

## LOUNGE MENU

## NOBU SPECIAL APPETISERS

Lobster Ceviche	96.00
Tomato Ceviche	42.00
Yellowtail Sashimi with Jalapeno	128.00

## TARTAR

Salmon Tartar with Caviar	150.00
Yellowtail Tartar with Caviar	150.00
Tuna Tartar with Caviar	150.00

## TIRADITO

Whitefish / Octopus / Squid	105.00
Scallop	115.00

## OYSTERS

Nobu Salsa / Maui Salsa / Tiradito/ Mixed	120.00
---	--------

## SALADS

Edamame	35.00
Tuna Sashimi Salad	110.00
Lobster Salad	145.00
Spicy Sashimi Salad	115.00

## HOT DISHES

Black Cod Den Miso	435.00
Crispy Pork Belly with Spicy Miso	95.00

## LOUNGE MENU

## GRILLED SKEWERS

Chicken Anti Cucho	85.00
Salmon Anti Cucho	95.00
Beef Anti Cucho	95.00
Asparagus Anti Cucho	35.00

Chicken Kushiyaki	80.00
Salmon Kushiyaki	90.00
Beef Kushiyaki	90.00
Asparagus Kushiyaki	35.00
Shrimp Kushiyaki	90.00
Scallop Kushiyaki	90.00

## SUSHI CUT ROLLS

Spicy Tuna	70.00
Salmon & Avocado Inside Out	90.00
Eel & Cucumber Cut Roll	90.00
Shrimp Tempura Cut Roll	80.00
Soft Shell Crab Roll	98.00
Kappa	40.00

KUSHIYAKI

Beef	90.00	Shrimp	90.00
Chicken	80.00	Salmon	90.00
Scallops	90.00	Asparagus	35.00

ANTICUCHO PERUVIAN STYLE SKEWERS

Chicken	85.00	Beef	95.00
Salmon	95.00	Asparagus	35.00

TEMPURA

2 Pieces Per Order

Asparagus	20.00	Sweet Potato	12.00
Avocado	15.00	Tofu	15.00
Bell Pepper	12.00	Zucchini (Courgette)	12.00
Broccoli	12.00	Scallop	40.00
Carrot	12.00	Erynge Mushroom	15.00
Eggplant	12.00	Sugar Snap Peas	12.00
Shrimp	45.00	Onion	12.00
Green Beans	12.00	White Fish	43.00
Pumpkin	12.00	Squid	43.00
Shojin (Mixed Vegetables)	58.00	Kakiage	65.00
Shitake Mushroom	15.00		

NOBU SET DINNERS

Served with Miso Soup and Rice

Tempura Dinner	200.00
Sushi Dinner	295.00
Sashimi Dinner	225.00
Salmon Teriyaki	190.00
Chicken Teriyaki	190.00
Chicken with Wasabi Pepper Sauce	190.00
Tenderloin of Beef Teriyaki	210.00
Tenderloin of Beef with Wasabi Pepper Sauce	210.00
Shrimp Spicy Garlic	200.00
Scallops Spicy Garlic	208.00
Scallops Wasabi Pepper	208.00

NOBU SPECIAL APPETISERS

Seafood Ceviche	70.00
Tomato Ceviche	42.00
Lobster Ceviche	96.00
Yellowtail Sashimi with Jalapeno	128.00
Octopus Carpaccio with Botarga	118.00
Salmon Kelp Roll	70.00
Tuna Tataki with Ponzu	110.00
White Fish Sashimi with Dried Red Miso	105.00
Tuna Tempura Roll	95.00
Beef Tataki with Onion Ponzu	120.00

NEW STYLE SASHIMI

Salmon	105.00	Oyster 6pc	120.00
Beef	97.00	Tuna	105.00
Whitefish	105.00	Tofu	39.00
Scallop	115.00	Sweet Shrimp	115.00

