

Amidst the azure waters,
she finds her muse
- a table filled with
memories of summer,
glasses fizz and laughter
fills the air to the
rhythm of the ocean.
She discovers her ideal
escape, where the
harmony of togetherness
meets the freedom of
the beautiful island.
Welcome.

Share a taste of your Tapasake experience by
tagging **@tapasakemaldives** on Instagram.

TAPASAKE PRIVATE DINING EXPERIENCE

TASTING MENU

235

*Omakase is a Japanese phrase that means, "I will leave it up to you."
Expect our chefs to be innovative and surprise you with a selection of dishes.*

AMUSE BOUCHE

OTORO AND SALMON TARTARE

F G SB SE

Shiso vinegar, chives, sesame oil, avocado mousse

SUSHI

F G

Hamachi caviar gunkan, unagi and foie gras nigiri, crispy seared salmon roll, microgreens

TUNA, SALMON AND HAMACHI CEVICHE

F G

Jalapeños, coriander, avocado, cherry tomatoes, cucumber, calamansi and yuzu dressing

BAKED KING CRAB AND HOKKAIDO SCALLOP

CR G M MO

Potato pavé, wasabi aioli

HERB-CRUSTED JAPANESE WAGYU TENDERLOIN

A G M SB

Padrón pepper mashed potatoes, char-grilled baby carrot, crispy sweet potato chips, truffle teriyaki sauce

MATCHA AND LEMON STONE

G M

Green tea parfait, lemon curd, chocolate

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SU - SULPHUR DIOXIDE | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

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BITES

EDAMAME	17
Salted (GV VG SB) or chilli sambal (AGSSBV)	
GRILLED PADRÓN PEPPERS	19
Sweet chilli soy (A G S SB V) or Truffle-parmesan kombu (G M S SB V)	
"PINK PARADISE" TOMATO	18
Citrus dashi, myoga, coriander	

CAVIAR BAR

Served with yuzu sour cream, shiso crackers, matcha blinis, eggs, shallot and chives

OSCIÈTRE 30g	E F G M	219
BELUGA 30g	E F G M	499

RAW BAR

TUNA CARPACCIO 🌱	F G	33
Watermelon ponzu, tarragon, finger lime		
SALMON TATAKI ✔️	F G SB SE	35
Garlic chips, onion yuzu ponzu		
WAGYU BEEF TARTARE	E G M MO SB	55
Truffle ponzu, parmesan, nori brioche		
HAMACHI JALAPEÑOS ✔️	G F M S SB	35
Avocado, sliced jalapeños, garlic chips, yuzu soy sauce		

SUSHI BAR

NIGIRI 2 PIECES / SASHIMI 3 PIECES

OTORO ✔️	F	64
Bluefin tuna belly		
YELLOWFIN TUNA - Maldives 🌱	F	25
SAKE ✔️	F	28
Scottish salmon		
REEF FISH 🌱	F	19
Maldivian catch of the day		
HAMACHI ✔️	F	25
Yellowtail		
HOTATE ✔️	MO	27
Hokkaido scallop		
TARABA	CR	45
King crab		
UNAGI	F	25
Freshwater eel		

TAPASAKE SIGNATURE NIGIRI PARCEL

NIGIRI PARCEL 2 PIECES

BLUEFIN TUNA	F	68
Caviar, wasabi relish		
JAPANESE WAGYU	E G S SB	42
Quail egg, spicy soy, truffle		

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TO SHARE

TAPASAKE MORIAWASE PLATTER 235

Your choice of:

Sashimi – 3 kinds, 3 slices of each

Nigiri – 3 kinds, 2 pieces of each

Maki – 2 uramaki or temaki and 1 hosomaki

TAPASAKE NIGIRI SELECTION 188

10 pcs - 5 kinds, 2 pieces of each

TAPASAKE SASHIMI SELECTION 188

15 pcs - 5 kinds, 3 slices of each

TAPASAKE SIGNATURE ROLLS

TORO AND BLACK TRUFFLE ✓ E G F 65

Toro, black truffle, chives, sesame seeds, tenkasu

RAINBOW ✓ 🌱 CR E F 55

Salmon, hamachi, Maldivian tuna, lobster, wasabi mayonnaise

UNAGI AND FOIE GRAS E G F SB 55

Tamago, avocado, raspberry wasabi, unagi sauce

BLACK RICE SALMON ✓ E G F 43

Avocado, cucumber, chives, tanuki, spicy mayonnaise

URAMAKI / ROLLS

Temaki Handrolls (1 piece)

Uramaki Rolls (1 portion)

CRISPY TUNA 🌱	G F	36	36
SOFT SHELL CRAB	CR	35	35
VEGETABLES	V VG	23	23
CALIFORNIA	CR E	45	45
CRISPY SHRIMP TEMPURA	CR E G	37	37

HOSOMAKI TRADITIONAL MAKI

NEGI TORO	F	58
AVOCADO	V VG	22
CUCUMBER	V VG	18
SALMON ✓	F	25
YELLOWFIN TUNA - Maldives 🌱	F	24

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SALADS

KOHLRABI M SB V 29
*Baby spinach, dry miso, parmesan,
yuzu-truffle dressing*

KING CRAB CR G S SB 75
*Steamed with yuzu, avocado, mango,
spicy lemon dressing*

CHUKA WAKAME SALAD G SB SE V 27
Goma dressing

REETHI RAH   F G MU SB SE V 39
*Salmon, tuna, hamachi, avocado,
citrus wafu dressing*

SHIITAKE G SE V VG 36
*Asian mixed lettuce, crispy shiitake mushrooms,
sesame dressing*

TEMPURA

ROCK SHRIMP CR E G S 45
Spicy mayonnaise, jalapeño dressing

PRAWN CR E G SB 39
Tempura sauce, daikon and ginger oroshi

SOFT SHELL CRAB CR G SB 39
Watermelon, onion, coriander, amazu ponzu

MIXED VEGETABLE E G V 23
Daikon and ginger oroshi, tempura sauce

HOT TAPAS

CROQUETAS CON WAGYU E G M 37
Manchego cheese, wagyu beef, truffle

CRISPY RICE   E S 22
Spicy tuna or spicy salmon

FOIE GRAS AND SCALLOPS MO SB 53
Balsamic, vanilla miso, microgreens

EGGPLANT MISO SB SE V 19
*Edamame, sesame seeds,
semi-dried tomatoes*

TACOS

CRAB CR G M 36
Shiso-wasabi sour cream

LOBSTER CR G SB 36
Yuzu garlic, tomato salsa

WAGYU BEEF G S SB 39
*Japanese wagyu beef,
spicy ponzu*

VEGETABLE G S SB V 19
Spicy miso

GYOZA

SEAFOOD CR G MO SB 39
Yuzu-truffle sauce, chives

JAPANESE WAGYU G SB 42
Seared foie gras, onion ponzu

VEGETABLE AND TOFU G S SB V VG 27
Jalapeño miso, tomato salsa

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SOUP FROM THE STREETS OF TOKYO

MISO <i>Tofu, wakame, spring onion</i>	SB V	23
MISO RAMEN <i>Grilled chicken, egg, spring onion, sesame oil, togarashi</i>	A E G S SB SE	33
SEAFOOD SOUP   <i>Prawn, scallop, king crab meat, fish gyoza, egg drops, spring onion</i>	CR E F G MO	38

MAINS

FROM THE SEA

BLACK COD <i>Miso marinade, Padrón pepper tempura</i>	F SB	68
GRILLED EEL DON BURI <i>Steamed rice, sansho pepper, teriyaki sauce</i>	F G SB	46
CHILEAN SEA BASS <i>Truffle-infused mushrooms, dashi ponzu</i>	F M	69
SWEET AND SOUR LOBSTER - Maldives  <i>Mango, watermelon, spring onion, sweet and sour sauce</i>	CR E G	98
SEAFOOD STONE BOWL <i>Mixed seafood, mushrooms, seaweed butter</i>	CR F M MO SB	65

FROM THE GRILL AND JOSPER WOOD OVENS

CHAR-GRILLED SESAME TUNA - Maldives  <i>Crispy jalapeños, ikura, yuzu butter</i>	F G M SB	62
MEDITERRANEAN SEA BREAM <i>Asian mixed lettuce, citrus-garlic oil, lemon</i>	F	73
KING CRAB LEG <i>Shiso salsa, grilled lime</i>	CR S	88

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MAINS

FROM THE FARM

HOT ROCK KAGOSHIMA A5 WAGYU <i>Ponzu, onion-sesame salsa</i>	G SB SE	143
GRILLED BABY CHICKEN <i>Truffle-saffron cream, guindilla chilli, chives, paprika-citrus salt</i>	M S	66
LAMB RACK <i>Tosazu butter</i>	G M SB	79
WAGYU TENDERLOIN MB9+ 180G <i>Truffle teriyaki sauce</i>	G SB	145
BRAISED WAGYU SHORT RIB <i>Wasabi mashed potatoes, green apple</i>	G M SB	118
WAGYU RIBEYE MARBLE MB9+ 220G <i>Chives, crispy lotus roots, tosazu butter</i>	G M SB	162

FROM THE LAND

MISO-MARINATED TOGARASHI TOFU <i>Japanese mushrooms, grilled asparagus, crispy sweet potato chips</i>	S SB V VG	33
CHAR-GRILLED BROCCOLINI <i>Chives, edamame</i>	G SB SE V VG	19
MAITAKE MUSHROOMS HOBAYAKI <i>Spring onion, sesame seeds, yuzu soy sauce</i>	A G SB V	25

SIDES

EGG FRIED RICE <i>Soy sauce, spring onion</i>	E G SB V	19
STEAMED RICE	V VG	12
YAKI UDON WITH VEGETABLES <i>Mushroom dashi, spring onion</i>	G SB V VG	23
ROASTED CAULIFLOWER <i>Onion, coriander, jalapeño dressing</i>	S V VG	19
SEASONAL VEGETABLES <i>Sautéed, grilled or steamed</i>	V VG	17
SWEET CORN <i>Chilli garlic butter, smoked pecorino</i>	M V	15

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WINES BY THE GLASS

RED	175ml
Cabernet Sauvignon, Santa Rita Medalla Real Gold, Single Vineyard <i>Maipo Valley, Chile</i>	28
Malbec, Kaiken, Ultra <i>Mendoza, Argentina</i>	31
Pinot Noir, Babich, Black Label <i>Marlborough, New Zealand</i>	24
Chianti Classico, Valiano Toscana, Italy	32
The Chocolate Block, Boekenhoutskloof <i>Franschhoek Valley, South Africa</i>	50

ROSÉ	175ml
Domaines Ott Clos Mireille <i>Côtes de Provence, France</i>	50
Whispering Angel <i>Provence, France</i>	40

DESSERT AND PORT	100ml
Petit Guiraud <i>France</i>	30
Chenin Blanc, Sula Late Harvest <i>India</i>	22
Warre's Heritage Ruby Port <i>Portugal</i>	30

SAKE FLIGHT

SERVED IN A TASTING FLIGHT OF THREE SAKES

Sake Discovery Flight	75
Sake Master Flight	135

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ICONIC TAPASAKE

26

TAPASAKE SPRITZ A T~

Strawberry-infused Bombay Sapphire gin,
Martini Bianco, Campari, sakura, prosecco

HANAMI A M T~

Bombay Sapphire gin, Aperol, Martini Bianco,
sakura tea, yuzu, fresh strawberries

NIWA VERDE A T~

Bombay Sapphire gin, sake, pineapple,
citric solution, honey, mitsuba, basil

UMAMI FASHIONED A SB

Bacardi gold rum, amontillado sherry,
roasted shiitake, white miso

WAVE KISS A T~

Camino real tequila, kombu, lime juice,
organic agave nectar, TAPASAKE salt air

CUCUMBER FIZZ A

Bombay Sapphire gin, cucumber juice, yuzu,
fresh ginger, honey, ginger beer

ESPRESSO TIME A G M SB

Grey Goose vodka, sake, coffee liqueur,
miso-vanilla, espresso

ICED TEA

12

Our tea selection is sourced from sustainably certified suppliers.

