# SWEETS, TEA & COFFEE

## Sweet Yorokobi 10

Indulge in a selection of sweet treats including Agemochi, Cheesecake and Yuzu Tart. Add at yours sweet any coffee or tea from our Menu.(**Available from Monday to Thursday 12-5pm**)

## Sencha Green Tea 3.5

*Sencha has lower caffeine levels and it has a distinct lemon flavour and exquisite colour*

## Konacha & Matcha 3.5

*An exceptional blend of shredded green tea leaves & Matcha powder with a unique rich taste followed by after notes of Matcha's sweetness*

## Houjicha Roasted Green Tea 3.5

*Houjicha has an earthy flavour with hints of caramel whilst retaining the creamy undertones. Low in caffeine which makes it perfect after-meal drink*

| | |
|---|---|
| Jasmine Green | 3.5 |
| Fresh Mint Tea | 3.5 |
| Breakfast / Decaf tea | 3.5 |
| Earl grey | 3.5 |
| Espresso (23 Kcal) | 2.5 |
| Double Espresso (46 Kcal) | 3.25 |
| Cappuccino (111 Kcal) | 3.8 |
| Latte (89 Kcal) | 3.8 |
| Flat White (89 Kcal) | 3.8 |
| Macchiato (39 Kcal) | 3.8 |

*Adults need around 2000 kcal a day.*

# ISSHO COCKTAILS

Our cocktail menu is inspired by traditional Japanese culture, Oriental Sensations & classic methods of Mixology.

## HANAMI

*CHERRY BLOSSOM VIEWING*

*MANCINO SAKURA VERMOUTH, VIOLETTE LIQUEUR, TAITTINGER CHAMPAGNE BRUT*

18

## RYU-O

*THE JAPANESE DRAGON KING*

*HAKU VODKA, KUMQUAT LIQUEUR, LYCHEE, DRAGON FRUIT, LIME SUGAR*

14

## BAO BUNS バオバンズ

| | |
|---|---|
| Teriyaki Tofu Bao (V) *207kcal* | *5.95* |
| Katsu Chicken Bao (each) *414 kcal* | *6.95* |
| Duck Leg Confit, Pickled Cucumber, Hoisin Sauce (4x buns) *398 kcal* | *24.95* |

## ROBATA (Charcoal Grilled Plates) ロバタ

| | |
|---|---|
| Chicken Yakitori, Spring Onion & Shichimi Pepper *674kcal* | *8.95* |
| Aged Rib Eye Steak, Yuzu Koshu & Ponzu *1036kcal* | *34.95* |
| Salmon Teriyaki, Pickled Cucumber *791kcal* | *22.50* |
| Grilled Sweet Potato, Smoked Lime Butter, Chives (V) *450kcal* | *8.95* |
| King Oyster Mushroom, Light Wafu Butter (V) *355kcal* | *8.95* |

## SMALL DISHES AND TEMPURA 小鉢と天ぷら

| | |
|---|---|
| Crispy Soft Shell Crab, Courgette *723kcal* | *10.95* |
| Squid Karaage, Black Ink & Garlic Aioli *265kcal* | *9.95* |
| Chicken Karaage, Wasabi Mayo *918kcal* | *8* |
| Cauliflower Karaage, Spicy Sauce (VG) *547kcal* | *8* |
| Yasai Tempura, Seasonal Vegetables & Tempura Sauce (V) *284kcal* | *8.95* |

*Adults need around 2000 kcal a day.*

## Bar Snacks

From Monday to Thursday (12pm to 14.45pm – 17pm to 21pm)
Friday and Saturday (12pm to 21pm)
Sunday (12pm to 14.45)

### TO START スターター

Crackers, Avocado Pea Guac (VG) *541 kcal* *5.95*

Steamed Edamame, Miso Salt (VG) *44 kcal* *4.95*

### SASHIMI/NIGIRI SUSHI 刺身 *(Comes as three pieces)*

Salmon *198 / 219 kcal* *9.95*

Seabass *165 / 178 kcal* *7.7*

Tuna *178 /229* kcal *9.95*

### MAKI マキ Sushi Rolls

Dragon Tiger Prawn Tempura Maki *547 kcal* *13.95*

Salmon & Avocado Roll *724kcal* *10.95*

Spicy Tuna Roll, Cucumber, Siracha *412 kcal* *11.95*

Vegetable Zen Roll, Fresh Vegetables (V) *340kcal* *7.95*

**Gourmet Sushi & Sashimi Sharing Platter** 58

To Share Chef's Selection of Maki, Sashimi & Nigiri
*1845 kcal*

*Adults need around 2000 kcal a day.*
*If you have any food allergies or intolerances, please speak to your waiter before ordering.*

