

GRAINS AND GRAPES
CECI N'EST PAS UNE CARTE DES VINS
ESTO NO ES UNA LISTA DE VINOS
これはワインリストではありません
THIS IS NOT A WINE LIST

HONKAKU SHOCHU AND AWAMORI 6CL PER SERVING

SATSUMA IMO SHOCHU (SWEET POTATO)

Kai. Higashi Shuzo, Kagoshima Prefecture / 130

KOME SHOCHU (RICE)

Taru Kichi Ganbo. Nakao Brewery, Hiroshima Prefecture / 155

Michi He Sougo. Heiwa Shuzo, Wakayama Prefecture / 110

Kuma Kome. Kuma Shochu, Kumamoto Prefecture / 130

KASUTORI SHOCHU (SAKE LEES)

Amabuki Junmai Ginjo. Amabuki Shuzo, Saga Prefecture / 120

SOBA SHOCHU (BUCK WHEAT)

Ninki-Ichi. Ninki Brewery, Fukushima Prefecture / 120

KOKUTO SHOCHU (BROWN SUGAR)

Satono Akebono. Machida Shuzo, Kagoshima Prefecture / 125

MUGI SHOCHU (BARLEY)

Kannoko. Satsuma Shuzo, Kagoshima Prefecture / 110

AWAMORI (LONG GRAINED INDICA RICE)

Ryukyu Awamori Black 30. Kumejima's Kumesen, Okinawa Prefecture / 120

Mizuwari, oyuwari, ren eller på is? Be gärna om serveringsförslag.

Mizuwari, oyuwari, straight or over ice? Please ask for serving suggestions.

NIHONSHU (SAKE), UMESHU SERVED BY OCHOKO 6CL AND TOKKURI 18CL

SPARKLING

NV Bikkuri Gyoten (1,8dl bottle). Tsuki no Katsura, Kyoto Prefecture / 155

JUNMAI-SHU (RICE, WATER AND YEAST)

NV Shimeharitsuru Jun (Junmai Ginjo). Miyao Shuzo, Niigata Prefecture / 90 / 240

NV Amabuki Marigold (Yamahai Junmai). Amabuki Shuzo, Saga Prefecture / 70 / 200

NV Shichicken (Junmai). Yamanashi Meyo, Yamanashi Prefecture / 80 / 220

NV Homare Banshu (Junmai Dai Ginjo). Homare Shuzo, Fukushima Prefecture / 100 / 260

NV Amabuki Omachi Kimoto (Junmai Ginjo). Amabuki Shuzo, Saga Prefecture / 90 / 260

NV Amabuki I Love Sushi (Junmai shu Nama). Amabuki Shuzo, Saga Prefecture 90/240

NAMAZAKE AND SEASONAL (UNPASTEURIZED AND LIMITED EDITION)

NV Amanoto Akita no Osagekko (Junmai Nama Genshu). Asamai Shuzo, Akita Prefecture / 90 / 240

NV Amabuki Winter Nama (Daiginjo Nama). Amabuki Shuzo, Saga Prefecture / 90 / 260

KOSHU AND KIJOSHU (AGED AND DESSERT STYLE)

NV Dewasakura Karesansui (Koshu). Dewasakura Shuzo, Yamagata Prefecture / 100 / 260

NV Hana Hato (Kijoshu). Enoki Shuzo, Hiroshima Prefecture / 155

UMESHU AND FLAVOURED SAKE

NV Ninki-ichi Yuzushu (Yuzu flavoured Shochu). Ninki Brewery, Fukushima Prefecture / 100

NV Apollon Blood Orange (Blood orange flavoured Shochu). Amabuki Shuzo, Saga Prefecture / 100

