

# ayana

## Wine & Sho-chu List

Price includes service charge and consumption tax

### SPARKLING WINE

No. VINTAGE

001 NV *Talento Brut*

Glass ¥1,540

Bottle ¥9,000

Production area  Italy, Lombardy

Producer Peri



Chardonnay

Feature The sweetness of ripe apples harmonizes with the bitterness of lemon peel and almonds, complemented by a crisp acidity.

Paring seafood dishes, fried foods

002 NV *Cremant de Limoux Closerie des Lys*

Glass ¥1,430

Bottle ¥8,000

Production area  France, Languedoc

Producer Altugnac



Chardonnay, Chenin blanc, Mauzac, Pinot noir

Feature Rich aromas of apples and citrus are accented with hints of cream and brioche. A pleasantly dry finish carries the fragrance of citrus.

Paring white fish, fruits, creamy dishes

003 NV *Sabartes Cava Brut Reserva*

Glass ¥1,340

Bottle ¥6,600

Production area  Spain, Penedes

Producer Sabartes



Macabeo, Xarello, Parellada

Feature A refreshing acidity is enveloped by the fruity aromas of well-ripened fruit and citrus. The balance between richness and freshness is exceptional.

Paring prosciutto ham, olive oil, fresh salad

004 2022 *MARS Koshu SPARKLING*

Glass ¥1,540

Bottle ¥9,000

Production area  Japan, Yamanashi

Producer Hombo



Koshu

Feature Refreshing and fruity sparkling wine with rich aroma of the Koshu grape

Paring meuniere, carpaccio, stew in white wine

# VIN BLANC

No. VINTAGE

005 2023 *Pinot Grigio Nec-Otium* Glass ¥1,340  
Bottle ¥6,600

Production area  Italy, Friuli-Venezia Giulia Producer Nec-Otium



Pinot Grigio

Feature Characterized by the perfect balance of round, full-bodied fruit flavors like peach, fresh acidity, and mineral nuances.

Paring shellfish, mushrooms

006 2023 *Roero Arneis* Glass ¥1,760  
Bottle ¥8,500

Production area  Italy, Piedmont Producer Fontanafredda



Arneis

Feature One of the popular and representative white wines of Piedmont  
Characterized by its graceful and delicate taste

Paring oil pasta

007 2023 *Verdicchio dei Castelli di Jesi Classico Superiore* Glass ¥1,760  
Bottle ¥8,500

Production area  Italy, Marche Producer Andrea Felici



Verdicchio

Feature The aromas of kiwi, elderflower, and fresh herbs harmonize  
with vibrant fruitiness and clear acidity.

Paring seafood and Japanese dishes

008 2022 *Riesling Tradition* Glass ¥1,870  
Bottle ¥9,000

Production area  France, Alsace Producer Emile Beyer



Riesling

Feature A rich flavor combining the ripe fruitiness with crisp acidity.

Paring seafood and shellfish dishes

009 2022 *Sancerre Les Baronnes Blanc* Glass ¥2,310  
Bottle ¥12,000

Production area  France, Loire Producer Henri Bourgeois



Sauvignon blanc

Feature Delicate yet powerful wine with scent of lime, apple and flint

Paring vegetable dishes, blue-backed fish

010 2023 *Chablis* Glass ¥2,200  
Bottle ¥11,000

Production area  France, Bourgogne Producer Sebastien Christophe



Chardonnay

Feature Aromas of citrus and white flowers. Enjoy the fresh yet delicate fruitiness,  
crisp acidity, and mineral nuances.

Paring oyster and scallop (shellfish)

# VIN BLANC

No. VINTAGE

011 2021 *Bourgogne Aligoté*

Glass ¥2,200  
Bottle ¥11,000

Production area  France, Bourgogne

Producer Dom. Larue



Aligoté

Feature Fresh scent of citrus fruits and white flowers  
Charming flavor with lively fruitiness

Paring seafood dishes

012 2022 *Viognier*

Glass ¥2,310  
Bottle ¥12,000

Production area  France, Rhone

Producer Jeanne Gaillard



Viognier

Feature Sent of white flowers, orange peel and herbs.  
Apple nectar and ripe tropical fruits aromas appear over time

Paring shellfish, white meat dishes

013 2019 *Just b Albariño*

Glass ¥1,870  
Bottle ¥9,000

Production area  Spain, Rias Baixas

Producer Just B wines



Albariño

Feature Sweetness of tropical fruits and citrus flavor, strong and well-balanced.

