



WINE MENU

"Drink wine, not labels."
- Dr. Maynard Amerine

Curated for flavor, not fame.

At Morsels, we've handpicked wines that reflect character, terroir, and craftsmanship. Many are from small, independent producers using organic or minimal-intervention methods.

We group wines by style and body, so whether you're after something light and zippy, textured and layered, or bold and structured, you'll find a pour that fits.

Each wine includes brief notes and pairing ideas—so you can explore, sip, and discover at your own pace.

✨ Sparkling: Refreshing with fine bubbles, ideal for starting or celebrating.

🌿 White & Orange: From crisp and citrusy to creamy and complex.

🌸 Rosé: Dry, vibrant, and versatile.

🔥 Red: From light, juicy reds to full-bodied wines with depth.

🍷 Sake: Selected to complement our Asian fusion flavours.

🍰 Sweet & Aromatic: Perfect with dessert or as a fresh start.

Need help?

Ask us what we're drinking tonight.

Cheers,

Chef Petrina Joh

full 5-glasses pairing 128
abridged pairing 3-glasses 78 (wine & sake)
Wine / Champagne/ Sake
Corkage \$60/ 750ml or 720ml
every Tuesday BYOB

prices subjected to service charge, no gst





BUBBLES

NV CÉLINE & LAURENT TRIPOZ, CRÉMANT DE BOURGOGNE NATURE, BURGUNDY, FRANCE chardonnay zesty orchard fruit, fine bubbles, zero dosage, clean and expressive, great as an aperitif with our oysters	20 36 118
2021 JEAN MAUPERTUIS, PINK BULLES ROSÉ, AUVERGNE, FRANCE gamay wild strawberry fizz with a funky kiss, unfiltered, fun & flirty. enjoy with our spiced dishes	96
2022 CRUSE WINE CO. SPARKLING SAINT LAURENT, CALIFORNIA, USA saint laurent floral, earthy red-fruited fizz with a fresh twist. California natty with flair. tuck in with our charred cabbage and noodles	105
2016 GRACE WINE, BLANC DE BLANCS, YAMANASHI, JAPAN chardonnay rare Japanese sparkler, crisp green apple, subtle toast, laser precision. great with our crudos and seafood dishes.	250
NV BONNET-PONSON, PERPÉTUELLE, 1ER CRU NON-DOSE CHAMPAGNE, FRANCE [2022, DISG 12/24] 40% pinot noir, 30% chardonnay, 30% pinot meunier elegant and rich in minerals with brioche and red fruit, low dosage with serious structure. sip with our duck dumplings and crab tartare	130
2017 CHAMPAGNE PIOLLOT, "COLAS ROBIN", BRUT NATURE CHAMPAGNE, FRANCE [DISG 04/23] pinot blanc rare blanc de blancs from pinot blanc. clean, herbal with salinity. great with our carbonara or manilla clams	172
2018 CHAMPAGNE LACULLE FRÈRES, "BICHERET" PINOT NOIR CHAMPAGNE, FRANCE [DISG 08/22] pinot noir bold and vinous with red berry depth and spice. great with our smoked chicken, or ragu.	160
2015 HURÉS FRÈRES, "4 ÉLÉMENTS" CHAMPAGNE, FRANCE pinot meunier complex, toasty and gastronomic. a champagne for wine lovers. pair it with our meats.	230