2016 Daishichi Kimoto Umeshu (Junmai Kimoto Umeshu). Daishichi Shuzo,

Fukushima Prefecture / 120

BOTTLED BEER

Sapporo, JPN 33cl / 70

New Jersey Sour, Sour with Blood Orange, SWE 33cl / 130

Rio Brewing Company, Uijin, JIPA, JPN 33cl / 95

OH! LA! HO! Captain Crow, Extra Pale Ale, JPN 35,5cl / 95

Rio Brewing Company, Uijin Yuzu Blond, JPN 33cl / 95

WINES BY THE GLASS

BUBBLES GLASS/BOTTLE

NV Grand Cordon, GH.Mumm, Champagne, FRA / 165 / 855

WHITE

2017 Vermentino, Olianias, Sardegna, ITA / 155 / 775

2017 Leirana Albarino, Forjas del Salnés, Rias Baixas, SPA / 145 / 725

2017 Silvaner Trocken, Weingut Julius, Rheinhessen, GER / 125 / 625

2018 Les Hautes Noëllles, Muscadet, Loire, FRA / 125 / 625

RED

2016 Palmento, Vino di Anna, Sicily, ITA / 155 / 775

2016 Pinot vom Berg, Weingut Birgit Braunstein, Burgenland, AUT / 165 / 825

2016 Cannonau, Olianias, Sardegna, ITA / 155 / 775

NV Les Amandiers, Raymond Usseglio, Vin de France, FRA / 140 / 700

WINES BY THE BOTTLE

BUBBLES

1995 Blanc des Millénaires Brut, Charles Heidsieck, Champagne, FRA / 3080

2002 L'Âme de la Terre Brut, Francois Bedel & Fils, Champagne, FRA / 1950

2002 Cuvée R.Lalou Brut, GH.Mumm, Champagne, FRA / 2880

2005 Mesnillesime Blanc de Blanc Grand Cru, Guy Charlemagne, Champagne, FRA / 2400

2006 Belle Epoque Rosé Brut, Perrier-Jouët, Champagne, FRA / 4120

2012 Cuvée Charlemagne, Blanc de Blanc Grand Cru, Guy Charlemagne, Champagne, FRA / 2100

WHITE WINES BY THE BOTTLE

FRANCE

- 2013 Le Clos Anjou Blanc, Domaine de Juchepie, Loire, FRA / 945
- 2017 Champalou Les Fondraux, Vouvray, Loire, FRA / 725
- 2017 Château Fuissé, Bourgogne Blanc, FRA / 695
- 2015 Meursault “Les Grands Charrons”, Michel Bouzereau, Bourgogne, FRA / 1650
- 2016 “Clos De Grand Pere”, Macon-Vinzelles, La Soufrandiere, Bourgogne, FRA / 1145
- 2016 Pouilly-Vinzelles, La Soufrandiere, Bourgogne, FRA / 1295
- 2016 Puligny-Montrachet 1er Cru, “Le Cailleret”, Dom Michel Bouzereau, Bourgogne, FRA / 2685
- 2016 Puligny-Montrachet 1er Cru, “Les Champs Gains”, Dom Bouzereau, Bourgogne, FRA / 2250
- 2016 Les Brulées, Domaine Saint Pierre, Jura, FRA / 1200
- 2016 Savagnin Molates, Domaine Marnes Blanches, Jura, FRA / 900
- 2017 Mathieu Deiss Vingoble du Rêveur, “Vibrations” Alsace, FRA / 775
- 2017 Mathieu Deiss Vingoble du Rêveur, “Un Instant sur Terre”, Alsace, FRA 1050

GERMANY/AUSTRIA

- 2016 Qualitätswein Trocken, Sybille Kuntz, Mosel, GER / 850
- 2015 Kabinett Trocken, Sybille Kuntz, Mosel, GER / 1150
- 2016 Heymann-Löwenstein, Röttgen, Mosel, GER, MAGNUM / 2400
- 2017 Hofberg Kabinett, A.J. Adam, Mosel, GER / 835
- 2017 Eva Fricke, Wisperwind, Rheingau, GER / 975

ITALY/SPAIN

- 2016, Zibibbo Integer, Marco de Bartoli, Sicily, ITA (ORANGE) / 950
- 2016 Trenzado, Suertes del Marques, Teneriffa, SPA / 725
- 2016 Don Carlino, De Fermo, Abruzzo Pecorino ITA / 875
- 2017 La Bastid, Olivier Rivière, Rioja, SPA / 950

USA

- 2014 Chardonnay Trout Gulch Vineyard, Arnot-Roberts, Santa Cruz, USA / 1360
- 2016 AVNI Chardonnay, Lingua Franca, Oregon, USA / 1180

RED WINES FROM THE VAULTS

- 2011 Syrah Patine 11 Confessions Vineyard, Sine Qua Non/E&M Krankl,
Sta.Rita Hills, California, USA / 6000
- 2013 Grenache Non Female, Sine Qua Non/M.Krankl, California, USA / 4070
- 2012 Syrah Stock, Sine Qua Non/M.Krankl, California, USA / 3720
- 2013 Syrah Non Male, Sine Qua Non/E&M Krankl, California, USA / 4070
- 1985 Ch.Margaux, Margaux 1er Grand Cru Classé, Bordeaux, FRA / 7500
- 2006 Ch.Lynch Bages, Pauillac Grand Cru Classé, Bordeaux, FRA / 2700
- 2012 Harlan Estate, Napa Valley, California, USA / 10000
- 2010 Melbury, Bond, Napa Valley, California, USA / 4580

