

Red Wine By The Glass

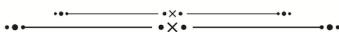
Tempranillo <i>Vina Vasta</i> <i>La Mancha, Spain 2017 – Clean, juicy and smooth</i>	7	/28
Montepulciano, Sangiovese <i>Madregale Rosso</i> <i>Abruzzo, Italy 2015- Savoury ripe fruits with smooth soft tannins. Org, Bio</i>	7.50	/30
Shiraz, Mouvedre, Viognier <i>Percheron</i> <i>S. Africa 2017 – Juicy mouth-filling notes of dark berries, spice and chocolate</i>	8	/32
Mencia <i>Bodega Castroventosa, El Castro de Valtuille</i> <i>Spain 2016 – Aromatic red fruit nose, rich dark palate, supple yet powerful. Org</i>	8.50	/34
Grenache, Syrah, Cinsault <i>Les Deux Cols</i> <i>C du R, France 2016 - Dark red fruits, herbaceous and persistent. Organic</i>	10	/40
Malbec, Merlot <i>Chateau du Cedre Heritage</i> <i>Cahors, France 2015 – Concentrated blackberry and cherry, silky texture. Org</i>	10	/40

Red Wine by Bottle

Nero d'Avola <i>Torre Rracina Superior</i> <i>Sicilia, Italy 2017- Smoky raisin and black cherry, good acidity & firm tannin</i>	38
Montepulciano <i>Umani Ronchi San Lorenzo Rosso Conero</i> <i>Italy 2014 - Notes of liquorice and elderberry, fresh tannin & vivid finish</i>	39
Tempranillo <i>Rayos Uva, Olivier Riviere Biodynamic</i> <i>Rioja, Spain, 2016 - Super fresh black cherry palate, pure and flavoursome</i>	42
Tempranillo <i>Condado De Haza, Pesquera</i> <i>Ribera del Duero, Spain, 2016 Luscious, velvety palate of plums & vanilla</i>	49
Grenache Syrah <i>Dom Stephane Ogier 'Le Temps Est Venu'</i> <i>C du R France 2016 - Raspberry & blackcurrant palate, smooth finessed tannin</i>	47
Syrah, Grenache <i>Domaine Des Anges Archange</i> <i>Ventoux AoC, Fr 2010 Opulent, expansive & mouth filling, round soft tannin</i>	49
Pinot Noir <i>Josef Chromy</i> <i>Tasmania, Oz, 2015 Vibrant berry notes balanced with autumnal savouriness</i>	52
Cabernet Sauv, Merlot, Syrah <i>Tenuta di Biserno Insoglio del Chingiale, Toscana, Italia 2016</i> <i>Vibrant blackberry nose, full & fruity on the rounded palate, delicious acidity</i>	68
Merlot, Cabernet Sauvignon <i>St Emillion Grand Cru, Chateau du Vieux Lartigue, France 2012</i> <i>Mature, mellow with a palate of plums tobacco & leather. Soft rounded tannins</i>	90
Cabernet Sauvignon, Merlot <i>La Closerie de Camensac, Haut-Medoc, France 2010</i> <i>Palate of pencil led, cassis, bayleaf & soft velvety texture, dense smooth finish</i>	90
Cabernet Franc, Cabernet Sauv, Merlot <i>Echo de Lynch Bages, Pauillac, France 2014</i> <i>Aromas of fig, currant & herbs. Red berry palate, soft juicy texture & long finish</i>	120

Champagne & Sparkling

Billecart-Salmon Brut Reserve <i>Oldest family owned estate in Champ, classic biscuit & shortbread finish</i>	90
Cremant Brut de Loire, Saumur <i>Bouvet Ladubay – Chenin Blanc, Chardonnay</i> <i>Refreshing yellow apple acidity and persistent mousse</i>	8 /39.50



