

# DRINKS

## APERITIFS

Prosecco Superiore 'Asolo', Prapian Estate, NV.

*Beautifully fresh with subtle aromas of green apple and acacia.  
Fruity and floral flavours carry the delicate bubbles to a light finish.*

125ml 12.00 / 750ml 49.00

Pommery, Greno Grand Prestige Brut Champagne

*Round and generous with an aromatic richness,  
marked by notes of cherry and plum. Complex and long finish.*

125ml 18.00 / 750ml 106.00

## WINE LIST

### WHITE

Falanghina, 2019 Feudi di San Gregorio Italy

125ml 8.80 / 750ml 42.50

Riesling, 2020 Anton Finkenauer Germany

125ml 9.40 / 750ml 45.00

Gavi di Gavi, 2020 Foli & Benato Italy

125ml 9.60 / 750ml 50.00

Sauvignon Blanc, 2018 Le Claux Delorme, Domaine Michin, France

125ml 9.90 / 750ml 58.00

Chablis, 2019 L'Eglantiere Jean Durup, France

750ml 73.00

Rully, 2018 Domaine Ponsot, France

750ml 87.50

### ROSÉ

Beaujolais Rosé, Pur Gamay Jean Loron, 2020 France

125ml 8.00 / 750ml 46.00

### RED

Pinot Noir, 2019 Bruno Sorg Francew

125ml 9.90 / 750ml 58.00

Etna Rosso, 2015 Le Vigne di Eli, Sicily, Italy

750ml 70.00

## TEA LIBRARY

### SOBA

*Buckwheat tea with a round, nutty & malty flavour  
without any caffeine 5.00*

### LALANI ORGANIC GENMAI

*Combines the fresh grassy flavour of selected organic sencha with the  
mellow aroma of roasted brown rice 6.00*

### KURA JI - KOMI SENCHA

*Fresh and savoury, with pleasant grassy notes  
and a crisp finish 5.00*

### HOJI

*Roasted green tea with a delicate smokey flavour.  
Very low in caffeine 5.00*

### JASMINE DRAGON PEARLS GREEN TEA

*These perfectly balanced Jasmine Dragon Pearls impart an intense floral  
and smooth flavour with a fresh, spring undertone and a beautiful  
fragrance 6.00*

### GYOKURO

*The most highly regarded Japanese green tea. Velvety mouthfeel, with a  
mellow sweetness and intense, umami flavours 7.50*

### HERBAL INFUSIONS

*Cornish Camomile 4.00*

*Cornish Peppermint 4.00*

*Fresh Shiso Leaves 4.00*

## AFTER-DINNER DRINKS

Nikka Whisky From The Barrel - 51.4%

25ml 8.00 / 50ml 13.00

Prucia 'Umeshu' Plum Wine - 15%

50ml 6.10 / 700ml 70.00

### COFFEE

*Espresso / Double Espresso 3.00*

*Macchiato / Americano 3.50*

*Cappuccino / Latte 4.00*

*15% optional service charge will be added to your bill.*



# SAKE LIST

Can be served hot (H)

## LIGHT AND ELEGANT

Tamagawa Tokubetsu 'Heart of Oak' - Junmai (H)  
Nutty and toasty with a wild berry zing. Full-throated sake with a rich yet crisp and balanced flavour.

70ml 10.15 / 180ml 25.50 / 300ml 42.50 /  
720ml 86.00

### Konishi Silver - Daiginjo

Gripping, inviting, and extremely easy to drink. Fresh sake with a subtle touch of flowers and gingerbread.

70ml 13.00 / 180ml 33.00 / 300ml 55.00 /  
720ml 110.00

### Konishi Gold - Daiginjo

Light-bodied and clean with low acidity, delicate citrus, cucumber, and pear flavours.

70ml 14.00 / 180ml 35.00 / 300ml 57.00 /  
720ml 120.00

## BEER

Asahi Super Dry - 5.2%  
330ml 5.00

Kirin Ichiban - 4.6%  
330ml 6.00

## SOFT DRINKS

Acqua Panna (Still Water) 750ml 5.00

San Pellegrino (Sparkling Water) 750ml 5.00

Coca Cola 330ml 4.00

Diet Coke 330ml 4.00

Fever Tree Lemonade 200ml 4.00

Fever Tree Ginger Beer 200ml 4.00

Luscombe Organic Orange Juice 270ml 5.00

## A BIT MORE CHARACTER

Kamoizumi Shusen 'Three Dots' - Junmai (H)  
A wild card in the sake deck. Shusen has a woody, forest-floor aroma of autumn leaves and mushrooms.

Rich and robust.  
70ml 9.00 / 180ml 23.00 / 300ml 39.00 /  
720ml 84.00

### Hyakujyuro 'Jidai' - Junmai (H)

Lively with a full-fragrance of cooked apples, caramel, spiced bananas, and dark chocolate. Slightly dry and full-bodied sake.

70ml 10.15 / 180ml 25.50 / 300ml 42.50 /  
720ml 84.60

## A LITTLE BIT DIFFERENT

Tamagawa 'Red Label' - Junmai (H)  
Rich, dry, and full-bodied sake with expressive fruity notes.

70ml 10.00 / 180ml 25.00 / 300ml 42.00 /  
720ml 85.00

### Moonlight - Junmai Nigori

Full-bodied, sweet, and unfiltered sake. High in acidity, elegantly balanced with a dense mouthfeel.

70ml 8.00 / 180ml 22.00 / 300ml 35.00 /  
720ml 67.00

## VIRGIN COCKTAILS BY PUNCHY (NON-ALCOHOLIC)

### First Dip - Cucumber, Yuzu, and Rosemary 6.00

A lead of fresh cucumber, instantly followed by a big hit of citrus from the yuzu, rounded off with green notes from the rosemary. Super refreshing.

### Golden Hour - Blood Orange, Bitters, and Cardamon 6.00

A sweet and zesty blood orange up front, cut through with aromatic bitters, rounded off by a hint of cardamon adding depth finish.

### Holiday Romance - Peach, Ginger, and Chai 6.00

A subtle sweet hit of juicy peach at the front, followed up by heat from the ginger towards the back, rounded off by fragrant chai adding depth to flavour.

## SIGNATURE COCKTAILS

Yuzu and Fresh Shiso Leaf Bellini 12.95

Yugata Spritzer 12.95

## CLASSIC COCKTAILS

Roku Gin and Fever Tree Tonic Water 12.95

Moscow Mule 12.95

Old-Fashioned 12.95