## SHOJO

*THE DRUNKEN APE*

*HAKUSHU DISTILLERS RESERVE, CACAO LIQUEUR, CHERRY SYRUP, CHOCOLATE BITTER, CHOCOLATE CHERRY*

*16*

## IRO NO MAHOU

*"THE MAGIC OF COLOUR"*

*HAVANA RUM, WRAY & NEPHEW, AKASHI TAI UMESHU, PEACH LIQUEUR, SUPASAWA*

*14*

## TOKYO OMIYAGE

*"TOKYO SOUVINIR"- TASTES LIKE THE FAMOUS TOKYO BANANA SWEET TREAT*

*FLOR DE CANA RUM, DARK COCOA LIQUEUR, CHOCOLATE BITTER, BANANA SYRUP, COFFEE*

*14*

## SUIJIN

*THE SHINTO GOD OF THE WATER IN THE JAPANESE MYTHOLOGY*

*ROKU GIN, ELDERFLOWER CORDIAL, CALENO DARK & SPICY, GINGER ALE, LIME*

*13.5*

### DRAUGHT BEER

| | |
|---|---|
| Asahi 5.2%, pint | 6.5 |
| Asahi 5.2%, half pint | 3.25 |

### BOTTLED BEERS

| | |
|---|---|
| Meantime Lager 4.5% | 5.5 |
| Meantime Pale Ale 4.3% | 5.5 |
| Sapporo 4.7% | 5.5 |
| Gluten Free Peroni 5.1% | 5.5 |

### CIDER

| | |
|---|---|
| Aspall Cider Icon Suffolk, Draught (330ml) | 6 |
| Rekorderlig Strawberry & Lime 4%, (500ml) | 6.3 |
| Hawkes Urban Orchard Cider | 5.5 |

### SOFT DRINKS AND MIXERS

3.3 / 3.5

| | |
|---|---|
| Coca-Cola *(168 Kcal)* | Fever Tree Tonic *(40 Kcal)* |
| Diet Coke *(2 Kcal)* | Fever Tree Lemonade *(50 Kcal)* |
| Coca Zero (0 Kcal) | Fever Tree Slimline Tonic *(30 Kcal)* |
| | Fever Tree Mediterranean Tonic *(72 Kcal)* |
| Orange Juice *(72 Kcal)* | Fever Tree Elderflower Tonic *(38 Kcal)* |
| Apple Juice *(72 Kcal)* | Fever Tree Soda Water *(0 Kcal)* |
| Pineapple Juice *(82 Kcal)* | Fever Tree Ginger Ale *(48 Kcal)* |
| Cranberry Juice *(126 Kcal)* | Fever Tree Ginger Beer *(80 Kcal)* |

| | |
|---|---|
| Decante Still Water (750ML) | 4.5 |
| Decante Sparkling Water (750ml) | 4.5 |

*Adults need around 2000 kcal a day.*

## WHISKY (50ML)

### AMERICAN

| | |
|---|---|
| Maker's Mark | 8.8 |
| Jack Daniel's | 8.8 |
| Bulleit Bourbon | 10 |
| Jack Daniel's Gentleman | 10 |
| Woodford Reserve | 10 |
| Bulleit Rye | 11 |
| Jack Daniel's Single Barrel | 13 |
| Bulleit 10yr | 14 |
| Woodford Rye | 14 |

### SCOTCH

| | | | |
|---|---|---|---|
| Johnnie Walker Black | 10 | Auchentoshan 3 Wood | 13.2 |
| Glenmorangie 10yr | 11 | Ardberg | 14 |
| Glenlivet 12yr | 12 | Talisker 10yr | 14 |
| Glenlivet Caribean | 12 | Fettercairn 12yr | 15 |
| Bowmore 12 | 12 | Lagavoulin | 18 |
| Dalmore 12 | 12.4 | Dalmore 15 | 18.8 |
| Jura | 13 | | |

