

## COFFEE & HOT CHOCOLATE

ESPRESSO *£2.20*

MACCHIATO *£2.30*

CORTADO *£2.30*

CAFFE LATTE *£3.20*

CAPPUCCINO *£3.20*

AMERICANO *£2.50*

FRENCH PRESS *£5*

HOT CHOCOLATE *£3.50*

Dark chocolate with organic milk and whipped cream.

## SPIRITS

### JAPANESE WHISKY

Toki Suntory Blend [43%] *£10*

Nikka from the Barrel, Tokyo [51.40%] *£13*

Yamazaki Distillers Reserve, Kyoto [43%] *£15*

Hakushu 12, Honshu [43%] *£21*

Hibiki Japanese Harmony, Kyoto [43%] *£14*

Nikka Coffey Grain, Tokyo [45%] *£13*

### OTHER WHISKEY

Glenmorangie Original, Scotland [40%] *£12*

Rittenhouse Straight Rye, Kentucky [50%] *£12*

Jack Daniel's Rye, Tennessee [45%] *£10*

### GIN

ROKU, Japan [43%] *£10*

KI NO BI Kyoto Dry, Japan [45.7%] *£12.50*

Sipsmith Dry, England [41.6%] *£9.50*

Tanqueray 10, England [47.3%] *£10*

Monkey 47, Germany [47%] *£13*

Nikka Coffey, Japan [47%] *£13*

### VODKA

Haku, Japan [40%] *£10*

Belvedere, Poland [40%] *£10*

Nikka Coffey, Japan [40%] *£12.50*

### RUM

Bacardi Carta Oro, Puerto Rico [40%] *£8.50*

Bacardi Añejo Cuatro, Puerto Rico [40%] *£10*

Ron Zacapa 23 y.o., Guatemala [40%] *£12.50*

### TEQUILA

Tapatio Blanco, Central [40%] *£9*

Patron Silver, Los Altos [40%] *£11*

El Jimador reposado, Jalisco [40%] *£9*

### COGNAC

Hennessy VS [40%] *£10*

Hennessy XO [40%] *£24*

## FIZZES & CORDIALS

### RASPBERRY FIZZ / RHUBARB FIZZ

EBELTOFT BREWERY. Bottle 250 ml *£4.20*

### SOMETHING & NOTHING SELTZERS

Yuzu, Cucumber or Hibiscus & Rose. Can 330ml *£4.50*

### INFUSIONS

Elderflower, Ginger & Pear or Blackberry & Lavender.

Choose between still or sparkling. Glass *£4*

### TRADITIONAL HOMEMADE LEMONADE

Refreshing cloudy lemonade. Choose between still or sparkling. Glass *£4*

### JAPANESE SODA "RAMUNE"

A Japanese child's favourite. Fresh, fun and bubbly.

Bottle *£4*

### WATER

Filtered to purity and served with activated charcoal in the traditional Japanese method. Have as much as you would like. Still or Sparkling *£1.50*

## TEA

### MATCHA CUP *£4.60*

The finest leaves from the harvest of the year, ground on ancient stone grinding wheels and whipped into a smooth, frothy tea.

### SENCHA & MATCHA *pot £4.60*

Green tea with a fine scent of fresh grass. Perfect for sushi.

This Sencha is mixed with Matcha for a deep colour and fantastic taste.

### MATCHA LATTE *owl £4.20*

Matcha tea with warm milk or oat milk.

### GENMAICHA *pot £4.20*

Green tea with popped rice. Mild and soft with a fine taste of nuts.

### HOJICHA *pot £4*

Toasted green tea with a slightly smoky taste.

### COOL MINT *pot £4*

Herbal tea with Moroccan mint, apple, lemongrass and anise.

### JASMINE TEA *pot £4.60*

Green tea with an elegant taste of jasmine.

### CLASSIC ENGLISH BREAKFAST TEA *pot £4*

A mix of Ceylon, Indian Assam and Kenya Tea. A strong cup which goes well with milk or lemon.

### COZINESS *pot £4*

Sticks'n'Sushi's own herbal blend with flavours of liquorice and mint.

## BEERS

### ASAHI KARAKUCHI [5.2%]

Brewed to the authentic Japanese recipe to deliver its dry, crisp taste and quick clean finish.

Bottle 330ml *£4.50* / 500ml *£6.50*

### SAPPORO SPECIAL EDITION [5%]

Japan's most beautifully labelled beer. Smooth taste with a hint of sweetness. An excellent, easy-to-drink, modern lager. Can 650ml *£8*

### KIRIN ICHIBAN [5%]

"Ichiban Shibori" is a unique method of brewing beer at its purest from a single, pure ingredient: 100% malt.