TIRADITO

Whitefish	105.00	Octopus	105.00
Squid	105.00	Scallop	115.00

OYSTERS

6 Pieces per order

Nobu Salsa	120.00	Tiradito	120.00
Maui Salsa	120.00	Mixed	120.00

SOUP & RICE

Miso	26.00
Clear	34.00
Spicy Seafood	49.00
Rice	19.00

TARTAR WITH CAVIAR

Tuna	150.00
Salmon	150.00
Yellowtail	150.00

SALADS

Edamame	35.00
Tuna Sashimi Salad	110.00
Salmon Skin Salad	69.00
Field Greens with Choice of Dressing	39.00
Kelp Salad	64.00
Lobster Salad with Spicy Lemon Dressing	145.00
Mushroom Salad	80.00
Salmon Sashimi Paper Thin Salad	110.00
Oshinko	42.00
Inaniwa Pasta Salad with Lobster	155.00
Spicy Sashimi Salad	115.00

HOT DISHES

Nasu Miso	39.00
Lobster Wasabi	235.00
Grilled Asparagus with Dried Miso	55.00
Shrimp and Lobster with Spicy Lemon Dressing	185.00
Black Cod Den Miso	435.00
King Crab with Creamy Spicy Sauce	145.00
Crab Leg Tempura with Ama Ponzu	145.00
King Crab Claw Tempura with Butter Ponzu	275.00
Creamy Spicy Shrimp	135.00
Soft Shell Crab Kara-age	89.00
Steamed Broccoli with Chilli Salsa	55.00
Namibian Rib Eye Anti Cucho	210.00

PRAWN TEMPURA  
ROCK SHRIMP STYLE

Ponzu	95.00
Creamy Spicy	95.00
Jalapeno	95.00

TOBAN YAKI

Seafood	155.00
Chicken	130.00
Beef	145.00
Mushroom	95.00

WAGYU BEEF

New Style (100g)	385.00	Toban Yaki (100g)	385.00
Tataki (100g)	385.00	Steak (100g)	385.00

SUSHI & SASHIMI

Sushi - Price Per Piece    Sashimi - Price Per 2 Pieces

Tuna	30.00	Squid/Cuttlefish	27.00
Yellowtail	33.00	Crab	36.00
Fresh Salmon	28.00	Salmon Egg	30.00
Smoked Salmon	30.00	Smelt Egg	24.00
Whitefish	30.00	Scallop	36.00
Fresh Water Eel	30.00	Shrimp	25.00
Tamago	25.00	Sweet Shrimp	36.00
Lobster	55.00	Jumbo Shrimp – Botanebi	39.00
Octopus	27.00		

SUSHI ROLLS

	Hand Roll	Cut Roll
Tuna	60.00	70.00
Spicy Tuna	60.00	70.00
Spicy Yellowtail	60.00	70.00
Fresh Salmon Roll	55.00	65.00
Tuna & Scallion	80.00	90.00
Yellowtail & Scallion	55.00	65.00
Salmon & Avocado Inside Out	80.00	90.00
Scallop & Smelt Egg	60.00	70.00
Eel & Cucumber Inside Out	80.00	90.00
California with Crab & Avocado Inside Out	80.00	90.00
Shrimp Tempura Inside Out	70.00	80.00
Soft Shell Crab Roll	88.00	98.00
Salmon Skin	70.00	80.00
House Special		98.00
Sun Roll		80.00
Vegetable	50.00	55.00
Kappa	35.00	40.00
Avocado	35.00	40.00
Ume Shiso	35.00	40.00
Oshinko	35.00	40.00
Kanpyo	35.00	40.00

## WOOD OVEN

Roast Whole Poussin with a Selection of Sauces	95.00
Yellowtail Collar with Ponzu	85.00
Roast Spiny Lobster with Chilli Salsa	385.00
Crispy Pork Belly with Spicy Miso	95.00
Mozambican Prawn with Spicy Lemon Garlic	145.00
Sake Roast Kingklip with Sansho Salsa	105.00

### OMAKASE

#### 7 COURSE TASTING MENU

(Includes Dessert)  
R550.00

### CAPE TOWN OMAKASE

#### 7 COURSE TASTING MENU

(Includes Dessert)  
R650.00

IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES PLEASE  
INFORM YOUR WAITER

