



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 Joo

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

2023 ASSYRTIKO PET NAT MALGOUSIA malgousia light and zippy pet nat with bright citrus and floral note, gentle bubbles with a mineral driven finish. great with our aka ebi crudo!	120
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
NV ARMAND HEITZ, BLANC DE NOIRS, CRÉMANT DE BOURGOGNE BURGUNDY, FRANCE pinot noir green apple notes with crisp acidity. savory and textured. pair it with our oysters, scallop crudo or even smoked chicken.	20 36 118
NV ANTOINE BOUVET, LES MONTS DE LA VALLÉE CHAMPAGNE, FRANCE pinot noir rare grower champagne led by pinot noir. clean, chalky with gentle salinity. DRINK throughout the meal.	180
NV CHAMPAGNE LACULLE FRÈRES "CHERVEY", BRUT NATURE CHAMPAGNE, FRANCE pinot blanc rare, chalk-driven champagne from Aube. zero dosage, bone-dry, elegant and quietly powerful bubbles. great with our crudos, and manilla clams.	256
2019 CHAMPAGNE THOMAS DE MARNE, "COTANNES", BLANC DE NOIRS CHAMPAGNE, FRANCE pinot noir taut and savory depth from old vine pinot noir. aged on lees, showing precise mousse. sip with our duck dumplings.	208
2018 CHAMPAGNE PIOLLOT, CHAMPS RAYES, BRUT NATURE CHAMPAGNE, FRANCE chardonnay elegant and linear, a purist's champagne with serious food energy. perfect with our scallop crudo, manilla clams, even wonton mee!	220
2020 JÉRÔME BLIN, LES PORTS COMPLANTATION, ZERO DOSAGE, VALLÉE DE LA MARNE 90% pinot meunier, blend with petit meslier, pinot noir, pinot blanc, and pinot gris elegant and linear, a purist's champagne with serious food energy. perfect with our scallop crudo, manilla clams, even wonton mee!	205



WHITE

LIGHT & CRISP

- 2022 CHAPUIS & CHAPUIS, BOURGOGNE ALIGOTÉ 14 | 25 | 85
BURGUNDY, FRANCE
aligoté
zippy green apple and lemon peel, classic easy drinking with our crudos
- 2023 LA CHAUME DES LIES, BOUZERON, ALIGOTÉ 137
BURGUNDY, FRANCE
aligoté
bright and mineral with white flowers and distinctly saline. delicious with our vegetable dumplings, and catch.
- 2024 DOMAINE LE FAY D'HOMME, MUSCADET SÈVRE-ET-MAINE-SUR LIE, 93
LOIRE VALLEY, FRANCE
muscadet
ultra-crisp and seaspray fresh with lemon peel and wet stone. lees-aged for extra texture. goes with all our seafood.
- 2023 GRACE WINE, GRIS DE KOSHU 98
YAMANASHI, JAPAN
koshu
subtle white florals, asian pear, soft acidity. glup with crudo or salad
- 2022 SHINSHU TAKAYAMA WINERY, SAUVIGNON BLANC 118
NAGANO, JAPAN
sauvignon blanc
crisp and aromatic with white peach, grapefruit and fresh herbs. balanced by cool climate acidity. great with burrata salad and crudo
- 2023 FORJAS DEL SALNÉS, LEIRANA ALBARIÑO 26 | 52 | 140
RÍAS BAIXAS, SPAIN
albariño
atlantic driven with lime and green apple notes. a tad stony and saline, a precise coastal albariño with quiet depth. goes well with our burnt cabbage!