Paring seafood dishes

014 2023 *Freakshow Chardonnay*

Glass ¥1,870  
Bottle ¥9,000

Production area  U.S.A, California

Producer Michael David Winery



Chardonnay

Feature Juicy flavor of fresh citrus fruits mixed with ripe apples and candied pears

Paring creamy pasta, potage

015 2022 *Petit Rose*

Glass ¥1,870  
Bottle ¥9,000

(Rosé)

Production area  Germany, Pfalz

Producer Friedrich Becker



Dornfelder, Blauer Portugieser, Pinot noir

Feature Very elegant rosé wine with sweetness and sourness of fruits, subtle minerality

Paring seafood dishes, sautéed white meat

016 2022 *Mylonas Winery Assyrtiko*

Glass ¥1,540  
Bottle ¥7,000

Production area  Greece, Attica

Producer Mylonas Winery



Assyrtiko



Feature Citrusy aroma reminiscent of lime and white spring flowers

Paring seafood dishes



# VIN BLANC

No. VINTAGE



017 2023 *Dog Point Vineyard Sauvignon Blanc* Glass ¥2,200  
Bottle ¥11,000

Production area  New Zealand, Marlborough Producer Dog Point Vineyard  
 Sauvignon blanc  
Feature Bitterness and acidity like grapefruit Solid minerality and clarity in much cooler temperature  
Pairing fresh vegetable



018 2022 *Vipava Chardonnay Lanthieri* Glass ¥1,760  
Bottle ¥8,500

Production area  Slovenia, Vipavska Dolina Producer Vipava 1894d.o.o.  
 Chardonnay  
Feature Creamy flavor and minerality, smooth and long lingering  
Pairing pasta, chicken, fish dishes, risotto



019 2022 *Fendant du Valais Réserve des Administrateurs* Glass ¥2,600  
Bottle ¥13,500

Production area  Switzerland, Valais Producer Cave St Pierre  
 Chasselas  
Feature Fruity scent, subtle bitterness in full acidity  
Pairing vegetable dishes, mussels



020 2019 *Grüner Veltliner Purus* Glass ¥2,600  
Bottle ¥13,500

Production area  Australia, kamptal Producer Weszeli  
 Grüner Veltliner  
Feature Wine with lively acidity and minerality in harmony  
Pairing carpaccio

021 2019 *Asara Vineyard Collection Chenin Blanc* Glass ¥1,340  
Bottle ¥6,600

Production area  South Africa, Western Cape Producer Asara Wine Estate  
 Chenin blanc  
Feature Full-bodied and slightly oily, complex layer of apricot and peach  
Pairing seafood dishes

022 2022 *Ch.Mars Shirane Koshu -Sur lie-* Glass ¥1,760  
Bottle ¥8,500

Production area  Japan, Kagoshima Producer Ch Mars  
 Koshu  
Feature A dry wine with depth, featuring the refreshing acidity and lingering finish that fully highlight the characteristics of Koshu grapes through the sur lie method.  
Pairing Japanese dishes, shellfish, meunière

# VIN ROUGE

No. VINTAGE

023 2022 *Langhe Nebbiolo*

Glass ¥2,600  
Bottle ¥15,000

Production area  Italy, Piedmont

Producer La Spinetta



Nebbiolo

Feature Scent of plum and black cherry  
Impressive wine with mild and comfortable finish

Paring rack of lamb

024 2015 *Sangiovese*

Glass ¥1,540  
Bottle ¥7,000

Production area  Italy, Tuscany

Producer Lecciaia



Sangiovese

Feature A rich aroma of red cherries, chocolate, and walnuts.  
Characterized by supple fruit flavors and smooth, elegant tannins.

