

# SOFT DRINKS



Fanta Orange	Diet Coke	£2.55
Sprite	Coke Zero	
Coke		
<b>Ramune</b>		<b>£2.85</b>
Popular drink in Japan, a Japanese soda in a retro glass bottle. We have three flavours!		
<b>Original / Yuzu (citrus) / Lychee</b>		
		
<b>Squash (Lime/Blackcurrant/Orange)</b>		<b>£1.20</b>
<b>Still/Sparkling water</b>	<b>330ml</b>	<b>£2.25</b>
	<b>1L</b>	<b>£3.95</b>
<b>Tonic (150ml)</b>		<b>£1.50</b>
<b>Green Tea</b>		
<b>Hot green tea</b>	<b>Single pot</b>	<b>£2.15</b>
	<b>Sharing pot</b>	<b>£3.45</b>
<b>Cold green tea</b>		<b>£2.15</b>

# BEER



<b>Asahi (5%)</b>	<b>Kirin (4.6%)</b>	<b>£4.50</b>
<b>Sapporo (4.7%)</b>	<b>Alcohol free Asahi (0%)</b>	

# SPIRITS



SINGLE DOUBLE

## WHISKEY

<b>Suntory Whiskey Kakubin (40%)</b>	<b>£4.80</b>	<b>£9.00</b>
Suntory's signature blended whiskey.		
<b>Nikka- Deep Blend (45%)</b>	<b>£4.80</b>	<b>£9.00</b>
Woody notes and vanilla aroma.		
<b>Hibiki (43%)</b>	<b>£9.95</b>	<b>£18.00</b>
One of Japan's most awarded whiskeys. Definetly worth a try!		
<b>Suntory World Wide Whiskey (43%)</b>	<b>£7.95</b>	<b>£14.00</b>
A blend of 5 major whiskies from Ireland, Scotland, USA, Canada and Japan.		

## GIN

<b>Roku Gin (43%)</b>	<b>£4.80</b>	<b>£9.00</b>
Blend of 6 unique Japanese botanicals.		
<b>Ki no bi Gin (45.7%)</b>	<b>£4.80</b>	<b>£9.00</b>
The first of its kind, a blend of yuzu, ginger and Uji tea.		
<b>Ki no tea Gin (45.1%)</b>	<b>£5.80</b>	<b>£10.00</b>
An exclusive blend of the finest tencha and Uji tea.		

## VODKA

<b>Haku Vodka (40%)</b>	<b>£4.80</b>	<b>£9.00</b>
Distilled from 100% Japanese rice.		

# WINE



## WHITE

125ml / 175ml / Bottle

<b>Pinot Grigio Crescendo (Italy/12%)</b>	<b>£5.00</b>	<b>£6.50</b>	<b>£25.00</b>
Crisp and elegant with enticing fruit aromas and flavours.			
<b>Il Borgo Gavi (Italy/13%)</b>	<b>£6.00</b>	<b>£7.80</b>	<b>£29.00</b>
Organically farmed Cortese grapes, with aromatic finesse and structure.			
<b>Conde De Castille Rioja (Spain/12.5%)</b>	<b>£5.50</b>	<b>£7.00</b>	<b>£28.00</b>
A balanced texture with floral notes of quince, honey and ripe pear.			
<b>Marques Del Pueto Nuevo Sauvignon Blanc/Airen (Spain/12%)</b>	<b>£4.50</b>	<b>£5.80</b>	<b>£23.00</b>
Flavours of melon, citrus and fennel with a gentle floral note.			
<b>Come Pulpo y bebe Vino Albarino (Spain/11%)</b>	<b>£5.50</b>	<b>£7.00</b>	<b>£28.00</b>
A fresh wine, which presents aromas of apple, lime/lemon.			

## RED

125ml / 175ml / Bottle

<b>Marques De Puente Nuevo Tempranillo, Garnacha (Spain/12%)</b>	<b>£4.50</b>	<b>£5.80</b>	<b>£23.00</b>
Notes of raspberry, black cherry and a hint of sweet spice.			
<b>Vina Carrasco Merlot (Chile/13%)</b>	<b>£5.00</b>	<b>£6.50</b>	<b>£25.00</b>
Smooth plum and black cherry fruit flavours.			
<b>Vista Plata Malbec (Argentina/13.5%)</b>	<b>£5.50</b>	<b>£7.00</b>	<b>£28.00</b>
Bold, blackberry and plum flavours and notes of warm vanilla.			
<b>Apericena Appassimento (Italy/14.5%)</b>	<b>£6.00</b>	<b>£7.80</b>	<b>£29.00</b>
Rich, velvety and bold, deeply concentrated flavours of red fruit, spice and dried berries.			