PEACH AND ORANGE ✓

Peach tea, fresh orange juice, elderflower

GREEN TEA CURLS ✓

Matcha tea, sencha tea, mint leaves,
lemon juice

STRAWBERRY CARAMEL ✓

Strawberry tea, lime juice, caramel syrup,
elderflower

ALMOND DELIGHT N ✓

Earl grey tea, apple juice, orange juice,
almond syrup

MINT SPLASH ✓

Peppermint tea, passion fruit,
cinnamon syrup

WINES BY THE GLASS

CHAMPAGNE	150ml
Louis Roederer, Brut Collection	45
Reims, France	

Billecart-Salmon, Brut Rosé	65
Mareuil-sur-Aÿ, France	

WHITE	175ml
Chablis, Domaine Milcent	42
Burgundy, France	

Chardonnay, Planeta	50
Sicily, Italy	

Pinot Grigio, Marco Felluga Mongris Collio	37
Friuli-Venezia Giulia, Italy	

Sauvignon Blanc, Cloudy Bay	48
Marlborough, New Zealand	

Sancerre, Terre de Silex,	36
Domaine Hubert Brochard Loire	
Valley, France	

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TEA SELECTION

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BLACK TEA ✓

BRITISH BROWN JERSEY

Vibrant & malty with delicate caramel notes
Picked, rolled and processed by hand.

GREEN TEA ✓

Cremonial Matcha	20
Exclusive Rare & Sencha	16
Premium Gyokuro	30
Chestnut Hojicha	12

WHITE TEA ✓

White Whisper	20
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OOLONG TEA ✓

Blue Aurora	18
Crimson Robe Da Hong Pao	18

INFUSIONS ✓

Mugicha	12
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RARE CHINESE TEA ✓

Dragon Zen	20
Qi Lan Oolong	20

DESTINATION EXCLUSIVES

26

ROMANCE A M T~ SU

Bombay Sapphire gin, rose vermouth,
fresh raspberries, cryo-concentrated yuzu,
white chocolate, tonic water

KYOTO A

Grey Goose vodka, sake, agave, fresh ginger,
fresh passion fruit, pineapple juice

MOMO HIGHBALL A

Dewar's Scotch whisky, Laphroaig 10 YO,
fresh peach, yuzu, soda water

ORINGO SOUR A

Dewar's Scotch whisky, fresh green apple,
milky oolong tea, apple shrub, honey

ROSITA A T~

Camino real tequila, Laphroaig 10 YO, wasabi,
fresh grapefruit juice, acacia honey, salt

MOCKTAILS

16

ZERO NIWA VERDE T~

Pineapple juice, citric solution, honey,
mitsuba, basil

ZERO TAPASAKE SPRITZ T~

Non-alcoholic gin, non-alcoholic Aperol,
fresh strawberries, non-alcoholic sparkling wine

ZERO CUCUMBER FIZZ SB

Non-alcoholic gin, cucumber juice, yuzu,
fresh ginger, honey, ginger beer

ZERO HANAMI M T~

Non-alcoholic gin, non-alcoholic Aperol, yuzu,
fresh strawberries

ZERO WAVE KISS

Kombu, lime juice, organic agave nectar,
TAPASAKE salt air

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JAPANESE SINGLE MALT WHISKY

	40ml/shot
The Chita Japanese	25
Nikka from the Barrel	35
Nikka Taketsuru Pure Malt 21 years	39
Akashi White Oak	45
The Yamazaki reserve	48
The Hakushu Single Malt	52
Miyagikyo 2000's Limited Edition	52
Nikka Yoichi Single Malt	56
Miyagikyo Single Malt	59
Nikka Coffey Malt	59
Togouchi 12 years	62
The Yamazaki Single Malt 12 years	139

THE MACALLAN SPECIAL EDITION

	40ml/shot
The Macallan Estate Reserve	72
The Macallan Makers Edition	345
The Macallan Oscuro	549
The Macallan Limited Edition	950

COFFEE COCKTAILS

26

Our coffee beans are sourced from sustainably certified suppliers.

- CREAMY ESPRESSO **A**
*Amarula, peach schnapps, espresso coffee
and Kahlúa*
- ESPRESSO MARTINI **A**
Espresso, vodka, Kahlúa
- CAFFÈ VENEZIA **A M**
Espresso, amaretto topped with cream

COFFEE

Espresso M	8
Ristretto 	8
Macchiato M	8
All' Americana 	9
Cappuccino M	10
Latte M	10
Hot chocolate M	10
Matcha Latte M	10

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DISTILLED NON- ALCOHOLIC SPIRITS

Lyre's American Malt	16
Lyre's Italian Spritz	16
Lyre's Amaretti	16
Lyre's Spiced Cane	16

JAPANESE BLENDED WHISKY

	40ml/shot
Whisky Fuyu 40%	44
Nikka Coffee Grain Malt	48
Mars Maltage Cosmo	49
Suntory Hibiki Japanese Harmony	52
Whisky Japanese Fuyu Blended	54
Ichiro's Malt and Grain Blended	86

BLENDED SCOTCH WHISKY

	40ml/shot
Chivas Regal 12 years	22
Johnnie Walker Gold Label 18 years	32
Chivas Regal Royal Salute 21 years	42
Johnnie Walker Platinum Label	45
Johnnie Walker Blue Label	75
Johnnie Walker Blue Label "King George V"	199

BOURBON WHISKY

	40ml/shot
Jack Daniel's	21
Woodford Reserve, Kentucky	22
Blanton's Gold	29

SINGLE MALT SCOTCH WHISKY

	40ml/shot
Ardbeg, Islay 10 years	25
Glenmorangie 10 years	25
Laphroaig 10 years	25
Oban 14 years	28
Talisker, Isle of Skye 10 years	28
The Macallan, Highland, Speyside 12 years	29
Lagavulin 16 years	35
Laphroaig 18 years	119
Glenfiddich 30 years	125
The Macallan, Highland, Speyside 18 years	145

GIN

	40ml/shot
Hendrick's	22
Gin Roku	29
Monkey 47, Black Forest Distillers	32
Jinzu Gin	36
Gin Ki No Bi	42
Ink Gin	45

STILL WATER

One&Only	330ml	2
	750ml	4
Acqua Panna	750ml	12
Evian	750ml	13
VOSS	800ml	15

SPARKLING WATER

One&Only	330ml	2
	750ml	4
San Pellegrino	750ml	10
Perrier	750ml	11
VOSS	800ml	15

GRAPPA

	40ml/shot
Nonino Chardonnay	22
Nonino Merlot	22
Grappa Tignanello	49
Grappa Grappa Jacopo Poli di Sassicaia	75

FRESH FRUIT JUICES

Orange, Pineapple, Watermelon, Mango, Green Apple	12
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SOFT DRINKS

Fever Tree Tonic Water	9
Fever Tree Ginger Ale	9
Red Bull	12
Coca Cola, Fanta, Sprite, Bitter Lemon Soda Water, Diet Coke, Diet Sprite	8

VODKA

	40ml/shot
Belvedere	22
Grey Goose	22
Beluga Noble	25
Vodka Nikka Coffey	36
Grey Goose VX	39
Beluga, Russian Gold	65

TEQUILA

	40ml/shot
Patrón Silver	25
Patrón Reposado	29
Patrón Añejo	29
Don Julio Blanco	29
Don Julio Reposado	35
Don Julio Añejo	39
Clase Azul Plata	45
Gran Patrón Platinum	79
Don Julio 1942	79
Clase Azul Reposado	79
Clase Azul Gold Ultra Premium	220
Clase Azul Añejo Clear Tequila	330

ARMAGNAC AND COGNAC

	40ml/shot
Hennessy VS	26
Rémy Martin VSOP	29
Hennessy VSOP	29
Rémy Martin, Cognac XO	65
Hennessy, Cognac XO	65
Frapin XO VIP	105
Hennessy Paradise	330
Chabasse De Petite 1975 Champagne	900
Chabasse De Petite 1971 Champagne	950
Hennessy Richard	950
Rémy Martin Louis XIII	990

RUM

	40ml/shot
Havana Club 7 years	19
Mount Gay XO	24
Zacapa 23 years	25
Ryoma 7 years	42
Zacapa XO	49
Clément Homère	69
Appleton Estate 21 years	85

LIQUEUR

	40ml/shot
Amaretto di Saronno	14
Kahlúa	14
Baileys M	14
Jägermeister	14
Amarula	14
Southern Comfort	14
Drambuie	14
Limoncello	16
Sambuca	16
Galliano	18
Frangelico	22

BEER

Free Damm	8
<i>Non-alcoholic</i>	
Tiger	14
Asahi	17
Kirin	17
Sapporo	17

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A - ALCOHOL | **G** - GLUTEN | **M** - MILK | **SB** - SOYBEAN | **T~** - RECOMMENDED
SU - SULPHUR DIOXIDE |  - SUSTAINABILITY CERTIFIED
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tagging **@tapasakemaldives** on Instagram.

DESSERTS

ABUELA'S CHOCOLATE TART	E G M N V	32
<i>Chocolate tart, ganache, miso caramel, caramelised peanuts, vanilla miso ice cream</i>		
CHOCOLATE FINGERS	E G M V	33
<i>Coconut-pandan sago, vanilla ice cream</i>		
MOCHI ICE CREAM	E M V	29
<i>Selection of 3 flavours</i>		
PISTACHIO BASQUE CHEESECAKE	E M N V	32
<i>Pistachio brittle, yuzu crèmeux, pistachio ice cream</i>		
MATCHA TIRAMISU	E G M V	32
<i>Matcha mascarpone, coffee syrup, chocolate tuile</i>		
CHOCOLATE FONDANT	E M	32
<i>Vanilla ice cream, matcha chocolate tuile</i>		
MISO CARAMEL MILLE-FEUILLE	E G M V	29
<i>Crispy filo pastry, miso caramel pastry cream, vanilla chantilly</i>		

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DESSERTS

AVOCADO MANGO CAKE V VG 29
Mango jelly, mashed potato with avocado and mango

FRUIT PLATTER VG 29
Selection of seasonal tropical fruit

HOMEMADE ICE CREAM AND SORBET 6
per scoop

ICE CREAM M
Black sesame SE
White sesame SE
Chocolate (Valrhona 72%)
Coconut
Green tea
Pandan
Cherry sakura

SORBET VG
Ginger
Green apple and wasabi
Lime and sake A
Lychee
Mandarin
Mixed berries and yuzu
Passion fruit
Yuzu

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COFFEE

Our coffee beans are sourced from sustainably certified suppliers. 