## TAYO-NO TAMANGO

*"EGGS OF SUNSHINE" HOW THEY CALL THE SPECIAL JAPANESE MANGO*

*EL JIMADOR TEQUILA BLANCO, VIDA MEZCAL, MANGO, GRAPEFRUIT, AGAVE SYRUP, LEMON TONIC*

*14*

## SUPAMARIO

*THE NINTENDO'S STAR, FROM JAPAN TO ITALY, TWIST ON NEGRONI SBAGLIATO*

*ROKU GIN, AKASHI TAI UMESHU, CALENO DARK & SPICY, PEAC & PLUM BITTERS, PROSECCO*

*15*

## OBON NO MATSURI

*"THE OBON FESTIVAL" A FAMOUSE FESTIVAL IN JAPAN FOR COMMEMORATING ANCESTORS*

*ABSOLUT VANILLA, CHERRY SYRUP, PASSION FRUIT, PINEAPPLE, LIME, HIBISCUS FOAM*

*14*

## KOCHI SOUR

*NO.1 PREFECTURE IN JAPAN FOR YUZU COLTIVATION*

*HAKU VODKA, AKASHI TAI YUZU, MIDORI, LEMON, SUGAR*

*14*

## ARASHIYAMA

*FAMOUS BAMBOO FOREST IN KYOTO*

*TOKI WHISKY, CAMPARI, PINEAPPLE, LIME*

*13.5*

## WHISKY (50ML)

### IRISH

| | |
|---|---|
| Jameson | 8.8 |
| Bushmills Black Bush | 8.8 |
| Slane | 8.8 |
| Roe&Co | 11 |
| Copper Dog | 12 |
| Jameson Black Barrel | 14 |

### JAPANESE

| | |
|---|---|
| Toki | 10 |
| Nikka Taketsuru | 14.4 |
| Nikka From The Barrel | 14.5 |
| Hibiki Harmony | 16.4 |
| Hakushu Distiller's | 16.6 |
| Nikka Coffey Grain | 16.6 |
| Yamazaki Distiller's | 16.6 |
| Nikka Miyagikyo | 19.8 |
| Yamazaki 12yo | 24 |
| Yamazaki 25yo | 350 |

## RUM (50ML)

| | | | |
|---|---|---|---|
| Havana 3 Year | 8.8 | Mount Gay | 10 |
| Havana Especial | 8.8 | Wray & Nephew | 10 |
| Koko Kanu | 8.8 | Plantation 5 YO | 10 |
| Trois Rivieres | 8.8 | Damoiseau White Rum | 10 |
| Kraken | 8.8 | Flor de Cana 12yr | 11 |
| Goslings Black | 8.8 | Plantation Pineapple | 12.2 |
| Plantation 3Stars | 8.8 | Diplomatico Reserva | 13.2 |
| Havana 7 Year | 10 | Ron Zacapa 23 Yo | 15.4 |
| Angostura 1919 | 10 | Havana Maestros | 16 |
| Havana Spiced | 10 | Ron Zacapa XO | 27 |

## TEQUILA (25ML)

| | |
|---|---|
| El Jimador Blanco | 5 |
| El Jimador Reposado | 5 |
| Olmeca Altos Plata | 5 |
| Don Julio Blanco | 6.5 |
| Don Julio Reposado | 7.2 |
| Don Julio Anejo | 7.7 |
| Montelobos Mezcal | 6.6 |
| Del Maguey Vida | 7 |

## COGNAC & ARMAGNAC (50ML)

| | |
|---|---|
| Hennessy Fine | 10 |
| Remy Martin VSOP | 11 |
| Baron de Sigognac 10 | 11 |
| Remy Martin 1738 | 13.2 |