## DESSERT

## COFFEE

CHOCOLATE BENTO BOX 65.00  
Chocolate Fondant with Green Tea Ice Cream

Filter Coffee 22.00

SUNTORY WHISKY CAPPUCCINO 60.00  
Milk Ice Cream & Coffee Brulee

Espresso 15.00

Cappuccino 25.00

CHOCOLATE SANTANDAGI 65.00  
Served with Almond Ice Cream &  
Caramelized Pistachio

Café Latte 28.00

PASSION FRUIT BRULEE 65.00  
Umeshu Jelly, Coconut Sorbet  
& a Coconut Tuille

## TEAS & INFUSIONS

Green Tea 25.00

MALVA PUDDING 65.00  
Served with Calpis & Pineapple Ice Cream  
& Vanilla Anglaise

Pure Camomile 25.00

Fresh Mint 25.00

SEASONAL EXOTIC FRUIT 65.00

Rooibos (Fair Trade) 22.00

HOMEMADE ICE CREAMS & SORBETS 15.00  
(Per Scoop)

ASSORTED PETIT FOURS 55.00

# SAKE

## EXCLUSIVELY FOR NOBU CAPE TOWN

### HOKUSETSU NIGORI

Unfiltered Sake, very dry with a creamy finish.

150ML  
170

### HOKUSETSU ONIKOROSHI "DEVIL KILLER"

Sharper & Spicier. The drier choice of the lot.

Small 180ML	Large 380ML	Bamboo 300ML
130	270	210

### HOKUSETSU SADO NO JUNMAI

Very light bodied, pure rice flavour. Warm or chilled.

Small 180ML	Large 380ML	Bamboo 300ML
120	260	200

### HOKUSETSU DAIGINJO

The 'original' Nobu Sake - Black Label

Small 180ML	Large 380ML	Bamboo 300ML
305	650	510

### HOKUSETSU JUNMAI DAI-GINJO, NOBU'S PRIVATE SELECTION SAKE

The premium dry sake with a Cherry Blossom finish.

Small 180ML	Large 380ML	Bamboo 300ML
310	660	520

### HOKUSETSU ONGAKUSHU 10 YEARS OLD

Semi-dry, smooth delicate Sake, aged to the sound of soft soothing music.

Small 180ML	Large 380ML	Bamboo 300ML
280	590	470

### HOKUSETSU DAI-GINGO YK 50, NOBU'S PRIVATE SELECTION SAKE

A crisp, well balanced Sake with an excellent smoky finish.

Small 180ML	Large 380ML	Bamboo 300ML
310	660	520

### HOKUSETSU CHO DAI-GINGO YK 35

Very rare, luxurious, bold & silky.

Small 180ML	Large 380ML	Bamboo 300ML
700	1490	1180

## NOBU'S FAVORITES

HOKUSETSU JYUNMAI DAIGINJO Bottle	300ML	700 / 500ML	1150
HOKUSETSU DAI-GINGO YK 50 Bottle	300ML	700 / 500ML	1150
HOKUSETSU CHO DAI-GINGO YK 35 Bottle	720ML	3550 / 1.8Ltr	7000

## NOBU'S FAVORITES & CLASSICS

### Matsuhisa Martini

Grey Goose Vodka & Hokusetsu Sake  
Shaken with Ginger and garnished with cucumber  
Served straight up  
90

### Lychee Martini

Grey Goose and Lychee Juice  
Served straight up  
80

### Saketini

Grey Goose Vodka & Hokusetsu Sake  
Takara Plum Wine, Cointreau and Cramberry juice  
Served straight up  
90

### Goji Berry Martini

Goji berries, Takara Plum Wine shaken  
with a touch of Guava Juice  
Served straight up  
65

### MIA Margarita

Fresh Passion Fruit, Spiced with Japanese Shichimi  
Sauza Hornitos Tequila, Lime and Honey  
Served On the Rocks  
70

### Grapefruit Martini

Tanqueray 10 gin, St. Germain Elderflower Liquor  
Grapefruit and Lime.  
Served straight up  
75