WHITE

MEDIUM BODY & TEXTURAL

- 2023 VINCENT DANCER, BOURGOGNE BLANC, 175
BURGUNDY, FRANCE
chardonnay
pure & precise with lemon oil, white flowers and crushed stone. acidity is taut with a long, saline mineral finish. great with all seafood.
- 2021 ENVÍNATE, BENJE BLANCO, TENERIFE 16 | 30 | 98
CANARY ISLANDS, SPAIN
listan blanco
vibrant & volcanic with lime, salty citrus, a tad herbal. great with our Mangalitsa pork, even wonton mee and Iwashí noodles.
- 2023 DOMAINE GRANDE BELLANE. CÔTES DU RHÔNE, BIO BLANC 95
SOUTH RHÔNE VALLEY, FRANCE
grenache blanc, roussanne, clairette, viognier
citrus blossom, hints of herbs, balanced by lifted acidity with a clean stony finish. pair with endive salad, and manilla clams.
- 2021 WEINGUT WITTMANN "100 HILLS" PINOT GRIS 85
RHEINHESSEN, GERMANY
pinot gris
dry & elegant, with pear & yellow apple notes. fresh limestone edge, finishing clean and poised. very food friendly pinot gris
- 2022 LA CROIX DE BRULLY, RULLY "CLOS DES MOLLEPIERRES" 20 | 38 | 100
BURGUNDY, FRANCE
chardonnay
think lemon curd, white flowers, crushed stone with fresh acidity and a clean chalky finish. classic poised chard from côte chalonaise. all rounder!
- 2022 MAISON FANG, HAUTE-CÔTES DE BEAUNE 209
BURGUNDY, FRANCE
chardonnay
richer mouthfeel, subtle oak, yellow plum. works great with our fermented sauces and charred cabbage.
- 2023 MAISON VERGET, MÂCON-CHARNAY "LES CLOS ST. PIERRE, 115
BURGUNDY, FRANCE
chardonnay
bright & precise, with lemon zest, white peach and crushed stone. restrained use of oak resulting in pure, terroir-driven maconnais chard. good with crudo.
- 2022 JÉRÔME BRETAUDEAU, MUSCADET GABBRO, "CLOS DES BOUGUINARDIÈRES, 150
LOIRE VALLEY, FRANCE
muscadet
for the terroir nerd, a white with real gravity. intensely mineral and structured. Jérôme is one of the most important voices in muscadet. sip on its own or pair with any of our dishes and watch it evolve.



WHITE

MEDIUM BODY & TEXTURAL

2023 DOMAINE DES BAUMARD, MONTLOUIS-SUR-LOIRE, "CLOS MICHET", 140
LOIRE VALLEY, FRANCE
chenin blanc
taut and elegant with quince and green apple. bright acidity with long, chalky finish. precise with quiet power. great with our manilla clams.

FULL BODY & EXPRESSIVE

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.

2021 YANN DURIEUX, "LOVE & PIF", BOURGOGNE BLANC, 162
BURGUNDY, FRANCE
aligote
wild and energetic - full of life, citrus, waxy and spice. enjoy this with some of our fermented sauces.

2019 ARNOT-ROBERTS, CHARDONNAY, WATSON RANCH 165
NAPA VALLEY, USA
chardonnay
pure & restrained with lemon peel, showing tense acidity with a long saline finish. a cool climate, burgundy like napa chard. great with duck mazemen.

ORANGE

2021 MUCHADA-LÉCLAPART, "VIBRATIONS" 118
ANDALUSIA, SPAIN
palomino fino
saline, smoky and electric with lime, green apple and flint. driven by chalky albariza soil and bright atlantic acidity. a raw terroir-pure expression of andalusia. great with sunchoke risotto, and carbonara.

2020 MICHAEL GINDL "LITTLE BUTEO" 115
WEINVIERTEL, AUSTRIA
field blend
textural, and lifted with orange peel, dried apricot and tea-like tannin, finishing fresh and herbal. light and energetic skin contact wine with quiet grip. good all rounder.

2021 ZEPHYR WINES "AGENT" FIELD BLEND 128
MARLBOROUGH, NEW ZEALAND
sauvignon blanc, gewürztraminer, riesling
aromatic, lifted with lime, white florals and hint of spice. a lifted, food-friendly orange wine. great with our dumplings.



