



## DRINKS MENU

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+44 178 929 8121  
[www.yukikazu.co.uk](http://www.yukikazu.co.uk)  
[info@yukikazu.co.uk](mailto:info@yukikazu.co.uk)

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33 Greenhill Street  
Stratford-upon-Avon  
CV37 6LE



## JAPANESE BEER

JB01	KOME BIRU RICE CRAFT BEER	330ml	5.90
JB02	KIRIN ICHIBAN	330ml	4.40
JB03	ASAHI SUPER DRY	330ml	4.40
JB04	SAPPORO BEER	330ml	4.40

## JUNMAI

JU01	KIKUMASAMUNE FRESHLY PRESSED Sake Junmai Kojo	菊正宗 300ml	23.00
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Typically used in light and delicate ginjo sake, they've defied the trend by achieving this fresh aroma with their signature dry, bold junmai. Recommend this cold, in a wine glass with rich creamy foods.

JU02	KAWATSURU Junmai Muroka	川鶴 720ml	55.00
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This full-bodied and flavoursome Junmai sake compliments all types of Japanese food, great with tempura as well as rich meat dishes. Chilled, slightly warmed or at room temperature. Full-body, flavoursome and bold.

JU03	BUNRAKU Kimoto Junmai	文楽 720ml	51.00
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Complex Junmai made with traditional Kimoto -method. Its acidity adds good balance and the sake matches well with rich dishes such as grilled beef, pork or kushikatsu dish. Enjoy slightly warmed or chilled. Complex, earthy and warm.

JU04	KATSUYAMA En	勝山 縁 720ml	62.00
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This label expresses KATSUYAMA terroir, beautiful and soft water from nearby mountain Izumigatake. This water is used for the sake as well as producing Hitomebore rice for this Junmai Muroka. Umami, white pepper and white grape.

# JUNMAI GINJO / GINJO

**JG01 DASSAI 45** 獺祭45年  
300ml 36.00  
720ml 68.00

Using Yamada-Nishiki rice polished down to 45%, deliver fruit aromatics and delicate sweetness.

**JG02 BIJOFU** 美丈夫 麗  
Rei 300ml 21.00

Clean as pure water with touch of modest fragrance. Light and smooth Ginjo to enjoy with mild flavoured fish dish and vegetables. Great chilled. Light, clean and modest.

**JG03 HAKKAISAN TOKUBETSU HONJOZO** 八海山  
300ml 36.00

This is Hakkaisan's classic sake and it has a smooth and mellow taste that you will always find refreshing. You can enjoy it either warm or chilled. When gently heated, the delicate aroma is enhanced.

**JG04 AKITA YAMATOSHIZUKU** 秋田  
300ml 36.00

Made with the traditional Yamahai-jikomi fashion. With a light, smooth, creamy texture. Also contains beautiful earthy notes from the Miyama Nishiki rice. Rich and ricey sweet flavour.

**JG05 KOTSUZUMI** 小鼓 花吹雪  
Hana Fubuki 720ml 68.00

Brewed with water from the brewery's well, the Junmai Ginjo has very mild aroma and flavour. Good match with rice vinegar, the sake goes well with sushi and vinegared dishes. Enjoy chilled as well as slightly warmed. Smooth, mild and balanced.

**JG06 KATSUYAMA** 勝山 献  
Ken 720ml 85.00

Fruity nose Junmai Ginjo with long lasting dry finish. Brewed with Yamada Nishiki rice and locally sourced soft water, then finished with Fune shibori pressing. Melon, white peach and medium body.

## JUNMAI DAIGINJO / DAIGINJO

JD01	UME NO YADO	梅の宿 白虎		
	White Tiger		300ml	36.00
			720ml	72.00

This pear-like aroma Junmai Daiginjo is great chilled. The sake compliments full flavoured dishes and great as an aperitif. Fragrant, expressive with note of pear.

JD02	BUNRAKU	文楽		
	Gold		720ml	105.00

Sweetness, aroma and clean finish - perfectly balanced sake, brewed with 40% polished rice. Textbook Daiginjo. Beautifully balanced. Refined, silky and luxurious.

JD03	KOTSUZUMI	小鼓 路上有花		
	Rojo Hana Ari		720ml	175.00

Brewed slowly with 50% polished Yamada Nishiki rice. Full of fruity flavour, such as apple and grape. The highest quality sake of Kotsuzumi brand. Sophisticated, apple and grape.

JD04	KATSUYAMA	勝山 伝		
	Den		720ml	195.00

Powerful Muroka Junmai Daiginjo, brewed with 35% polished Yamada Nishiki rice. Great with sukiyaki and wagu tataki. Assertive, melon and flower bouquet.

## SPARKLING SAKE

SS01	UME NO YADO	梅の宿		
	Tsuki Usagi		300ml	20.00

Modest sweetness with gentle bubble. This Junmai sparkling is naturally carbonated by the second fermentation in the bottle. Bubbly, sweet and peach.

## SHOCHU

SC01	HAMADA	濱田		
	Daiyame		50ml	5.00
			BOTTLE	80.00

Hamada distillery has created Daiyame with their own invention - Kojukuimo. The method intensifies the concentration and sweetness of the potato flavour. Giving its shochu unique lychee like aroma.

## JAPANESE FRUITS SAKE

JF01	UME NO YADO Aragoshi Umeshu	梅の宿 梅子酒	100ml	12.00
			BOTTLE	68.00

Sake based plum wine with rich fruity flavour from its blended pulp. This plum wine promises you a refreshing taste and texture. Ideal for dessert sake.

