

# 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

## Sashimi (4 pcs)

*(Fresh raw fish)*

- Shake (Salmon)** 5.950
- Maguro (Tuna)** 5.950
- Kani (Crab)** 3.950
- Gindara (Butterfish)** 5.750
- Ebi (Shrimp)** 5.500
- Hotategai (Scallop)** 5.750
- Kajiki (Blue Marlin)** 8.250
- Taco (Octopus)** 5.500
- Shime Saba (Mackerel)** 6.750
- Hamachi (Yellowtail)** 10.95
- Unagi (Eel)** 8.250
- Ebiko (Lobster Roe) (2 pcs)** 6.750
- Ikura (Salmon Roe) (2 pcs)** 15.000
- Tobiko (Flying Fish Roe) (2 pcs)** 9.500

## 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

### 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
- Flying Dragon** 5.95  
Crab, ebiko, avocado rolled in eel
- Tokyo** 5.50  
Crab, shrimp, avocado rolled in ebiko
- Vintage** 5.95  
Spicy tuna, shrimp, avocado & ebiko
- Green Ninja** 5.95  
Grilled scallop, oboro, rolled in tuna & avocado
- Chirashi Maki** 7.75  
Tuna, salmon, butterfish, and crab
- Scallop Special** 6.95  
Grilled scallop and avocado rolled in spicy tuna
- Yoshi Ocean** 5.95  
Salmon, shrimp & crab wrapped in spicy salmon

- Fuji**  
Crab, avocado wrapped in spicy tuna, salmon & shrimp
- Yukata**  
Fried shrimp with an unagi sauce, topped with tuna

## Futo Maki

- Spicy Sesame**  
Spicy tuna, salmon & shrimp, rolled in seaweed
- Nippon**  
Tuna, salmon & crab
- Sumo**  
Spicy salmon, tuna, shrimp & avocado, rolled in tobiko

## Temaki (1 pcs)

*(Hand-rolled in a cone shape, with vinegared rice & dried seaweed)*

- California**  
Crab, cucumber & avocado
- Spicy Tuna**  
Tuna with our special sauce
- Spicy Salmon**  
Salmon with our special sauce
- Nagara**  
Spicy tuna, salmon & shrimp
- Vintage**  
Spicy tuna, shrimp & ebiko
- Ikuragi**  
Eel, ikura & cucumber, with a sweet sauce

## 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** 5.50

## 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)*

- 6.25 Marinated Vegetarian Special, California orange, Spicy Tri-Fish, Nippon, special kakon, Spicy Ebi Tempura, samurai special
- 6.25 *(3 pcs each)*

### Kimono Boat

46.00

*(28 pcs of Sushi & Maki)*

- 4.25 A variety of sushi, salmon, tuna, shrimp grouper, octopus, crab, avocado
- 5.25 *(2 pcs each)*

- 5.25 A mix of makimono: Ebi Salad Special, Tao, Yummy, Kamikaze
- 5.25 *(4 pcs each))*

### Tsunami Boat

67.00

*(44 pcs of sashimi, sushi & maki)*

- 10.95 A variety of sashimi: tuna, salmon, crab, shrimp
- 14.50 *(4 pcs each)*

- A selection of sushi: salmon, seared butterfish, blue marlin, tuna, ikura & shrimp
- 27.00 *(2 pcs each)*

- A variety of maki: VIP, Dark Shadow, Luxury, Osaka
- 55.00 *(4 pcs each)*

## Sakana

- Grilled Miso-Marinated Fish** Salmon 15.50  
Butterfish 17.50

## Tempura

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

- Shrimp** 8.50
- Mixed Seafood** 9.95  
Shrimp, white fish & salmon
- 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

## DUMPLINGS

Purple Shrimp	5.95
Shanghai Shrimp and Chicken	5.95
Truffle Edamame	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

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## DUMPLING BASKETS

**SUPREME BASKET** *2pcs each* **10.50**

Shrimp Har Gow, Chives and Shrimp, Beef Siu Mai, Chicken Siu Mai

**PREMIUM BASKET** *2pcs each* **11.50**

Truffle Edamame, Purple Shrimp, Chives and Shrimp, Shrimp Har Gow

All prices are subject to service charge and sales tax

yoshi  
Desserts & Tea



## Desserts

<b>Banana Fritters</b>	5.750
Served with vanilla ice-cream	
<b>Baked Cheesecake</b>	4.250
<b>Yoshi Mousse</b>	4.250
A light coconut mousse covered with chocolate	
<b>Mango Pudding</b>	4.250
<b>Lychees</b>	4.250
<b>Sweet Bites Platter</b>	5.500
Chocolate cake, cheesecake, tiramisu and mango mousse	
<b>Yawarakai</b>	4.250
Cream cheeses stuffed with a strawberry or chocolate sauce	
<b>Ice-cream &amp; Sorbet</b>	2.500
Ask your waiter for available flavours	