WHITE

LIGHT & CRISP

2021 CHAPUIS & CHAPUIS, BOURGOGNE ALIGOTÉ BURGUNDY, FRANCE aligoté zippy green apple and lemon peel, classic easy drinking with our crudos	14 25 85
2022 DOMAINE SYLVAIN CATHIARD, BOURGOGNE ALIGOTÉ BURGUNDY, FRANCE aligoté racy, linear with clean minerality and citrus. sip with our manilla clams	137
2022 EDOUARD CONFURON, BOURGOGNE ALIGOTÉ BURGUNDY FRANCE aligoté juicy lime and wet stone, energetic and fun. enjoy this sip with our endive salad	21 40 106
2023 GRACE WINE, GRIS DE KOSHU YAMANASHI, JAPAN koshu subtle white florals, asian pear, soft acidity. glup with crudo or salad	92
2023 BALESTRI VALDA, SOAVE CLASSICO, VENETO, ITALY garganega light almond, citrus blossom and soft herbs. have it with our dumplings.	16 31 78
2022 SHINSHU TAKAYAMA SAUVIGNON BLANC NAGANO, JAPAN sauvignon blanc clean, grassy with a passionfruit zing. enjoy this on a hot day with crab tartare or salad	111
2023 GEYERHOF GRÜNER VELTLINER, HOFSTUDIEN KREMSTAL, AUSTRIA grüner veltliner floral, spicy with a touch of minerality. check it out with our spiced lamb.	91



WHITE

MEDIUM BODY & TEXTURAL

2020 DOMAINE DES MARNES BLANCHES, SAVAGNIN "EN QUATRE VIS" JURA, FRANCE savagin saline, textured, slightly oxidative. Jura at its finest. Sip with our manilla clams or Mangalica Pork Collar.	139
2019 CHATEAU CAZEBONNE, GRAVES BLANC, BORDEAUX, FRANCE 53% Sauvignon, 29% Sémillon, 18% Sauvignon Gris bordeaux white blend, stone fruit, creamy core and a mineral finish. easy sip on it's own or with some crudo.	109
2023 SUN SUN KAKIZAWA, CHARDONNAY NAGANO, JAPAN chardonnay clean Japanese chardonnay with gentle fruit and fine structure. delicious on it's own with or without food	114
2021 OLIVIER MERLIN, BOURGOGNE BLANC BURGUNDY, FRANCE chardonnay aromatic. orchard fruit, subtle toast, balanced and elegant	21 40 95
2021 DOMAINE PERNOT BELICARD, BOURGOGNE ALIGOTÉ BURGUNDY, FRANCE aligoté fleshy and textured take on aligoté. have it with our smoked chicken or Mangalica pork collar	95
2022 MAISON FANG, HAUTE-CÔTES DE BEAUNE BURGUNDY, FRANCE chardonnay richer mouthfeel, subtle oak, yellow plum. works great with our fermented sauces and charred cabbage.	209
2023 MANINCOR, "LA MANINA" ALTO ADIGE, ITALY blend of Pinot Bianco, Chardonnay, Sauvignon Blanc bright alpine blend, juicy white peach, creamy texture with minerality. have it with our catch or carbonara.	111
2024 DAVID & NADIA, CHENIN BLANC SWARTLAND, SOUTH AFRICA chenin blanc long awaited classic old vine chenin at its best by husband and wife team. terroir driven and elegant with layers of citrus peel and a whisper of beeswax all wrapped in a stony backbone. have it with our manilla clams or duck dumplings.	112



WHITE

FULL & EXPRESSIVE

- 2019 ARNOT-ROBERTS, CHARDONNAY, WATSON RANCH 165
CALIFORNIA, USA
chardonnay
napa chard with restraint - lemon curdy, chalky with a touch of reduction. enjoy this with our catch or Mangalica pork collar
- 2021 GRACE CUVÉE MISAWA, BLANC 203
YAMANASHI, JAPAN
chardonnay
female winemaker Ayana's signature cuvée. stone fruit, floral spice and clean finish. lovely on it's own or with manilla clams.
- 2022 FATTORIA AL FIORE, BIANCO 175
MIYAGI, JAPAN
chardonnay, steuben, delaware
natural, cloudy, funky white. peachy, grippy and full of character. did we mention a tad saline? easy gulp or great gastronomique wine.
- 2021 YANN DURIEUX, "LOVE & PIF", BOURGOGNE BLANC, 162
BURGUNDY, FRANCE
chardonnay
wild and energetic - full of life, citrus, waxy and spice. enjoy this with some of our fermented sauces.