Paring tomato sauce pasta, braised dishes

025 2020 *Bourgogne Pinot Noir*

Glass ¥1,870  
Bottle ¥9,000

Production area  France, Bourgogne

Producer Joseph Eugène Méline



Pinot Noir

Feature Gorgeous aroma, sharp finish of elegant acidity and minerality

Paring chicken dishes

026 1999 *Ch Margaux*

Glass ¥19,800

Production area  France, Bordeaux

Producer Ch Margaux



Cabernet Sauvignon, Merlot, Cabernet Franc

Feature It is described as the noblest and most feminine of the five major chateaux of the Médoc in Bordeaux

Paring beef steak

027 2022 *Ch. Petit Freydon Cuvee Sarah*

Glass ¥1,340  
Bottle ¥6,600

Production area  France, Bordeaux

Producer Ch. Petit Freydon



Cabernet Sauvignon, Merlot

Feature Aromas of dark berries such as blueberry and black raspberry,  
with hints of spice and mineral nuances.

Paring beef and lamb dishes

028 2019 *Rioja Reserva*

Glass ¥1,430  
Bottle ¥7,500

Production area  Spain, Rioja

Producer Baron de Ley



Tempranillo, Maturana, Graciano



Feature Rich scent of black fruits with a hints of spice, smoke and licorice.

Paring beef dishes with thick sauce



# VIN ROUGE

No. VINTAGE



029 2020 *Francis Ford Coppola Director's Cut Zinfandel* Glass ¥2,310  
Bottle ¥13,000

Production area  U.S.A, California Producer Francis Ford Coppola Winery  
 Zinfandel, Petite Sirah, Sirah  
Feature Concentrated fruit, velvety tannins, and soft acidity in harmony with a well-balanced finish  
Pairing beef dishes



030 2021 *Freakshow Cabernet* Glass ¥2,090  
Bottle ¥11,500

Production area  U.S.A, California Producer Michael David  
 Cabernet Sauvignon, Cabernet Fran, Teroldego  
Feature Full-bodied wine with aromas of ripe fruit and oak  
Pairing beef steak



031 2019 *Amancaya* Glass ¥1,430  
Bottle ¥7,500

Production area  Argentina, Mendoza Producer Bodegas Caro  
 Malbec, Cabernet Sauvignon  
Feature Elegant, smooth tannins, soft and juicy  
Pairing beef dishes with thick sauce

032 2017 *Torreón de Paredes Carménère* Glass ¥1,430  
Bottle ¥7,500

Production area  Chile, Central Valley Producer Torreón de Paredes  
 Carménère  
Feature Fresh and fruity, easy drinking wine  
Pairing pork dishes

033 2021 *McLaren Vale Shiraz* Glass ¥1,870  
Bottle ¥9,000

Production area  Australia, South Australia Producer Pirramimma Wines  
 Shiraz  
Feature Well balanced tannin, harmony of subtle oak scent and acidity, long lingering  
Pairing rack of lamb, wild game meat

034 2022 *Cabriz Red* Glass ¥1,430  
Bottle ¥7,500

Production area  Portugal, Dao Producer Cabriz  
 Alfrocheiro, Tinta Roriz, Touriga Nacional  
Feature Fruity, smooth, elegant and harmonious wine  
Pairing white meat, red meat

# VIN ROUGE

No. VINTAGE

035 2021 *Sienna*

Glass ¥1,430  
Bottle ¥7,500

Production area  Romania, Mehedinti Producer Terasa Danubiana




Merlot

Feature Very dry, well balanced with scent of subtle oak and acidity.

Paring wild game meat, aged cheese

036 2019 *Domaine Zafeirakis Limniona*

Glass ¥2,090  
Bottle ¥11,500

Production area  Greece, Thessalia Producer Domaine Zafeirakis



Limniona

Feature Successful revival of the ancient variety Limniona  
Full-bodied with wild fruit and rich acidity

Paring pasta, meat dishes, cheese

037 2021 *Saint Clair Pioneer Block Pinot Noir*

Glass ¥1,870  
Bottle ¥9,500

Production area  New Zealand, Marlborough Producer Saint Clair Family Estate



Pinot Noir

Feature Mature taste with a gentle mouthfeel

Paring salmon, chicken dishes

038 2021 *Dole du Valais Réserve des Administrateurs*

Glass ¥2,200  
Bottle ¥12,000

Production area  Switzerland, Valais Producer Cave St Pierre



Pinot Noir, Gamay

Feature Velvety structure, fine and silky tannins

Paring grilled meat, cheese

039 2020 *Muscat Bailey A Barrel Aged*

Glass ¥1,870  
Bottle ¥9,500

Production area  Japan, Kumamoto Producer Kumamoto Wine



Muscat Bailey A

Feature Well-balanced red with complex and deep aromas from barrel aging

Paring Japanese food, chicken dishes

040 2021 *Skaramuca Plavac*

Glass ¥1,430  
Bottle ¥7,500

Production area  Croatia, Dalmatia Producer Skaramuca



Plavac Mali

Feature Sweet scent of plums and cherries with nuances of terroir

Paring grilled salted pork, hard cheese

# Yakushima sho-chu

No.