JF02	UME NO YADO Yuzushu	梅の宿 柚子酒	100ml	12.00
			BOTTLE	68.00

Plenty of yuzu ( Japanese citrus ) has been squeezed into this sake, bringing out the distinctive yuzu flavour with its well balanced acidity and a subtle sweetness. It is great chilled, on the rocks, or mixed into cocktail for some refreshing zing.

JF03	UME NO YADO Aragoshi Ringo Shu	梅の宿 蘋果酒	100ml	12.00
			BOTTLE	78.00

A fruit juice-like liqueur packed with plenty of domestic apple juice and pulp. The subtle throat of grated apples and diced apples is also exceptional.

JF04	UME NO YADO Aragoshi Momo Shu	梅の宿 桃子酒	100ml	12.00
			BOTTLE	78.00

A gentle fruit wine that fuses japan sake and plenty of peaches.

## WHISKY

WH01	YAMAZAKI 12	山崎12年	50ml	20.00
			BOTTLE	260.00

House of Suntory Yamazaki 12 Year Old is a benchmark Japanese single malt whisky. Medium-bodied with aromas of dried fruits and honey, it has a delicate, mellow taste with a lingering, wood-spice finish.

WH02	HIBIKI HARMONY	響	50ml	12.00
			BOTTLE	160.00

Suntory's Hibiki Whisky is a Japan's most famous blended whisky. It is presented in the brand's trademark 24-faceted bottle representing the Japanese seasons.

WH03	NIKKA YOICHI	余市	50ml	14.00
			BOTTLE	180.00

A subtle blend of Yoichi malt whiskies of various ages, of which a large portion was matured in ex-sherry casks, the sole representative of Nikka's historic single malt expresses a delicate balance between smoky, fruity and floral aromas.

# GIN

**JG01 SUNTORY**  
**Roku**

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50ml 8.00  
BOTTLE 72.00

Sakura flower, Sakura leaf, Yuzu peel, Sencha tea (green tea), Gyokuro tea (refined green tea) and Sanshō pepper. Six Japanese botanicals cultivated over four seasons, the six Japanese botanicals have been carefully selected to create ROKU, Japan's authentic craft gin.

# PROSECCO

**PR01 PROSECCO DOC CA VESCOVO NV**  
**Gambellara, Italy**

22.50

Fruity with good aromatic intensity with hints of wisteria flowers and rennet apple. The flavour is of great harmony with a very light note of sweet almond.

# WHITE WINE

**WW01 DU TOITSKLOOF SAUVIGNON BLANC 2021**  
**South Africa**

175ml 7.50  
BOTTLE 21.55

The wine holds a complex range of flavours with gooseberry, pear, lychee and guava aromas on the nose with a hint of asparagus. Beautifully balanced, the palate is smooth with a lingering, crisp finish.

**WW02 DU TOITSKLOOF CHARDONNAY 2021**  
**South Africa**

21.55

This fruit-driven Chardonnay shows citrus and lime flavours on the nose. Dried peaches, vanilla and subtle wood flavours carry through to the palate of this well balanced wine.

**WW03 ROBERT ROTH GEWURZTRAMINER**  
**TERRES DE GRES 2020**

**Alsace, France**

25.80

From this exciting, organic winery, explodes with lychee, spiced peach, ginger and charcuterie notes. Medium-weight, versatile and great value. Perfect with Asian food.

**WW04 LUMIÈRE KOSHU HIKARE**  
**Yamanashi, Japan**

36.35

A light bodied white wine with pure and fresh flavours of peach and citrus.

## RED WINE

RW01	<b>DU TOITSKLOOF CABERNET SAUVIGNON 2020</b>		
	South Africa	175ml	6.50
		BOTTLE	22.90

This full-bodied red wine displays aromas of blackcurrant, cassis and spices. Smooth and rich on the palate with dry tannins, and a long finish.

RW02	<b>MERLOT ITALIANO 2020</b>		
	Veneto, Italy		23.66

Blend of Merlot and other red grapes, aged in oak barrels. Ruby-red in colour, pleasantly full bodied and intense with soft tannins and a long fruity finish.

RW03	<b>CASA MIA ROSSO TRIVENETO NV</b>		
	Triveneto, Italy		18.90

Blend of red grapes from Triveneto. Ruby red, round and soft while still retaining the characteristics of a dry wine on the palate. Forrest berries scent with hints of wild herbs on the nose.

## JAPANESE TEA

JT01	<b>SENCHA (Green Tea)</b>	2.50
JT02	<b>GENMAI-CHA (Toasted Brown Rice Green Tea)</b>	2.50
JT03	<b>ICED GREEN TEA</b>	2.80

## SOFT DRINK

SD01	<b>STILL WATER</b>	2.30
SD02	<b>SPARKLING WATER</b>	2.30
SD03	<b>COCA COLA</b>	3.00
SD04	<b>DIET COKE</b>	3.00
SD05	<b>SPRITE</b>	3.00
SD06	<b>ORANGE JUICE</b>	3.30
SD07	<b>APPLE JUICE</b>	3.30
SD08	<b>RAMUN JAPANESE SODA ORIGINAL</b>	5.50
SD09	<b>TONIC</b>	2.80
WA01	<b>HOT WATER</b>	2.00