White Wine By The Glass

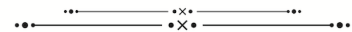
Macabeo Sauv Blanc <i>Si, Senorio de Iniesta</i> <i>Spain 2017 – Soft tropical yellow fruits, light & smooth. Organic</i>	7	/28
Chardonnay, Trebbiano <i>Madregale Bianco,</i> <i>Abruzzo, Italy 2015 – Dry, rounded & refreshing. Organic, BioDyn</i>	7.50	/30
Sauvignon Blanc <i>Val de Loire, Albert Besombes</i> <i>Loire, France 2017 – Fresh fruity style, not too green.</i>	8	/32
Vinho Verde <i>Solto</i> <i>Porto, Portugal 2016 - Tropical nose and complex palette from 4 varietals</i>	8.50	/37
Pinot Grigio <i>Comte Amato</i> <i>Veneto, Italy 2016 - Excellent high altitude pinot, mineral, structured & crisp</i>	9	/36
Albarino <i>Ruta 49, Cartin</i> <i>Rias Baixas, Spain 2017 - Clean ripe fruit, perfectly nuanced citrus freshness</i>	9.50	/39

White Wine by Bottle

Picpoul <i>Domaine De Lauriers</i> <i>Languedoc, France 2017 –Racy lemon tart freshness, balanced ripeness</i>	34
Chenin Blanc, Viognier <i>Quando, Robertson</i> <i>S. Africa 2017 – Elegant nose of peaches & dried apricot, mature & round</i>	34
Grauer Burgunder <i>Peth Wetz Estate, Rheinhessen</i> <i>Germany 2018 – Delightful tropical aromas, rich ripe orange citrus palate</i>	35
Furmint <i>The Oddity, Royal Tokaji - Dry</i> <i>Hungary 2016 - Hazelnut & sweet spice aromas, creamy baked apple palate</i>	40
Sauvignon Blanc <i>Te Muna Road Vineyard, Craggy Range</i> <i>Martinborough, NZ 2017 - Harmonious, silky green fruits, remains restrained</i>	45
Marsanne, Rousanne, Viognier <i>Dom Chaume Arnaud</i> <i>CduR, France 2016 - Complex nose, lush mouthfeel, bright acidity. Natural</i>	46
Marsanne <i>Yves Cuilleron Biodynamic</i> <i>Chavannay, France 2016 - Juicy peach aromas with richly textured palate</i>	50
Sauv Gris, Sauv Blanc, Semillion <i>Turcaud, Cuvee Majeure</i> <i>Entre-Deux-Mers, France 2015 Delicious, honeyed opulent & refreshing blend</i>	50
Chardonnay <i>Parize, Clos de la Roche, Givry Blanc AC Organic</i> <i>France 2016 Exquisite honey melon & green apple palate, long structured finish</i>	60
Chardonnay <i>Ad Hoc 'Hen and Chicken' Larry Cherubino</i> <i>Pemberton, Aust. 2015 – Generous & ripe with clean oak & a nutty toastiness</i>	45
Reisling, Grand Cru, Saering <i>Domaines Schlumberger. Bio</i> <i>Alsace, France 2014 – Highly refined with citrus peel aromas & smoky minerality on the palate. Bone dry and complex from the best plot in Alsace</i>	60

Rosé

Gamay <i>Guy Allion</i> <i>Loire, France 2016 – Lively dry rosé with plenty of character</i>	8.50	/34
Grenache <i>Domaine Des Anges</i> <i>Rhone, France 2016 – Balanced & fresh with aromas of pomegranates & red berries</i>	9.50	/37