## ROSE

125ml/175ml/ Bottle

<b>Marques De Puente Nuevo Temprallino Garnacha Rosé (Spain/11.5%)</b>	<b>£4.80</b>	<b>£6.00</b>	<b>£24.00</b>
Bright and fresh with ripe strawberries and hints of citrus.			

## FIZZ

All sold by Bottle

<b>Prosecco Bel Canto (Italy/0.75L/11%)</b>	<b>£27.00</b>
Aromatic with fine bubbles, carrying flavours of peach and pear.	
<b>Prosecco Bel Canto Small (Italy/200ml/11%)</b>	<b>£8.50</b>
<b>Prosecco Bel Canto Rose (Italy/0.75L/11%)</b>	<b>£29.00</b>
An intense scent with a wide bouquet of rose and filled with notes of strawberry and raspberry.	
<b>Bottega Prosecco Rose (Italy, 200ml/11%)</b>	<b>£9.00</b>



# Sake



## Our Sake Selection

- House Hot Sake (Ozeki Junmai, 13.5%)** 
- Small (150ml) £6.25  
Large (300ml) £9.95
- Ozeki One Cup Futsu-shu (180ml/15.4%)** £7.45  
Rich and well-balanced.
- Koshino Hoppo Junmai (300ml/14.5%)** £15.95  
Smooth and elegant.
- Kikumasamune Junmai (300ml/15%)** £12.45  
Fruity, smooth and refreshing.
- Kitaro One Cup Junmai Ginjo (180ml/16%)** £12.95  
Umami filled medium dry sake.
- Gassan Junmai Ginjo (300ml/15.4%)** £14.95  
Fragrant, sweet yet earthy flavours.
- Hakutsuru Junmai Ginjo (300ml/15.4%)** £16.95  
Flowery fragrance, silky and well balanced.
- Dassai Junmai Daiginjo (300ml/16%)** £17.95  
Delicious fruity aroma with smooth and velvety texture.
- Hakkaisan Gold Junmai Daiginjo (180ml/15.5%)** £17.45  
Light and smooth, well-balanced.
- Hakkaisan Silver Daiginjo (180ml/15.5%)** £15.95  
Elegant and aromatic.
- Sayuri Nigori Sake (300ml/12.5%)** £12.95  
Unfiltered cloudy sake, thicker and often sweeter.
- Taruzake (300ml/15.5%)** £12.95  
Cedar aged Sake, stored in cedar barrels giving it an earthy and woody taste.

### What is Shochu?

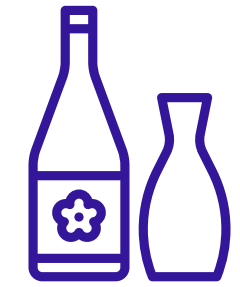
Shochu is a popular Japanese spirit made from various ingredients such as sweet potato, barley, rice, buckwheat, and sugar cane. It can be enjoyed on the rocks, with water (still/sparkling), or hot water.

**Plum Wine (Umeshu) (10%)** 50ml £4.25  
100ml £8.00

Plum wine is made by steeping fresh Japanese plum (Ume) in alcohol, commonly Shochu. It has a sweet and tangy flavour perfect for those who love a sweet beverage!

## Flavoured Sake

- Hana Awaka (250ml/7%)** £12.45  
A refreshing burst of bubbles!  
Peach flavour  
Yuzu flavour
- Flavoured Nigori Sake (300ml/9.5%)** £14.45  
Like an alcoholic smoothie!  
Strawberry flavour  
Pineapple flavour



### What is Japanese Sake?

Sake (Nihonshu) is Japan's national drink and pairs excellently with Japanese food. You can enjoy sake warm and/or chilled so give them a try and discover your favourites!

Rice polishing percentage*	Junmai Pure with no added alcohol	Non-Junmai Brewer's alcohol added
50% or less	Junmai Daiginjo	Daiginjo
60% or less	Junmai Ginjo	Ginjo
70% or less	Junmai	Honjozo
No minimum required		Futsu-shu

\*Rice polishing percentage refers to the amount of grain still in existence. Take a rice polishing ratio of 60; this means 40% of the rice has been removed.

## Shochu

	SINGLE	DOUBLE
<b>Imo Shochu (Sweet potato)</b>		
<b>Kuro Kirishima (25%)</b> Black-koji based, round sweetness with crisp aftertaste.	£4.25	£8.00
<b>Aka Kirishima (25%)</b> Lingering sweetness and refined aroma.	£4.95	£9.00
<b>Daiyame (25%)</b> A special Japanese sweet potato and black koji is used, resembles a Lychee aroma	£5.25	£10.00
<b>Mugi Shochu (Barley)</b>		
<b>Kannoko (25%)</b> Beautiful amber colour, aged for over 3 years. Smooth, light smoky aroma.	£4.25	£8.00