



*Hanahana*

Japanese and Teppan-Yaki Restaurant

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DRINKS LIST





## WHITE WINES

	125ML	250ML	BOTTLE
1 SAUVIGNON BLANC - KURAKA MARLBOROUGH - NEW ZEALAND Zesty, elegant and tantalizingly dry.	5.50	10.10	29.95
2 SAUVIGNON BLANC - TONADA CENTRAL VALLEY - CHILE Citrus, melon and herbs.			26.50
3 PINOT GRIGIO - CA TESORE VENETO - ITALY Light, fresh and easy drinking.	4.95	9.10	26.95
4 OAK AGED CHARDONNAY 'LES ARGELIÈRES', MARILYN LASSERRE LANGUEDOC, FRANCE Apple, vanilla and nuts.			33.00
5 JEAN DIDIER GRANDE RESERVE BLANC  COTES DE GASCOGNE - FRANCE Lemon citrus, melon and green apple.	4.70	8.10	23.95

## ROSE WINES

6 ZINFANDEL ROSE, ROUTE 66 CALIFORNIA, USA Watermelon, strawberry and sweet.	5.00	9.30	27.50
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## RED WINES

7 MALBEC, BODEGAS GOUGUENHEIM MENDOZA - ARGENTINA Plums, black cherry and blackcurrant.	5.50	10.10	29.95
8 MERLOT, TONADA CENTRAL VALLEY, CHILE Rich, smooth plum, black cherry.	4.90	8.90	26.50
9 SHIRAZ PITCHFORK SOUTH EASTERN AUSTRALIA Red currant, mocha, spicy oak.			30.50
10 RIOJA VEGA TEMPRANILLO  RIOJA, SPAIN Smokiness, citric and stone aromas.	5.10	9.60	28.50
11 JEAN DIDIER GRANDE RESERVE ROUGE  COTES DE GASCOGNE - FRANCE Blackberry, plum and spicy.	4.70	8.10	23.95

## FIZZ

	125ML	BOTTLE
12 PROSECCO, AMORI  VENETO - ITALY Pear, white flowers and lemon zest.	6.50	33.00
13 GARDET BRUT TRADITION  CHAMPAGNE - FRANCE Fresh, Creamy and Bold.		57.50
14 LAURENT PERRIER CUVÉE ROSE NV  TOURS-SUR-MARNE, CHAMPAGNE Fresh, citrus and white fruits.		115.00

## JAPANESE DRINKS

HOUSE SAKÉ	220ML JUG	15.00
TAKARA (SPARKLING FRUIT SAKÉ)	30CL BOTTLE	35.00
OZEKI SAKE (TRADITIONAL CHILLED SAKÉ)	75CL BOTTLE	40.00
CHOYA JAPANESE PLUM WINE	75ML GLASS	6.50
CHOYA JAPANESE PLUM WINE	75CL BOTTLE	40.00

## DRAUGHT

	1/2 PINT	PINT
ASAHI	3.40	6.00
PERONI	3.40	6.00

## BOTTLES

TIGER	330ML	4.80
DESPERADOS	330ML	4.80
OLD MOUNT CIDER	500ML	5.80
BERRIES & CHERRIES / STRAWBERRY & APPLE		
MAGNERS ORIGINAL	568ML	5.50

## SOFT DRINKS

	1/2 PINT	PINT
COKE	3.20	4.50
DIET COKE	3.00	4.20
LEMONADE	3.20	4.50
APPLE JUICE	3.20	4.50
ORANGE JUICE	3.20	4.50
CRANBERRY JUICE	3.20	4.50
APPLETIZER	275ML	3.60
RED BULL	250ML	3.60
J20 - APPLE & MANGO	275ML	3.60
J20 - ORANGE & PASSIONFRUIT	275ML	3.60
WATER - STILL/SPARKLING	750ML	4.50

# SPIRITS

<b>GIN</b>	35ML
GORDON'S	4.50
GORDON'S PINK GIN	5.50
BOMBAY SAPPHIRE GIN	5.00
TANQUERAY 10	5.00
WHITLEY NEIL RHUBARB & GINGER	5.50
WHITLEY NEIL RASPBERRY GIN	5.50

