



## COCKTAILS

### Booze

#### Lemon Turbo £8

Barley Shochu, Yuzu Sherbet, Lemon, Lemongrass Soda, Asahi Super Dry

#### Shiso-Hi £9

London Dry Gin, Distilled Shiso Leaves, Tonic Water

#### Strawberry Calpico Sour £10

Sake, Strawberry distillate, Strawberry Yogurt, Matcha

#### Double Milk Highball £12

Nikka Days, Coconut Milk, Milk Oolong Tea

#### Lychee Martini £10

Sansho Peppercorn Vodka, Bianco Vermouth, Lychee Cordial

#### Koji Coffee Old Fashioned £12

Nikka from the Barrel, Miso Coffee, Butter, Shimeji Mushroom

### No Booze

#### Cold brew Jasmine Tea £3

'Rare Tea' Jasmine Tea served cold

#### Yuzu Lemonade £4

Yuzu Sherbet, Lemon, Lemongrass Soda

#### Strawberry Calpis £4

Strawberry Calpis, Matcha Milk Foam

#### Lychee Ramune £4

Lychee, Sansho Peppercorn, Mango, Soda

## BEER

#### Asahi Super Dry £3.50/£6

#### Meantime Pale Ale (can) £4.5

## SAKE

### 100ml/180ml

#### Ancient Mountain £7/£13

Gozenshu Futsū-shu, Okayama. Rustic, slightly-sweet & creamy. Served chilled or warm.

#### Moonlight £8/£15

Yauemon Junmai Usu-Nigorizake, Fukushima. Rich, cloudy & sweet. Served chilled.

#### Konishi Gold £8.5/£16

Konishi Hiyashibori Daiginjō, Hyōgo. Crisp & fruity. Served chilled.

#### Purple Warrior £9/£17

Hyakujyuro Yamahai Junmai, Gifu. Bright acidity & bold flavours. Served chilled or warm.

#### Pearl (bottle) £45

Yauemon Junmai Daiginjō Sparkling Sake, Fukushima. Lightly sparkling with delicate, creamy pear flavours. Served chilled.

## SPIRITS

#### Haku Vodka £9

#### Havana Club 3 yr £8

#### Appleton Estate £9

#### Masahiro Okinawara Gin £11

## WHISKY

#### Nikka Days 40% Green Fruits

#### Nikka From the Barrel 51.4%

Winter spice. Finished in bourbon, sherry and hogs head

#### Hibiki Harmony 43% Honeyed

#### Tokinoka 40% White Oak, Floral

#### Mars Maltage Cosmo 43% Red Fruits

Kura the Whisky 40% Blended malt – Rum cask finish, Smoke



## SPARKLING

2019 Pet Nat, Les Quatre, Loire Valley, France	£8/£45
Pelegrim, Westwell, Kent, England Non Vintage	£65

## WHITE

Chenin Blanc, Secateurs, A.A Badenhorst, Swartland, SA 2019	£5/30
Albarino, La Val Orballo, Bodegas La Val, Rias Baixas, Spain, 2019.	£35
Koshu, Sur lie, Château Mercian, Yamanashi, Japan, 2018	£7/40
Viognier, Tahbilk, Victoria, Australia, 2019	£45
Sauvignon Blanc, Hermit Ram, Canterbury, New Zealand 2019	£8.50/50
Koshu, Kayagatake, Grace Wine, Yamanashi, Japan 2019	£55

## ROSE

Triennes Rosé, Domaine de Triennes, Provence, France 2018	£6/35
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## RED

Grenache, Le Paradou, Chateau Pesquie, Rhone, France 2018	£5/30
Tempranillo, La Maldicion, Bodegas Marc Isart, Madrid, Spain 2019	£35
Gamay, La Galoche, Domaine St Cyr, Beaujolais, France 2019	£7/40
Notios, Gaia, Peloponnese, Greece 2019	£45
Cabernet Franc, Circumstance, Waterkloof, Stellenbosch, SA 2016	£8.50/50
Aglianico Rubrato, Feudi San Gregorio, Campania, Italy 2018	£55