



TABLE SAKE

CLOUDY SAKE

Tentaka | Junmai Nigori 1450

Strong and mellow taste, with creamy texture.

Akashi - Tai | Junmai Tokubetsu 1450

A lightly aromatic traditional brew with a distinct rice character and light savoury notes of chestnut and fig. Complements PR sushi, sashimi and stewed fish or meat.

Akashi - Tai | Genmai 1850

A revolutionary brew made from unpolished brown rice and aged since 2017. This rich, unique sake shows hints of caramel lime and cocoa. Enjoy with meat and fish dishes. Also a good match for chocolate, nuts or as a digestif.

Akashi - Tai | Junmai Daiginjo Genshu 1850

A medium dry sake with an underlying richness and fruitiness, floral aromas. Well balanced with hints of lemon and bitter orange, and a light mineral complexity. A good match for fish.

Akashi - Tai | Tarusake 2050

Medium-bodied, traditional style sake, with hints of wooden aromas & Japanese cedar notes.

SAKE BY THE GLASS



Ile Four Momo 280

Fruit sake made with peach.

Tentaka | Junmai Organic 290

Notes of fresh cut grass, melon rind, slight smokiness on finish, steamed rice aromas.

Akashi - Tai | Junmai Tokubetsu 320

Dry sake with light savoury notes of chestnut and fig.

Tentaka | Junmai Ginjo (Yumesasara) Organic 320

Big, bold notes of peaches, nectarines, violet and fresh cream.

Hakushika | Junmai Ginjo 320

Clean and mild with notes of pear and green apple.

Tentaka | Junmai Ginjo 380
(Gohyakumangoku) Organic

Made from locally grown Gohyakumangoku rice using very strict organic standards.
A remarkably balanced sake, lively, focused on the fruit, clean and very refreshing.

Ile Four Yuzu Citrus Sake 380

Citrus infused sake made with Japanese Yuzu fruit in the finest Ginjo sake.

SAKE COCKTAILS

Sakura's Legend

Vodka, Nigori Cloudy sake, ginger juice, red pepper cordial, passion fruit puree.

Mango Bonita

Nigori Cloudy sake, Martini Bianco, ginger beer, mango shrub

Sesame Water

Sesame washed whiskey, coconut syrup, tonic water, white chocolate syrup.

Sakura G&T

Roku gin, hibiscus tonic & juniper berries.

WINE BY THE GLASS

WHITE WINE

Painted Wolf The Den, 2024

Sauvignon Blanc - Western Cape, South Africa



ROSE WINE

Painted Wolf The Den, 2024

Pinotage - Western Cape, South Africa



RED WINE

Painted Wolf The Den, 2024

Shiraz - Western Cape, South Africa



WINE

WHITE WINE | FRANCE

Mouton Cadet, Baron Philippe de Rothschild, 2021

Sauvignon Blanc - Bordeaux

Chablis La Pierrelee, 2020

Chardonnay - Burgundy

Henri Bourgeois Pouilly-Fumé, 2021

Sauvignon Blanc - Loire Valley

WHITE WINE | SOUTH AFRICA

Nederburg, The Winemasters, 2024

Chardonnay - Paarl

Mullineux, Kloof Street Old Vines, 2021

Chenin Blanc - Swartland

Hartenberg, Dry Style, 2024

Riesling - Stellenbosch

Hamilton Russel Vineyards, 2022

Chardonnay - Hemel-En-Aarde Valley



210

210

230

230



210

210

210



990

1700

2000

890

990

1250

2300

RED WINE | FRANCE

Château Guillebot, 'Plaisance' Rouge 2022

Merlot, Cabernet Franc - Bordeaux

Beaujolais-Villages Combe aux Jacques

AOC - LOUIS JADOT 2022

Gamay - Beaujolais

RED WINE | SOUTH AFRICA

Southern Right, 2020

Pinotage - Hemel-en-Aarde Valley

De Trafford, 2017

Cabernet Sauvignon - Stellenbosch

ROSE WINE

Waterford Rose Mary, 2024

Blend - Stellenbosch, South Africa

Chateau d'Esclans Whispering Angel 2023

Cinsault - Côtes de Provence, France

CHAMPAGNE

Moët & Chandon NV

Brut - Champagne, France

Dom Perignon Vintage 2012

Brut - Champagne, France

ROSE

Laurent-Perrier, Cuvée Rosé NV

Brut - Champagne, France

SPARKLING WINE

Bosman Methode Ancestrale

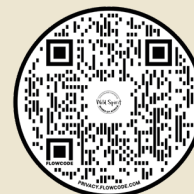
Weisser Riesling - Hemel and aarde, South Africa

L'Ormarins, Anthonij Rupert, Classic MCC, NV

Brut - Franschhoek, South Africa

L'Ormarins, Anthonij Rupert, Classique Rosé NV

Brut - Franschhoek, South Africa



Learn More!

About Wild Spirit and Hilton's commitment to sustainability and local craftsmanship