

WHITE WINE

しろわいん

Chardonnay by glass (250ml) (ABV 12%)	£ 6.20
Izakaya White wine (750ml) (ABV 12%)	£ 18.00
Northern Portugal White, light, dry, slightly acidic	
Sauvignon Blanc (ABV 12.5%)	£ 21.00
An elegant wine from New Zealand, with lively notes of citrus, apple, green pepper, and mineral	

RED WINE

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Merlot by glass (187 ml) (ABV 12%)	£ 5.40
Izakaya Red wine (750ml) (ABV 12%)	£ 18.00
Northern Portugal Red, Bold, Dry, Medium	
Les Pivoines Beaujolais (750ml) (ABV 13%)	£ 22.00
Juicy and typically vibrant acidity and a soft	
★ Ribera de Duero (750 ml) (ABV 14%) ★	£ 25.00
Aromas of bramble fruit, vanilla and nutmeg	

HIGHBALL

ハイボール

Gin & Tonic/ Lemonade (ABV 43%)	£ 7.80
Hibiki Highball	£ 8.80
★Suntory Toki Highball ★	£ 7.50
Peach Chuhai (ABV 4%)	£ 7.50
Apple Chuhai (ABV 4%)	£ 7.50
Umeshu Sparkling (ABV 10%)	£ 7.50

DRINK & DESSERT MENU



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NON-ALCOHOLIC DRINKS ノンアルコール

Honey Lemon Yuzu Tea	£ 3.80
Green Tea / Genmai-cha/ Hoji-cha	£ 3.00
Iced Mint Lemonade	£ 4.50
Iced Fruit Tea (Passion Fruit / Watermelon / Peach)	£ 4.50
Japanese Ramune Soda	£ 3.80
Coke / Diet coke / Coke Zero / Sprite	£ 3.80
Bottled water (Still / Sparkling)	£ 3.50
Juice (Orange / Apple / Lychee / Pomegranate)	£ 3.80
Soda water / Tonic water	£ 2.50

JAPANESE BEER びーる



Asahi bottle 330 ml (ABV 5%)	£ 4.80
★Asahi Draft Beer ★ (HALF / PINT)	£ 4.50 / £ 6.50
0% Asahi 330 ml (Non-Alcoholic)	£ 4.80
Kirin Lager 330 ml (ABV 4.5%)	£ 5.00
Hitachino Nest White Ale (ABV 5.5%)	£ 6.00

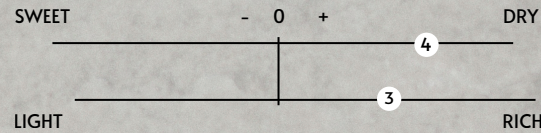
SPIRIT おさけ

Hibiki Harmony Whisky (ABV 43%) 25 ml	£ 7.50
Suntory Toki Whisky (ABV 43%) 25ml	£ 6.50
Haku Rice Vodka (ABV 40%) 50ml	£ 5.80
Shōchū (ABV 25%) 50 ml	£ 5.00
(Barley, Sweet Potato/ Barley Shiso)	

SAKE さけ

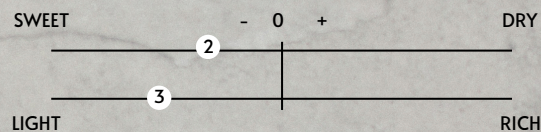


1. HOUSE SAKE (WARM/ CHILLED) (ABV 13-15%) 120ml £ 6.50



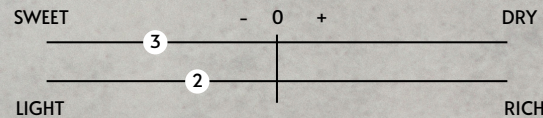
2. CHOYA PLUM WINE (ABV 10%) 120ml £ 8.00 / 750ml £ 42.00

It has a sweet, fruity flavour without a strong alcohol taste.



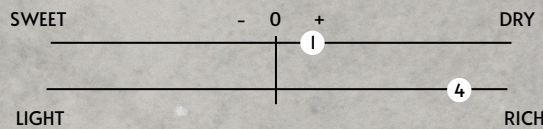
3. ARAGOSHI YUZU SHU (ABV 8%) 120ml £ 7.50 / 720 ml £ 38.00

An intense burst of fresh, zesty citrus. Tangy aromas of lemon, lime, and grapefruit, balanced by a subtle, honey-like sweetness.



