

DRINKS

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APERITIFS

Prosecco Superiore 'Asolo', Prapian Estate, Veneto

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

125ml 14.00 / 750ml 72.00

Champagne Collet, Brut 1er Cru 'Art Deco', France

A swirl of very fine bubbles is reflected in a creamy style of Champagne with developed biscuity notes from extended ageing on the lees & a lovely long & savoury finish.

125ml 22.50 / 750ml 125.00

Champagne Collet, Brut 1er Cru 'Blanc de Blancs', France

Vivacious, with a light texture. Notes of Sicilian lemon with nuances of white pepper, liquorice & smoke add to the kaleidoscope of flavours. Fresh, taut, complex & full of finesse with a beautifully long finish.

125ml 24.00 / 750ml 142.00

Champagne Collet, Brut Rosé NV France

Delicate aromas of mandarin, peach, mulberries & raspberries lead to a refreshing palate, with a richness of fruit & a silky texture, sustained by a delicate sparkle.

125ml 23.00 / 750ml 126.00

Corkages apply at £45 per bottle of wine, £75 per magnum & £100 per Jerobaum.

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

CLASSIC COCKTAILS

Roku Gin & Tonic 12.50

Absolut, Yuzu & Soda 12.50

(Vodka, Yuzu Sake, Soda)

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SIGNATURE COCKTAILS

Umeshu Highball Spritzer 14.50

*(Plum Sake, Roku Gin,
Soda, Strawberry Puree)*

Dinings New - Fashioned 14.50

*(Bulleit Whisky, Plum Sake,
Soda, Angostura Bitters)*

Shochu Fruit Punch 16.00

(Genshu, Zanpa, Fresh Fruit Juice, Lime Juice)

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VIRGIN COCKTAILS (NON - ALCOHOLIC)

Virgin Apple Mojito 7.00

*A refreshing non-alcoholic cocktail made with
fresh apple juice, yuzu syrup, soda, and mint leaves.*

Yuzu & Strawberry Lemonade 6.00

*A sweet & zesty lemonade, with beautiful hints of yuzu &
strawberry. Pleasant & refreshing.*

Spring Medley 6.00

*A sweet hit of fresh juice at the front, followed up by
lemon notes. Delightfully pleasant.*

TEA LIBRARY

SOBA

*Buckwheat tea with a round, nutty & malty flavour.
(Caffeine Free)*

5.00

LALANI ORGANIC GENMAI

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

6.00

KURAJI-KOMI SENCHA

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

6.00

HOJI-CHA

*Roasted green tea with a delicate smoky flavour.
(Very Low Caffeine)*

6.00

JASMINE TEA

These perfectly balanced Jasmine pearls impart an intense floral & smooth flavour with a fresh, spring undertone & a beautiful fragrance.

6.00

GYOKURO

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

9.50

HERBAL INFUSIONS

Cornish Camomile 4.50

Cornish Peppermint 4.50

Fresh Shiso Leaves 5.00

Fresh Mint Leaves 4.50

SAKE LIST

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LIGHT AND ELEGANT

Shirayuki Classic - Junmai Hyogo Prefecture (Can be served hot at 45°C)

Brewed using Koji spores from a 1920 time capsule, it presents inviting aromas. Well balanced & easy drinking.

70ml 7.00 / 180ml 18.00 / 300ml 30.00 / 720ml 58.00

Suigei Drunken Whale Tokubetsu - Junmai Kochi Prefecture (Can be served hot at 45°C)

Great rice umami & a sharp aftertaste. Moderate aroma with acidity unique to Suigei, crisp & complex.

70ml 8.00 / 180ml 19.00 / 300ml 30.00 / 720ml 61.00

Urakasumi 12 - Junmai Ginjo, Miyagi Shiogama

An elegant, unique slightly dry sake with a subtle sweetness reminiscent of ripe persimmon & banana.

70ml 8.50 / 180ml 19.00 / 300ml 31.00 / 720ml 62.50

Fukukomachi Gentle Breeze - Junmai Ginjo, Akita Prefecture (Can be served hot at 45°C)

Wonderfully delicate, moreish & offers the perfect balance between aroma & flavour.

70ml 10.50 / 180ml 23.00 / 300ml 40.00 / 720ml 79.00

A BIT MORE CHARACTER

Gozenshu 'Misty Mountain' - Junmai Usu-Nigori Bodaimoto, Fukui Prefecture

Fresh fragrance & a sweet & sour flavour with notes of zesty lemon, passion fruit & pepper. A slightly chewy & thick mouthfeel & a long peppery aftertaste.

70ml 9.50 / 180ml 23.00 / 300ml 39.00 / 720ml 77.00

Suigei "Koiku 54" - Junmai Ginjo, Kochi Prefecture

Brewed with "Gin-no-Yume", the original sake rice developed in Kochi Prefecture. Refreshing citrus sourness & subtle ginjo aroma.

70ml 10.50/ 180ml 24.00 / 300ml 40.00 / 720ml 82.00

Izumi Judan - Ginjo, Yamagata Prefecture

A Martini lover's sake: dry & clear with aromas reminiscent of Tanqueray.