Cappuccino	M	10
Latte	M	10
Hot Chocolate	M	10
Mocha	M	10
Matcha Latte	M	10
Espresso		8
Ristretto		8
Macchiato	M	8
All' Americana		9

COFFEE COCKTAILS

26

Our coffee beans are sourced from sustainably certified suppliers. 

CREAMY ESPRESSO	A
<i>Amarula, peach schnapps, espresso coffee and Kahlúa</i>	
ESPRESSO MARTINI	A
<i>Espresso, vodka, Kahlúa</i>	
CAFFÈ VENEZIA	A M
<i>Espresso, amaretto topped with cream</i>	

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TEA SELECTION

Our tea selection is sourced from sustainably certified suppliers. 

BLACK TEA

BRITISH GROWN JERSEY 28

GREEN TEA

Ceremonial Grade Matcha AAA+ 20

Exclusive and Rare Sencha 16

Premium Gyokuro 30

Chestnut Hojicha 12

WHITE TEA

White Whisper 20

OOLONG TEA

Blue Aurora 18

Crimson Robe Da Hong Pao 18

INFUSIONS

Mugicha 12

RARE CHINESE TEA

Dragon Zen 20

Qi Lan Oolong 20

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Amidst the azure waters,
she finds her muse
- a table filled with
memories of summer,
glasses fizz and laughter
fills the air to the
rhythm of the ocean.
She discovers her ideal
escape, where the
harmony of togetherness
meets the freedom of
the beautiful island.
Welcome.

TO ADD ON

CAVIAR AND RAW BAR

Served with yuzu sour cream, shiso crackers, matcha blinis, grated egg yolk, egg white, shallot, and chives.

OSCIETRA 30g	E F G M	219
BELUGA 30g	E F G M	499

TO SHARE FOR 2 PEOPLE

TAPASAKE MORIAWASE PLATTER	235
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Your choice of:

Sashimi – 3 kinds, 3 slices of each

Nigiri – 3 kinds, 2 pieces of each

Maki – 2 uramaki or temaki and 1 hosomaki

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SAKURA MENU

TAPASAKE'S SIGNATURE TEPPANYAKI MENU

375

OTORO AND BLACK TOBIKO CIGAR

E F G

Oscietra caviar, tanuki, chives, wasabi aioli

FOIE GRAS AND HOKKAIDO SCALLOPS

MO SB

Shiso leaf, vanilla-infused miso sauce

SALT-STEAMED KING CRAB LEG

CR G M S SB

Grilled lime, microgreens, shiso salsa

JAPANESE KAGOSHIMA BEEF STRIPLOIN

A G SB

Grilled asparagus, Champagne and cognac flambé, truffle teriyaki sauce

FRIED RICE

E G SB V

TEMPURA ICE CREAM

A E G M V

Caramelised peach and orange, passion fruit sauce, orange liqueur flambé, vanilla ice cream

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NIKU MENU

MEAT TEPPANYAKI MENU

315

CHICKEN GYOZA SALAD

Asian greens, cherry tomatoes, onion and sesame salsa

G SB SE

MAGRET DUCK BREAST WITH ORANGE MISO

Orange segments, baby carrots, microgreens, pickled tomatoes

SB

HERB-CRUSTED LAMB

Asparagus, sweet potatoes, wasabi pepper sauce

G M SB

AUSTRALIAN WAGYU BEEF 9+

Grilled vegetables, truffle teriyaki sauce

A G SB

FRIED RICE

E G SB V

GREEN TEA CRÈME BRÛLÉE

Baked matcha cream, caramelised mixed fruit

A E M

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SAKANA MENU

SEAFOOD TEPPANYAKI MENU

325

GRILLED PRAWNS AND CALAMARI

CR G MO SE

Chuka wakame, cherry tomatoes, yuzu garlic sauce

YELLOWFIN TUNA TATAKI 🌱

F G SB SE

Mixed green salad, onion and sesame salsa, microgreens, garlic crisps, cucumber vinaigrette

ROMESCO-CRUSTED SALMON ✔️

F G N SB

Asparagus, shiitake mushrooms, ponzu butter sauce

GRILLED MALDIVIAN LOBSTER 🌱

CR E M SB

Grilled vegetables, lobster yuzu miso sauce

FRIED RICE

E G SB V

YUZU CHEESECAKE WITH EXOTIC FRUIT STIR-FRY

A M V

Baked matcha cream, caramelised mixed fruit

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YASAI MENU

VEGETARIAN MENU

245

POTATO AND VEGETABLE GYOZA

Yuzu truffle salsa

G SB V

BABY EGGPLANT MISO

Edamame, semi-dried tomatoes, sesame seeds, miso sauce

G SB SE V

BAKED JAPANESE MUSHROOMS WITH UDON NOODLES

Spring onion, kombu broth, yuzu soy sauce

G SB V

GRILLED TOFU AND DAIKON STEAK

Vegetable skewers, crispy potatoes, teriyaki anticucho sauce

A G SB V

FRIED RICE

E G SB V

CARAMELISED BANANA

Passion fruit and mango coulis, mango sorbet

A M V

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KIDS' TEPPANYAKI MENU

FROM 4 - 11 YEARS OLD

115
per child

AVOCADO OR CUCUMBER MAKI

Pickled ginger, wasabi, soy sauce

G SB V

GRILLED SALMON AND NORI BRIOCHE BURGER 

Fresh lemon

F G

CHICKEN YAKITORI

Yakitori sauce

G SB

WAGYU BEEF TENDERLOIN

Mixed grilled vegetables, teriyaki sauce

A G SB

FRIED RICE

E G SB V

CHOCOLATE FINGERS

Vanilla ice cream

E G M

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OUR EXCLUSIVE SAKE

Through our exclusive collaboration with Yumegokoro Sake Brewery, we are pleased to present our limited edition sake: Naraman Junmai Daiginjo by One&Only Reethi Rah.

Renowned for its high quality sake, Yumegokoro Sake Brewery, based in Kitakata City in Fukushima Prefecture, developed a masterpiece wherein 'ori' (rice sediment) is added to Junmai sake (pure sake) to produce a Champagne-like amazake (unpasteurised sake) akin to Naraman Origarami.

Japanese sake is usually heated briefly at about 60-degrees to stop the generation of lactic acid bacteria and suppress yeast activity. In our limited edition sake, this process is conducted by heating each bottle individually after the sake is poured in the bottle.

Although a time-consuming routine, it ensures a fine quality of Junmai sake that seals in the unique flavour and captures the essence of the sake.

Finally, polishing over 50% of the rice allows the resulting Naraman Junmai Daiginjo to be thoroughly free of the harsh flavour that can crop up in sake made from rice.

While sake is traditionally consumed hot in Japan, Junmai Daiginjo is generally served cold out of necessity, to offset its low-cost performance. Alternatively, choosing to enjoy our exclusive sake hot will unlock its magical bouquet and flavour. As a result of the delicate rice milling process, the overall taste is cleaner, lighter, and more fragrant.



Manik Dhar
Head Sommelier

Share a taste of your TAPASAKE experience by tagging @tapasakemaldives on Instagram.

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OUR EXCLUSIVE SAKE

NARAMAN, JUNMAI DAIGINJO

Naraman Junmai Daiginjo uses only Junmaishu and is made with rice polished to 50% of the original size of the grain. It has a fruity and refreshing taste.

720ml 595
300ml 300

NARAMAN, JUNMAISHU MUROKABINHIIRE

"Muroka" means "NoFiltration" and "Binhiire" means "to pasteurise in a glass bottle." Nothing is used in its production except rice, water and koji.

720ml 444
300ml 188
150ml 95

NARAMAN, ORIGARAMI, NIGORIZAKE

A fresh and lively touch to a fairly tart and acidic flavour. Only a few sake breweries make Origarami due to its difficult procedure and stock temperature. Served cold only.

720ml 500
300ml 300

SAKE

SHIRATAKI, SHINGO NO IPPON, JUNMAI DAIGINJO

Brewed using the traditional cotton 'moromi' pressing technique. The traditional techniques make for elegant sake with strong, complex flavours and a powerful aroma.

720ml 950

SHIRATAKI SEVEN, JUNMAI DAIGINJO (LIMITED EDITION)

Silky smooth and royal. A sharp and distinct aroma of early spring flowers, with a soft and clear palate. A superb complement to sashimi, fresh fish and seafood.

720ml 1,250

IWA 5 ASSEMBLAGE 2

IWA 5 is a new Japanese sake by Richard Geoffroy, former Chef de Cave at Dom Pérignon. The product of Richard's deep respect for traditional Japanese sake and his affinity for innovation, IWA 5 embraces the distinct qualities of traditional sake while expanding its character. Invoking the motif of '5' – the universal number of balance and harmony – IWA 5's Assemblage demonstrates Geoffroy's masterful blending, orchestrating three different rice varieties and five classes of yeast that blend to create unparalleled synergy and character. This sake puts in motion a subtle play of textures, with an element of gentle, soft fruitiness – pip fruit, ripe pear.

720ml 3,150

SAKE FLIGHT (Served in a tasting flight of three sakes)

Sake Discovery Flight

75

Sake Master Flight

135

SAKE

DASSAI MIGAKI SONOSAKIHE 'BEYOND' AU-DELÀ	720ml	2,550
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Impeccable purity and intensity is the result of 10 years of research and testing. Its is much longer than other Dassai sakes as the sake is fermented at a much lower temperature. As the name implies, "Dassai Beyond" goes beyond Dassai 23 which was previously considered the supreme in saké brewing. The rice milling ratio of this sake a secret, but it is definitely below 23%, and hence the name "Beyond" (or "Au-Delà" in French).

DASSAI 23 JUNMAI DAIGINJO	720ml	850
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The fragrant aromas open up to a smooth, rich body. As it cascades over the palate, Dassai 23 releases subtle juicy stone fruit flavors like peach and plum. At the fringes, soft brown sugar, cinnamon, and nutty notes linger. The finish is long and dry with a slightly crispy palate.

DASSAI 39 JUNMAI DAIGINJO	720ml	650
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If there ever were a role model for junmai daiginjo, this is it. Dassai "39" is a skillfully balanced sake that strikes a wonderful compromise between Dassai "23" and "45." It borrows some of the best qualities from each and combines them into a sake with a more subtle aroma, higher acidity, and a creamy texture. The juicy melon flavor has a pleasing dryness that fades into a crisp aftertaste.

HAKUSHIKA YAMADA NISHIKU JUNMAI GENSHU	720ml	215
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Rich aromas of rice, melon, and white flowers. It is full-bodied and creamy on the palate, with delightful flavors of ripe pear and rice pudding, complemented by a hint of umami. The finish is clean and lingering, with a subtle touch of sweetness.

HAKUSHIKA KIJURO TOKUBETSU HONJOZO	720ml	175
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Named after an industrious and charismatic member of Hakushika's Tatsuuma family from the 19th century, this sake embodies the same captivating and refined character as Kijuro himself. Crafted using a traditional brewing method passed down through generations, it offers an elegant balance and depth. Made from a blend of 25% ginjo sake and 75% honjozo sake, Kijuro Tokubetsu Honjozo delivers a refreshingly rich and well-rounded flavor profile.