ORANGE

- 2022 SATO, RIESLING L'ATYPIQUE, 108
CENTRAL OTAGO, NEW ZEALAND
riesling
by Yoshiaki & Kyoko Sato with Japanese sensibility of finesse, clarity and balance from their organically farmed vines in Central Otago. unique and natural leaning take on riesling. great with most of our dishes.
- 2023 DOMAINE ALTUGNAC, "ORANGE IS THE NEW WINE" 88
LANGUEDOC, FRANCE
chardonnay with local white grapes
dry and textural, grippy with notes of dried apricot, orange peel and a touch of spice. great sip on a hot day, with some assam laksa perhaps!



RED

BECAUSE CHEF LOVES PINOT NOIR

arranged from light to full bodied

2022 CHANTERÈVES, BOURGOGNE PINOT NOIR BURGUNDY, FRANCE pinot noir lifted and pure with lots of red fruit, wild strawberry, cranberry and a soft floral nose, light and nuanced. elegant Burgundy for pinot lovers. all rounder with all our dishes.	26 50 135
2023 DOMAINE DIDON, PINOT NOIR, VDF BURGUNDY, FRANCE pinot noir silky, red fruit, floral undertones. delicate and expressive natural Pinot. great with our cabbage or duck dumplings.	22 43 115
2021 DOMAINE CLAUDE DUGAT, LA GIBRYOTTE BOURGOGNE ROUGE, BURGUNDY, FRANCE pinot noir more classic style, with red cherry and raspberry. earthy with silky tannis. easy drinking. good with Fogo Fungi carbonara, cabbage, Mangalica pork collar	125
2021 DOMAINE CAMILLE THIRIET, VOLNAY 'GRANDS CHAMPS' BURGUNDY, FRANCE pinot noir balanced and food friendly with layered fruit. medium bodied. good with BVP quail and duck dumplings.	211
2021 PASCAL MARCHAND, CHAMBOLLE-MUSIGNY BURGUNDY, FRANCE pinot noir elegant and perfumed, as with most of Pascal's wines. layers of wild strawberry, rose petal and fine minerality. Full of classic chambolle charm. sip with our house cured Mangalica pancetta carbonara	296
2022 JEAN-MARIE FOURRIER, VIGNE COMTE DE CHAPELLE, BOURGOGNE ROUGE, BURGUNDY, FRANCE pinot noir supple and refined pinot from a meticulous producer. bright red fruit, fine spice and silky. Great with Fogo Fungi carbonara.	188
2023 DOMAINE TRUCHETET, BOURGOGNE HAUTES-CÔTES DES NUITS, 'LA MONTAGNE', BURGUNDY, FRANCE pinot noir juicy and aromatic, with wild herbs. a lively expression from higher elevation vineyards with some freshness. Great with our wonton mee.	155



RED

BECAUSE CHEF LOVES PINOT NOIR

arranged from light to full bodied

- 2022 JEAN TARDY, HAUTES-CÔTES DE NUIITS, 'CUVÉE MAELLE' 170
BURGUNDY, FRANCE
pinot noir
vibrant and poised. high altitude pinot which is both fresh and finely structured. bursting with wild strawberry, violet and gentle spice. have it with our Aka Ebi Crudo with strawberry gazpacho.
- 2021 HUDELLOT BAILLET BOURGOGNE HAUTES-CÔTES DE NUIITS 117
BURGUNDY, FRANCE
pinot noir
approachable pinot, with red cherry, cranberry, hints of rose. fine tannis and bright acidity makes it charming and versatile. try it even with our endive salad.
- 2022 DOMAINE PHILIPPE GIRARD, BOURGOGNE HAUTES-CÔTES DE 115
BEAUNE, 'LES PERRIERES', BURGUNDY FRANCE
pinot noir
fresh and lifted style of pinot, from hills above Beaune. Ripe cranberry, subtle spices and stone minerality with a fine, food friendly finish. great with our Sunchoke shittake petai risotto.
- 2019 HIRSCH, SAN ANDREAS FAULT, PINOT NOIR, SONOMA COAST 200
CALIFORNIA, USA
pinot noir
Hirsch's coastal vineyards and low-intervention winemaking gives this wine more structure and depth. expect dark cherry, forest floor and herbal complexity with firm tannis. pair with our BVP quail and even Toriyama A4 wagyu steak
- 2021 LITTORAI, "LES LARMES" PINOT NOIR, ANDERSON VALLEY 211
CALIFORNIA, USA
pinot noir
a blend from young vines and selected sites, Littorai is known for its precision and subtle power. red and black fruit mingle with spice and earth. Ethereal, yet structured. Sip with our Sunchoke shiitake petai risotto.
- 2019 HEITZ-LOCHARDET, POMMARD, 'CLOS DES POUTURES' 1ER CRU 294
BURGUNDY, FRANCE
pinot noir
structured and powerful for pinot. dark cherry, forest spice, and firm tannins layered over earthy depth. A serious Burgundy. Awesome with our signature Wonton Mee or even US Rib Finger Beef Curry Mee tai mak.