## *SPECIAL GIN TONIC*

***ROKU GIN:***

ORANGE & GINGER MARMELADE

ELDERFLOWER TONIC

15

***CAMBRIDGE JAPANESE GIN:***

AKASHI TAI YUZU

LEMON TONIC

15

***KI NO BI DRY GIN:***

FRESH RASPBERRY & BLACKBERRY

PEACH & HIBISCUS CORDIAL

SLIM LINE TONIC

15

***MIRABEAU GIN:***

SAKURA VERMOUTH

MEDITERRANENAN TONIC

15

***NIKKA COFFE GIN:***

BELSAZARN ROSE

LYCHEE

INDIAN TONIC

PROSECCO

*15*

***All the Classic cocktails are available on request.***

*London Mule*

*Tanqueray Gin, Fresh Lime, Ginger Beer*

*Old Fashioned*

*Sugar, Angostura Bitter, Bulleit Bourbon*

*11*

*Paloma*

*El Jimador, grapefruit, Agave, Soda*

*Negroni*

*Tanqueray Gin, Campari, Balsazar Red*

*Negroni Sbagliato*

*Balsazar red, Campari, Prosecco*

*Aperol/Campari Spritz*

*Aperol/Campari, Prosecco, Soda*

*Jungle Bird*

*Havana Rum, Campari, Pineapple, Fresh Lime, Sugar*

*12*

*French Martini*

*Ketel One, Chambord, Pineapple, Lime, Sugar*

*12.5*

## VODKA (50ML)

| | | | |
|---|---|---|---|
| Absolute Blue | 8.8 | Ciroc | 11 |
| Zubrowka | 8.8 | Sipsmith | 11 |
| Ketel One | 8.95 | Sauvelle | 11 |
| Absolut Vanilla | 10 | Chase | 11 |
| Ketel One Citron | 11 | Haku | 12 |
| Belvedere | 11 | NikkaCoffey Vodka | 13 |

## GIN (50ML)

| | | | |
|---|---|---|---|
| Tanqueray | 8.8 | Malfy Orange | 12 |
| Playmouth | 8.8 | Martin Miller | 12 |
| Roku | 10 | London N3 | 12 |
| Cambridge Dry | 10 | Mirabeau Rose Gin | 12 |
| Sipsmith Dry | 10 | Hendricks Neptunia | 12 |
| Broackmans | 10.4 | Warner Rhubarb | 12.2 |
| Tarquine Blackber | 10.8 | Villa Ascenti | 13 |
| Tarquine Strawber | 10.8 | Cambridge Japanese | 13.2 |
| Tanqueray Sevilla | 11 | Nikka Gin | 14.4 |
| Gin Mare | 11 | Ki No Bi | 14.4 |
| The Botanist | 11 | Ki No Tea | 15 |
| Cotswolds Dry | 11 | Ki No Sei | 15 |
| Hendricks | 11 | Monkey 47 | 15.4 |
| Tanqueray 10 | 11 | Truffle Gin | 18.8 |

## SAKE

| | 100ml | BTL |
|---|---|---|
| Dassai 39 16%<br>*Balance dry, White Flower & Mango* | 14 | 100 |
| Dassai 23, 16%<br>*Light, Melon & Peach.* | | 200 |
| Akashi Tai Genmai "Aged" | 16 | 110 |
| Urakasumi Zen 15.3%<br>*Medium Body, Pineapples & Mineral Hint* | 16 | 115 |
| Kubota Manju | 25 | 200 |
| Kubota Koujyu 15.6%<br>*Light Body, Sharp Acidity. Green banana notes* | 15 | 95 |

## SAKE LIQUEUR

| | | |
|---|---|---|
| Akashi Tai Umeshu 14% (500ml)<br>*Sweet, Plum, Amaretto & Cranberry* | 11 | 55 |
| Shirakabegura 'Mio' 5.1% (300ml)<br>Sparkling and off dry, Vanilla & Blackberry | | 19 |
| Akashi Tai Yuzushu 8% (500ml)<br>*Citrus, Lemon taste* | 14 | 60 |

## SWEET WINE

| | 75ml | BTL |
|---|---|---|
| Six Grapes (750ml)<br>*Grahams, Douro, Portugal* | 7.25 | 72 |
| Late Bottled Vintage (750ml)<br>*Grahams, Douro, Portugal* | 7.5 | 74 |
| 10Yo Tawny Port (750ml)<br>*Grahams, Douro, Portugal* | 7.75 | 77 |
| Quinta Do Malvedos (750ml)<br>*Grahams, Douro, Portugal* | 9.5 | 95 |
| Blandy's 10yr old Malmsey<br>*Madeira* | 8.5 | 65 |

## MOCKTAILS

**Shiso Smash** (57Kcal) 8.5

Caleno Light & Zesty, Elderflower Cordial, Fresh lime Juice, Ginger Ale, Caleno Dark & Spicy