SAKE

TENPYO TOSATSURU DAIGINJO GENSU	500ml	485
<i>Tosatsuru was founded long ago, tracing back to the Edo period. Inheriting the unbroken policy of "quality first, making sake of a quality can be proud of," this sake has been awarded the gold prize a total of 46 times, the most in Japan, at the Annual Japan Sake Awards. An elegant floral scent with subtle fruitness such as strawberry. Well-balanced dryness continues to a smooth finish.</i>		
GINREI GASSAN SETCHU JYUKUSEI JUNMAI GINJYO	720ml	200
<i>If you miss being in the throes of winter, then a glass of the award-winning Ginrei Gassan Junmai Ginjo Secchu-Jyukusei is all you need to recreate that feeling. Each sip of this pure, light sake and each whiff of its calming aroma brings forth an image of fresh snow.</i>	150ml	45
COWBOY YAMAHAI JUNMAI-GINJO GENSU	720ml	275
<i>Undiluted brew is fit for a cowboy – made in the ancient Yamahai style, loaded with umami, and pairs beautifully with meat. Aromas of vanilla, cocoa and hickory smoke with a smooth finish. Pairs perfectly with heart.</i>	300ml	140
MINATOYA TOSUKE JUNMAI-DAIGINJO	630ml	175
<i>From a foundation of soft and pure water, the best rice is added, and most careful brewing techniques are applied, to create a refined sake taste worthy of a true Junmai-Daiginjo sake. A very light sour tasting note has complex undertones, producing an elegant sake. This is a highly characteristic sake with an individual taste.</i>		
TOCHIKURA VINTAGE SAKE 2001	720ml	650
<i>Winning the highest award twice in the Echigo-ryu Sake Brewing Technology Selection Competition, this sake was born out of respect for Mr. Maeto, who has won numerous awards, such as being selected as a modern master craftsman. A coffee-like aroma with a hint of nostalgia. This vintage is a perfect pairing for a leisurely evening watching the setting sun coloring the sky as it disappears beyond the horizon.</i>		
SHIRATAKI 'JOZEN MIZUNO GOTOSHI' SPARKLING SAKE	360ml	120
<i>A refreshing and dry sparkling sake. The soft sweetness and exhilaration that you feel the moment you put it in your mouth.</i>		
HAKUTSURU SHO-UNE JUNMAI DAIGINJO	720ml	495
<i>Hakutsuru Sho-Une intensify on the palate with a silky texture. Slightly sweet finish, leaving a fruity imprint of strawberries and nectarines. The aromatic complexity and exceptional balance of this sake make it a true masterpiece of the Junmai Daiginjo category. The name "Sho-Une", meaning "rising clouds", evokes this nihonshu's quest to reach the heights of perfection.</i>		

SAKE

FOUR FOX JUNMAI DAIGINJO	1.8L	695
<i>Four Fox Saké was conceived in 2015 by four friends. A shared dream turned into a passion project to reinvigorate the traditional conventional style of saké, a long-standing, time-honored practice. The idea was to create a new luxury standard of saké, a more contemporary style that pays homage to the ancient tradition of the brewing practice. This ultra-premium saké is handcrafted in the mountains of Japan. Each winter, master craftsmen use locally sourced rice and mineral-rich snowmelt to create a pure, smooth and refreshing Junmai Daiginjo</i>	720ml	495
ARRIVE ROSE EXTRA DRY TOKUBETSU JUNMAI-SHU	300ml	350
<i>Rose – From the country called the Rising Sun, our Rose's sake is like the embrace of a welcoming (invigorating) sunrise. This extra dry style makes it a delicate, fluid, and ethereal sake. A soft mouthfeel comes from the ageing process. Nutty and caramel-like aromas and a strong flavor of dried fruit. Life has arrived.</i>		
JOZEN MIZUNOGOTOSHI JUNMAI-DAIGINJO	300ml	150
<i>This is the top-quality Jozen-Mizunogotoshi, using only the pure center of the rice grain. It is brewed with great care and fermented longer period at lower temperature to enhance the beautiful, elegant aroma with rich and pleasant taste.</i>		
HAKUSHIKA GINJO NAMACHOZO	300ml	115
<i>Fresh and light, Namachozo is characterized by its refreshingly mild and smooth quality. Known as a "semi-draft" style of sake, Namachozo retains the fresh, lively notes typically found in unpasteurized sake, while offering a clean and well-balanced finish.</i>		

SAKE

ARRIVE OCEAN - TOKUBETSU JUNMAI-SHU	300ml	175
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Ocean – Deep oceans surround the islands of Japan and greatly influence our lives. Our Ocean's sake has a gorgeous aroma of melon and grapes and a lightly sweet yet refreshing taste with a watery and spicy aftertaste. Harmony has arrived.

KUROMATSU HAKUSHIKA JUNMAI DAIGINJO	720ml	850
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Kuromatsu Hakushika Junmai Daiginjo Sake is a premium sake that is made from the finest rice and pure spring water. It has a delicate aroma and a smooth, refreshing taste. This sake is perfect for celebrating special occasions or enjoying with sushi and other Japanese dishes. Kuromatsu Hakushika Junmai Daiginjo Sake is a masterpiece of craftsmanship and tradition.

HEAVEN SAKE JUNMAI 12	720ml	195
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This private label's sake made by the ancient Konishi Sake Brewery has a very gentle nose of hay, butterscotch, nougat, and steamed rice. This also speaks to red wine drinkers who enjoy subtle yet complex flavours such as persimmon, apricot, chicory, dark chocolate, and caramel licks. There is a tickle of bitterness in the finish.

HEAVEN SAKE JUNMAI GINJO	720ml	675
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Clean and delicate with fresh juicy pear on the nose but a more savoury taste than your typical ginjo. Medium bodied, this sake has a beautiful velvet-like texture with a nice amount of minerality to finish.

SAKE

EISEN JUNMAI	1.8L	600
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Produced with Aizu prefecture's famous 'Toyonishiki' rice, deep underground spring water and a special yeast strain known as 'utsukushima glitter yeast'. This Junmai Ginjo is brimming with gorgeous aromas and a strong umami flavour.

HAKUSHIKA, SENNENJU	300ml	120
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Medium-dry white with a complex, medium nose featuring floral, fruity, malted aromas. A refreshing acidity and full-bodied texture that precedes a medium finish.

ZUIYO HONJUN JUNMAI	720ml	215
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Brewed with high-quality rice sourced from the Kumamoto Prefecture and Ah Sou's spring water. This combination results in a full-bodied sake with a very smooth texture and delightful, sweet, fruity flavours.

SHIRAKAWAGO TANSAN SPARKLING JUNMAI NIGORI	500ml	290
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This cloudy, lightly pressed sparkling sake is produced through secondary bottle fermentation. It offers a mellow and balanced profile with a hint of sweetness. The sake is uniquely refreshing on the palate, showcasing a rich and robust rice flavor that adds depth to its character.

KIKU-MASAMUNE JUNMAI DAIGINJO	720ml	200
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Established over 350 years ago, Kiku-Masamune takes their status as a representative brand of Authentic Dry Sake very seriously, and their mission is clear. As stated in their famous 1983 commercial, "As your eyes fall upon good food, you begin to crave Kiku-Masa. As the dryness of Kiku-Masa hits your tongue, you begin to crave good food". Their history is steeped in the image of Dry Sake one enjoys with a meal, and to that end Kiku-Masamune utilises their multiple facilities across Japan to create the ideal sake that one will never tire of drinking.

SHIRATAKI 'UONUMA' KARAKUCHI JUNMAI	720ml	225
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Fermented low and slow to produce a clean dryness that has a sharp mouth-feel and the the perfect shade of after-funk.

PLUM WINE

UMENISHIKI UMESHU, UME FUWARI	720ml	485
	300ml	285
	150ml	145
<i>Refreshingly sweet and sour taste of Japanese ume plums, made in the Ehime prefecture of Japan using locally sourced, quality ume plums, the tantalisingly deep colour and the fruity aroma of this liqueur are just a hint of the taste sensation to come.</i>		
MANNSWINES MANJO UMESHU WITH GOLD LEAF	500ml	495
<i>Manjo Plum Wine with Gold Leaf (Umeshu) is made by carefully and slowly pickling Japanese plums. It has an elegant sweetness and a refreshing taste. Once this gold leaf is allowed to soar, it slowly sinks. The gold leaves that dance around the glass make it sparkle and shine, allowing you to fully enjoy its luxury.</i>		
TOCHIKURA UMESHU	720ml	190
	150ml	45
<i>Plum wine is a beautifully balanced beverage featuring sweet and sour notes from the plum fruit alongside aromatic notes to create an almost silky wine.</i>		

JAPANESE WINE

WHITE

KOSHU

2019	Suntory Tomi No Oka Winery	Nagano	1,350
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CHARDONNAY

2019	Suntory Tomi No Oka Winery	Yamanashi	490
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RED

MUSCAT BAILEY A

2017	Suntory Shiojiri Winery	Nagano	340
2017	Shiojiri Bailey, Mizunara Oak Suntory	Nagano	450
2018	Suntory 'Japan Premium'	Nagano	260

BORDEAUX BLEND

2018	Suntory Tomi No Oka Winery	Yamanashi	1,350
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MERLOT

2017	Suntory Shiojiri Winery Iwadarehara	Nagano	975
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ROSE

2019	Suntory Shiojiri Winery Merlot'	Nagano	300
2019	Suntory 'Japan Premium' Muscat Bailey A	Nagano	260

CORAVIN WINE

WINE BY THE GLASS SELECTION

WHITE WINE

			175ml	750ml
2023	Puligny-Montrachet, Chavy-Chouet Champ Gain	Burgundy, France	235	925
2012	Chevalier-Montrachet, Bouchard Père et Fils (<i>Magnum</i>)	Burgundy, France	255	1,995
2021	Gaia & Rey, Gaja, Langhe	Piedmont, Italy	395	1,565
2021	Lunare, Cantina Terlan	Alto Adige, Italy	75	285
2024	Hamilton Russell, Walker Bay	South Africa	110	425

RED WINE

			175ml	750ml
2013	Vosne-Romanée, Les Suchots, Louis Jadot	Burgundy, France	355	1,375
2014	Château La Fleur	Pomerol, France	875	3,450
2015	Château Lynch-Moussas, Grand Cru Classé	Pauillac, France	195	750
2020	Amiral de Beychevelle Saint-Julien	France	115	450
2020	Catena Zapata Nicasia Vineyards Mendoza	Argentina	98	375
2016	"Sena", Mondavi & Chadwick, Aconcagua Valley	Chile	195	750
2018	De Toren V, Stellenbosch (<i>Magnum</i>)	South Africa	85	650
2018	Boekenhoutskloof, Swartland	South Africa	90	350
2021	Pinot Noir, Coup de Foudre, Ygnacia	Sonoma Coast, USA	145	550
2016	Brunello di Montalcino, Poggio di Sotto	Toscana, Italy	440	1,750

