

+81

SUSHI
KAPPO

一期一会 Ichigo Ichie

Sommelier's Selection

Guided by Ichigo ichie – one time, one meeting. This collection reflects a singular moment in time. An evolving selection of wine, sake and whisky, chosen for their peak expression and the rarity of their arrival, each offering a fleeting opportunity to be experienced at its finest.

2022 Domaine Belargus 'Ronceray' Chenin Blanc (allocation)	<i>Anjou</i>	350
<i>White Flowers, Pear and White Peach. Textural with a long mineral finish. Long, decadent with notes of Almond and Honeysuckle.</i>	<i>France</i>	
NV Egly – Ouriet 1er Cru Les vignes de Besseuil	<i>Champagne</i>	700
<i>White Peach, Acacia Flowers dominate the nose with subtle hints of honey and citrus. Strong minerality and medium body.</i>	<i>France</i>	
Gangi Yuunagi Junmai Daiginjō · Yamada-Nishiki · Seimaibuai 45%	<i>Yamaguchi</i>	240
<i>The name Yuunagi translates to calm evening sea, symbolising its smooth balance with a mellow palate evoking ripe fruit with a rich umami and prominent acidity.</i>	<i>Japan</i>	
Kamikawa Silver Label Junmai Ginjo	<i>Hokkaido</i>	200
<i>White koji and a new age wine like experience with bright citrus and and a classic sake finish.</i>	<i>Japan</i>	
Noguchi Yamahai Miyama-Nishiki (Limited x1)	<i>Ishikawa</i>	470
<i>Clean and light, with a smooth palate. Subtle notes of nectarine and honey. One of the best sake producers in Japan.</i>	<i>Japan</i>	

+81 Prestige Neo Experience (60ml)

350 pp

High Concept Neo Cocktails Integrated over 5 days.

***Add Sake Experience** 100 pp

Exclusive to +81

Experienced in a Wine Format

Passiflora Blanc de Noir	<i>Daiyame 40 Imo Shochu - Devaux Blanc de Noir – Panama Passionfruit – Yamabuki Nadeshiko Tea – Mountain Honey</i>
Vitis Kabinett	<i>Pucara Pisco Moto Verde Torontel – Nonino Grappa Vendemmia – 2022 Dönnhoff Riesling Kabinett – Red Grape – Kagoshima Tea – White Pepper</i>
Psidium Chablis	<i>Ki No Bi Sei Dry Gin – 2021 Louis Moreau les Fourneaux 1er cru – White Guava – Asamiya Sencha Tea – Charred Nori</i>
Pyrus Veltiner	<i>Arette Gran Clase – 2024 Weingut Brundlmayer Gruner Veltliner – Nashi Pear – Organic Genmaicha, Raw Agave</i>
Solanum Noir	<i>Hibiki Harmony – 2022 Benoit Girardin Santenay – Organic Mirin - Truss Tomato – Strawberries – Dill – Toro Ginsen Tea</i>
Kaki Sauternes	<i>Preserve Oubliée de Pradiere Cognac XO – 2015 Chateau Suduiraut Sauternes - Madeira – Persimmons - Kahori Wakocha – Toasted Sesame</i>

+81 Grand Assemblage Experience (90ml)

300 pp

A selection of wines and a paired sake from our cellars, every expression is opened specifically to be at its peak and paired with this season's current menu

- 2022 Aruga Branca 'Clareza' – Yamanashi, Japan
- NV Kamikawa 'Silver Label' Junmai Ginjo – Hokkaido
- 2023 Domaine de Belargus 'Ronceray' – Anjou, France
- 2021 Domaine Bernard Gripa 'Les Pins' – Rhône Valley, France
- 2021 Domaine Du Tunnel – Cornas, France

グラスワイン Wine by the Glass

2015	Tyrell's Late Disgorged	Blanc de Blanc	Hunter Valley, NSW	25
2022	Aruga Blanca Clareza	Koshu	Yamanashi, Japan	34
2022	La Manufacture	Chardonnay	Chablis, France	37
2023	Domaine 47N3E Petit Chablis	Chardonnay	Chablis, France	37
2021	Benoit Girardin Santenay	Pinot Noir	Bourgogne, France	37

+81 Non-Alcoholic Neo

35

Vacuum – cold fermented and crafted with seasonal produce and premium Japanese teas.

Passionfruit Yamabuki	<i>Panama Passionfruit – Yamabuki Nadeshiko Fermented Tea – Mountain Honey</i>
Grape Haku	<i>Red Grape – Kagoshima White Tea – Verjus -White Pepper</i>
Guava Asamiya	<i>White Guava – Asamiya Sencha – Charred Nori</i>
Nashi Genmaicha	<i>Nashi Pear – Organic Kagoshima Genmaicha - Agave</i>
Tomato Ginsen	<i>Truss Tomato – Dill – Strawberries – Organic Malted Rice</i>
Persimmons Kahori	<i>Persimmons – Toasted Sesame -Kahori Wakocha - Maple</i>