

# DRINKS

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## APERITIFS

### **Franciacorta, Sparkling Wine (Champagne Method) Lombardy, Italy**

*An elegant smooth and refined sparkling wine with a soft, creamy mousse enveloping complex notes of peach, apricot, tropical fruit and candied fruits, balanced by a lovely tangy freshness.*

**125ml 17.00 / 750ml 93.00**

### **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 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**

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

**Dinings New - Fashioned 14.50**

*(Bulleit Whisky, Black Tea 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 17.50 / 300ml 30.00 / 720ml 58.00

### Konishi Hiyashibori 'Konishi Gold' - Daiginjo Nama-Chozo, Hyogo Prefecture

*Light-bodied clean, elegant & simple with low acidity & delicate citrus, cucumber & pear flavours. On the nose it's a delicate fruity fragrance with citrus, cherry & pear.*

70ml 8.50 / 180ml 19.00 / 300ml 32.00 / 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

**Yauemon 'Silent Forest' Junmai Ginjo,  
Yamatogawa Shuzo, Fukushima Prefecture  
(Can be served warm at 30 - 35°C)**

*A light but rich nose of honey, melon & dried apricot  
greets the Silent Forest drinker. This is a medium-bodied  
sake, rich, slightly sweet & with solid acidity.*

**70ml 10.00 / 180ml 24.00 / 300ml 40.00 / 720ml 78.00**

**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 25.00 / 300ml 41.00 / 720ml 80.00**

**Izumi Judan - Ginjo, Yamagata Prefecture**

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

**70ml 11.00/ 180ml 26.00 / 300ml 42.50 / 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**

**Cheesecake of the Day  
12.00**

## 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**

**Chiebijin Black Tea Umeshu Sake - 7%**

*A unique plum sake blend infused with Kitsuki Black Tea.  
Served chilled or on the rocks*

**70ml 8.00/ 180ml 21.00/ 300ml 32.00/ 720ml 64.00**

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

## COFFEE

**Espresso / Double espresso 4.00**

## 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

## PREMIUM SAKE

**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 13.00/ 180ml 31.50 / 300ml 52.00 / 720ml 103.00

**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 14.00 / 180ml 32.50 / 300ml 55.00 / 720ml 108.00

**Tatenokawa Kyuryu 'Stream Red' - Junmai Daiginjo  
Yamagata Prefecture**

*Using only the famous, locally-grown Dewasansan rice, brings out an elegant fruity aroma & crystal-clear & silky texture. Hints of melon, pineapple, grape, pear & citrus flavours. Medium-light bodied with super balanced acidity.*

70ml 16.00/ 180ml 40.00 / 300ml 65.00 / 720ml 128.00

**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 132.00

# WINE LIST

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## — WHITE —

### **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**

### **Chimney Rock, Elevage Blanc, Rutherford, Napa Valley, USA**

*This wine dances with aromas of fresh peach, apricots & passion fruit along with hints of jasmine, brioche and caramel. Produces a rich, long, bright finish.*

**125ml 35.00 / 300ml 82.00 / 750ml 174.00**

### **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**

## — 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**

### **Spoke, 'Brink,' Marlborough, Sauvignon Semillon, 2021 New Zealand**

*Citrus peel aromas lead onto the palate, with an immediate sense of richness and weight. This is a fuller bodied wine, structurally & texturally fascinating. This wine exhibits, lemongrass, white peach and lanolin aromas.*

**125ml 15.00 / 750ml 73.00**

### **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**

### **Chablis 1er Cru Fourchaume, Domaine Jean Gouley 2023 France**

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

**125ml 20.00 / 750ml 105.00**

### **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**

### **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**