**Raspberry Lemonade** (105Kcal) 7

Raspberries Puree, Fresh Lemon Juice, Sugar Syrup, Lemon Tonic

**Hibiscus Sling** (117 Kcal) 7.7

Everleaf Mountain, Pineapple Juice, Hibiscus, Lime Juice, Ginger Beer

## Alcohol Free Prosecco

| | |
|---|---|
| Copenhagen Tea Blue Alcohol Free 0% | 45 |

## Alcohol Free Beer

| | |
|---|---|
| Peroni Libera 0% (73 Kcal) | 4.2 |
| Big Drop Paradiso Citra IPA 0% (59 Kcal) | 4.2 |

*Adults need around 2000 kcal a day.*
*If you have any food allergies or intolerances, please speak to your waiter before ordering.*
*Please be aware that the traces of allergens used in our kitchen may be present.*

## CHAMPAGNE & SPARKLING

| | 125ml | BTL |
|---|---|---|
| Le Dolci Colline<br>*Prosecco, Extra Dry, Italy* | 9.5 | 42 |
| Bodega Chandon<br>*Uco Valley, Mendoza, Argentina* | 12.5 | 67 |
| Taittinger NV Reserve (Vg)<br>*Champagne, Brut* | 15 | 82 |
| Nyetimber Classic Cuvée<br>*West Sussex, U.K., 2010* | 20 | 108 |
| Taittinger Nocturne<br>*Champagne, Sec* | | 96.5 |
| Taittinger Vintage 2013<br>*Champagne, Brut* | | 132 |
| Nyetimber Demi-Sec (Vg)<br>*West Sussex, U.K., 2010* | | 121 |
| Laurent Perrier "La Cuvee"<br>*Champagne, Brut* | | 135 |
| Krug Grande Cuveé<br>*Champagne, Brut* | | 269 |
| Taittinger Comtes<br>*Champagne, Brut* | | 270 |
| Dom Perignon Vintage (Vg)<br>*Champagne, Brut, 2010* | | 305 |
| Louis Roederer Cristal<br>*Champagne, Brut* | | 360 |
| Ace Of Spade Gold<br>*Champagne, Brut* | | 450 |

## RED WINE

| | BTL |
|---|---|
| Dolcetto (Vg)<br>*Dead Winemaker's Society, Mclaren Vale, Australia* | 55 |
| Valpollicella Ripasso<br>*Bertani, Veneto, Italy* | 55 |
| Garnacha El Hombre Bala<br>*Old Wine, 2017, Spain* | 65 |
| Beaujolais<br>*Chateau des Pertonnieres Dupeuble, France* | 71 |
| Spatburgunder<br>*Crescentia Hollenberg, Kioster Eberbach, Germany* | 72 |
| Beaujolais Morgon<br>*Julien Sunier, France* | 85 |
| Rioja Reserva DOC<br>*Seleccion de la Familia,Bodegas Luis Canas, Spain* | 85 |
| Ribera del Duero<br>*Bodegas Emilio Moro, Castilla y Leon, Spain* | 90 |
| Barolo Bussia (Vg)<br>*Dardi Le Rose,Poderi Colla, Piedmont, Italy* | 99 |
| Gamay Noir<br>*Arnot Roberts, California, 2017, USA* | 100 |
| Pinot Noir<br>*Cloudy Bay, Marlborough, NZ* | 105 |
| Cabernet Sauvignon Stonestreet<br>*Alexander Valley, Sonoma County, 2013, USA* | 110 |
| Amarone della Valpolicella<br>*Bertani, Veneto, Italy, 2009* | 190 |

## RED WINE

| | 175ml | BTL |
|---|---|---|
| Vaucluse Rouge (Vg)<br>*Cuvée Jean-Paul, Rhône Valley, France* | 7.6 | 31 |
| Reserva Anchestral<br>*Cabernet Sauv. Chile* | 7.6 | 31 |
| Merlot Mouvrede<br>*Les Olivers, Pays d'Oc, France* | 7.5 | 29 |
| Rioja Tempranillo<br>*Monte Llano, Spain* | 9.5 | 38 |
| Malbec<br>*Melodias, Trapiche, Argentina* | 10.5 | 41 |
| Pinot Noir<br>*Nelson, New Zealand* | 15 | 65 |
| Bordeaux<br>*Clarendelle, 2015, France* | 15.5 | 65 |
| Montepulciano D'Abruzzo<br>*Feudo Antico, Abruzzo, Italy* | | 38 |
| Zweigelt Classic (Vg)<br>*Sepp Moser, Neusiedlersee, Austria* | | 38 |
| Passimiento DOC<br>*Baglio Gibellina, Siciily, Italy* | | 40 |
| Syrah Gran Reserva<br>*Tabali Pedregoso, Carmenere, Chile* | | 40 |
| Grenache Old Vine<br>*Yalumba Estate, Australia,* | | 43 |
| Shiraz The Sack<br>*Magpie Estate, Barossa Valley, Australia* | | 50 |

