

WHITE

Aja by Roche Wines 2008

South Eastern Australia

It ends dry but is teasingly fruity, fragrant and juicy right from the start. A blend of aromatic variety's that have been specifically blended together for drinking with Asian cuisine.

7.50 / 33.00

"i" Range Arneis 2008

Mornington Peninsula VIC

You have to smell this and swirl this hard to get the subtle nose of this wine? Tinned pears and citrus fruits' maybe Arnies - you know it? It's an Italian variety so it's light, fresh and exhibits more taste than smell. This has great pear and honeysuckle flavour with a hint of salty spice.

39.00

Broadfield Semillon Sauvignon Blanc 2008

Hunter Valley NSW

Citrus freshness from the Semillon and tropical fruit from the Sauvignon. Why Not?

25.00

Clifford Bay Riesling 2006

Malborough South Island NZ

An 'off dry' or European style of Riesling. Don't be put off! Its mouth watering, balanced and is even better when matched with food.

6.50/33.00

Tower Estate Semillon 2009

Hunter Valley NSW

The most underrated wine style in Australia. Light alcohol, fresh, crisp and just puckers your mouth. Works perfectly with fresh fish and tempura.

6.50 / 35.00

XANADU 'Next of Kin' Chardonnay 2008

Margaret River, WA

Now, it's not one of "those" chardonnay's". You know 'fat, heavy makes you sweet when you drink it. Citrus and pear fruit on the nose and the hint of a barrel. I like to fight in your mouth between zesty citrus and a toasty outmeal finish. NB: Gold Medal Sydney Royal Wine Show, 2009

8.00 / 40.00

Mt Langi Ghiran Billi Billi Pinot Grigio 2009

South Eastern Australia

Popular style at the moment because of the fact it's very easy to drink. Light, fresh and crisp with pear and lemon aromas and flavours.

36.00

WHITE

Tyrrell's HVD Semillon 2004

60.00

Hunter Valley NSW

Buttered toast with honey. Seriously that's the best way to describe it! The joys of aged HV Semillon deserved to be enjoyed more frequently. Off a single vineyard that was planted in 1908 (They say the older the fiddle the sweeter the tune).

Hungerford Hill Vedelho 2010

7.00 / 32.00

Hunter Valley

Never out of fashion and pleases easily. Think tropical fruit salad with a good squeeze of citrus juice over the top.

Yealands Sauvignon Blanc 2009

8.50 / 42.00

Marlborough South Island NZ

Smell it and you get thyme, tomato vine and all thins green. Smell it again and yes! - that tropical fruit pops it head out. It tastes like NZ Sauvignon Should but the slightly green tasty fruit gives a longer finish than most.

Scarborough Chardonnay 2006

45.00

Hunter Valley NSW

The Hunter Valley Chardonnay!! (has to be close) Warm climate Chardonnay it is, so it has that powerful melon and vanilla notes but its shows a great balance and does not over cream or butter your mouth.

Fire Block Riesling 2008

39.00

Clare Valley SA

This is classic mouth watering, dry, food friendly, Australian Riesling. It smells of really ripe limes and flowering blossomes. it grips you mouth with steely acid and the lime like flavous don't let go.

ROSE

Scarborough Pinot Noir Rose 2008

26.00

Hunter Valley, NSW

Think of all the red and pink things that people love: berries, musk sticks, rose petals and pink jubes. Sound good? Well it is.....drink and think of some more pink things.

RED

Eldridge Estate Gamay 2006

45.00

Mornington Peninsula VIC

Gamay is the grand grape of Beaujolais in France. They are a lighter style that is very juicy. Aroma's of red berries and bubblegum (maybe?). Its red fruits are crunchy in your mouth and it has a little earthy touch to finish.

Turners Crossing Cabernet Sauvignon 2006

47.00

Bendigo VIC

Cool climate Cabernet that has a dominant nose of minty blackcurrents and spicy oak. Still youthful it has a big flavour profile of crunchy red fruits - great young acidity and grippy tannins that just cling to your month.

Geoff Merrill Pimpala Road Shiraz 2006

25.00

McLaren Vale SA

One of Australia's best Shiraz regions and from a hallmark vintage. A complex blend of fresh red berry fruits, liquorice, leather, cedary oak, earth and spice.

Tower Estate Pinot Noir 2008

60.00

Huon Valley TAS

The Huon Valley is the most southern wine making region in Australia. Cold-Yes, but its gives the Pinot grapes a mouth watering acidity and crunchy red berries. The wine is foot crushed (for you romantics) and thus is very delicate and multi layered.

Melville Hill Estate Shiraz 2005

6.00 / 28.00

Tamworth NSW

Deep in colour with the nose displaying sweet berry fruit and liquorice characters with hints of spice. The palate shows concentrated blackberry and raspberry characters finely balanced with sweet oak.

Scarborough Pinot Noir 2009

7.00 / 34.00

Hunter Valley NSW

It is a little unique to find Pinot Noir in the Hunter and when it works it's worth a try. Its light body and red fruits provide a mouth watering and delicate drinking option. Great with Salmon – believe us!!

RED

Tim Gramp Grenache 2008

McLaren Vale SA

Fruit from a 57 year old vineyard! This is a fruit dominated style of wine displaying a myriad of spice, violets and rose petal aromas. Easy to drink and easy to match with all types of food.