Hombo Shuzo

- |     |               |  |       |        |
|-----|---------------|--|-------|--------|
| 041 | potato<br>25% | <b><i>Yaku-no-jiu</i></b> -potato sho-chu-<br><i>Feature</i> Sankara hotel original blend sho-chu celebrating our 10th anniversary<br>Enjoy the taste that you can only drink here<br><i>Recommended way to drink</i> ·on the rocks ·with water ·with soda   | Glass | ¥1,320 |
| 042 | potato<br>25% | <b><i>Daishizenrin</i></b> -potato sho-chu-<br><i>Feature</i> Rich scent and mellow flavor influenced by the yeast "kura no sei, spirit of brewery"<br>living in the brewery for many years<br><i>Recommended way to drink</i> ·with soda ·with hot water  | Glass | ¥1,100 |
| 043 | Barley<br>25% | <b><i>Daishizenrin</i></b> -wheat sho-chu-<br><i>Feature</i> Barley sho-chu with the original aroma of barley malt,<br>flavor like cocoa and honey<br><i>Recommended way to drink</i> ·with soda ·with hot water   | Glass | ¥1,100 |
| 044 | potato<br>25% | <b><i>Mizunomori</i></b> -potato sho-chu-<br><i>Feature</i> The sweet potato sho-chu with sweetness, richness and deliciousness brewed in handmade black malt jar,<br>rich scent from yeast "kura no sei, spirit of brewery" living in the brewery for many years<br><i>Recommended way to drink</i> ·on the rocks ·with water | Glass | ¥1,100 |
| 045 | potato<br>37% | <b><i>Mukau</i></b> -unblended potato sho-chu-<br><i>Feature</i> The sweet potato sho-chu quietly matured for over a year in a tunnel at the foot of<br>Mt. Tachu in Yakushima, in a cool environment unaffected by light<br><i>Recommended way to drink</i> ·on the rocks   | Glass | ¥2,200 |
| 046 | Barley<br>41% | <b><i>Kamenekase Yaku-no-hekigyoku</i></b> -unblended barley sho-chu-<br><i>Feature</i> Rich flavor and original barley sho-chu aroma from atomospheric distillation<br><i>Recommended way to drink</i> ·on the rocks  | Glass | ¥1,320 |
| 047 | potato<br>36% | <b><i>"Yakusugi"</i></b> unblended sho-chu as 30th world heritage memorial<br><i>Feature</i> Bottled to commemorate the 30th anniversary of World Natural Heritage site.<br>A rich and sweet unblended sho-chu made from sweet potatoes in Kagoshima.<br><i>Recommended way to drink</i> ·on the rocks                         | Glass | ¥1,320 |
| 048 | potato<br>36% | <b><i>Yakushima Jisugi Cask Aging</i></b> -potato sho-chu-<br><i>Feature</i> The original sweet potato sho-chu made in a traditional handmade<br>pot matured in barrels using cedar<br><i>Recommended way to drink</i> ·on the rocks   | Glass | ¥2,200 |

Mitake Shuzo

- |     |               |  |       |        |
|-----|---------------|--|-------|--------|
| 049 | potato<br>25% | <b><i>Mitake</i></b> -potato sho-chu-<br><i>Feature</i> "Mitake" named after three steep mountains of Yakushima<br>Mt. Miyanoura, Mt. Nagata and Mt. Kuromi<br><i>Recommended way to drink</i> ·on the rocks ·with water ·with hot water                         | Glass | ¥770   |
| 050 | potato<br>25% | <b><i>Aiko</i></b> -potato sho-chu-<br><i>Feature</i> Originally named after Mt. Aiko in Yakushima, became famous when it was<br>presented to the Crown Prince celebrating Princess Aiko's birthday<br><i>Recommended way to drink</i> ·on the rocks ·with water | Glass | ¥1,100 |