RED WINES BY THE BOTTLE

FRANCE

- 2012 Croix De Beauséjour, (héritiers Duffau-Lagarosse), Saint-Émilion Grand Cru,
Bordeaux, FRA / 1320
- 2014 Valiniere, Domaine Léon Barral, Languedoc, FRA / 1430
- 2015 Cornas, Philippe Pacalet, Rhône, FRA / 1590
- 2016 Tradition, Saint Joseph, Monier-Perréol, Rhône, FRA /1125
- 2016 Châtelet, Saint Joseph, Monier-Perréol, Rhône, FRA /1200
- 2016 Les Serves, Saint Joseph, Monier-Perréol, Rhône, FRA /1300
- 2016 Boomerang, Les Bottes Rouge, Jura, FRA / 1050
- 2017 Chateau Thivin, les 7 Vignes, Brouilly, FRA / 775
- 2017 Pinot Noir Sous la Roche, Domaine de la Borde, Jura, FRA / 1095
- 2017 Le Clos des Carteries Rouge, Christian Venier, Loire, FRA / 850
- 2017 Beaujolais-Villages, Christophe Pacalet, Bourgogne, FRA / 820
- 2017 Le Rouge, Domaine Saint Pierre, Jura, FRA / 1250
- 2017 Ponzac Maintenant ou Jamais, Caors, FRA / 595

GERMANY/AUSTRIA

2016 Zweigelt “Pure”, Andi Knauss, Württemberg, GER / 995

2016 Wild Wux, Weingut Birgit Braunstein, Burgenland, AUT / 795

2017 Sankt Laurent, Weingut Rosi Schuster, Burgenland, AUT / 725

ITALY/SPAIN

2016 Teroldego, Foradori, Trentino, ITA / 875

AUSTRALIEN

2014 Shiraz/Viognier Hilltops, Clonakilla, Canberra District, Canberra, AUS / 1800

2017 Logan Pinot Noir, Weemala, AUS / 595

USA

2013 EYRIE, Pinot Noir, Oregon, USA / 1500

2013 Cambell Ranch Pinot Noir, Anthill Farms, Sonoma, USA / 1450

2015 Clos Rouge, Cameron, Oregon, USA / 1750

2015 Syrah Clary Ranch Vineyard, Arnot-Roberts, Sonoma, USA / 1395

2016 AVNI Pinot Noir, Lingua Franca, Oregon, USA / 1180

BOTTLED NON ALCHOLIC

Sansu Yuzu/Ume Lemonade, UK (Sparkling) 18cl / 55

Karma Cola No Sugar, Karma Cola, UK 33cl / 50

Coca Cola, Coca Cola Zero 33cl / 45

Red Bull, Red Bull no sugar, AUT 25cl / 45

Hitachino Nest Beer Non Ale, JPN 33cl / 55

Wisby Easy Rider IPA Non Alcoholic Beer, SWE 33cl / 45

Stenkulla Mineral Water, SWE 75cl / 55

Stenkulla Mineral Water, SWE 33cl / 35

AVEC / DIGESTIVES

Some reading about the spirits we have to offer. Each segment of the list is explained briefly but don't hesitate to ask any of us for more information of the specific type you want to learn more about.

PISCO

Pisco is very simply explained as South American brandy. The spirit is only produced in Perù and the northern parts of Chile. The spirits origin is disputed clamorously between the two countries but since the border has changed between the countries various times, we will leave that discussion for another time. Pisco can be made from a few different types of grapes that can be divided into aromatic and non-aromatic. We showcase the aromatic varietals Italia and Torontel. The non-aromatic one we have is Quebranta. Acholado is its own category of Pisco and is a mixture of aromatic and non-aromatic grape varietals. The word Pisco's origin is also disputed and may refer to the Quechuan word for a specific bird, "Pisqu", a city in Perù or the large pre-Columbian clay pots called Piscos that are used to ferment the grapes.

Barsol Quebranta - 35

Barsol Acholado - 37

Barsol Italia - 37

Barsol Selecto Torontel - 42

La Diablada - 46

SHOCHU

Shochu is the main Japanese spirit with centuries old traditions and is originally from the island of Kyushu in southern Japan. Shochu is often produced from rice, sweet potato or grain and the produce alters the finished product greatly. Shochu has a lower alcoholic content than what we are used to in Europe and it ranges from 25-40% with the majority slightly above 25% by volume. The two major types of Shochu is Kome, made from rice and Imo, made from sweet potato. Kome Shochu is often fruitier with subtle notes while Imo Shochu can be a bit rougher for the drinker.

*The price is for a serving size of 6cl
Shochu is listed in the grain section of this list*

BAIJIU

The world's most sold spirit with over 13 billion liter's (!!!) each year. This spirit is not very well known outside of China and is just recently starting to make its way around cocktail bars around the world. Baijiu was listed by Forbes to be one of the most anticipated drinking trends during 2019. Baijiu is a beverage consumed with food in China and is served in small glasses about 1cl. The taste of Baijiu varies greatly between the different parts, and especially, the different cuisines around China where different types of food has to correlate with the right tasting Baijiu. Just like with wine-pairings.