## CHAMPAGNE ROSE

| | 125ml | BTL |
|---|---|---|
| Taittinger Prestige Rosé<br>*Champagne, Brut* | 22 | 127.5 |
| Laurent Perrier Rosé<br>*Champagne, Brut* | | 137.5 |
| Laurent Perrier Rosé Magnum<br>*Champagne, Brut* | | 265 |
| Dom Perignon Rose Vintage<br>*Champagne, Brut* | | 650 |

## ROSE WINE

| | 175ml | BTL |
|---|---|---|
| Pinot Grigio Rosé<br>*Principato, Trentino, Italy* | 7 | 27 |
| Mirabeau Azure<br>*Cotes de Provance, France* | 13.5 | 54 |
| Mirabeau Azure 1.5l<br>*Cotes de Provance, France* | | 108 |
| White Zinfandel<br>*The Big Top, Lodi, California, U.S.A.* | | 33 |

## WHITE WINE

| | 175ML | BTL |
|---|---|---|
| Blanc De Blancs<br>*Cuvee Jean Paul, Gascogne, France* | 7.5 | 30 |
| Pinot Grigio<br>*San Vigilio, Italy* | 7.5 | 31 |
| Chardonnay<br>*Star Crossed, Victoria, Australia* | 8 | 31 |
| Rioja Blanco<br>*Luis Canas,, Spain* | 10.5 | 40 |
| Sauvignon Blanc<br>*Sileni Estates, Marlborough, NZ* | 10 | 39 |
| Chablis<br>*Domaine De La Motte, Burgundy, France* | 12 | 55 |
| Vouvray Demi-Sec<br>*Sylvian Gaudron, Loire Valley, France* | 12.5 | 57 |
| Picpoul de Pinet<br>*Domaine de Montredon, France* | | 35 |
| Viognier Gran Reserva (Vg)<br>*Tabali Pedregoso, Limari, Chile* | | 39 |
| Albarino (Vg)<br>*Lembranzas, Rias Baixas, Spain* | | 42 |
| Gruner Veltiner (Vg)<br>*Sepp Moser, Kremstal, Austria* | | 43 |
| Chenin Blanc Reserve (Vg)<br>*Ken Forrester, Stellenbosh, South Africa* | | 47 |
| Gavi di Gavi<br>*Tenuta Olim  Bauda, Piedmont, Italy* | | 50 |

## WHITE WINE

| | BTL |
|---|---|
| Beaujolais Blanc<br>*Domaine de la Couvette, France* | 50 |
| Koshu Sur Lie<br>*Chateau Mercian, Yamanashi, Japan* | 54 |
| Sancerre<br>*Le Chene Merchand, Franois Millet, Loire Valley, France* | 66 |
| Riesling Reserve (Vg)<br>*Trimbach, Alcase, France* | 68 |
| Sauvignon Blanc<br>*Cloudy Bay, Marlborough, NZ* | 75 |
| Pouilly Fume Duchesse<br>*Domaine LaPorte , Loire Valley, France* | 77 |
| Pinot Gris<br>*Trimbach, Alcase, France* | 77 |
| Gewurztraminer<br>*Trimbach, Alcase, France* | 80 |
| Chablis 1er Cru<br>*Vau Ligneau, Domain Hamelin, France* | 88 |
| Risling Eroica<br>*Columbia Valley, Chateau Ste Michaelle,2016, USA* | 90 |
| Saint Aubin 1er Cru<br>*Gilles Bouton, 2017, France* | 90 |
| Mercurey<br>*Chanzy, Cote Chalonnaise, France* | 90 |
| Meursault<br>*Vallet Freres, 2019, France* | 125 |