

Wine

SEMBIKIYA FRUITS JOURNAL

Nude by Barbadillo 2016

Manufacture : Barbadillo
Region : Cadiz,Spain
Variety : Tintilla de Rota 100%
Taste : Full-Bodied
Price : ¥4,500 + tax

Bottling with a non-filter without aging a barrel, so that it can express the characteristic of grapes to the maximum. Bottle is clear, you can feel the rich color of grapes.

The wine that characterized smooth and soft tannin, with a charming taste, and you can feel the impressive ripe fruit aromas.

Production limited to 2,000 bottles.



Perrin

~DomainePerrin&Fils~

Domaine Perrin, the most famous brewer who owns "Chateau de Beaucastel", which is famous for the wines of Chateauneuf du Pape. The Perrin family, which began brewing wine in 1909, has been cultivating possible under the policy that "Wine is made only by natural power" without using chemical fertilizers and herbicides for grape cultivation for more than 40 years.



Cote du Rhone Vineyard

Manufacture : Domaine Perrin & Fils
Region : Cote du Rhone

■Perrin Reserve Rouge AOC Cote du Rhone ¥2,600+tax
Deep ruby color, scented with spices, caramel and red fruit nuances. Balanced tannins are a pleasant full-body taste.

Variety : Grenache60%,Syrah20%,Mourvèdre20%
Taste : Full-Bodied

■Perrin Reserve Blanc AOC Cote du Rhone ¥2,600 円+tax
Bright yellow like straw, elegant toast incense. Characterized by a good balance that does not feel alcohol, and feeling of concentration and reverberation.

Variety : Grenacheblanc60%,Bourboulenc20%,Viognier10%,Marsanne10%,Roussanne10%
Taste : Dry



Information

※"Shine Muscat""Wine""Champagne "are selling at main store(1st Floor).

※Sales price of "Shine Muscat"is different by the season.

※The fruits and wine and champagne that sold by the main store is subject to the tax exemption.

※"Fruits parfait"is selling at the fruit parlor(2nd floor).

About duty-free sales

※In Sembikiya, we are providing duty-free services to foreign visitors visiting Japan.Please feel free to ask about duty-free.

※Requirements of duty free

①Having a passport.

②Purchase price is ¥5,400(including tax) or more.

③Do not open the product in Japan,etc.

We devote all our energy to showing hospitality to our customers who are visiting Japan.

If you have any question about our products or menus, please feel free to ask question.

The opinion from the customers will be used to improve our all services.On the official website, we explain the history from the establishment to the present, the spirit and menus for carefully selected fruits, etc.

Please read the QR code, and access to our official website.



Sembikiya <Nihombashi main store>
Open hours / 10:00 – 19:00

At the main store, sells over 100 kinds of fruits of the world in a yearThe seasonal fruits are lined around the Swarovski chandelier.In the center area at the store is decorated the musk melon which is called the king of fruits in Japan.



Premium Fruits Assort



Popular Fruits Parfait
Sembikiya Special Parfait, Musk melon Parfait, Banana chocolate Parfait



"Musk Melon" from Shizuoka, Japan



Sembikiya <Nihombashi Fruit parlor 2nd floor>
Open hours / 11:00 – 21:00 (LO20 : 30)

The fruit parlor of Sembikiya is based around the color white, so there is bright and clean.The view from the large window can overlook the ever-evolving cityscape of nihombashi, combining tradition and history.

A Swarovski chandelier gently illuminate the store from the high ceiling produce a special space. Proudly We have a skill that turn fruits into sweets as a fruit specialty shop.We will create sweets with all my heart, one by one, so that you can spend a wonderful time.

*-Autumn Gifts
decorated with
wine and fruits
desserts.*



LIVING WITH FRUITS

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NIHONBASHI FLAG SHOP

3rd

Dessert

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In Sembikiya, offers a deliciousness that bring out the best in the ingredients of fruits, and a relaxing space.



Shine Muscat Parfait

Sales price : ¥2,200 + tax
Sales period : August 1st — September 30th

The parfait decorated with plenty of sweetness fruit, and elegance fragrance.
And with fresh lime jerry, sherbet, yogurt ice cream that enhances the sweetness of fruits.
Muscat jerry and sherbet add aroma and flavor, making it a delicious and refreshing sweet.

Dessert & Fruits

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Special Parfait

Sales price:¥2,100+tax

Sales period / All year

The parfait like rainbow that decorated the 7 kinds of fruit, strawberry sauce and mango sauce,3 kinds of ice cream. The most popular parfait in all stores.

※It may change the fruits by season.

Keitt Mango Parfait

Sales price : ¥2,600 + tax

Sales Period : Mid-August —Mid-September

Mango grown in Okinawa, Japan, has a melting touch and rich sweetness.

A tropical parfait with a mango-specific aroma and rich fruit juice.

※It may change the area by season.



Shine Muscat

Shine Muscat is characterized by a mild taste with little acidity and a fragrant Muscat aroma. There are almost no seeds and the whole skin can be eaten, so in recent years, not only in Japan, but also from overseas, the hot eyes are directed.

At the Sembikiya, we are introducing Shine Muscat that exceeded the strict standard(shape, size , sugar content and so on). The crisp peel and plenty of juice are addictive.

Shine Muscat (with a wooden box)
¥13,000 + tax



Champagne

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Arlaux

～ Arlaux Pere&Fils ～



The church of Vrigny village



Pinot Noir



Signboard of Vrigny village



Rising smooth and fine bubbles, impressive elegance color of gold. A firm taste with condensation is the testimony of top grade champagne.

Arlaux Premier Cru Brut Grande
Cuvée full ¥8,000 + tax

Vrigny village's prestigious champagne maison "Arlaux".

Since its founding in 1826, it has created the finest champagne as a skilled maker for over a century.

Arlaux is cultivating grapes in their own field that rated as a “premier cru”. They are selecting grapes carefully, and using only “Tête de cuvée”,the finest arlaux champagne is born.Amount of Production focused on quality is very low, it is aged at least 4 years with non-vintage wines,and aged at least 10 years with vintage wines.Unparalleled individuality, delicate and refined fragrance, arlaux champagne meets the demand of a discerning food consumer.In Parker's brand tasting, "Alraux premier cru Brut grande cuvee " won the first place in over 100 famous Grand Maison Champagnes and sparkling wines.

Manufacture : Arlaux Pere & Fils

Region : Champagne,France

Variety : Pinot Meunier 50%,Pinot Noir40%, Chardonnay 10%

Taste : Sparkling , Dry

■Arlaux Premier Cru Brut Grande Cuvée half ¥4,500+tax

■Arlaux Premier Cru Brut Grande Cuvée full ¥8,000 + tax

■Arlaux Premier Cru Brut Grande Cuvée Millesime Rare 2002 ¥28,000 + tax
※with gift box

The dry and firm throat and the gorgeous fragrance are popular.

Arlaux's balanced taste allows you to fully enjoy the excellent fields and the craftsmanship.

Gold-colored labels are often used for celebration purposes

Sales staff