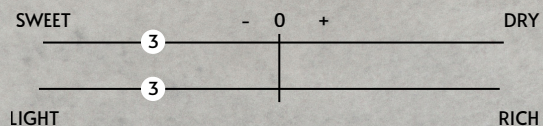
4. SANUKI CLOUDY (ABV 6%) 120ml £ 9.00 / 750 ml £ 48.00

Creamy and sweet-and-sour, with a refreshing citrusy tang and distinct lactic notes.



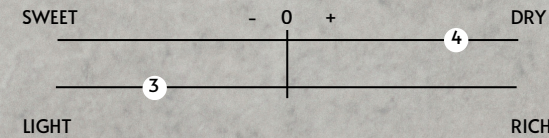
5. NASHI PEAR SAKE (ABV 11 %) 120 ml £ 8.00 / 720 ml £ 40.00

Soft, slightly sweet, and refreshing - with a hint of pear in the finish.



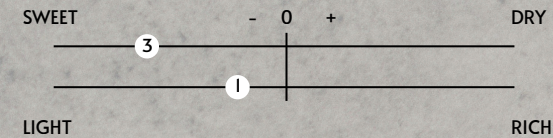
6. KATSUYAMA JUNMAI GINGO (ABV 16%) 120ml £10.50 / 720ml £55.00

Aromas of melon, berry, bread, lemon and some stone fruit, Smooth, crisp and relatively dry



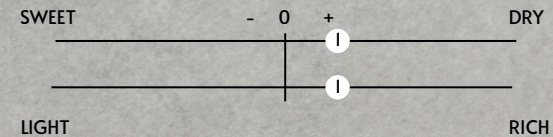
7. JUNMAI YUZU ALADDIN (ABV 10-10.9%) 300 ml £ 18.50

Sweet and citrusy blended with yuzu.



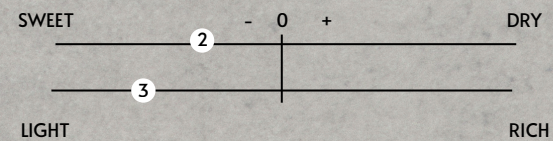
8. JOZEN GOTOSHI (WARM / CHILLED) (ABV 14%) 300 ml £ 19.00

Extremely light, fresh and pure like water. It has subtle aroma of honeydew melon and green apple.



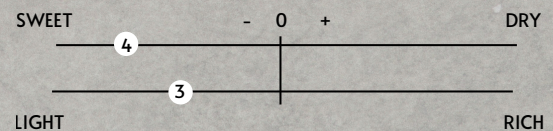
9. NAKATA PLUM WINE (ABV 12%) 300 ml £ 18.50

Fragrant, fruity flavour, made using the best quality plums from the Wakayama Region.



10. MIO SPARKLING (ABV 5.1%) 300 ml £ 18.50

This elegant sweet and mellow sparkling sake with light alcohol. Refreshing and fruity.



COCKTAILS

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TOKYO MULE **£ 9.50**

VODKA, YUZU JUICE, GINGER BEER

UJI MATCHA-TINI **£ 10.00**

MATCHA LIQUEUR, ROKU GIN, SYRUP, CREAM

YAKUZA COOLER **£ 9.50**

TOKI WHISKEY, LYCHEE JUICE, YUZU JUICE, SODA

MELON DREAM (PITCHER) **£ 25.00**

MIDORI, ROKU GIN, YUZU JUICE, LEMONADE

GEISHA'S CLUB (PITCHER) **£ 25.00**

YUZU LIQUEUR, ROKU GIN, YUZU JUICE

LYCHEE MOONLIGHT (PITCHER) **£ 25.00**

VODKA, ROKU GIN, LYCHEE JUICE

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DESSERT

DORAYAKI

£ 3.50

GREEN TEA / CUSTARD / CHOCOLATE

MOCHI ICE CREAM (PER PC)

£ 2.00

COCONUT / GREEN TEA / MANGO

RASPBERRY / STRAWBERRY CHEESECAKE

ICE CREAM (PER SCOOP)

£ 2.50

GREEN TEA / BLACK SESAME

STRAWBERRY SUNDAE

£ 7.00

*VANILLA ICE CREAM LAYERED WITH
SWEET RED BEAN PASTE, FRESH STRAWBERRIES,
FINISHED WITH WHIPPED CREAM*

SAKURA CREPE CAKE

£ 7.00

*LAYERS OF THIN CREPES AND LIGHT CREAM
INFUSED WITH SUBTLE SAKURA FLAVOUR*