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**Sushi Yādo**  
**寿司 ヤード**  
Japanese izakaya  
supperclub

## RECOMMENDED WINES

**1**  
**ワイン**  
**WHITE &**  
**ORANGE**

**Pebble Dew New Zealand Sauvignon (biodynamic methods) £17.5**

*Pebble Dew, Sauvignon Blanc, 2018, Marlborough, New Zealand, 13.5%*

Pear, peach and a spritz of citrus and grapefruit come together in this fresh take on a classic New Zealand Sauvignon. Full bodied and floral with just the right amount of sass - its floral notes will mingle marvellously with Japanese flavours .

**Muscadet £20**

*Domain of Cognettes, Melon de Bourgogne, 2017, Muscadet, Nantes, France, 12%*

A saline and mineral Muscadet grown on organic soils in Loire - crisp, complex and delicious. Fish and Muscadet are a winning pair, and the freshness of sushi is no difference.

**Stay Brave (orange) (biodynamic methods) (very low sulphites) £21**

*Testalonga Baby Bandito, Chenin, 2019, Swartland, South Africa 12%*

A punchy number from Craig Hawkins' Baby Bandito range; funky, yet light and playful. Great value, expressive, experimental Chenin that will match Asian flavours blow for blow.

**Serbian Kovidinka (orange) (no added sulphur dioxide) £22**

*Maurer Oszkar, Kovidinka, 2018, Szeremseg, Serbia, 10.5%*

Drank much Serbian wine recently? Now's your chance: just south of the border with Hungary, Maurer farms his 6 acres by horse plough, working the 100-year-old vines to produce this crisp, light and fresh Kovidinka. Enjoy!

**Champalou Vouvray £24**

*Domaine Champalou, Chenin Blanc, 2018, Loire, France, 12.5%*

Vouvray with extra va va vroom; the darling of the Loire on top form. Late summer fruits in their prime, with a lemony dry finish and a voluptuous creaminess. Come fall in love

**Chablis £25**

*G rard Tremblay, Chardonnay, 2018, Burgundy, France, 12.5%*

Full of fresh citrus notes and hints of grapefruit peel, this unoaked Chardonnay is everything you want from a this classic region, and more. Rich and light with a generous scoop of cream.

**Trenzado (volcanic) £30**

*Suertes del Marqu s, List n Blanco / Vidue o, 2018, Tenerife, Spain, 12.5%*

Herbaceous and creamy, with notes of sourdough toast and toasted sesame seeds, along with green fruits, stem and pith, this is a stand-out wine that erupts on impact. An absolute Farmyard favourite that has to be tried.

**Tillingham Qvevri White £31**

*Tillingham, Pinot Blanc / Chardonnay, 2018, East Sussex, England, 12%*

Pair local fish with local wine. This special bottle from near Rye is a blend of three whites, all made in Georgian-style qvevri. Half Pinot Blanc, whole-bunch pressed and aged for four months, the other half two separate qvevri of Chardonnay; one with skin contact, the other without. The result is a rich and robust wine with creaminess, umami and toasted nuts.

<p><b>2</b> ワイン <b>RED</b></p>	<p><b>Ink (biodynamic methods) £19</b> <i>Judith Beck, Zweigelt / St Laurent, 2016, Burgenland, Austria, 12.5%</i> Ink by colour, ink by name - ripe fruit, spice and summer berries fizz and explode in this medium-bodied but full-flavoured wine from the legend that is Judith Beck. An excellent chance for Pinot Noir drinkers to shake things up a little.</p> <p><b>Grolleau Topette à Lundi (no added sulphur dioxide) £20</b> <i>Domaine de Bablut, Grolleau, 2018, Anjou, Loire, France, 11.5%</i> Light and earthy with a touch of funky, a juicy Loire red that works as well chilled on a hot day as it does in the rain. Smooth with the gorgeous acidity and great balance.</p> <p><b>Diptyque Bourgueil (biodynamic methods) £20</b> <i>Domaine de la Chevalerie, Cabernet Franc, 2017, Loire, France, 13%</i> A deep and elegant beauty that shows off well the fresh but farmy flavours of Cabernet Franc and the Loire that we so adore. Think cherries, redcurrants and gamey earthiness. A delight.</p> <p><b>Flow Tinto (biodynamic methods) £27</b> <i>Sota Els Angels, Cariñena / Merlot / Picapoll, 2018, Girona, Spain, 13.5%</i> This interesting blend of red and white grapes made in northeastern Spain is fresh, fruity and feisty. Think strawberries, vanilla and an edge of sea breeze. Lighter in body than the last vintage, but with a bit more funk. Even better!</p> <p><b>Jean Javillier Volnay Burgundy £45</b> <i>Domaine Jean Javillier, Pinot Noir, 2017, Burgundy, 13%</i> Light and bright with ripe raspberry flavours, rosemary herb notes and a touch of earthiness, this Burgundian beauty has everything you want from a Pinot Noir, plus a little extra.</p>
<p><b>3</b> ワイン <b>FIZZ</b></p>	<p><b>Tour de Gendres Pet Nat (no added sulphur dioxide) £25</b> <i>Tour de Gendres, Sauvignon Blanc, Chenin Blanc, 2019, Bergerac, France, 11%</i> This wild and alluring all-natural fizz is a Farmyard Favourite. Biscuity and fresh with rhubarb, gooseberry and citrus flavours aplenty, she's a perfect aperitif and the one that will say: "go, on it must be time for a bit of fizz now...". A lockdown love affair.</p> <p><b>Il Mio Lambrusco £27</b> <i>Donati Camillo, Lambrusco, 2018, Emilia Romagna, Italy, 11.5%</i> Purple rain! This lively red fizz sparkles with red cherry, plum and berry flavours. Forget everything you think you know about the wine you've formerly known as Lambrusco. And yes, it's a winner with raw fish!</p> <p><b>Gusbourne English Sparkling Brut Reserve Rosé £38</b> <i>Pinot Noir / Pinot Meunier / Chardonnay, NV, Ashford, Kent, England, 12%</i> An elegant beauty from Gusbourne just down the road, challenging those from across the Channel. This delicately pink sparkling is summer in a glass, with strawberries, fresh cherries, honeysuckle and redcurrants along with a touch of cream. Beautiful.</p>
<p> <b>Our full wine list is also available. See <a href="http://farmyardwine.com/naturalwineshop">farmyardwine.com/naturalwineshop</a></b></p>	
<p><b>TO ORDER SEND A MESSAGE TO OUR WHATSAPP DELIVERY LINE: 07807986964</b></p>	