



## Drinks

Mon-Wed 5.30-11pm/Thu-Sat 11am-11pm/Sun 11am-10pm

### Aperitif – まず乾杯のお酒

Yoshida “Kin-ka”, Ishikawa, Nama Daiginjo (100ml) - 8

Pierre Alexis Champagne Brut (125ml) - 10

Kir Royal (125ml) - 10

Mimosa (125ml) - 10

Ricard (25ml) - 4.5

Lillet (50ml) - 4.5

Pommeau (125ml) - 6

### Cocktail – カクテル

All cocktails - 10

French Nikka

Nikka whisky, cider, thyme honey infused, lemon

Kimono Mary - 着物メアリー

Tomato juice, Celery salt, Soy sauce, sake

Roku Gin-ger & Tonic

Ginger, Roku Gin, tonic water

### Cold Sake – 日本酒

Yoshida “Kin-ka” Ishikawa (Nama Daiginjo) 吉田「金華」石川 (生大吟醸)

Full, clean taste, with a nice balance of sweetness and acidity, vivid and poised, like plum blossoms at winter's end

Kamoizumi “Autumn Elixir” (Junmai Daiginjo) 賀茂泉「本仕込 賀茂泉」 (純米大吟醸)

Smooth, tawny and full-flavoured, with flavours ranging from persimmon to caramel to earthy notes

Dewazakura “Okazaki” – Yamagata (Ginjo) 出羽桜「桜花」山形 (吟醸)

Flowery bouquet, light, fragrant and delicious, - perfect with lightly dressed salads and white fish

Kamoizumi “Shusen” – Hiroshima (Junmai) 賀茂泉「朱泉」純米、広島 (純米)

Rich, robust, with a woody shiitake aroma (served at room temperature)

Kamoizumi “Red Maple” – Hiroshima (2 year aged Nama Genshu) 賀茂泉「レッドメープル」生原酒、広島

Unpasteurised, Undistilled, quarky, interesting taste

Sohomare “Junmai Ginjo” – Tochigi (Junmai) 惣肴造「惣肴」純米吟醸、栃木 (純米)

Creamy semi-dry, bright sweet aromas, grape juice, cotton candy and hint of lemonade

Hoyo, “Genji” – Miyagi (Junmai) 鳳陽「源氏」宮城 (純米)

Brisk and flavourful, with cedar and citrus highlights, crisp and refreshing

Tamagawa, “Red Label - Yamahai Genshu”, Kyoto (Junmai) 玉川「無濾過生原酒」京都 (純米)

Rich in amino acids for robust flavour, low-intervention; palate-drenching explosion of flavour

Glass	Carafe	Bottle
100ml	375ml	720ml
8	29	58

45  
(500ml)

7.60 28 54

8.20 30

65

8.50 31.50 62

7.40 26 50

8.20 29 58

### Beers & Cidre – ビールとサイダー

Sapporo (330ml/650ml) - 5 / 9.5

Crafted Coedo Shiro (Hefeweizen) (330ml) - 6

Meteor half pint / Pint - 3.5 / 6.5

### Soda & Juice

Coke / Diet coke / sparkle orange / Lemonade - 3.50

Apple / Orange - 3

Real kombucha Royal Flush - 3.5

Still or Sparkling (750ml) - 4.5

### Vodka/Gin/Whiskey (25ml)

Sauvella Vodka, France - 5.5

Jinzu Gin, England - 5.5

Roku Gin, Japan - 5.5

Michel Couvreur Malt Whisky, France - 6.25

Nikka All Malt Whiskey, Japan - 5

Suntry Hibiki Whiskey, Japan - 6.25

Tonic/Soda water - 2.20

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Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. If you have a food allergy, intolerance or sensitivity, please speak to us about ingredients in our dishes.

## Champagnes – スパークリングワイン (125ml/Btl)

Champagne Pierre Alexis Brut Tradition – 10/50

Champagne Laurent Perrier Brut Reserve – 75

## Rose Wine – ロゼワイン (125ml/Btl)

Bistro Mirey Selection, Maison de Vigneron,  
Gascony, 2017, Vg – 4/20

*This well-balanced, textural, dry yet fruity rosé from the rolling hillside vineyards of Gascony is packed with delicious wild berry aromas with crunchy acidity on the finish.*

## White Wine – 白ワイン (125ml/Btl)

Bistro Mirey Selection, Maison de Vigneron,  
Gascony, 2017, Vg – 4/20

*This is a deliciously fresh wine with a very aromatic nose; zesty citrus and hints of stone fruit. The palate has lots of ripe nectarine and pink grapefruit balanced with a refreshing lime acidity*

Les Volets Chardonnay, Vallee de l'Aude  
– 4.25/24

*Bright acidity gives way to green apple and brioche notes. Old oak barrels add texture and give nutty*

Chateau Villotte, Bordeaux Blanc, 2015 – 25

*Light, dry and delicately fragrant with a zesty palate.*

## Red Wine – 赤ワイン (125ml/Btl)

Bistro Mirey Selection, Maison de Vigneron,  
Vaucluse, 2016, Vg – 4/20

*Classic Rhone red, Characterful, friendly and warming*

Domaine Mas Bahourat Merlot, 2017 – 4.5/24

*Great vegan wine with delicious ripe fruit, flavour of prunes, smooth tannins and fresh finish.*

Beaumanoir, Corbieres, AOP – 25

*Classic French wine from south, aromas of red berries and morello cherries, hint of violet on the finish*

Chateau Le Berjuquey, Bordeaux, 2016 – 5/28

*Ripe red fruit nose reminiscent of black cherries, nicely balanced tannins, delicious with steak!*

Le Fou Pinot Noir, Pays d'Oc, 2016 – 5.5/29

*Fuller than Pinot Noir from Burgundy, warm, rich nose of cherries aromas, nicely balanced*

Château Nestuby, Cotes de Provence – 32

*This is a perfect pale raspberry pink wine; delicate aromas are followed by lovely sweet fruit from the Grenache grapes*

Muscadet Sèvre et Maine sur Lie, 2015  
– 5.2/28

*Lemon and brioche on the nose, fresh acidity, zesty citrus finish*

Chateau L'ermitage Auzan, Rhône Valley,  
Costière de Nîmes, 2017 – 28

*Dry with aromatic nose, hints of peach*

Picpoul de Pinet, Chateau Petit Roubie,  
Organics, 2017 – 5.5/32

*This aromatic wine exhibits green apple and floral notes, exotic perfumes with a fruity off dry finish*

Frey Sohler, Riesling, 2016 – 35

*The king of Alsace's wine, full mouth with subtle white flower and Muscat aromas, dry, virile and full of flavour*

Cabernet Franc, Domaine Mas Barrau, 2016 -30

*Soft and juicy with interesting flavour of rich plum, strawberry tinged with sweet red pepper and guarigue spice*

Duboscq Claret, Bordeaux, 2014 – 31

*Rich ripe of plum and black berry fruit, a nose of spice and black pepper, balanced tannins, perfect accompaniment to food.*

Domaine Pech Pouille, Terres d'Argiles,  
Malbec, 2016 – 32

*Intense berry fruits with plum, soft oak, low in tannin*

Chevalier de Rhodes, Gaillac Rouge, 2012 – 34

*Soft but with wild fruit and a touch of herbiness on the nose, Organic*

Classique Lussac-Saint-Emilion, 2016, Vg – 38

*A very classy Claret nose leads on to a ripe, flavoursome Merlot palate, smooth with a long finish*