70ml 11.00/ 180ml 26.00 / 300ml 43.00 / 720ml 84.00

Katsuyama 'KEN' - Junmai Ginjo

Fruity nose Junmai Ginjo with long lasting dry finish. Brewed with Yamada Nishiki rice and locally sourced soft water, then finished with Fune shibori pressing. Melon, white peach and medium body

70ml 12.50/ 180ml 32.00 / 300ml 54.00 / 720ml 107.00

DESSERTS

Fresh Truffle Ice Cream 9.75

Matcha Green Tea Ice Cream *Kinako & Kuro Mitsu* 7.50

Black Sesame Ice Cream *Kinako & Kuro Mitsu* 8.50

Chocolate Fondant with Praline Ice Cream (12 mins to prepare) 13.00

Mango Shiso Sorbet (Gluten & Dairy Free) 9.50

Mochi Ice Cream of the Day (3 pieces) 9.00

AFTER DINNER DRINKS

Yuzu Sake - 8%

Japanese yuzu sake with its own distinctive flavour. Well balanced acidity and a subtle sweetness. Served chilled or on the rocks

70ml 8.50/ 180ml 24.00/ 300ml 38.00/ 720ml 74.00

Umenoyado Umeshu - 12%

Mild fragrance of preserved salted prunes, with lashing of sweet, mellow honey. Served chilled or on the rocks

25ml 5.10/ 50ml 10.00/ 720ml 76.00

Nikka from the Barrel Whiskey - 51.4% 25ml 9.50 / 50ml 19.00

COFFEE

Espresso / Double espresso 4.00

PREMIUM SAKE

BEER

Asahi Superdry - 5.2%
330ml 6.00

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

Coke Zero
330ml 4.00

Fever Tree Lemonade
200ml 4.00

Fever Tree Ginger Ale
200ml 4.00

**Tatenokawa 'Phoenix' - Junmai Daiginjo,
Yamagata Prefecture**

Soft aroma with a mellow & pleasant finish. Born from the collaboration between Tatenokawa & the French rock band Phoenix.

70ml 13.00 / 180ml 32.50 / 300ml 55.00 / 720ml 108.00

**NNSI Junmai Vintage 2021 - Junmai Muroka Nama
Genshu, Yamagata Prefecture**

(Can be served hot at 45°C)

Unfiltered, unpasteurised, undiluted with rich complexity on the nose. The palate is medium-intense, velvety, combining acidity & fruit flavours in a perfectly balanced experience.

70ml 14.00 / 180ml 34.00 / 300ml 56.00 / 720ml 110.00

**Koshi no Kanbai Muku 'Pure Realm' - Junmai
Daiginjo, Niigata Prefecture**

Firmly balanced with a rich, yet transparently clear flavour profile.

70ml 15.00 / 180ml 36.00 / 300ml 62.00 / 720ml 120.00

**Tedorigawa Iki na Onna 'Lady Luck' - Daiginjo,
Ishikawa prefecture**

Classy, confident sake. Vivacious & saucy with a caress of wild honey.

70ml 16.50 / 180ml 40.00 / 300ml 66.00 / 720ml 135.00

WINE LIST

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— WHITE —

Gruner Veltliner, Langenlois, Kamptal, Weingut Rabl 2022 Austria

*Fine, fresh bouquet with citrus & mineral tones.
Floral notes of ripe pears & crystalline fruits finishing
with a zing of green apple.*

125ml 11.00 / 750ml 57.00

Bourgogne Aligote 'Par Gouffier' Gouffier 2021 France

*A charmingly crisp and refreshing wine with vibrant citrus fruit
complemented by a mouthwatering saline note.*

125ml 12.00 / 750ml 64.00

Gavi Michele Chiarlo, Comune di Gavi 'Rovereto' 2022 Italy

*Intense & elegant with hints of white flowers, golden apples
& minerals. Well structured and balanced on the palate with
incredible length on the finish.*

125ml 13.00 / 750ml 68.00

Chablis 1er Cru Fourchaume, Domaine Jean Goulley 2023 France

*Fourchaume is distinguished by its elegance, bouquet & length
- classic flinty Chablis, textured and richly flavoured.*

125ml 20.00 / 750ml 105.00

Pouilly -Fuisse 1er Cru Prestige, Domaine Nadine Ferrand 2021

*A rich, complex wine with aromas of exotic fruit complemented
by subtle hints of vanilla & ripe apricot flavours*

125ml 22.00 / 750ml 118.00

Chardonnay Sta. Rita Hills. Sanford 2021

*A luxurious and elegant Chardonnay with enticing notes
of grilled peach, lemon and toasted hazelnuts.
It has a rich texture that carries through to the long, clean finish.*

125ml 24.00 / 750ml 124.00

— RED —

Undurraga 'TH', Carménère, 2022 Chile

*A smooth Carménère with an intense expression of fresh raspberries
& cherries with subtle hints of green pepper.
Notes of dark chocolate, elegant tannins
provides a fresh, juicy finish.*

125ml 11.50 / 750ml 66.00

Chateau Cruzeau, Saint-Emilion Grand Cru 2020 France

*Approachable & well flavoured Bordeaux with classic earthy
cedar, tobacco notes & a balanced finish.*

125ml 12.50 / 750ml 73.00

Sancerre Rouge, Domaine Serge Laloue, 2021 France

*A silky smooth, light bodied & fresh wine with delicate aromas
of raspberry and strawberry, layered with an appealing hint of
smoke & a touch of pepper on the finish.*

125ml 14.00 / 750ml 77.00