UKIYO BAR & LOUNGE

Cocktails

P.I.S.C.O	11
<i>Pisco, Campari, Vanilla and Passion Fruit, Soda, Lime Wedge</i>	
LULU	11
<i>Bacardi, Maraschino Liqueur, Grapefruit, Lime, Spiced Agave</i>	
SHISO TASTY	11
<i>Opihr Gin, Lemon, Kumquat and Shiso Syrup, Egg White</i>	
CHEEKY PEACHES	12
<i>Bacardi Quatro, Clement Coconut, Peche, Falernum, Lime, Sugar</i>	
AGAVE LOVE	12
<i>Ocho Tequila, QuiQui, Lime, Spiced Agave, Grapefruit, Sea Salt</i>	
PINKY	11
<i>Hennessy, Pomeo, Raspberry Syrup, Lemon, Sugar, Egg White</i>	
STARFRUIT GIMLET	11
<i>Tanqueray 10, Lustau Bianco, Starfruit Cordial</i>	
FULL IRISH	12
<i>Kaskara Black Bush, Blacktwist, Ban Poitin, Sugar, Angostura</i>	
BLACK GOOSE	14
<i>Grey Goose, Black-Twist, Espresso, Vanilla Sugar</i>	
HETEROPOLITAN	11
<i>Ketel One, Absinthe, Rooibos, Hibiscus, Lemon, Burnt Orange</i>	

House Pours €6

Ketel One – Vodka, Tanqueray – Gin
Roe & Co – Whiskey, Bacardi – Rum
Don Julio – Tequila, Kraken – Spiced Rum
Bulleit – Bourbon

Bottles €5.50

Sapporo, Corona, Erdinger, Bulmers
Hollows Ginger Beer 5% €6.50
And Union 500ml – *Friday, Sunday* €7

Cans €5

Wicklow Wolf *Sorachi Red Ale*
'And Union' –
IPA, Black Lager, Pale Ale, Unfiltered Lager
Big Vat Cider

Draught

Guinness, Hop House, Carlsberg Unfiltered
Smithwicks, Citra IPA, Rockshore Lager,
Rockshore Cider
Bulmers, Heverlee, Hoegarden
5 Lamps – Lager, Light, Red Ale

Classics

EL DIABLO	11
<i>Don Julio Silver, Crème de Cassis, Pickled Ginger, Lime, Ginger Ale</i>	
APPLE & ELDERFLOWER COLLINS	11
<i>Tanqueray Gin, St Germain Elderflower Liq, Fresh Apple & Lemon</i>	
RUM OLD FASHIONED	12
<i>Zacapa Rum, Bacardi, Chocolate Bitters, Orange Zest, Grated Espresso</i>	
UKIYO ICE TEA	11
<i>Roe & Co, Red Berry Mead, Vermut, Rooibos & Hibiscus Tea</i>	
AVIATION	12
<i>Tanqueray Gin, Crème de Violette, Maraschino, Lemon</i>	
MANHATTAN	12
<i>Bulleit Rye, Fernando de Castilla Vermut, Angostura, Maraschino</i>	
SIDECAR	11
<i>Hennessy Cognac, Grand Marnier, Lemon, Vanilla Sugar</i>	
KNEELER	12
<i>Tanqueray, Ginger Liqueur, Pickled Ginger, Lime, Ginger Ale</i>	
NORI SOUR	11
<i>Don Julio Nori Tequila, Kumquat and Shiso Syrup, Lemon, Egg White</i>	

Mixed Drinks

8

Skinny Bitch – *Ketel One, Soda, Lime*
G & T – *Tanqueray Gin, Tonic, Lemon*
Whiskey Cooler – *Red Bush, Soda, Orange Zest*
Dark & Spicy – *Kraken Spiced Rum, Ginger Ale*

Sake

Table Sake 15% 150ml	7.50
Nanbu Bijin "Ginjo" 15% 120ml	14
Nigori Sake Rihaku "Dreamy Clouds"	15
Unpolished Kameman "Genmai"	15
Urakasumi "Honjozo"	13
Umeshu Plum Sake 14% 50ml	7

Non-Alcoholic

Nojito,
Open Gate Pure Brew
Fentimans Ginger & Tonic
Poachers Irish Tonic
Schweppes
Synerchi Kombucha – *Ginger & Lemon, Raspberry & Rosehip*

Filtered And Sparkling Water €1

Per person – all profits go to MOVEMBER

