



GINZA
ONODERA

We are happy to present our Sake & Wine List
select by
Angelo Lorea
Head Sommelier

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SAKE 日本酒 NIHONSHU

Fine sake is similar to wine in its potential for serious gourmet appreciation.
Often fruity essence dominate, other times rice based, grainy flavors are prevalent.

Five crucial elements are involved in brewing sake
water, rice, koji, technical skill, yeast, and land/weather.

In general, there are five basic types of sake.
Each requires different brewing methods and a different percentage of rice milling seimaibuai.

Alcohol Added	Rice Milling Percentage	Pure Rice Style
Dai Ginjo	50% or Less Remaining	Junmai Dai Ginjo
Ginjo	60% or Less Remaining	Junmai Ginjo
Honjozo	70% or Less Remaining	Junmai
Futsu-shu	No Minimum Requirement	

Japanese	Meaning
Amakuchi	Sweet in flavour
Karakuchi	Dry in flavour
Daiginjo-shu	Sake brewed with rice milled so that no more than 50% of grain remains
Futsu-shu	Normal sake any sake that is not junmai-shu, honjozo, ginjo-shu or daiginjo
Ginjo-shu	Sake brewed with rice milled so that no more than 60% of the grain remains
Honjozo	Sake to which a small amount of distilled alcohol is added
Junmai-shu	Sake brewed with only rice, water and koji -- no additives
Genshu	Undiluted sake (most are slightly diluted)
Namazake	Sake that has not been pasteurized
Nigori	Sake that is unfiltered
Seimai-buai	The degree to which rice has been polished before brewing
Toji	The Head Brewer

*All prices including VAT
12.5% discretionary service charge will be added to your bill
Vintage subject to change*

SAKE BY THE GLASS

Cold

Ginrei Gassan <i>Junmai Dai Ginjo</i>	Yamagata		Dewasansan	100ml	£13
Sanwa Garyubai <i>Junmai Ginjo</i>	Shizuoka	Muroka, Genshu	Gohyakumangoku	100ml	£11
Omi Shuzo 1978 <i>Junmai</i>	Shiga	Omiji Kijoshu, Koshu	Omi Rice	100ml	£15
Tosatsuru Tenpyo <i>Junmai Ginjo</i>	Kochi	Genshu	Yamadanishiki	100ml	£15
Kaimozumi <i>Nigori Ginjo</i>	Hiroshima	Hiroshima Hattan, Nakate Shinsenbon		100ml	£10

Body Temperature

Dewazakura <i>Ginjo</i>	Yamagata		Omachi	100ml	£11
Kamoizumi <i>Sachi</i>	Hiroshima	Koshu 17yrs	Nakate Shinsebon	70ml	£35

Warm Okan Pot

Hakkaisan <i>Futushu</i>	Niigata		Gohyakumangoku	150ml	£10
Yoshida Tedorigawa <i>Junmai</i>	Ishikawa	Yamahai	Yamadanishiki	150ml	£12
Kinoshita Tamagawa <i>Junmai</i>	Kyoto	Tokubetsu	500 Mangoku	150ml	£15
Kamoizumi Shusen <i>Junmai</i>	Hiroshima	Muroka	Hattan, Nakate Shinsebon	150ml	£18

SAKE LIQUEUR AND PLUM WINE BY THE GLASS

Kozaemon <i>Junmai</i>	Gifu	Umeshu	Plum Wine	100ml	£18
Umenoyado <i>Honjozo</i>	Nara	Yuzushu	Citrus Wine	100ml	£13
Bunraku Shuzo <i>Junmai-Kimoto</i>	Saitama	Nashishu	Pear Wine	100ml	£12

SHOCHU BY THE GLASS

Takara Japan 25	Kyoto	Mugijochu	Wheat	50ml	£10
Takara Shirashinken	Kyoto	Mugijochu	Wheat	50ml	£11
Takara Ikkomon	Kyoto	Imojochu	Potato	50ml	£13