### Cucumber Martini

Citrus Vodka, fresh cucumber, lychee and lemo  
Served straight up  
100

## NOBU'S FAVORITES & CLASSICS

Mango Jalapeno Martini  
Grey Goose Vodka, Fresh Mango, Jalapeno and Lime  
Served straight up  
80

Nobu Yuzu Shochu  
Nobu Shochu, Yuzu Juice  
Served on the Rocks  
100

Yuzu Guava Martini  
Tanqueray 10 Gin, Yuzu Juice  
Honey, Spices, and Guava Juice  
Served straight up  
65

Shira Ume  
Grey Goose Vodka, Takara Plum Wine  
and Fresh Lime  
Served straight up  
100

## VIRGIN COCKTAILS

Pepino  
Fresh cucumber, Lychee and Lime  
Served on the rocks  
25

Yuzu Miel  
Guava and Yuzu with a touch of honey  
Served straight up  
35

Lychee Berry Crush  
Blackberries, Lychee and Lime  
Served over crushed ice  
35

# WINE BY THE GLASS

(150ml)

## CHAMPAGNE & SPARKLING WINES

Billecart Salmon Brut NV, Champagne, France	219
Billecart Salmon NV Rose	374
Graham Beck Brut NV, Coastal	44
TJ Krone Borealis, Tulbagh 2005	53
Graham Beck Brut Rose, Coastal 2007	84

## WHITE WINES

Ken Forrester Sauvignon Blanc, Stellenbosch 2008	31
Rijk's Chenin Blanc, Tulbagh 2007	53
Spice Route Viognier, Swartland 2007	46
Delheim Gewurztraminer, Stellenbosch 2008	33
Warwick Chardonnay, Stellenbosch 2008	68
Klein Constantia, Rhine Riesling, Constantia 2007	39

## RED WINES

Bouchard Finlayson "Galpin Peak" Pinot Noir, Walker Bay 2008	106
Kanonkop Paul Sauer, Stellenbosch 2005	114
Meerlust Merlot, Stellenbosch 2005	79
Southern Right Pinotage, Walker Bay 2007	75

## ROSÉ WINES

Klein Steenberg Rosé, Constantia 2008	22
---------------------------------------	----

## SWEET WINES (100ml)

Chenin Blanc, Joostenberg NLH, Stellenbosch 2008	57
Riesling, Klein Constantia NLH, Constantia 2006	68
Takara Plum Wine	50

## SHOCHU

Nobu The Shochu	70
-----------------	----

## BEERS

Nobu "Special Reserve" 330ml	135
Kirin Ichiban 330ml	135
Asahi 330ml	70
Sapporo 330ml	70

## CHAMPAGNE & CAP CLASSIQUE

Billecart Salmon NV	995
Moët Brut Imperial NV	1000
Veuve Clicquot Yellow Label NV	1295
Delamotte Blanc de Blancs, Champagne, France 2004	1475
Pol Roger Vintage 1999	1500
Louis Roederer Cristal 2002	6200
Billecart Salmon NV Rosé	1700
Villiera Traditional Brut NV	170
Graham Beck Brut NV	200
Pierre Jourdan Blanc de Blancs	270
TJ Krone Borealis 2005	190
TJ Krone Cuvee Brut Rosé 2003	270
Graham Beck Brut Rosé 2007	381

## WHITE WINE

### SPICY & FLORAL

Viognier:	
The Foundry, Stellenbosch 2007	210
Radford Dale, Swartland 2008	240
Spice Route, Swartland 2008	210
Gewurztraminer:	
Delheim, Stellenbosch	150
Riesling:	
H. Dönnhoff, 'Felsentürmchen, Spätlese', Nahe, Germany 2007	995

# WHITE WINE

LIGHT TO MEDIUM BODIED, CRISP & REFRESHING

## Chenin Blanc:

Quando, Robertson 2008	120
Rudera, Stellenbosch 2007	200
Rijks, Tulbach 2007	240

## Riesling:

Klein Constantia, Rhine Riesling, Constantia 2007	190
Thelema Sutherland, Rhine Riesling, Overberg 2008	130
Paul Cluver, Elgin 2008	165
<b>P. Wittmann 'Westhofener' "S", Rheinhessen, Germany 2007</b>	655