Bottle 500ml *£7*

### SUSHI'N'BIIRU WHITE [4.7%]

Our own organic wheat beer, brewed with the Japanese citrus fruit yuzu in collaboration with Nørrebro Bryghus, Copenhagen. Can 440ml *£7.50*

### BROOKLYN SPECIAL EFFECTS [0.4%]

Hoppy and aromatic lager style beer, full of flavour but low in alcohol content. Bottle 330ml *£4.80*

### PEACOCK CIDER [4.8%]

This clean and refreshing dry cider is designed to pair with Asian food. Bottle 500ml *£6.50*

## SAKE

### MIO SPARKLING, TAKARA, HYOGO [5%]

Fruity with a refreshing, sweet aroma and fine bubbles. Perfect as an aperitif.

Glass 125ml *£9.50*

### GOKAI KARAKUCHI WARM SAKE, TAKARA [15%]

Award winning warm sake. Wonderfully well balanced, classic and dry.

Carafe 180ml *£8.50*

### TOKUBETSU JUNMAI, NANBU BIJIN, IWATE [15.5%]

Light, clean, sweet notes of melon and pear with plenty of umami and depth.

Glass 125 ml *£9*

### WASHI NO JUNMAI, TOSATSURU, KOCHI [14%]

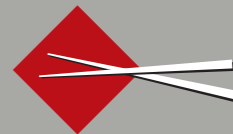
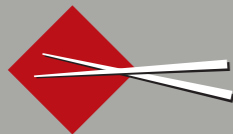
Light and subtle sake with a clean texture and dry finish. Made with deep sea water.

Bottle 720ml *£50*

### SANKA JUNMAI DAIGINJO, MASUMI, NAGANO [16%]

A premium Junmai Daiginjo, which is dry, elegant and crisp. Bottle 300ml *£35* / 720ml *£75*

All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill. Every penny is distributed to the team.



# KAMPAI

# COCKTAILS

## MIO FIZZ *£10*

Chase rhubarb and Bramley apple infused gin stirred with citrus and topped up with Japanese sparkling sake.

## YUZU ZOO *£9.50*

Bombay Sapphire gin, plum wine, yuzu and honey combine, giving a fruity balance of sweet and sour.

## RUM & KUMQUAT FIZZ *£9.50*

Bacardi Carta Blanca rum shaken with Fair. Kumquat liquor, citrus and topped up with apricot and grape soda.

## PURPLE RAIN *£11.50*

Roku Japanese gin infused with butterfly pea flowers, stirred with a dash of violet liquor and lengthened with yuzu tonic water.

## YUZU SELTZER *£10.50*

Haku Japanese vodka mixed with yuzu juice, Passoa passion fruit liquor and rosemary cordial charged with CO<sub>2</sub>.

## TOMMY IN TOKYO *£9.50*

El Jimador tequila reposado shaken with lime juice and a ginger, hojicha and honey reduction.

## HIRO SOUR *£11*

Toki Japanese whisky shaken with matcha powder, lemon, egg white, angostura bitters and agave syrup.

## PLUM SAZERAC *£10.50*

Hennessy VS cognac stirred with plum wine and plum bitters, served in an absinthe perfumed glass.

# SPARKLING WINE

## VAPORETTO, NV PROSECCO [11%]

Lightly aromatic with green apple, apricot, citrus notes and a fresh finish.

Bottle *£32.50* / Glass 125ml *£6.50*

## DOMINIO REQUENA, BRUT NATURE CAVA [11.5%]

Made with the Champagne method, offering freshness with hints of citrus fruits and flowers. Great acidity and a dry finish.

Bottle *£40* / Glass 125ml *£8*

## VEUVE CLICQUOT ‘YELLOW LABEL’ BRUT, CHAMPAGNE [12%]

A lively Champagne with lingering fruity flavours of apple and pear.

Bottle *£66* / Glass 125ml *£11.50*

## VEUVE CLICQUOT ROSÉ, CHAMPAGNE [12%]

A youthful rosé with aromas of raspberry and wild strawberry notes.

Bottle *£88* / Glass 125ml *£15*

## RUINART BLANC DE BLANCS NV, CHAMPAGNE [12.5%]

100% Chardonnay, citrus, peach and white flower aromas.