WINE BY THE GLASS

<u>Champagne and Sparkling</u>	125ml				
Drappier	Carte D'Or, Onodera Selection	Brut	NV	£15	
<i>France</i>					
Feudi di San Gregorio	Dubl	Brut	2013	£10	
<i>Italy-Campania</i>					
Thiénot		Brut Rosé	NV	£15	
<i>France</i>					
<u>White</u>	125ml				
Albert Mann	Tradition	Gewurztraminer	2016	£11	
<i>Alsace-France</i>					
J-Marc Brocard	St Claire	Chardonnay	2015	£12	
<i>Chablis-France</i>					
Marco Felluga	Mongris	Pinot Grigio	2016	£10	
<i>Friuli-Italy</i>					
Tiefenbrunner	Turmhof	Sauvignon Blanc	2015	£14	
<i>Alto Adige-Italy</i>					
Cavalieri		Verdicchio di Matelica	2015	£9	
<i>Marche-Italy</i>					
Guido Marsella		Fiano di Avellino	2013	£13	
<i>Campania-Italy</i>					
<u>Rosè</u>	125ml				
Caves D'Esclans	Whispering Angel	Granache, Cinsault, Sirah, Vermentino	2016	£12	
<i>Cote de Provence-France</i>					
<u>Red</u>	125ml				
Chateau Siran		Merlot, Cabernet Sauvignon, Petit Verdot	2012	£18	
<i>Bordeaux (Margaux)-France</i>					
Domaine Daumas Gassac		80% Cabernet Sauvignon	2014	£16	
<i>Languedoc Roussillon-France</i>					
Elisabetta Foradori		Teroldego Rotaliano	2014	£14	
<i>Alto Adige-Italy</i>					
Querciabella	Chianti Classico Riserva	Sangiovese	2011	£15	
<i>Tuscany- Italy</i>					
Sokol Blosser	Delinea 300	Pinot Noir	2013	£13	
<i>Oregon-USA</i>					
Finca Decero		Malbec	2014	£10	
<i>Colchagua-Chile</i>					
<u>Sweet</u>	70ml				
La Fleur D'Or		Semillon, Sauvignon	2013	£6	
<i>Sauternes-France</i>					
Saracco Moscato		Moscato d'Asti	2016	£5	
<i>Piedmont-Italy</i>					
Franz Haas	Shweizer	Moscato Rosa	2016	£10	
<i>Alto Adige-Italy</i>					

WINE BY THE GLASS

<u>Fortified Wine</u>	70ml			
Bodega Sanchez-Ayala <i>Sanlucar (Andalucia) - Spain</i>		Sherry Manzanilla, "Gabriela"		£7
	70ml			
Barros <i>V. N. de Gaia (Duero Valley) - Portugal</i>		Port Tawny 20yrs old		£13

CORAVIN

<u>White</u>	125ml			
Alphonse Mellot <i>Loire Valley-France</i>	Cuvée Edmond Vieilles V.	Sauvignon Blanc	2014	£21
Dom. Georges Vernay <i>Condrieu-France</i>	Les Terrasses de L'Empire	Viognier	2015	£36
Querciabella <i>Tuscany- Italy</i>	Batàr	Chardonnay, Pinot Bianco	2012	£35
Fattoria il San Lorenzo <i>Marche-Italy</i>	Il San Lorenzo	Verdicchio	2004	£35
<u>Rosè</u>	125ml			
Salvo Foti <i>Sicily-Italy</i>	Vinudilice	Alicante, Grecanico, Minnella	2014	£23
<u>Red</u>	125ml			
Domaine Dugat Py <i>Burgundy(Gevrey Chambertin)-France</i>		Pinot Noir	2011	£45
Chateau Cap de Mourlin <i>Bordeaux (St Emillon)-France</i>		Merlot, Cab Sauvignon, Cab. Franc	2005	£30
Giacomo Fenocchio <i>Piedmont-Italy</i>	Cannubi	Nebbiolo	2012	£27
Sassicaia <i>Tuscany- Italy</i>		Cabernet Sauvignon	2013	£72
<u>Sweet</u>	70ml			
Chateau d'Yquem <i>Sauternes(Graves)- France</i>		Semillon, Sauvignon Blanc	2007	£55

The Coravin System uses technology that keeps the cork in the bottle, where it's been since the bottle was sealed. We use it to encourage our customers to try iconic wines they might not have tried otherwise. Coravin offers our guests a unique chance to have prestigious food and wine pairing to enhance their dining experience.

Please allow our sommelier a little extra time to make perfect use of it.