6.50 / 32.00

Mount Langhi Ghiran Cliff Edge Shiraz 2006

Grampians VIC

Cool climate Shiraz gives a different option to the big heavy reds that we see so much today. They are perfumed on the nose with blueberry and floral aromas and a light spiciness. They seduce your palate with soft blue fruits but leave a long vivid finish of liquorice and vanillin oak.

48.00

Leeuwin Estate Prelude Vineyards Cabernet Merlot 2004

Margaret River, WA

A classic blend of the region from one of Margaret River's big hitters. A perfumed nose of red and black fruits that once you give it a good swirl reveals the mature notes of cedar wood, chocolate and dried herbs. Soft and plummy in your mouth and it lingers with both herbal flavours and persistent tannins.

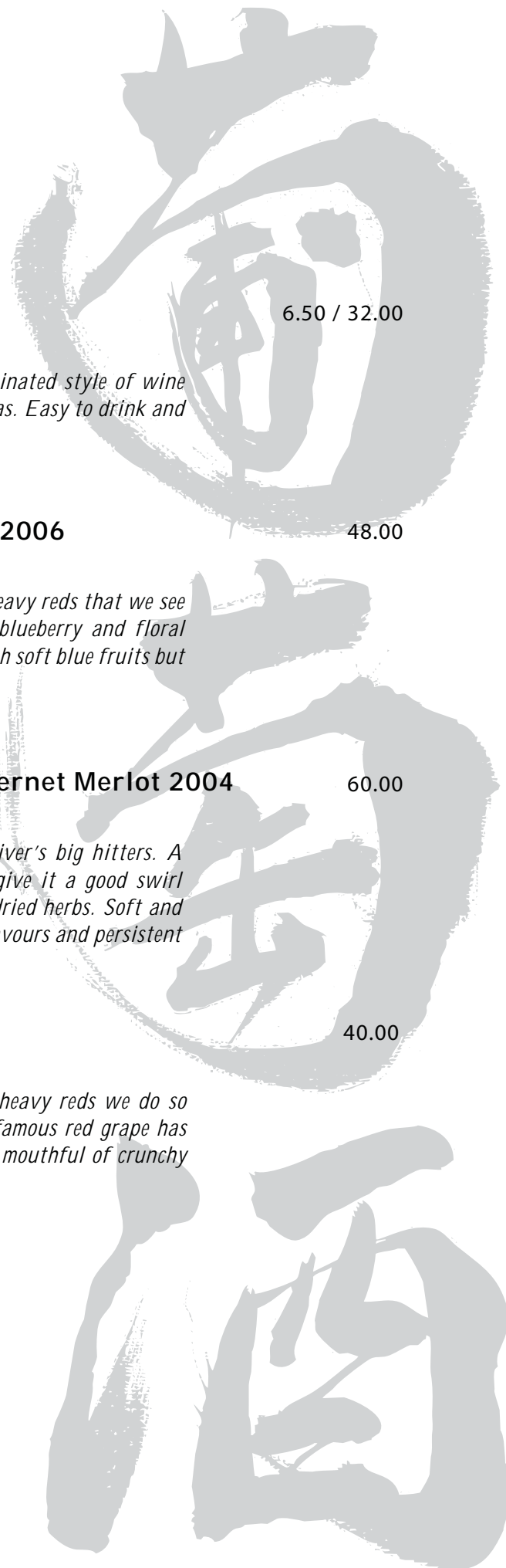
60.00

West Cape Howe Tempranillo 2008

Denmark WA

Lighter? Yes, Saoury. Yes. A little different from the heavy reds we do so well? Yes. And that is the live. Tempranillo - Spain's famous red grape has classic raspberry, spice and vanilla on the nose and is a mouthful of crunchy red fruits, great acidity and dusty tannins!

40.00



NAGISA Wine

When we think about wine – the historical connections, the major growers and the biggest consumers – Japan is never at the front of our mind. Whiskey, sake and beer have a place in the common Japanese drinking psyche but wine is a relative new addition.

We all know that wine is a perfect partner to fine cuisine and that a well matched wine and food combination will bring out the best in each other. Japanese cuisine with its clean, fresh and delicate flavours and the myriad of textures provide an exciting adventure and challenge for us to match with an array of different wine varietals and styles.

Our aim is to create and evolve a wine list that will assist your food and wine matching adventure. Favourites (Sauvignon Blanc, Chardonnay, Shiraz etc) will be listed along side a number of aromatic whites and lighter savoury reds for you to discover and enjoy.

We encourage you to explore the possibilities that wine and Japanese cuisine can provide.

The Nagisa Team

Wine by the glass is served in 150ml volumes
Bottle size is 750ml unless stated
Nagisa promotes the responsible consumption of alcohol

SPARKLING

Melville Hill Sparkling Rose

7.00

Tamworth NSW

Classic sweet confectionary aromas, a complex, well balanced palate with an appealing finish.

Tulloch Cuvee Non Vintage

7.00 / 33.00

Hunter Valley NSW

A crisp blend of Semillon and Chardonnay with a fine zesty bubble.

Pelorus by Cloudy Bay 2005

60.00

Marlborough South Island NZ

You are a champagne fan yes? Then try this, it may impress! Released at 4 years of age, it delivers a fine balance of fresh apples, biscuity goodness and a fine creamy bubble.

Ruinart Non Vintage Brut

130.00

Montagne de Reims France

Drinking history! The oldest house in Champagne (1729). There is something special about Champagne isn't there. It makes you feel glamorous and it gives you 'that' feeling. I won't even bore you with the tasting notes....you know it will be good.