RED

ALL OTHER REDS

arranged from light to full bodied

2022 JEAN FOILLARD MORGON, CUVÉE CLASSIQUE, 115
BEAUJOLAIS FRANCE

gamay

fresh, and vibrant with juicy red berry notes. great with our charred cabbage.

2023 LA CHAUME DE LIES, CROZES-HERMITAGE ROUGE 107
BURGUNDY, FRANCE

pinot noir & gamay

approachable pinot, with red cherry, cranberry, hints of rose. fine tannis and bright acidity makes it charming and versatile. try it even with our endive salad.

2023 LES CHAMPS LIBRES, CROZES-HERMITAGE ROUGE 24 | 47 | 125
RHONE VALLEY, FRANCE

syrah mostly, with some marsanne & roussanne

jv of René-Jean Dard & Hervé Souhaut. light and easy, general all rounder that could go with most of our dishes.

2021 CLAUS PREISINGER KALF & KIESEL RED 108
BURGENLAND, AUSTRIA

zweigelt, blaufrankisch, merlot

fruit driven with hints of raspberry, strawberry and barrel. barely medium bodied with a good tannin structure. a tad bitter finish which goes well with our pickled kale in the duck dumplings

2018 DOMAINE LE BRISEAU, LE VERRE DES POETES, VDF 23 | 44 | 118
LOIRE, FRANCE

pineau d'aunis

floral and perfumed, light in body but deep in character and spice. great with lamb neck and duck dumplings.

2019 DOMAINE ANN GROS-JEAN PAUL TOLLOT MINERVOIS LA CIAUDE 114
LANGUEDOC-ROUSSILLON, FRANCE

carignan

concentrated, silky with minerality. Fresh yet has incredible elegance. Great with our Toriyama A4 wagyu or BVP Quail



RED

ALL OTHER REDS

arranged from light to full bodied

2020 CLOS CANARELLI, CORSE FIGARI ROUGE 153
CORSICA, FRANCE

80% niellucciu, 15% syrah, 5% sciaccarellu

think spiced, tobacco. A great story by former economics student who turned to enology. Yves strikes a great balance between thoughtful intellectual and ardent traditionalist. enjoy with our punchy kalrubi with mala oil.

2023 COMMANDO G. NAVATALGORDO 154
CASTILLA Y LEON, SPAIN

garnacha, cannonau

herbal, pepper and spiced. smokey and leather. crunchy and textural. have this with our Mangalica pancetta carbonara laced with Hong Spices kampot red pepper.

2019 GRACE CABERNET FRANC 194
YAMANASHI, JAPAN

cabernet franc

lifted and elegant with firm structure and umami charm. Goes fantastic with our spiced lamb neck with almond dashi.

SWEET STUFF

2021 ANSGAR CLUSSERATH, RIESLING, "VOM SCHIEFER" FEINHERB 18 | 35 | 84
MOSEL, GERMANY

riesling

delicately off-dry with lime zest, stone fruit and a clean slate finish. balanced sweetness meets mineral tension. lovely with our preserved lemon tart or on it's own.