DESSERT WINE

			175ml	375ml
2004	Riesling, Eiswein, Balthasar Röss	Rheingau, Germany	316	950

WINE BY THE GLASS

CHAMPAGNE	150ml
Louis Roederer, Brut Collection	Reims, France 45
Billecart-Salmon, Brut Rosé	Mareuil-sur-Aÿ, France 65
Domaine Ste. Michelle, Brut Rosé	Columbia Valley, USA 20
WHITE	175ml
Chablis, Domaine Milcent	Burgundy, France 42
Sancerre, Terre de Silex, Domaine Hubert Brochard	Loire Valley, France 36
Chardonnay, Planeta	Sicily, Italy 50
Pinot Grigio, Marco Felluga Mongris Collio	Friuli-Venezia Giulia 37
Sauvignon Blanc, Baron Edmond de Rothschild 'Rimapere'	Marlborough, New Zealand 34
Sauvignon Blanc, Cloudy Bay	Marlborough, New Zealand 48
Riesling, Saint Clair Pioneer Block 9 "Big John"	Marlborough, New Zealand 26
RED	175ml
Cabernet Sauvignon, Santa Rita Medalla Real Gold	Maipo Valley, Chile 28
Chianti Classico, Valiano	Toscana, Italy 32
Pinot Noir, Babich, Black Label	Marlborough, New Zealand 24
Pinot Noir, Wither Hills	Marlborough, New Zealand 24
The Chocolate Block, Boekenhoutskloof	Franschhoek Valley, South Africa 50
Malbec, Kaiken, Ultra	Mendoza, Argentina 31
Merlot, Botter	Veneto, Italy 18
ROSÉ	175ml
Whispering Angel, Chateau d'Esclans	Côtes de Provence, France 40
Mirabeau Pure	Côtes de Provence, France 30
Domaines Ott, Clos Mireille	Côtes de Provence, France 50
DESSERT AND PORT	100ml
Petit Guiraud	France 30
Chenin Blanc, Sula Late Harvest	India 22
Warre's Heritage Ruby Port	Portugal 30

HALF BOTTLES

CHAMPAGNE/SPARKLING			375ml
NV	Prosecco, Bottega Il Vino dei Poeti Gold (200ml)	Veneto, Italy	43
NV	Bruno Paillard, Premiere Cuvée, Extra Brut	Reims, France	135
NV	Krug, Brut Rosé	Reims, France	850
2016	Louis Roederer, Brut Rosé	Reims, France	225
NV	Billecart-Salmon, Brut Rosé	Mareuil-sur-Aÿ, France	250
NV	Louis Roederer, Brut Reims	France	145
ROSÉ			375ml
2022	Whispering Angel, Château d'Esclans	Provence, France	80
WHITE			375ml
2020	Chablis, J. Moreau & Fils	Burgundy, France	115
2020	Chablis, Louis Jadot	Burgundy, France	105
2024	Pinot Grigio, Zenato	Delle Venezie, Italy	55
RED			375ml
2008	Château Mouton Rothschild, 1er Cru Classé	Pauillac, France	2,950
2020	Merlot, Cabernet, Babich, Irongate	Hawke's Bay, New Zealand	50
2018	Opus One	Napa Valley, USA	1,450
2022	Merlot, Indomita	Central Valley, Chile	48
2021	Pinot Noir, Brokenwood	Beechworth, Australia	70
2019	Ornellaia, Tenuta dell'Ornellaia	Toscana, Italy	775

ALL SIZES

MAGNUMS – CHAMPAGNE (1.5LT)

2012	Dom Pérignon	Hautvillers, France	4,175
NV	Drappier de Saignée, Brut Rosé	Urville, France	725
2012	Louis Roederer Brut Rosé	Reims, France	1,050

WHITE – MAGNUMS (1.5LT)

2012	Chevalier-Montrachet, Bouchard Père et Fils	Burgundy, France	1,995
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RED – MAGNUMS (1.5LT)

2021	Sassicaia, Tenuta San Guido	Toscana, Italy	2,800
2010	La Braccasca, Vino Nobile di Montepulciano	Toscana, Italy	575
2008	Brunello di Montalcino, Pian Delle Vigne, Antinori	Toscana, Italy	1,150
2010	Le Petit Mouton de Mouton Rothschild	Pauillac, France	4,250
1998	Château Latour, 1er Grand Cru Classé	Pauillac, France	19,980
2008	Château Latour, 1er Grand Cru Classé	Pauillac, France	20,250
2018	Château Haut-Batailley, Grand Cru Classé	Pauillac, France	925
2018	Château Gazin	Pomerol, France	1,325
2000	Château Latour-Martillac, Cru Classé de Graves	Pessac-Leognan, France	1,150
2005	Château Montrose, 2ème Cru Classé	St. Estèphe, France	2,570
2017	Château Angelus, Premier Grand Cru Classé	St. Émilion, France	5,450
2018	Arômes de Pavie, Château Pavie, Grand Cru	St. Émilion, France	1,400
2017	Château Rauzan-Gassies	Margaux, France	775
2015	Châteauneuf-du-Pape, Château de Beaucastel	Rhône, France	1,200
2015	Monte Bello, Ridge Vineyards	Santa Cruz Mountains, USA	2,300
2015	CR1 Redstone	Coastal Region, South Africa	405
2016	De Toren Fusion Z	Stellenbosch, South Africa	590
2019	De Toren Fusion V	Stellenbosch, South Africa	650

JÉROBOAM (3LT)

2015	Chateau Gazin	Pomerol, France	2,900
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SPARKLING

NV	Franciacorta, Montenisa, Cuvée Royale, Marchese Antinori	Lombardy, Italy	115
2022	Prosecco, Bottega 'Gold' Brut	Veneto, Italy	165
NV	Prosecco Piccini, Orange Label	Venezia, Italy	85

CHAMPAGNE

NON-VINTAGE

NV	Ruinart, Blanc de Blancs Brut	Reims	565
NV	Ruinart, Brut	Reims	310
NV	Louis Roederer, Brut Collection	Reims	225
NV	Krug, Grande Cuvée	Reims	1,050
NV	Moët & Chandon, Brut Impérial	Épernay	295
NV	Moët & Chandon, Ice Impérial	Épernay	350
NV	Bollinger, Spécial Cuvée Brut	Aÿ	315
NV	Bruno Paillard, Première Cuvée, Extra Brut	Reims	220
NV	Billecart-Salmon, Brut Réserve Mareuil-sur	Aÿ	355
NV	Billecart-Salmon Blanc de Blancs Brut Mareuil-sur	Aÿ	395

ROSÉ NON-VINTAGE

NV	Ruinart	Reims	495
NV	Veuve Clicquot, Ponsardin	Reims	365
NV	Krug, Grande Cuvée	Reims	1,450
NV	Bollinger, Spécial Cuvée	Aÿ	405
NV	Laurent Perrier, La Cuvée	Tours-sur-Marne	595
NV	Billecart-Salmon, Brut	Mareuil-sur-Aÿ	365

VINTAGE

2014	Perrier-Jouët, Belle Époque Brut	Épernay	1,615
2010	Drappier, 'Grande Sendree' Brut Millésimé	Urville	475
2015/16	Cristal, Louis Roederer, Brut	Reims	1,240
2006/13	Piper-Heidsieck Rare, Brut	Reims	1,595
1990	Krug Collection, Brut	Reims	3,150
2004	Krug, Clos du Mesnil, Blanc de Blancs	Reims	5,750
2015	Dom Pérignon	Hautvillers	1,285
2004	Dom Pérignon, Plénitude, P2, Brut	Hautvillers	2,375
2010	Dom Ruinart, Blanc de Blancs	Reims	1,495
2012	Salon Cuvée 'S', Blanc de Blancs	Mareuil-sur-Aÿ	5,500
2011	Amour de Deutz, Blanc de Blancs	Aÿ	1,460
2015	Bollinger, La Grande Année	Le Mesnil	850

ROSÉ VINTAGE

1996	Dom Pérignon, Plénitude, P2, Brut	Hautvillers	8,500
2009	Dom Pérignon	Hautvillers	2,475
2016/17	Louis Roederer	Reims	350
2012	Cristal, Louis Roederer	Reims	2,520
2004	Laurent Perrier, Cuvée Alexandra	Tours-sur-Marne	1,750
2014	Bollinger, La Grande Année	Mareuil-sur-Aÿ	950

WHITE

FRANCE

RIESLING

2022	Gustave Lorentz	Alsace	95
2020	Leon Beyer	Alsace	145
2020	Trimbach	Alsace	165

SAUVIGNON BLANC

2024	Sancerre, Pascal Jolivet	Loire Valley	210
2023	Sancerre, Le Paradis, Domaine du Nozay	Loire Valley	120
2023	Sancerre, Domaine Delaporte	Loire Valley	215
2023	Sancerre, Terre de Silex, Domaine Hubert Brochard	Loire Valley	145
2023	Sancerre, La Plante Froide Domaine du Nozay	Loire Valley	225
2022	Pouilly-Fumé, Baron de L	Loire Valley	550
2022	Chateau D'Haurets	Bordeaux	95
2023	Lions de Suduiraut, Blanc Sec	Bordeaux	150
2022	Aile D'Argent, Château Mouton Rothschild	Bordeaux	1,195
2023	Arbois Vin Jaune, Domaine Rolet Pere & Fils Jura	Bordeaux	200

GEWÜRZTRAMINER

2022	Schlumberger Les Princes Abbés	Alsace	125
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CHARDONNAY

2020	Pouilly-Fuisse, Maison Vincent Girardin	Burgundy	220
2023	Pouilly-Fuisse, Louis Jadot	Burgundy	235
2023	Pouilly-Fuissé, Terres du Menhir, Gilles Morat	Burgundy	250
2022	Petit Chablis, Domaine du Colombier	Burgundy	85
2023	Chablis, J. Moreau & Fils	Burgundy	225
2024	Chablis, Louis Jadot	Burgundy	195
2023	Chablis, Domaine Milcent	Burgundy	165
2022	Chablis, 1er Cru, Montée de Tonnerre, JP & Benoit Droin	Burgundy	365
2023	Chablis, 1er Cru, Fourchaume, La Chablisienne	Burgundy	295
2022	Chablis, Grand Cru, Les Clos, La Chablisienne	Burgundy	675
2024	Chablis, Bougros, Grand Cru, Jean-Marc Brocard	Burgundy	635

WHITE

WHITE

CHARDONNAY

2023	Meursault Clos du Cromin, Bitouzet-Prieur	Burgundy	525
2020/23	Meursault, Olivier Leflaive	Burgundy	535
2022	Puligny-Montrachet, Louis Jadot	Burgundy	650
2020	Puligny-Montrachet, Les Enseignères, Roux Père & Fils	Burgundy	560
2023/24	Puligny-Montrachet, Chavy-Chouet Champ Gain, 1er Cru	Burgundy	925
2022	Puligny Montrachet 1er cru les Referts Édouard Delaunay	Burgundy	1,550
2023	Puligny Montrachet Domaine Jacques Carillon	Burgundy	1,450
2021	Chassagne-Montrachet, Roux Pere et Fils	Burgundy	490
2008	Chassagne-Montrachet, Chanson, 1er Cru, Clos Saint Jean	Burgundy	650
2023	Chassagne-Montrachet, Louis Jadot	Burgundy	540
2021	Chassagne-Montrachet, Michel Niellon 1er Cru	Burgundy	650
2018	Montrachet, Louis Jadot, Grand Cru	Burgundy	3,750
2020	Montrachet, Marquis de Laguiche, Joseph Drouhin, Grand Cru	Burgundy	4,950
2019	Montrachet, Marquis de Laguiche, Joseph Drouhin, Grand Cru	Burgundy	5,950
2008	Critos-Bâtard-Montrachet, Chanson Pere & Fils, Grand Cru	Burgundy	1,250
2009	Corton-Charlemagne, Chanson, Grand Cru	Burgundy	750
2022	Corton Charlemagne, Grand Cru, Roche de Bellene	Burgundy	2,350
2023	Corton-Charlemagne, Grand Cru, Lebreuil Jean-Baptiste	Burgundy	2,650
2023	Mâcon, Matescense	Burgundy	150
2021	Bourgogne, Michel Prunier et Fille	Burgundy	199
2024	Bourgogne-Aligoté Champ Renard, Meix-Foulot	Burgundy	190
2014	Morey St. Denis, Les Crais, Christian Clerget	Burgundy	1,099
2022	Cuvée Sabourin, Pays D'Oc	Languedoc	75