RED

BECAUSE CHEF LOVES PINOT NOIR

LIGHT BODIED

- 2021 DOMAINE AMIOT-SERVELLE, BOURGOGNE 25 | 48 | 130
BURGUNDY, FRANCE
pinot noir
pure & honest expression of burgundy pinot from a top chambolle address. bright red cherry & wild strawberry lead, followed by gentle spice & a subtle earthy note. great with our duck dumplings.
- 2022 DOMAINE DIDON, PINOT NOIR, VDF 150
BURGUNDY, FRANCE
pinot noir
fresh & juicy, effortlessly drinkable. bright red fruits, think raspberry, cherry skin, cranberry with a touch of dried herbs. with or without food!
- 2021 MAISON NICOLAS MORIN, BOURGOGNE PINOT NOIR, "LES ÉCRIVAINS", 178
BURGUNDY, FRANCE
pinot noir
elegant & quietly expressive. finely textured and precise. a thoughtful and lyrical borgogne that favors nuance over power. tuck in with our burnt cabbage or even sunchoke petai risotto.
- 2021 LITTLE CROW VINEYARDS, LBJ PINOT NOIR, HOLLOW OAK ACRE, 168
CHEHALEM MOUNTAINS, OREGON, USA
pinot noir
fresh & savory. Chehalem Mountains AVA, known for its elevation and volcanic soil that favor freshness and aromatic clarity.
- 2021 PAUL GINGLINGER, PINOT NOIR, 165
ALSACE, FRANCE
pinot noir
soulful & low intervention. clean natural. finely textured & quietly savory with fresh acidity & gentle tannins. good with BVP quail, or carbonara.
- 2021 DOMAINE TRUCHETET, CÔTE DE NUITS-VILLAGS "LES BONNEMAINES", 198
BURGUNDY, FRANCE
pinot noir
pure & cool-climate pinot noir from higher-lying parcels. showing sour cherry, red currant, rose petal, yet fresh and savory. lovely sip on its own.
- 2020 ZIEREISEN "SCHULEN" PINOT NOIR, 136
BADEN, GERMANY
pinot noir
mineral driven pinot from limestone rich sites near the swiss border. estate grown fruit from the Schulen parcel. get it if you appreciate tension, purity and terroir over fruit weight. pair with duck dumplings, quail, sunchoke petai miso risotto.
- 2021 BENOÎT GIRARDIN, BOURGOGNE PINOT NOIR 128
BURGUNDY, FRANCE
pinot noir
juicy & clean. an unpretentious food friendly bourgogne. perfect with our noodles, and all umami driven dishes.



RED

BECAUSE CHEF LOVES PINOT NOIR

MEDIUM BODIED

- 2021 DOMAINE ALAIN BURGET, "MES FAVORITES" VIEILLE VIGNES, 252
BURGUNDY, FRANCE
pinot noir
finely etched. wild strawberry, red cherry and raspberry leads. taut and mineral. chalky tannis and a savory finish that leans more classic Gevrey like an old school CDN. enjoy with burnt cabbage & carbonara.
- 2022 DOMAINE BRUNO CLAVELIER, VOSNE-ROMANÉE, "LA COMBE BRÛLEE", 368
BURGUNDY, FRANCE
pinot noir
from a steep, east facing southern edge of Vosne-Romanée. aromatic red cherry, crushed spice with lifted acidity and a saline, mineral finish. pair with duck dumplings, Mangalitsa pork collar, even cabbage.
- 2021 DOMAINE CHRISTIAN CLERGET, CHAMBOLLE-MUSIGNY, "LES CHARMES", 288
BURGUNDY, FRANCE
pinot noir
graceful & aromatic. gentle extraction and élevage in French oak. poised rather than powerful. finishes long and perfumed. great with our poultry but also a great sip throughout the night.
- 2021 DOMAINE HENRI MAGNIEN ET FILS, GEVREY-CHAMBERTIN, VIEILLES 218
VIGNES, BURGUNDY, FRANCE
pinot noir
savory & quietly powerful. dark cherry, forest floor and warm spice. old vine depth shows through the palate, balanced by a cool 2021. food loving and a natural match with most of our umami laden dishes.
- 2018 PAUL ACHS, PINOT NOIR RESERVE SELECTION P, 178
BURGENLAND, AUSTRIA
pinot noir
deeply aromatic. sour cherry, wild strawberry, dried rose. palate is poised and structured, showing concentration without weight. a quietly powerful and serious pinot that rewards slow sipping and food.
- 2022 ALEX MOREAU, CHASSAGNE-MONTRACHET, VIEILLE VIGNES, 198
BURGUNDY, FRANCE
pinot noir
serious & mineral driven. juicy yet composed. great with our Fogo Fungi carbonara, duck mazemen, and most of our proteins.



RED

BECAUSE CHEF LOVES PINOT NOIR

FULL BODIED

2019 HIRSCH, SAN ANDREAS FAULT, PINOT NOIR, SONOMA COAST CALIFORNIA, USA 240

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 ARMAND HEITZ, POMMARD 1ER CRU, "LES PÉZEROLLES", BURGUNDY, FRANCE 297

pinot noir

brooding yet refined pommard. dark cherry, black plum, crushed violets. firm but polished tannins give structure without heaviness, finishing long & savory. serious, grounded burg. good with our grilled meats, or duck dumplings.

EVERYTHING ELSE

LIGHT BODIED

2023 DOMAINE MICHEL LAFARGE, CHIROUBLES, BEAUJOLAIS, FRANCE 128

gamay

lively and crunchy. bright acidity with elegance rather than power. Michel Lafarge is one of the most respected Burgundy traditionalists, enjoy his bojos with the same philosophy. great for those who love pinot but want something more playful.