## Sauvignon Blanc:

Ken Forrester, Stellenbosch 2008	140
Oculus Quoin Rock, Stellenbosch 2006	230
<b>Fryer's Cove Estate, Bamboes Bay 2008</b>	220
8 Row Diemersdal, Durbanville 2008	240
Saronsberg, Tulbagh 2007	180
Nitida, Tygerberg 2008	180
Springfield, Life from Stone, Robertson 2008	180
Black Oystercatcher, Cape Agulhas 2008	170
Iona, Elgin Overberg 2008	210
Cloudy Bay, New Zealand 2008	595

## Semillon:

Vergelegen, Stellenbosch 2006	330
Rijk's, Tulbagh 2005	240
Nitida, Tygerberg 2008	180
Steenberg, Constantia 2007	320

## Chardonnay:

Bouchard Finlayson, "Sans Barrique", Walker Bay	210
---	-----

## Sauvignon/Semillon Blends:

Vergelegen White, Stellenbosch 2006	550
Constantia Uitsig, Constantia 2007	250
Black Oystercatcher, White Pearl Cape, Agulhas 2007	190

## Other Blends :

Chardonnay/Semillon, Benguela Cove, Walker Bay 2008	190
---	-----

## Rosé Wine:

Beyerskloof Pinotage, Rosé 2008	110
Mulderbosch, Rosé 2008	120
Fairveiw, Rosé 2008	100

# WHITE WINE

## FULL BODIED, RICH & COMPLEX

### Chenin Blanc:

Ken Forrester, FMC, Stellenbosch 2007	620
<b>Rudera 'Robusto', Stellenbosch 2007</b>	200
<b>Kleine Zalze 'Barrel Vineyard Selection', Stellenbosch 2008</b>	140
Mulderbosch, Steen Op Hout, Stellenbosch 2008	140
De Morgenzon, Stellenbosch 2007	310
Kanu KCB, Stellenbosch 2006	190
Cederberg, V Generations, Cederberg 2007	420

### Chardonnay:

<b>Mulderbosch 'Barrel Fermented', Stellenbosch 2006</b>	415
<b>Jordan 'Nine Yards', Stellenbosch</b>	430
Warwick, Stellenbosch 2008	310
Le Riche, Stellenbosch 2008	210
Marklew, Stellenbosch 2007	180
Meerlust, Stellenbosch 2007	380
<b>Vergelegen 'Reserve, Stellenbosch' 2007</b>	450
Reserve, Veenwouden, Paarl 2007	720
Quoin Rock, Cape Agulhas 2006	170
Thelema, Stellenbosch 2007	210

### Chenin Blends:

Sequillo White, Swartland 2008	350
Palladius, Swartland 2007	840

### Sweet Wine

Kanu Kia Ora Noble Late 2005	450
Rudera NLH 2006	300
Klein Constantia Vin de Constance 2004	740
Joostenberg Noble Late Harvest	230

# RED WINE

## RED: MEDIUM BODIED AND ELEGANT

### Pinot Noir:

Bouchard Finlayson "Galpin Peak", Walker Bay 2008	480
Creation, Walker Bay 2008	320
Hamilton Russell Vineyards, Walker Bay 2007	610
Glen Carlou, Paarl 2008	300
Groote Post, Darling 2007	260
Meerlust, Stellenbosch 2004	400
Muratie, Stellenbosch 2007	290
Nuits Saint Georges, Domaine Henri Gouges, Burgundy 2004	950
<b>Mercurey 'Clos du Roi', Chateau de Chamirey, Burgundy 2005</b>	<b>995</b>
Cloudy Bay, Marlborough, New Zealand 2006	650

### Cabernet Franc:

Raats, Stellenbosch 2007	620
Signal Hill, Coastal Region 2006	200

### Bordeaux Blends:

Château Chasse Spleen, Cru Bourgeois Exceptionnel, Moulis 2005	995
Château Bernadotte, Cru Bourgeois, Haut Medoc 2005	445