BLENDS

2020	Chateau Les Riganes (Kosher)	Bordeaux	125
2023	Châteauneuf-du-Pape, Chateau de Beaucastel	Rhône	999

WHITE

ITALY

CHARDONNAY

2022	Planeta	Sicily	205
2018	Castello Banfi, 'Fontanelle'	Toscana	175
2021	Gaia & Rey, Gaja, Langhe	Piedmont	1,565
2023	Rossj Bass, Gaja, Langhe	Piedmont	595
2023	Cervaro della Sala, Castello della Sala, Antinori	Umbria	750

SAUVIGNON BLANC

2023	Quartz, Cantina Terlan	Alto Adige	320
2023	Winkl, Cantina Terlan	Alto Adige	185
2021	Alois Lageder	Alto Adige	115
2021	Vette di San Leonardo, Tenuta San Leonardo	Alto Adige	125
2021	Alteni di Brassica, Gaja, Langhe	Piedmont	650
2019/20	'Vintage Tunina', Jermann	Venezeie	340

PINOT GRIGIO

2021	Torresella	Veneto	75
2023	Santa Margherita	Alto Adige	135
2024	Marco Felluga Mongris Collio	Friuli	150
2021	Bartenura, Provincia di Pavia (Kosher)	Lombardy	145

BLENDS

2021	Vernaccia di San Gimignano, Tenuta Le Calcinaie	Toscana	90
2022/23	Planeta, Cometa	Sicily	225

GEWÜRZTRAMINER

2021	Lunare, Cantina Terlan Alto Adige	Italy	285
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CORTESE

2021/22	Gavi di Gavi, Bricco dei Guazzi	Piedmont	145
2024	Gavi dei Gavi, La Scolca, Black Label	Piedmont	330
2024	Roero Arneis, Marcarini	Piedmont	195
2023	Principessa, Gavia, Gavi, Banfi, Vigne Regali	Piedmont	135

TURBIANA

2023	Ca' dei I Frati, Lugana	Lombardia	115
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WHITE

SPAIN

ALBARIÑO

2022	Vionta	Rías Baixas	85
2022	Martín Códax	Rías Baixas	100

SAUVIGNON BLANC

2021	Menade	Rueda	85
2019/22	Torres Fransola	Penedes	165

VERDEJO

2023	Monteabellon	Rueda	125
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CHARDONNAY

2024	Macabeo, Tapaz	Carinena	110
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VIURA

2022	Bodegas Muga	Rioja	110
2022	Predicador, Benjamin Romeo Rioja	Rioja	220

GERMANY

RIESLING

2022	Dr. Bürklin-Wolf, Trocken	Pfalz	135
2021	Jordan, Dr. Bassermann, Trocken	Pfalz	110
2022	Dönnhoff, Tonschiefer, Trocken	Nahe	155
2022	Weingut Wittmann, Trocken	Rheinhesse	130
NV	Oscar Haussmann, OH01, Dry	Rheinhesse	130
2007	Wehlener Klosterberg, Markus Molitor, Auslese	Mosel	650
2020	Haus Klosterberg, Markus Molitor	Mosel	185
2021	Georg Breuer Rauenthal Estate	Rheingau	150
2022	The Daily August, August Kessler	Rheingau	165

AUSTRIA

RIESLING

2021	Schloss Gobelsburg, Ried Heiligenstein Reserve Erste	Kamptal	299
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GRUNER VELTLINER

2021	Domaene Gobelsburg	Kamptal	120
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SAUVIGNON BLANC BLEND

2021	Weingut Tement	Südsteiermark	135
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WHITE

AUSTRALIA

SAUVIGNON BLANC BLEND

2022	Brokenwood Cricket Pitch	South Eastern	90
2020	Sandalford, Reserve	Margaret River	105
2021	Stonefish	Margaret River	85

CHARDONNAY

2021	Wynns	Coonawarra	140
2021	Yalumba 'Y Series' Unwooded	South Australia	80
2021/23	Penfolds, Koonunga Hill	South Australia	85
2021	Pierro	Margaret River	325
2022	Vasse Felix	Margaret River	180
2022	Vasse Felix Heytesbury	Margaret River	415
2022	Tapanappa, 1.5M Tiers	Piccadilly Valley	275

BLEND

2022	Torbreck The Steading	Barossa Valley	235
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NEW ZEALAND

SAUVIGNON BLANC

2023	Baron Edmond de Rothschild 'Rimapere' Single Vineyard	Marlborough	135
2019	Dog Point Vineyard, Section 94	Marlborough	180
2024	Cloudy Bay	Marlborough	185
2023	Babich	Marlborough	110
2025	Wairau River	Marlborough	95

CHARDONNAY

2020	Kidnappers Vineyard, Craggy Range	Hawke's Bay	150
2022/23	Felton Road, Bannockburn	Central Otago	325
2023	Babich Family	Marlborough	90
2020/21	Cloudy Bay	Marlborough	225

RIESLING

2020	Saint Clair Pioneer Block 9 "Big John"	Marlborough	105
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CHILE

SAUVIGNON BLANC

2022	Montes Reserva	Curico Valley	80
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ARGENTINA

CHARDONNAY

2023	Kaiken Estate	Mendoza	75
2021	Doña Paula Estate, Los Cardos	Mendoza	70
2022	Botánico, Familia Zuccardi	Valle de Uco	365

WHITE

UNITED STATES

CHARDONNAY BLEND

2020	Conundrum, by Caymus	California	250
2019	Bergstrom, 'Old Stones'	Willamette Valley	199
2022	Peter Michael, "La Carrière"	Sonoma County	895
2019	Hyde de Villaine	Carneros	650
2022/23	Au Bon Climat	Santa Barbara County	195
2022	Cakebread Cellars	Napa Valley	450
2022	Staglin, Salus Estate	Napa Valley	525
2022	Shafer, Red Shoulder Ranch	Carneros	450
2022	Kistler 'Les Noisetiers'	Sonoma Coast	850

SAUVIGNON BLANC

2018	Sand Point, Family Vineyards	Central Valley	95
2023	Peter Michael 'L'Après-Midi'	Knights Valley	550

SOUTH AFRICA

CHENIN BLANC

2019	Intellego	Swartland	75
2022	Capelands Estate	Whitestone	120
2023	Reyneke	Stellenbosch	165

SAUVIGNON BLANC

2022	Whitestone	Western Cape	95
2021	Reyneke Reserve	Stellenbosch	195
2021	Iona	Elgin	105
2024	The First Lady, Warwick Estate	Stellenbosch	115
2022	Unorthodox (Kosher)	Paarl	195

CHARDONNAY

2021	Two Oceans	Western Cape	50
2021	Wild Yeast, Springfield Estate	Robertson	110
2021	Iona	Elgin	155
2022	The White Lady, Warwick Estate	Stellenbosch	190
2023	Meerlust	Stellenbosch	200
2019	Ashbourne, Hemel-En-Aarde Valley	Walker Bay	120
2020	Hamilton Russell	Walker Bay	425

RED

FRANCE

PINOT NOIR

2017	Romanée-Saint-Vivant, Grand Cru, Domaine de l'Arlot	Burgundy	3,250
2021	Bourgogne, Laforet, Joseph Drouhin	Burgundy	120
2022	Macon, Matescense, Vignerons de Mancey	Burgundy	150
2017	Clos de Tart, Grand Cru Monopole	Burgundy	3,150
2014	Clos de Vougeot, Grand Cru, Domaine Jacques Prieur	Burgundy	1,800
2016	Clos Vougeot, Grand Cru, Domaine d'Eugénie	Burgundy	1,900
2023	Clos de Vougeot, Grand Cru, Philippe Cheron	Burgundy	1,850
2018	Clos Vougeot, Grand Cru, Domaine d'Eugénie	Burgundy	1,900
2023	Gevrey-Chambertin, Georges Lignier & Fils	Burgundy	650
2019	Gevrey-Chambertin, Joseph Drouhin	Burgundy	565
2011	Charmes-Chambertin, Grand Cru, Chanson Pere & Fils	Burgundy	999
2023	Charmes-Chambertin, Grand Cru, Philippe Cheron	Burgundy	1,995
2023	Chambolle-Musigny, Georges Lignier & Fils	Burgundy	820
2023	Chambolle-Musigny "Les 8 Climats", Le Philippe Chéron	Burgundy	850
2017	Corton-Pougets Grand Cru, Louis Jadot	Burgundy	875
2020	Latricières-Chambertin, Grand Cru, Domaine Trapet	Burgundy	4,050
2017	Latricières-Chambertin Grand Cru, Faiveley	Burgundy	2,150
2017	Musigny, Grand Cru, Comte Georges de Vogue, 'Vieilles Vignes'	Burgundy	4,150
2016	Musigny, Grand Cru, Domaine Jacques Prieur	Burgundy	3,995
2020	Vosne-Romanee, Les Barreaux, Philippe Cheron	Burgundy	650
2013	Vosne-Romanée, Les Suchots, Louis Jadot	Burgundy	1,375
2019	Clos des Lambrays, Domaine des Lambrays, Grand Cru	Burgundy	3,855
2023	Volnay, Bitouzet-Prieur	Burgundy	550
2023	Morey St. Denis, Georges Lignier & Fils	Burgundy	485

RED

FRANCE

PINOT NOIR (DOMAINE DE LA ROMANEE-CONTI)

2010	Romanee-Saint-Vivant, Grand Cru, (DRC)	Burgundy	32,500
2015	Romanee-Saint-Vivant, Grand Cru, (DRC)	Burgundy	28,725
2012	La Tache, Grand Cru Monopole (DRC)	Burgundy	42,430
2015	La Tache, Grand Cru Monopole (DRC)	Burgundy	34,600
2010	Echezeaux, Grand Cru, (DRC)	Burgundy	25,500
2015	Grands-Echezeaux, Grand Cru, (DRC)	Burgundy	27,990
2010	Richebourg, Grand Cru, (DRC)	Burgundy	38,450
2019	Corton, Grand Cru, (DRC)	Burgundy	19,980