2021 JEAN-LOUIS DUTRAIVE, FLEURIE, LIEU-DIT "CHAPELLE DES BOIS", BEAUJOLAIS, FRANCE 138

gamay

juicy, yet serious Fleurie from granite soils. elegant, expressive with a long mineral finish. great with lighter dishes.

2022 MICHAEL CRUSE, EVANGELHO, CARIGNAN CALIFORNIA, USA 148

carignan

tart cherry and cranberry. coastal minerality from old Contra Costa vines. light in body yet grounded with fine. tannis. easy drinking and food friendly red.

2023 ARNOT-ROBERTS, TROUSSEAU, NORTH COAST, CALIFORNIA, USA 140

trousseau

nervy with pink peppercorn and crushed herbs. great chilled with serious food energy. awesome with our wonton meel!

2022 THOMAS BATARDIÈRE, AMOR FATI 128

grolleau

juicy & bright, herb flecked grolleau. crunchy and dangerously drinkable.



RED

EVERYTHING ELSE

MEDIUM BODIED

2014 MICHEL GUIGNIER, MONCAILLEAUX, VDF 128
BEAUJOLAIS, FRANCE

gamay

dark-fruited, soulful Burgundian like gamay that shines with umami-rich dishes. great with all our fermented foods!

2023 MAXIME MAGNON, ST. JACQUES, 24 | 48 | 128
CORBIÈRES, LANGUEDOC-ROUSSILLON, FRANCE

grenache, carignan, mourvèdre

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

2018 PITTAUER, VOM DORF, SAINT LAURENT, 23 | 44 | 118
BURGENLAND, AUSTRIA

saint laurent

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

2022 GD VAJRA, BARBERA D'ALBA SUPERIORE, "VIOLA DELLE VIOLE" 24 | 48 | 122
PIEDMONT, ITALY

barbera

vibrant barbera with a perfume lift of violets & dark cherry. fresh acidity drives the palate. finishes herbal. elegant but energetic, great with carbonara, shin shank malfaldine, and umami forward dishes.

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

180ml | 360ml | 720ml

arranged from light to full bodied

18 | 35 | 105

TOYO BIJIN, JUNMAI GINJO, JUNDOICHIZU SUMIKAWA SHUZOJO, YAMAGUCHI, JAPAN

rice polishing: 50% | alcohol: 15% | smv: +2 | rice: omachi

pure, silky Junmai Ginjo with white peach and pear, fine acidity, and a long, clean mineral finish – elegant, precise, and quietly expressive. great with our crudos, and salad.

TAKA, JUNMAI DAIGINJO YAMADABO HEIWA SHUZO, WAKAYAMA PREFECTURE

126

rice polishing: 50% | alcohol: 16% | smv: +3 | rice: yamadanishiki

elegant and clean JG with silky melon and pair notes. gentle umami on the palate. pairs well with aka ebi crudo, crab tartare, duck dumplings.

MATSUNO TSUKASA, JUNMAI GINJO MIZUKI IZUMIBASHI SHUZO, KANAGAWA, JAPAN

18 | 35 | 118

rice polishing: 55% | alcohol: 15% | smv: +2 | rice: yamadanishiki

graceful and water-pure JG with soft fruit. pair with burnt cabbage, or manilla clams.

SOKUU, JUNMAI NAMAZAKE [500ML] FUJIOKA SHUZO, KYOTO

128

rice polishing: 60% | alcohol: 16% | smv: -1 | rice: miyamanishiki

limited release. hint of white flowers, fresh just brewed aromas, snappy and thirst quenching. SUPER LIMITED! sip with our

KISSUI-HIDARIUMA, KAKERU YUME NO KAORI X FUKU NO KA ARIGA SHUZO, FUKUSHIMA

128

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

an expressive and terroir driven junmai that blends yume no kaori rice [aromatic softly textured] with fuku no ka [clean, mineral leaning]. have it with our manilla clams, and sunchoke petai miso risotto.

YAMAWA, JUNMAI GINJO, MUROKA NAMAGENSHU YAMAWA SHUZO, MIYAGI

110

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

unpasteurized and unfiltered. full bodied JG with energy and depth. pair with mangalitsa pork collar or even our BVP quail.

KINMON AKITA X3 AMAIRO JUNMAI GENSHU KINMON AKITA SHUZO, AKITA, JAPAN

24 | 45 | 89

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