# RED WINE

## FULL BODIED & POWERFUL

### Cabernet Sauvignon:

Boekenhoutskloof, Paarl 2006	550
Springfield Whole Berry, Robertson 2007	240
Vergelegen, Stellenbosch 2005	360
Le Riche Reserve, Stellenbosch 2004	560

### Shiraz:

Iona, Overberg 2007	300
Journey's End, Coastal Region 2005	290
La Motte, Paarl 2006	260

### Merlot:

Merlot Steenberg, Constantia 2006	250
Merlot Veenwouden, Paarl 2005	500
Meerlust, Stellenbosch 2005	480

### Pinotage:

De Waal Top of the Hill, Stellenbosch 2004	505
Rijk's, Tulbagh 2005	330
Southern Right, Walker Bay 2007	340
Spice Route, Swartland 2007	210

### Rhône Blends:

Saronsberg Full Circle, Tulbagh, 2006	410
Boekenhoutskloof, Chocolate Block, Paarl 2007	390
Fairview, Goat Roti, Paarl 2007	200
Ken Forrester, The Gypsy, Stellenbosch 2005	560

### Bordeaux Blends:

Warwick, Trilogy, Stellenbosch 2006	450
Rupert & Rothschild, Baron Edmond, Paarl 2004	540
Black Oystercatcher, Triton, Cape Agulhas 2006	220
Kanonkop, Paul Sauer, Stellenbosch 2005	670

### Large Formats

Warwick Trilogy, Stellenbosch 2006 Magnum	900
Pinotage Kanonkop, Stellenbosch, Magnum	1440
Rupert & Rothschild, Baron Edmond, Paarl 2003 3L	3240

## RESERVE WINES

### WHITE

Chardonnay:	
Corton Charlemagne, Bonneau de Martray, Burgundy 2005	3250
<b>Puligny Montrachet 1er 'Cru Perrieres', L. Jadot, Burgundy 2001</b>	1250
<b>Beaune 'Clos de Mouches Blanc', J. Drouhin, Burgundy 2006</b>	2400

### RED

Rhône Blends:	
Collumella, Swartland 2006	1430

Pinot Noir:	
Bouchard Finlayson "Tete de Cuvee", Walker Bay 2007	1180
Charmes <b>Chambertin 'Grand Cru', Dom. A. Rousseau,</b> Burgundy 2004	2400
Volnay, Domaine Michel Lafarge, Burgundy 2004	1200
Chambolle Musigny 1er Cru, Dom. Comte George du Vogüe, Burgundy 2001	3600

Bordeaux Blends:	
Vergelegen V, Stellenbosch 2005	1750
De Toren, Fusion V, Stellenbosch 2001	1400
<b>Château Cos d'Estoumel, 2ème Cru, St Estèphe, Bordeaux</b> 1990	3250
Château Lafon Rochet, 4ème Cru, St Estèphe, Bordeaux 2001	1900
Château Latour, 1er Cru, Pauillac, Bordeaux 1986	6000
Reserve de la Comtesse, Pauillac, Bordeaux 2003	1200
Château Leoville las Cases 2ème Cru, St Julien, Bordeaux 2001	3120
Château Kirwan, 3ème Cru, Margaux, Bordeaux 2000	2100
Château Smith Haut Lafitte, Cru Classé, Pessac-Léognan, Bordeaux 2000	1550
Clos Fourtet, 1er Grand Cru Classé B, St Emilion, Bordeaux 2000	1545
La Conseillante, Pomerol, Bordeaux 1989	4600

### SWEET WINE

Chateau d'Yquem, 1 <sup>er</sup> Cru Classé Exceptionnel, Sauternes 2002, 375ml	2995
--	------

## SPIRITS

### VERMOUTH / APERITIFS / BITTERS

Campari	50ml	35
Lillett Blanc	50ml	55
Martini Bianco	50ml	23
Martini Extra Dry	50ml	23
Martini Rosso	50ml	23
Pernod	50ml	33
Pimms No 1	50ml	33
Ricard	50ml	33