## VODKA

SMIRNOFF	4.50
GREY GOOSE VODKA	6.00

## WHISKY

BELL'S SCOTCH	4.00
JAMESON'S IRISH	4.00
JACK DANIEL'S	4.50
SOUTHERN COMFORT	4.00
JOHNNIE WALKER DOUBLE BLACK <small>(SINGLE ONLY)</small>	7.50
NIKKA COFFEY JAPANESE MALT WHISKY <small>(SINGLE ONLY)</small>	7.50

## RUM

BACARDI	4.00
MALIBU	4.00
CAPTAIN MORGAN SPICED RUM	4.50
CAPTAIN MORGAN DARK RUM	4.50
KRAKEN	5.00

## APERITIFS

SAMBUCA	4.00
AMARETTO	4.00
ARCHERS PEACH SCHNAPPS	4.00
BAILEYS	4.00
COINTREAU	4.00
DRAMBUIE	4.00
JAGERMEISTER	4.00
TIA MARIA	4.00
TEQUILA	4.00

MIXERS ADD 1.50  
DOUBLE SHOT (50ML) ADD 2.00

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## A TASTE OF JAPAN

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SAKÉ HAS BEEN PART OF JAPANESE CULTURE FOR CENTURIES. MADE FROM THE RICE OF JAPAN'S ABUNDANT PADDY FIELDS, SAKÉ IS BREWED IN A SIMILAR WAY TO BEER EVEN THOUGH IT IS USUALLY THOUGHT OF AS RICE WINE. RICE IS FERMENTED AND STRIPPED OF ITS STARCH CONTENT, THEN BREWED WITH WATER TO PRODUCE THE DELICIOUS FINISHED PRODUCT.

## AKASHI-TAI BREWERY

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THE HISTORY OF AKASHI SAKÉ BREWERY STRETCHES BACK TO THE END OF THE TOKUGAWA PERIOD (1600-1867) WHEN THE COMPANY PRODUCED SOY SAUCE AND TRADED IN RICE. OVER THE YEARS AKASHI SAKÉ BREWERY HAS EXPANDED AND MODERNIZED ITS SAKÉ-BREWING ACTIVITIES AND NOW PRODUCES AND SELLS A WIDE VARIETY OF HAND-CRAFTED SAKÉS.


## JAPANESE PLUM WINE

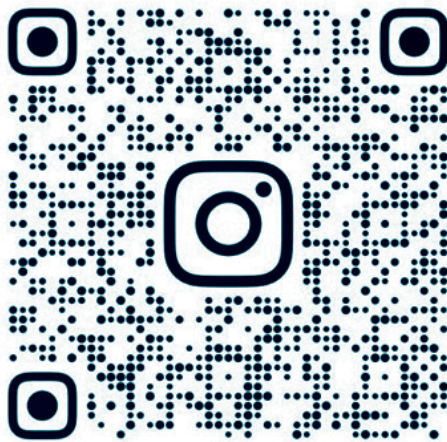
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AS THE NAME SUGGESTS, PLUM WINE IS TRADITIONALLY MADE FROM JAPANESE UME PLUMS FERMENTED IN SUGAR AND YEAST. TRADITIONALLY, THIS JAPANESE LIQUOR WAS OFTEN REFERRED TO AS UMESHU IN ASIAN CULTURE. IT USED TO BE TAKEN FOR ITS MEDICINAL PROPERTIES. DESPITE INITIAL REGULATION, AT A LATER DATE THE RULES WERE RELAXED TO ALLOW PEOPLE TO PRODUCE THEIR OWN HOMEMADE UMESHU AND SINCE THEN IT HAS BECOME A FAMOUS WINE BOLSTERING SHELVES WITH ITS SWEET AROMA, LOW ALCOHOLIC CONTENT, AND SOUR PLUM FLAVORS.





 @Hanahana\_newcastle



FOR MORE INFO, VISIT OUR WEBSITE [HANAHANANEWCASTLE.COM](http://HANAHANANEWCASTLE.COM)



SUPPLIED BY

HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906