MERLOT BLEND

2015	Château Le Pin	Pomerol	20,350
2018	Château Le Pin	Pomerol	23,750
1989	Petrus, Grand Vin	Pomerol	33,470
1998	Petrus, Grand Vin	Pomerol	33,980
2012	Petrus, Grand Vin	Pomerol	26,700
2012	Château l'Enclos	Pomerol	475
2018	Château Le Bon Pasteur	Pomerol	815
2009	Château Pavie, Grand Cru Classé	St. Émilion	2,700
2004	Château Cheval Blanc, 1er Grand Cru Classé A	St. Émilion	3,050
2013	Château Cheval Blanc, 1er Grand Cru Classé A	St. Émilion	3,850
2006	Château Magdelaine, Grand Cru Classé	St. Émilion	650
2017	Château Rolland-Maillet, Grand Cru Classé	St. Émilion	225
2020	Clarendelle, Inspired by Haut-Brion	St. Émilion	275
2021	Château, La Croix Meunier	St. Émilion	175
2016/21	Chateau De Malengin, Baron Edmond De Rothschild	St. Émilion	240
2014	Château La Fleur	Pomerol	3,450
2010	Château Ausone, 1er Grand Cru Classé A	Pomerol	9,500

RED

FRANCE

CABERNET SAUVIGNON BLEND

2019	Pauillac de Château Latour, Château Latour	Pauillac	585
2012	Château Pontet-Canet, 5ème Grand Cru Classé	Pauillac	785
2014	Château Sociando-Mallet	Pauillac	350
2010	Château Pastourelle de Clerc Milon	Pauillac	285
2019	Château Potensac	Medoc	235
2005	Château Pichon Longueville, Comtesse de Lalande	Pauillac	1,750
2017	Château Pichon Longueville, Comtesse de Lalande	Pauillac	1,375
2000	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,550
1983	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,550
1984	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,530
1985	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,520
1986	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,450
1987	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,425
2013	Château Palmer, 3ème Grand Cru Classé	Margaux	2,925
2009	Château Palmer, 3ème Grand Cru Classé	Margaux	3,050
2015	Château Palmer, 3ème Grand Cru Classé	Margaux	2,980
2012	Château Margaux, 1er Grand Cru Classé	Margaux	3,150
1994	Château Margaux, 1er Grand Cru Classé	Margaux	4,480
2008	Château Labégorce, Cru Borgeois, Exceptionnels	Margaux	2,150
2019	Brio de Cantenac Brown	Margaux	265
2015	Château Lascombes, Grand Cru Classé	Margaux	595
2018	Château Pouget	Margaux	425
2013	Château Malmaison	Moulis-en-Medoc	250

RED

FRANCE

CABERNET SAUVIGNON BLEND

2010	Le Clementin du Chateau Pape Clement	Pessac-Léognan	550
2006/12	Domaine de Chevalier, Grand Cru Classé	Pessac-Léognan	720
2006	Château Smith Haut Lafitte, Grand Cru Classé	Pessac-Léognan	850
2011	Château Haut-Brion, 1er Grand Cru Classé	Pessac-Léognan	3,100
2017	Château Haut-Brion, 1er Grand Cru Classé	Pessac-Léognan	3,250
2014	Château La Mission, Haut-Brion, Grand Cru Classé	Pessac-Léognan	2,850
2011	La Dame de Montrose, Chateau Montrose	St. Estèphe	490
1988	Château Montrose, 2ème Grand Cru Classé	St. Estèphe	2,560
2009	Château Montrose, 2ème Grand Cru Classé	St. Estèphe	1,750
2012	Château Calon-Ségur, 3ème Grand Cru Classé	St. Estèphe	815
2010	Château Cos d'Estournel, 2ème Grand Cru Classé	St. Estèphe	1,780
2017	Château Cos d'Estournel, 2ème Grand Cru Classé	St. Estèphe	1,200
2009	Château Lafon-Rochet, 4ème Grand Cru Classé	St. Estèphe	620
2015	Château Lynch-Moussas, Grand Cru Classé	Pauillac	750
2011	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,525
2013	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,185
2017	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,250
2018	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,275
2021	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,750
1996	Château Mouton Rothschild, 1er Grand Cru Classé	Pauillac	7,250
2009	Château Mouton Rothschild, 1er Grand Cru Classé	Pauillac	6,950
2005	Château Lafite Rothschild, 1er Grand Cru Classé	Pauillac	8,350
2017	Château Lafite Rothschild, 1er Grand Cru Classé	Pauillac	4,995
1985	Château Latour, 1er Grand Cru Classé	Pauillac	4,200
1989	Château Latour, 1er Grand Cru Classé	Pauillac	4,700
1995	Château Latour, 1er Grand Cru Classé	Pauillac	5,900
2005	Château Latour, 1er Grand Cru Classé	Pauillac	8,250
2006	Château Latour, 1er Grand Cru Classé	Pauillac	4,250
2008	Château Latour, 1er Grand Cru Classé	Pauillac	10,250
2012	Château Latour, 1er Grand Cru Classé	Pauillac	4,550

RED

FRANCE

CABERNET SAUVIGNON BLEND

1986	Château Ducru-Beaucaillou, 2ème Grand Cru Classé	St. Julien	1,825
1996	Château Ducru-Beaucaillou, 2ème Grand Cru Classé	St. Julien	2,250
1982	Château Ducru-Beaucaillou, 2ème Grand Cru Classé	St. Julien	2,350
2012	Château Ducru-Beaucaillou, 2ème Grand Cru Classé	St. Julien	1,150
2014	Connétable Talbot, Château Talbot	St. Julien	350
2010	Château Talbot	St. Julien	725
2017	Amiral de Beychevelle	St. Julien	450
2016	Aspirant de Beychevelle, Château Beychevelle	St. Julien	350
2001	Château Leoville Las Cases, 'Grand vin de Leoville'	St. Julien	2,100
2017	Mas de Daumas Gassac	Languedoc	225

GRENACHE BLENDS

2016	Châteauneuf du Pape, Hommage à Jacques Perrin, Château de Beaucastel	Rhône	2,450
2014	Châteauneuf-du-Pape, Haute Pierre, Delas Frères	Rhône	310
2014/22	Châteauneuf-du-Pape, Château de Beaucastel	Rhône	850
2018	Châteauneuf-du-Pape, Bonus Passus, Bonpas	Rhône	245
2018	Gigondas, Domaine les Pallières, Terrasse du Diables	Rhône	250
2015	Cote Rotie, La Landonne, E. Guigal	Rhône	1,845
2015	Cote Rotie, La Mouline, E. Guigal	Rhône	1,845
2021	Crozes-Hermitage, Les Galets, Hauts Chassis	Rhône	155
2018	Crozes-Hermitage, Esquisse, Hauts Chassis	Rhône	130

ITALY

PINOT NOIR

2020	Krafuss, Alois Lageder	Alto Adige	285
2020	Monticol Riserva, Cantina Terlan	Alto Adige	195
2016/19	Red Angel, On The Moonlight, Jerman	Venezie	150

RED

ITALY

NEBBIOLO

2021	Barolo, Marcarini del Comune di La Morra	Piedmont	510
N/V	Barolo, Chinato, Marcarini	Piedmont	350
2020	Barolo, Le Vigne, Luciano Sandrone	Piedmont	725
2021	Barolo, Marcarini, La Serra	Piedmont	795
2020	Barolo, Aleste, Luciano Sandrone	Piedmont	850
2020	Barolo, Marcarini, Brunate	Piedmont	950
2020	Barbaresco, Angelo Gaja	Piedmont	1,295
2019	Barbaresco, Pio Cesare	Piedmont	950
2021	Langhe, Sito Moresco, Gaja	Piedmont	250

SANGIOVESE

2020	Chianti Classico, Pèppoli, Antinori	Toscana	110
2019/21	Chianti Classico, Lamole di Lamole	Toscana	110
2018	Chianti Classico, Mazzei, Castello di Fonterutoli, Gran Selezione	Toscana	475
2021	Chianti Classico, Castello Banfi	Toscana	110
2021	Chianti, Castiglioni, Marchesi Frescobaldi	Toscana	125
2021	Chianti Classico, Valiano DOCG	Toscana	125
2023	Chianti, Montespertoli, Castello Sonnino	Toscana	175
2016	Brunello di Montalcino, Poggio di Sotto	Toscana	1,750
2019	Brunello di Montalcino, Pieve Santa Restituta	Toscana	385
2019	Rosso di Montalcino, Castello di Banfi	Toscana	185
2020	Bartenura Rosso (Kosher)	Toscana	95

RED

ITALY

MERLOT BLEND

2019	Botter	Veneto	70
2022	Promis, Ca' Marcanda, Angelo Gaja	Toscana	250
2016	Lamaione, Castelgiocondo, Marchesi Frescobaldi	Toscana	365
2017	Giramonte, Tenuta di Castiglioni, Marchesi Frescobaldi	Toscana	375
2016/17	Mazzei Castello di Fonterutoli 'Siepi'	Toscana	1,125
2020	Le Serre Nuove, Tenuta dell'Ornellaia	Toscana	399
2021	Cont' Ugo, Tenuta Guado al Tasso, Marchesi Antinori	Toscana	265
2013	Il Bruciato, Tenuta Guado al Tasso, Antinori	Toscana	220
2018	Masseto, Tenuta dell'Ornellaia	Toscana	5,475
2019	Masseto, Tenuta dell'Ornellaia	Toscana	6,545

CABERNET SAUVIGNON BLEND

2019	Tignanello, Antinori	Toscana	950
2021	Ornellaia, Tenuta dell'Ornellaia	Toscana	1,350
2022	Sassicaia, Tenuta San Guido	Toscana	1,385
2016	Solaia, Marchesi Antinori	Toscana	2,050
2018	Solaia, Marchesi Antinori	Toscana	1,950
2019	Le Macchiole Paleo	Toscana	750
2022	Le Difese, Tenuta San Guido	Toscana	135
2019	Magari, Gaja Ca'Marcanda	Toscana	265

BLENDS

		Veneto	2,550
2009	Amarone della Valpolicella, Riserva, Giuseppe Quintarelli	Veneto	810
2018	Amarone della Valpolicella, Ferragu	Veneto	350
2018/19	Amarone della Valpolicella Classico, Masi Costasera	Veneto	415
2013	Amarone della Valpolicella Classico Bertani	Veneto	295
2017	Valpolicella, Classico, Bonacosta, Masi	Veneto	110
2022	Valpolicella, Classico, Speri	Alto Adige	335
2019/20	Terlan Porphyr Riserva, Lagrein	Piedmont	225
2023	Dolcetto d'Alba, Luciano Sandrone	Umbria	210
2017	Sagrantino, Moretti, Omero di Montefalco		

RED

GERMANY

SPÄTBURGUNDER

2021	The Daily August, August Kessler	Rheingau	165
2019	Markus Molitor, Zeltinger Schlossberg	Mosel Saar Ruwer	250

SPAIN

TEMPRANILLO

2020	Valbuena 5°, Bodegas Vega Sicilia	Ribera del Duero	1,080
2012	Único, Bodegas Vega-Sicilia	Ribera del Duero	1,950
2020	Alión, Bodegas y Viñedos	Ribera del Duero	550
2018	Monteabellon 'Finca Matambres'	Ribera del Duero	275
2019	Pintia, Bodegas Vega Sicilia	Toro	450
2015	Termanthia, Bodega Numanthia	Toro	1,550
2020	Muga Rioja, Bodega Muga	Rioja	195