### VODKA

Grey Goose (France)	25ml	35
Grey Goose La Poire (France)	25ml	55
Grey Goose Le Citron (France)	25ml	55
Grey Goose L' Orange (France)	25ml	55
Grey Goose Vanilla (France)	25ml	55
Belvedere (Poland)	25ml	33
Ciroc (France)	25ml	35
Wyborowa (Poland)	25ml	22
Wyborowa Single Estate / Exquisite (Poland)	25ml	45

### GIN

Bombay Sapphire	25ml	25
<b>Hendrick's Gin</b>	25ml	29
Martin Millers Westbourne Strength	25ml	39
Tanqueray-Special Dry	25ml	25
Tanqueray 10	25ml	39

### RUM & CACHACA

Beija-Flor Pura Cachaca (Brazil)	25ml	42
Utkins White Organic Rum (Paraguay)	25ml	35
El Dorado 15 yrs - Special Reserve (Guyana)	25ml	65
Gosling's Family Reserve Old Rum (Bermuda)	25ml	75
Havana Club Anejo Blanco (Cuba)	25ml	22
Havana Club Anejo Especial (Cuba)	25ml	33
Havana Club 7 yrs Anejo (Cuba)	25ml	43
Mount Gay Extra Old (Barbados)	25ml	55

### TEQUILA

Arette Bianco Suave	25ml	75
Arette Reposada Suave	25ml	85
Arette Unique Extra Anejo	25ml	389
Sauza Hornitos	25ml	35
Sauza Tres Generaciones Plata	25ml	75
Sauza Tres Generaciones Anejo	25ml	85

### PISCO

Pisco ABA	25ml	39
-----------	------	----

## SPIRITS

### COGNAC

Remy Martin VSOP	25ml	39
Remy Martin XO Excellence	25ml	139
Hennessy VSOP	25ml	49
Hennessy XO	25ml	149

### CALVADOS

Dupont Plus De 17 Ans	25ml	109
-----------------------	------	-----

### GRAPPA

Domenis Riserva 10 Year Old	50ml	88
Domenis Storica	50ml	88

### PORT

Cockburn's Tawny Port	50ml	28
Cockburn's White Port	50ml	28

### BLENDED JAPANESE WHISKY

Suntory Hibiki 17 yrs	25ml	95
Suntory Hibiki 30 yrs Blend	25ml	995

### SINGLE MALT JAPANESE WHISKY

Nikka Yoichi 12 yrs	25ml	125
Nikka Yoichi 20 yrs	25ml	265
Suntory Yamazaki 12 yrs	25ml	115
Suntory Yamazaki 18 yrs	25ml	145

### JAPANESE GRAIN WHISKY

Nikka 1992 Coffey Grain	25ml	105
-------------------------	------	-----

### AMERICAN WHISKEY

Makers Mark Red Label	25ml	29
Woodford Reserve	25ml	39
Knob Creek 9 yrs	25ml	35
Jack Daniel's Single Barrel	25ml	42
Sazerac Rye 18 yrs	25ml	92

### BLENDED IRISH WHISKEY

Jameson	25ml	19
Jameson 18 yrs	25ml	69

### BLENDED SCOTCH WHISKY

Chivas Regal 12 yrs	25ml	35
J Walker Black Label 12 yrs	25ml	35
J Walker Gold Label 18 yrs	25ml	69
J Walker Blue Label	25ml	199

## SPIRITS

### SINGLE MALT SCOTCH WHISKY

Oban 14 yrs (Western Highlands)	25ml	59
Dalmore 12 yrs (Northern Highlands)	25ml	99
Glenfiddich 12 yrs (Speyside)	25ml	39
Glenfiddich 15 yrs (Speyside)	25ml	49
Macallan 12 yrs – Sherry Oak (Speyside)	25ml	59
Cragganmore 12 yrs (Speyside)	25ml	59
Lagavulin 16 yrs (Islands, Islay)	25ml	69
Bunnahabhain 12 yrs (Islands, Islay)	25ml	55
Auchentoshan 18 yrs Ltd Edition (Lowlands)	25ml	99