MIYAKANBAI, YUZU SAKE 18 | 35 | 84
MIYAGI, JAPAN

yuzu infused sake

tart, juicy yuzu with clean, refreshing finish. great with our fermented sauces and preserved lemon tart of course!

AZUMACHI, HONKAKU UMESHU NATURALÉ 18 | 35 | 84
SAGA, JAPAN

ume with shochu

naturally brewed plum wine. bright, tangy and refreshingly tart with soft and clean finish. great on it's own or with our hojicha panna cotta.



ARTISANAL SAKE

WORKS WITH EVERYTHING ON OUR MENU

arranged from light to full bodied

180ml | 360ml | 720ml

YUKIDOKE, "ROZE NO YUKIDOKE", JUNMAI DAIGINJO 111
RYUJIN SHUZO, GUNMA JAPAN

rice polishing: 50% | alcohol: 12% | smv: n/a | rice: n/a

a unique pink-hued sake brewed with red yeast. aromas of fresh red berries, and vivid acidity. crisp and refreshing. great with our crudos and oysters to start.

MIMUROSUGI, JUNMAI GINJO, 30 | 57 | 110
IMANISHI SHUZO, NARA, JAPAN

rice polishing: 60% | alcohol: 15% | smv: +3 | rice: yamadanishiki

aromas of apple, lychee, and melon. smooth and juicy on the palate. great with Iwashi seafood assam noodles, or crab tartare

IZUMIBASHI TOMBO SPARKLING [250ML] 44
IZUMIBASHI SHUZO, KANAGAWA, JAPAN

rice polishing: 80% | alcohol: 15% | smv: n/a | rice: yamadanishiki

clean and dry, asian pear with a hint of thyme. great as an aperitif or throughout the meal.

KISSUI-HIDARIUMA, USUNIGORI NAMAZAKE 105
ARIGA SHUZO, FUKUSHIMA

rice polishing: 50% | alcohol: 14% | smv: -3 | rice: yume no kaori

seasonal release, crisp and refreshing. citrus aromas of grapefruit and mikan with subtle lactic & kiss of sweetness on the attack. a pleasant bitterness not to be avoided. works well with our duck dumplings and vegetable dumplings.

RYUJIN, TOKUBETSU JUNMAI 102
RYUJIN SHUZO, GUNMA

rice polishing: 55% | alcohol: 15% | smv: +1 | rice: n/a

elegant and rich. gold medal winner at IWC. banana and melon aroma, on the palate solid acidity with a rich junmai character. works well with our Mangalica pork collar and Toriyama A4 Wagyu.

TOYO BIJIN, JUNMAI GINJO OKARAKUCHI 30 | 57 | 112
SUMIKAWA SHUZOJO, YAMAGUCHI, JAPAN

rice polishing: 55% | alcohol: 16% | smv: +15 | rice: yamadanishiki

exceptionally high smv of +15, a bone dry sake is expected. however, due to the use of fine polished yamadanishiki rice, a light sweetness can also be detected. a very balanced brew and all rounder.

SAWAHIME YAMAHAI JUNMAI MUROUKA NAMA GENSU 110
INOUE SEIKICHI SHOUTEN, TOCHIGI, JAPAN

rice polishing: 65% | alcohol: 18% | smv: +1 | rice: hitogokochi

full bodied and structured. peach and stone fruit. pairs well with heavy and rich dishes. such as our BVP quail.

KINMON AKITA X3 AMAIRO JUNMAI GENSU 24 | 45 | 89
KINMON AKITA SHUZO, AKITA, JAPAN

rice polishing: 70% | alcohol: 15% | smv: -24 | rice: menkoina

made with 3x the usual koji and yellow koji was being used. almost sherry like, expect deep flavors of rum raisin, roasted nuts, honey. delicious with hojicha panna cotta, Toriyama A4 Wagyu, and our spiced lamb neck