## 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"



# Drinks Menu

## Cocktails

<b>Yoshi Mojito</b> Fresh lemon, lime and mint with brown sugar, dark rum and soda	6.950
<b>Sake Cozmo</b> Choya Sake, Triple Sec, and cranberry juice	6.950
<b>Sake Mojito</b> Fresh lemon, lime and mint, brown sugar, Choya Sake and soda	6.950
<b>Lychee-Tini</b> Absolut Vodka and lychee liqueur	6.950
<b>Asia Berry</b> Absolut Raspberry, apple liqueur, melon liqueur, ginger ale	6.950

## Aperitifs & Digestives

<b>Kahlua, Malibu, Amaretto, Sambuca, Martini all flavours, Jagermeister</b> <b>Skinos Mastiha, Baileys, Aperol, Campari. Goldschlager</b>	6.950
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## Japanese Sake

Glass 6.250 Carafe 15.500 Bottle 59.000

## Spirits

### Whiskey

	Glass	Bottle
Jameson	6.500	72.000
Jim Beam	6.250	69.000
Jack Daniels, Jack Daniels Honey	6.500	75.000
J&B	7.000	79.000
Chivas Regal 12 YO	7.950	100.000
Johnnie Walker Black Label	7.950	100.000
Jameson Black Barrel	7.950	105.000

### Whiskey - Premium

Chivas Extra	8.950	115.000
Johnnie Walker Double Black 1000ML	8.750	139.000
Chivas XV 15 YO	9.950	120.000
Johnnie Walker Gold Label	11.500	163.000
Chivas Regal 18 YO	15.000	189.000

### Whiskey Single Malt

Glenlivet Founder Reserve	9.950	119.000
Glenfiddich 12 YO	10.500	129.000
Glenfiddich 15 YO	16.000	175.000
Glenfiddich 18 YO	28.000	380.000

## Vodka

Absolut	5.950	60.000
Stolichnaya Red	5.950	60.000
Russian Standard	6.250	70.000
Stolichnaya Gold	6.250	70.000
Russian Standard Platinum	6.950	76.000
Elyx	7.950	99.000
Beluga Noble	7.250	79.000
Beluga Transatlantic	7.950	99.000
Titos	5.950	62.000
Legend of Kremlin	8.250	105.000
Ketel One	8.250	105.000

## Vodka - Premium

Grey Goose	8.250	105.000
Belvedere	9.000	109.000
Beluga Allure		225.000
Beluga Gold Line		350.000

## Tequila

Olmecca White	5.950	70.000
Olmecca Gold	6.250	72.000
Jose Cuervo White	6.500	79.000
Jose Cuervo Gold	6.950	85.000
Patron Cafe	7.500	95.000

## Tequila- Premium

Don Julio White	9.000	130.000
Don Julio Reposado	10.000	135.000
Patron Gold Anejo	11.000	150.000
Patron Silver	10.000	135.000

## Gin

Beefeater	6.250	69.000
Gordon's	7.250	80.000
Bombay Sapphire	7.250	80.000
Tanqueray	7.250	82.000
Hendricks	7.950	100.000

## Rum

Havana Club	6.250	65.000
Bacardi	6.750	75.000
Captain Morgan Spiced 1000 ML	6.750	92.000

## Cognac

Hennessy Vs	12.950	159.000
Hennessy V.s. O.P	17.000	220.000
Hennessy XO	40.000	450.000

## Beers

### Local Beer

Amstel	5.500
Carakale	6.500

### Imported Beer

Heineken, Corona, Almaza, Taybeh	7.500
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## Soft Drinks

<b>Non Alcoholic Beer</b>	3.500
<b>Fizzy Drinks</b>	3.250
Pepsi, Diet Pepsi, 7up, Diet 7up	
<b>Energy Drinks</b>	3.750
Red Bull, Sugar Free Red Bull	
<b>G+Ginseng</b>	3.500
Soda Water, Tonic Water, Ginger Ale, Pink Lemonade, Bitter Lemon, Cranberry	
<b>Fresh Juices</b>	5.000
Orange, Lemon, Strawberry, Kiwi	
<b>Mocktails</b>	3.950

## Still & Sparkling Water

	Small	Large
<b>Still Water (Local)</b>		
Hildon	1.950	2.950
Hildon	2.950	4.750
Perrier	3.750	

### Sparkling Water

Hildon	2.950	4.750
Perrier	3.750	

## Hot Drinks

<b>Nespresso Coffee</b>	3.500
Ristretto, Lungo, Allegro, Decaffeinated	
<b>Double Nespresso</b>	5.000

<b>Tchaba Tea Selection</b>	3.750
Sencha Zen Green Tea, Jasmine Haze, Chamomile Breeze, Ginger Calm	

Ask your waiter from of our Tchaba Tea selection



# 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

## 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.

## 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 own 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.

**Chateau Magnol - Haut Medoc** 70

*Cabernet Sauvignon, Merlot, Petit Verdot* - Expressive, rich, and complex nose mixing with blackcurrant berries and black cherries and spice. With a rich finish of spice, vanilla and licorice notes.