Bottle *£96*

## RUINART ROSÉ NV, CHAMPAGNE [12.5%]

Elegant, fresh and complex with delicate red berry characters.

Bottle *£110*

## VEUVE CLICQUOT EXTRA BRUT EXTRA OLD, CHAMPAGNE [12%]

Made only of reserve wines from excellent years, chosen for their freshness, generosity and structure.

Bottle *£120*

## KRUG GRANDE CUVÉE NV, CHAMPAGNE [12%]

A truly great Champagne, rich, seductive with a biscuity bouquet.

Bottle *£200*

## DOM PERIGNON BRUT 2009, CHAMPAGNE [12.5%]

Rich and complex with white peach, vanilla and toasted brioche.

Bottle *£250*

# WHITE WINE

## TREBBIANO, LE COSTE [12.5%]

EMILIA ROMAGNA 2018

Refreshing and light-bodied with citrus flavours and delicate perfumed notes.

Bottle *£24* / Glass 175ml *£6.20*

## CHENIN BLANC, ACACIA TREE [13%]

WESTERN CAPE 2018

This easy-drinking wine has fresh citrus and peach flavours with a zippy, refreshing finish.

Bottle *£28* / Glass 175ml *£7.20*

## VINHO VERDE, CONDE VILLAR [11%]

MINHO 2018

Light tropical aromas of pineapple and mango, with interesting floral notes.

Bottle *£28* / Glass 175ml *£7.20*

## PICPOUL DE PINET, DOM. FELINES JOURDAN [12.5%]

LANGUEDOC 2018

Refreshing and zesty with fresh acidity, white peach and chamomile notes.

Bottle *£29* / Glass 175ml *£7.50*

## PINOT GRIGIO, G.L. ANSELMi [12.5%]

FRIULI 2018

A mineral and fresh expression of this grape with hints of pear and green apple.

Bottle *£30* / Glass 175ml *£7.70*

## RIESLING, PETH WETZ ESTATE [12.5%]

RHEINHESSEN 2019

A dry Riesling with a delicate fragrance of white peaches, apricots and juicy pears.

Bottle *£30* / Glass 175ml *£7.70*

## GAVI, VISTE DEL LEMME [12%]

PIEDMONT 2018

Pure Cortese wine with delicate almond notes, elegant and crystalline.

Bottle *£34* / Glass 175ml *£8.20*

## SAUVIGNON DE TOURAINE, CHATEAU DE LA ROCHE [12%]

LOIRE VALLEY 2018

A delicate, complex wine with flavours of ripe citrus fruit and mineral notes on the finish.

Bottle *£36* / Glass 175ml *£8.90*

## CHARDONNAY, HAYSTACK, JOURNEY’S END [13%]

STELLENBOSCH 2017

Fruit and oak balanced, notes of citrus peel and melon, enriched by a subtle biscuit overlay.

Bottle *£38* / Glass 175ml *£9.40*

## SAUVIGNON BLANC, CRAGGY RANGE TE MUNA [12.5%]

MARTINBOROUGH 2019

Aromas of citrus blossom and jasmine with refreshing flavours of lime and grapefruit.

Bottle *£42* / Glass 175ml *£10.80*

## VIIGNIER, LE VERSANT [13%]

LANGUEDOC 2017

Intense apricot, peche de vigne and rose flavours, with hints of ginger and mint.

Bottle *£34*

## ALBARIÑO, ESENCIA DIVIÑA [13%]

GALICIA 2018

Intense, coastal notes to start, broadening into fruit and developing complexity.

Bottle *£39*

## RIESLING, KUNG FU GIRL [12.5%]

COLUMBIA VALLEY 2018

Medium body with a crisp, long finish. Smooth and aromatic with flavours of apricot, key lime and nectarine.

Bottle *£48*

## CHABLIS, DOMAINE JEAN MARC BROCARD [12.5%]

BURGUNDY 2017

The most zesty style of Chardonnay, structured, crisp and delicious with green apple, lime and mineral notes.

Bottle *£50*

## SANCERRE, DOMAINE PAUL PRIEUR [13%]

LOIRE VALLEY 2017

Benchmark Sauvignon Blanc, lean with great acidity and aromas of freshly cut green apples.

Bottle *£52*

# ROSÉ

## GRENACHE, PARADIS, DOM. PREIGNES LE VIEUX [12.5%]

LANGUEDOC 2018

Beautifully presented pale rosé. Elegant with summer fruits and a slight earthiness.

Bottle *£29* / Glass 175ml *£7.20*

## PROVENCE ROSