – Mineral and expressive with great aromatic intensity. Notes of white fruit and ripe citrus fruits, like grapefruit and mandarins, along with a subtle herbaceous character. It has a refreshing tang of acidity.

Santa Digna - Central Valley 45

Sauvignon Blanc - Easy drinking, full-flavored Sauvignon, quite floral with some melon and lime characteristics.

SOUTH AFRICAN

Long Mountain - Breede River Valley 37

Chardonnay - Light yellow hues, it has bell pepper and apricot aromas with a hint of lemon zest.

KWV - Western Cape 46

Sauvignon Blanc - Elegant and refreshing with tangs of grapefruit, lime and guava.

● CHAMPAGNE & SPARKLING WINE

VDV Ice Rose - France Mini Bottle 10

Bortolomiol Senior Extra Brut, Italy Prosecco Valdobbiadene DOCG 12

Mini Bottle

VDV Ice - France 38

A semi sweet delicate aroma of golden apples, plums, honey, walnut butter, and flowers with hints of toast, citruses, peaches and passion fruit that linger on the palate. Perfect on Ice!!

Santa Margherita - Italy - Prosecco Valdobbiadene DOCG 49

Fairly dry with fine refreshing bubbles, with aromas of fresh green pineapple, white flowers and hints of green tea.

Nicholas Feuillatte - France - Champagne Brut 99

Pale gold in color with an abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of pears and apples with almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.

Moet et Chandon - France - Champagne Brut 135

A fresh crisp palate reveals white-fleshed fruits like apples, pears, white peaches, and citrus fruits, floral notes of lime blossom, elegant hints of brioche and fresh nut.

Dom Pierre Pérignon - France - Champagne Brut 345

Notes of guava and spicy green grapefruit zest combined with stone fruit, white peach and nectarine. The wine opens up and is complemented by woody vanilla and warm, lightly toasted brioche. The wine’s power is remarkably restrained wtih various sensations of silky, salty, sappy, bitter and briny converage.

* Prices are subject to sales tax and service charge