**Pere Anselme La Fiole - Châteauneuf-du-Pape** 87

*Malbec, Grenache, Mourvedre, Shiraz* - Full-bodied, fruity and spiced. Reminiscent of ripe berries, cherry "eau-de-vie", warm spices and truffles.

## CHILEAN

**9 Lives - Central Valley** 37

*Cabernet Sauvignon* - Aromas of strawberries and figs entwined with tobacco and vanilla coming from 9 months oak guard. Smooth and structured tannins for a balanced wine..

**Leyda - Leyda Valley** 39

*Pinot Noir* - 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.

**Santa Digna - Central Valley** 45

*Shiraz, Syrah* - Mouth coating cherry spice mingled with ripe plum, fetching hints of raspberry and integrated oak.

**Escudo Rojo - Maipo Valley** 53

*Cabernet Sauvignon* - Dry and spicy wine with flavours of blackcurrant and raspberry.



## SOUTH AFRICAN

### Long Mountain - Breede River Valley

*Cabernet Sauvignon* - Deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood.

37

### KWV - Western Cape

*Merlot* - Prominent aromas of riped plum and sour cherries with hints of black pepper.

46

## ROSÉ WINE

### Saint George - Jordan

*Shiraz* - 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

*Pino Grigio* - 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

*Gamay, Grolleau* - 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

*Sangiovese, Barbera* - 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

*Grenache, Syrah* - 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

## WHITE WINE

### LOCAL

#### Saint George - Pinot Grigio

Crisp, developing aromas of yellow lemon curd, hints of dried herbs and almonds.

30

#### Saint George - Chardonnay

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.

30

#### JR Classic - Sauvignon Blanc

Light bodied wine with a shiny golden color. Refreshingly crispy and highlighted by citrusy aromas and hints of orange.

34

## ITALIAN

### Torresella - Veneto DOC

*Pinot Grigio* - Subtle 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.

33

### Lunardi - Soave DOC

*Trebbiano, Garganega* - Pale yellow with greenish hues. A fruity wine with delightful scent of almond blossom. Fresh on the palate.

35

### Casale Del Grillo - Frascati Superiore DOC

*Malvasia* - 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.

39

### Ruffino Lumina - Veneto DOC

*Pinot Grigio* - Aromas of freshly cut lemons, pears and touches of honey. Vibrant and crisp on the palate with mineral notes and a clean finish.

40

### Lamberti - Veneto IGT

*Chardonnay* - Pale with a pronounced bouquet of exotic fruit and wildflowers and an attractive lingering after-taste of apples and bananas.

42

### Villa Antinori - Tuscany IGT

*Pinot Grigio, Pinot Blanc, Trebbiano* - Brilliant pale straw color with an aroma of flowers and fresh and soft flavours.

58

### Santa Margherita - Trentino-Alto Adige DOC

*Pinot Grigio* - 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.

51

### Villa Sparina - Gavi

Straw yellow color. Fragrance of flowers and fruit with hints of peach.

51

## FRENCH

### B&G - Cotes De Gascoigne IGP

*Sauvignon Blanc* - 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.

39

### Mouton Cadet - Bordeaux

*Sauvignon blanc - Semillon - Muscadelle* - It has a brilliant pale yellow color and is rich and complex with aromas of fresh white fruits and citruses.

48

### Domaine Laroche - Chablis

*Chardonnay* - 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.

58

### Calvet - Sancerre

*Sauvignon Blanc* - Floral aromas which are rich and ripe on the palate with typical Sauvignon Blanc characteristics of gooseberry hints, citrus and herbaceous nettle.

66

## CHILEAN

### 9 Lives - Central Valley

*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.

37

### Leyda - Leyda Valley

*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.

39

### Santa Digna - Central Valley

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

45

## SOUTH AFRICAN

### Long Mountain - Breede River Valley

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

37

### KWV - Western Cape

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

46

## CHAMPAGNE & SPARKLING WINE

### VDV Ice Rose - France Mini Bottle

10

### Bortolomiol Senior Extra Brut, Italy Prosecco Valdobbiadene DOCG

*Mini Bottle*

12

### VDV Ice - France

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!!

38

### Santa Margherita - Italy - Prosecco Valdobbiadene DOCG

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

49

### Nicholas Feuillatte - France - Champagne Brut

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.

99

### Moet et Chandon - France - Champagne Brut

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.

135

### Dom Pierre Pérignon - France - Champagne Brut

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 with various sensations of silky, salty, sappy, bitter and briny convergence.

345