CABERNET SAUVIGNON BLEND

2017	Mas la Plana, Miguel Torres	Penedès	320
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AUSTRALIA

PINOT NOIR

2022	Tolpuddle Vineyard, Coal River	Tasmania	285
2021	Brokenwood	Beechworth	135
2019	Bass Phillip Estate	Victoria	550
2021	Tapanappa Hill Vineyard	South Australia	235

SHIRAZ BLEND

2019	Wynns	Coonawarra	140
2021/22	Three Gardens, Langmeil Winery	Barossa Valley	130
2016	Wolf Blass, Bilyara	Barossa Valley	99
2019	Hangin Snakes, Langmeil Winery	Barossa Valley	105
2018/20	Runrig, Torbreck	Barossa Valley	1,250
2020	The Factor, Torbreck	Barossa Valley	550
2016	Grange, Bin 95, Penfolds	South Australia	3,995

RED

AUSTRALIA

CABERNET SAUVIGNON BLEND

2019	Steyning, Penley Estate	Coonawarra	225
2019	Vasse Felix	Margaret River	180

NEW ZEALAND

PINOT NOIR

2022	Babich, Black Label	Marlborough	95
2020	Cloudy Bay	Marlborough	225
2019	Te Whare Ra Clayvin Single Vineyard	Marlborough	260
2019	Northburn, Sato	Central Otago	210
2020	La Ferme de Sato Sur Les Nuages, Sato	Central Otago	235

MERLOT VARIETALS BLEND

2019	Babich	Hawke's Bay	85
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ARGENTINA

MALBEC

2020	Nicasia Vineyards, Catena Zapata	Mendoza	375
2024	Finca la Colonia, Bodega Norton	Mendoza	85
2022	Special Edition, Catena Zapata Argentino	Mendoza	550
2020	Ultra Kaiken	Mendoza	120

CABERNET SAUVIGNON BLEND

2016	Nicolas, Catena Zapata	Mendoza	595
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PINOT NOIR

2023	Bodega Chacra, Lunita Río Negro	Patagonia	295
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CHILE

PINOT NOIR

2017	Cono Sur, 'Ocio'	Casablanca Valley	340
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CABERNET SAUVIGNON BLEND

2020	Escudo Rojo, Baron Philippe de Rothschild	Maipo Valley	95
2017/19	Almaviva, Rothschild & Concha y Toro	Maipo Valley	1,050
2019	EPU, Almaviva, Rothschild & Concha y Toro	Maipo Valley	450
2020	Don Melchor, Concha y Toro	Maipo Valley	799
2016	Sena, Mondavi & Chadwick	Aconcagua Valley	750

RED

UNITED STATES

PINOT NOIR

2019	The Hilt, Bentrack	California	450
2021	Coup de Foudre	Sonoma County	550
2021	Migration	Sonoma County	350
2021	Goldeneye	Anderson Valley	395
2021	Cakebread Cellars, Two Creeks Vineyards	Anderson Valley	315
2020	Calera	Central Coast	160

MERLOT

2019	Cakebread Cellars	Napa Valley	495
2018	Amuse Bouche	Napa Valley	1,500
2020	Stags' Leap Winery	Napa Valley	220

CABERNET SAUVIGNON BLEND

2016/18	Bakestone Cellar, Cakebread's Family	Napa Valley	465
2021	Stags' Leap Winery, The Leap Estate Grown	Napa Valley	525
2021	Stags' Leap Winery	Napa Valley	305
2018	Caymus, Special Selection	Napa Valley	1,350
2016	Insignia, Joseph Phelps Vineyard	Napa Valley	2,350
2018	Opus One	Napa Valley	2,850
2016	Othello, Dominus Estate	Napa Valley	350
2013	Ulysses Vineyard	Napa Valley	855
2014/17	Heitz Cellar, Martha's Vineyard	Napa Valley	1,850
2017	Inglenook, Rutherford	Napa Valley	725
2016	Dominus Estate	Napa Valley	1,750
2016	Screaming Eagle, 'The Flight'	Napa Valley	6,995
2017/18	Monte Bello, Ridge Vineyards	Santa Cruz Mountains	1,650
2021	Monte Bello, Ridge Vineyards	Santa Cruz Mountains	1,815

ZINFANDEL

2017	Caricature, Old Vine	Central Valley	165
2020	Predator Old Vine	Lodi	135

PETITE SIRAH

2020	Stags' Leap	Napa Valley	265
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SYRAH

2013	Hyde De Villaine	Carneros	500
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RED

SOUTH AFRICA

CABERNET SAUVIGNON BLEND

2017/21	Meerlust Rubicon	Stellenbosch	370
2017	Three Capes Ladies, Warwick Estate	Stellenbosch	120
2019	Trilogy, Warwick Estate	Stellenbosch	185
2019	De Toren Fusion V	Stellenbosch	360

PINOTAGE

2020/21	Kanonkop, Estate	Stellenbosch	210
2020	Diemersfontein	Paarl	125

SYRAH BLENDS

2022	The Chocolate Block, Boekenhoutskloof	Franschhoek Valley	195
2021	The Sadie Family, 'Columella'	Swartland	599
2018	Boekenhoutskloof	Swartland	350

MERLOT

2018	Baron Edmond, Rupert & Rothschild Vignerons	Coastal Region	265
2016/17	De Toren Fusion Z	Stellenbosch	225
2019	Thelema, Reserve	Stellenbosch	350
2015	Claypot, Laibach	Stellenbosch	185
2021	Vilafonté Series M	Paarl	550

PINOT NOIR

2019	Galpin Peak, Bouchard Finlayson	Walker Bay	225
2020	Hamilton Russell	Walker Bay	375

CABERNET FRANC

2021	Warwick Estate	Stellenbosch	175
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PORT

NV	Warre's Heritage Ruby Port (750ml)	Portugal	99
NV	Graham's 10 Year Old Tawny Port (750ml)	Portugal	285

ROSÉ

FRANCE

2023	Domaines Ott, Clos Mireille	Côtes de Provence	195
2024	Domaines Ott Château Romassan Bandol	Côtes de Provence	150
2024	Whispering Angel, Chateau d'Esclans	Côtes de Provence	160
2022	Garrus, Chateau d'Esclans	Côtes de Provence	575
2023	Château Minuty 281	Côtes de Provence	275

SPAIN

2020	Flor de Muja Rosado, Bodegas Muga	Rioja DOCa	135
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CHILE

2024	Cabernet Sauvignon, Ochagavia Don Silvestre	Central Valley	65
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SOUTH AFRICA

2022	Pinotage, Kanonkop Kadette	Stellenbosch	135
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UNITED STATES

2021	Decoy	California	175
2022	Beringer Zinfandel	California	60

DESSERT

FRANCE

2020	Petit Guiraud	Sauternes	375ml	120
1904	Château d'Yquem, 1er Cru Superieur	Sauternes	750ml	41,950
2004	Château d'Yquem, 1er Cru Superieur	Sauternes	750ml	1,999
2015	Château d'Yquem, 1er Superieur	Sauternes	375ml	1,250

GERMANY

2004	Riesling, Eiswein, Balthasar Röss	Rheingau	375ml	925
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HUNGARY

2022	Tokaji, Late Harvest, Oremus	Tokaj	500ml	170
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NON-ALCOHOLIC WINE

SPARKLING

NV	ClouDEM Zero, Gold	Spain	60
NV	Torres Natureo	Spain	75
NV	Chamdor	South Africa	60

RED

2023	Torres Natureo	Spain	75
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WHITE

2024	Torres Natureo	Spain	75
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ROSE

2023	Torres Natureo	Spain	75
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Share a taste of your Tapasake experience by tagging **@tapasakemaldives** on Instagram.

UPDATED: 11 MAY 2025

INDULGENCE AFTER DUSK

Enhance your cocktail with a hand-crafted chocolate pairing

39

COGNAC DELLA SOMBRA **A**

Cognac VS infused with pistachios, almonds, honey, orange zest, soya sauce, sushi rice vinegar and ginere ale

 Milk chocolate with miso salted caramel **M SB**

SAKURA REFLECT MARTINI **A**

Sake vermouth, vodka, Mancino Bianco

 White chocolate infused with lemongrass and basil **M**

SOYA & STEM FASHIONED **A**

Bourbon whiskey infused with mushrooms, orange zest, coconut sugar, and soya sauce; aromatic tonic

 Chocolate (70% cacao) with chilli and lime **M**

THE SAKE SMOULDER **A**

Sake, smoked whisky, fresh coconut, sushi rice, white sesame, sesame oil

 Chocolate (70% cacao) mixed with chilli and lime **M**

JAPANESE WHITE NEGRONI **A**

Nori seaweed-infused gin, Rinomato Bianco, yuzu sake

 Milk chocolate with miso salted caramel **M SB**

MEZCAL NO KAZE **A**

Tequila blanco, mezcal, Rinomato Bitter, pineapple juice, ginger, honey, raspberries

 Milk chocolate with miso salted caramel **M SB**

A - ALCOHOL | **M** - MILK | **SB** - SOYBEAN |  - SUSTAINABILITY CERTIFIED
All prices are in US Dollars and are subject to a 10% service charge and applicable GST.

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.

SALADS AND SOUPS

CRUDITÉS	M V	16
Bell peppers, carrot, cucumber, hummus, labneh dip		
CUCUMBER MAKI	V VG	18
Soy sauce, pickled ginger		
AVOCADO MAKI	V VG	22
Soy sauce, pickled ginger		
MISO SOUP	F SB	23
Spring onion, tofu, wakame		

BURGERS AND SANDWICHES

CHEESEBURGER	E G M SE	22
Beef patty, lettuce, tomato, mayonnaise, cheddar		
HOT DOG	E G M	18
Chicken or beef sausage, mozzarella, mayonnaise		

Burgers and sandwiches are served with seasonal salad VG and French fries V

PASTA, PIZZA AND RICE

PENNE OR SPAGHETTI	G M P	18
With a choice of sauce: tomato, bolognese, cream M or carbonara M P		
CHICKEN PIZZA	G M	22
Tomato sauce, mozzarella, minced chicken		
PIZZA MARGHERITA	G M	22
Tomato sauce, mozzarella		
*Vegan option available		
FRIED RICE		18
Choice of: mixed vegetables (G SB V) or egg (E G SB V)		

MEAT

BEEF TENDERLOIN		32
SLICED BEEF STEAK		32
CHICKEN NUGGETS	E G	18

FISH

CRUMBED FISH 🌱	E F G	22
SALMON STEAK 🌱	F M	26
STEAMED FISH FILLET 🐟	F	32

All meats and fish are served with seasonal salad and your choice of French fries V, mashed potatoes M V or steamed mixed vegetables VG

BLENDS

Complimentary for kids 0-3 years old. Please select your favorite items from each section below.		
VEGETABLES		VG
Broccoli, carrot, cauliflower, pumpkin, zucchini		
CARBS		V
Pasta, quinoa, rice, potatoes		
PROTEINS		
Beef, chicken or fish F		

DESSERTS

CHOCOLATE & BANANA SPRING ROLLS	E M V	22
NUTELLA DORAYAKI	E M N V	22
CHOCOLATE BEAR & NUTELLA	E G M N	18
STRAWBERRY SWAN	E G M	19
Choux bun, strawberry compote, vanilla cheese cream		
SEASONAL TROPICAL FRUIT SALAD	VG	16
ICE CREAM	M	6
Choice of: per scoop		
Chocolate N, strawberry or vanilla		