The price is for a serving size of 1,5cl

Kweichow Moutai / 95

Shui Jing Fang "Forest Green" / 85

Shui Jing Fang "Wellbay" / 75

TEQUILA/MEZCAL

The Mexican pride with roots from the Pre-Columbian Mesoamerica. Produced from the agave plant, not to be confused with cactus. Agave was first described by Carl Von Linné and translates to the admirable and the noble from ancient Greek. The Spanish Conquistadors brought the art of distillation to Mexico in the 1500s but fermented and alcoholic beverages made from the sap of the agave was around centuries before then. Tequila and Mezcal are both protected designation of origin products and the production is controlled very heavily. Our Tequila range offer Blancos, unaged up to two months, Reposados, aged on oak barrels from 2 months but not more than a year and Añejo, aged for at least a year up to three years on oak barrels. The Mezcal we have are two examples from Oaxaca in southern Mexico and offer a very good alternative to malt whisky for those of you who want a smokier character.

TEQUILA

Olmecca Altos Plata - 30
Olmecca Altos Reposado - 34
Calle 23 Blanco - 34
Calle 23 Reposado - 36
Calle 23 Añejo - 38
Calle 23 Criollo - 62
Reserva del Señor Blanco - 42
Arette Blanco - 32
Arette Añejo - 45
Fortaleza Reposado - 85

MEZCAL

Bruxo 2 - 45
Agave de Cortes - 42

BRANDY / COGNAC

Our range of Cognac and Brandy. The classic European spirits with a very old heritage. Brandy is the collective name for spirits made from fruit, mostly grapes. It translates from the Dutch word “Brandewijn” - burnt wine. Produced from grapes, Cognac is in simple terms distilled wine and can only be produced around the city of Cognac in south-western France. It gained large popularity in the northern parts of Europe during the 1400s due to that it lasted way better during the long transports than what the wine did. Calvados is a brandy made from apples from the Calvados region in Normandy. Distilled from cider it's a fruitier option for those who want to imbibe a French distillate.

Pierre Ferrand 10 Generations / 50

Pierre Ferrand 1er Cru / 47

Martell VS / 34

Torres 5 / 30

Calvados d'Orval / 35

Busnel / 32

RUM

First mentioned in the 7th century AD in India, rum is produced from sugarcane juice or byproducts like molasses. The majority of the world's rum is produced in the Caribbean and South America. Rum is often aged for a long time on oak barrels which heighten the spirits caramel notes.

Plantation Peru / 48

Plantation X.O. / 48

Bacardi Añejo 4 / 32

Bacardi 8 Reserva / 35

Zacapa Solera 23 / 48

Zacapa X.O. / 122

WHISKY

Whisky is a phonetic translation from the Gaelic word “Uisce Beatha” and means water of life. Scotland and Ireland are the most prominent producers of Whisky, but the spirit is now produced all over the world and is in almost all cases aged in oak barrels. Here you can find a selection of Scotch, Japanese and American whisky. Japanese whisky has become one of the most sought-after spirits in the world and mimics a lot from the scotch way of production with a touch of japanese finesse and elegance.

JAPAN

Nikka From The Barrel / 45

Nikka Rare Old Super / 55

Nikka Coffey Grain / 66

SCOTLAND

Macallan 12 / 48

Bowmore 12 / 42

Tamdhu Cask Strength / 73

Laphroaig 10 / 40

Lagavulin 16 / 41

USA

Four Roses Bourbon Single Barrel / 40

Blanton's Bourbon Single Barrel / 40

Rittenhouse Rye / 71

VODKA

Vodka comes from the 10th century in eastern Europe where Poland and Russia are today and it is a neutral spirit that is made from cereal (rye, wheat, grain, millet and corn). The spirit is very pure and is distilled to a very high level of alcohol before water is added to lower the alcohol volume.

Absolut Elyx / 50

GIN

Made from neutral grain spirit and flavored with juniper berries this spirit has made it very well known over the world due to its fame in mixed drinks and cocktails. With Dutch origins, gin saw the light of day in the 1600s made by the Dutch doctor Franciscus Sylvius and became very popular in the UK. The name gin comes from the Dutch word genever which derives from the Latin name of the juniper bush.

Jinzu / 40

Roku / 32

La Republica Amazonica / 32

Plymouth Gin / 35

Tanqueray 10 / 42

Monkey 47 / 48

Hendrick's Gin / 40

Bombay Sapphire / 32