

SOFT DRINKS



Fanta Orange	Diet Coke	£2.65
Sprite Zero	Coke Zero	
Coke		

Ramune	£2.95	
Popular drink in Japan, a Japanese soda in a retro glass bottle. We have three flavours!		

Original / Yuzu (citrus) /Lychee



Squash (Lime/Blackcurrant/Orange)	£1.20	
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Still/Sparkling water	330ml	£2.35
	1L	£4.05

Tonic (150ml)	£1.80	
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Green Tea		
Hot green tea	Single pot	£2.25
	Sharing pot	£3.55
Cold green tea	£2.25	

BEER



Asahi (5%)	Kirin (4.6%)	£4.60
Sapporo (4.7%)	Alcohol free Asahi (0%)	

SPIRITS



SINGLE DOUBLE

WHISKEY

Black Deep Blend Nikka Whiskey(45%)	£4.80	£9.00
Woody notes and vanilla aroma.		
	£4.80	£9.00
Suntory Whiskey Kakubin (40%)		
Suntory’s signature blended whiskey.		
Hibiki (43%)	£9.95	£18.00
One of Japan’s most awarded whiskeys. Definately worth a try!		
Ao(43%)	£7.95	£14.00
Suntory’s Blended Whiskey from the Worlds most prestigious whiskey regions.		

GIN

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

VODKA

Haku Vodka (40%)	£4.80	£9.00
Distilled from 100% Japanese rice.		

WINE



WHITE 125ml / 175ml / Bottle

Marques Del Pueto Nuevo Sauvignon Blanc Airen (Spain/12%)	£4.50	£5.80	£23.00
Floral notes, crisp and zesty with refreshing finish.			
Pinot Grigio Crescendo (Italy/12%)	£5.00	£6.50	£26.00
Crisp and elegant with enticing fruit aromas and flavours. Pairs well with sushi.			
Conde De Castille Rioja (Spain/12.5%)	£5.50	£7.00	£28.00
A balanced texture with floral notes of quince, honey and ripe pear.			
Bienbebido Come Pulpo y bebe Vino Albarino (Spain/11%)	£5.50	£7.00	£28.00
A winner, recommended paired with octopus, pairs amazingly with seafood.			
Il Borgo Gavi (Italy/13%)	£6.00	£7.80	£29.00
Dry white wine from the Cortese grape, pairs well with rich seafood.			

RED 125ml / 175ml / Bottle

Marques De Puente Nuevo Tempranillo, Garnacha (Spain/12%)	£4.50	£5.80	£23.00
Notes of raspberry, black cherry and a hint of sweet spice.			
Vina Carrasco Merlot (Chile/13%)	£5.00	£6.50	£26.00
Smooth plum and black cherry fruit flavours.			
Oltre Piano Primitivo (Italy 13%)	£5.50	£7.00	£28.00
Full of red berrries, with intense red colour.			
Apericena Appassimento (Italy/14.5%)	£6.00	£7.80	£30.00
Rich and bold concentrated flavours of berries and fruit, you will not regret a glass of this!			

ROSE 125ml/175ml/ Bottle

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

FIZZ All sold by Bottle

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

Our Sake Selection

- House Hot Sake
(Ozeki Junmai, 13.5%)

Small (150ml)
Large (300ml)



£6.25
£9.95
- Ozeki One Cup Futsu-shu (180ml/15.4%)

£7.45

Rich and well-balanced.
- Koshino Happa Junmai (300ml/14.5%)

£17.95

Smooth and elegant.
- Kikumasamune Junmai (300ml/15%)

£12.50

Fruity, smooth and refreshing.
- Kitaro One Cup Junmai Ginjo
(180ml/16%)

£13.50

Umami filled medium dry sake.
- Gassan Junmai Ginjo (300ml/15.4%)

£15.25

Fragrant, sweet yet earthy flavours.
- Hakutsuru Junmai Ginjo (300ml/15.4%)

£19.30

Flowery fragrance, silky and well balanced.
- Dassai Junmai Daiginjo (300ml/16%)

£19.50

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

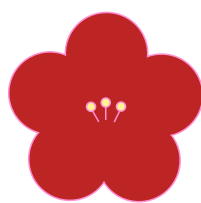
Unfiltered cloudy sake, thicker and often sweeter.
- Taruzake (300ml/15.5%)

£15.20

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.

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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

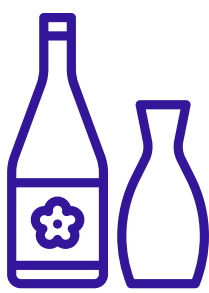



Flavoured Nigori Sake (300ml/9.5%)

£15.75

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 alchol | Non-Junmai
Brewer’s alcohol added |
|----------------------------|-------------------------------------|--------------------------------------|
| 50% or less | Junmai Daiginjo | Daiginjo |
| 60% or less | Junami 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 |
|---|--------|--------|
| Imo Shochu (Sweet potato). | | |
| Kuro Kirishima (25%)
Black-koji based, round sweetness with crisp aftertaste. | £4.25 | £8.00 |
| Aka Kirishima (25%)
Lingering sweetness and refined aroma. | £4.95 | £9.00 |
| Daiyame (25%)
A special Japanese sweet potato and black koji is used, resembles a Lychee aroma | £5.25 | £10.00 |
| Mugi Shochu (Barley). | | |
| Kannoko (25%)
Beautiful amber colour, aged for over 3 years. Smooth, light smoky aroma. | £4.25 | £8.00 |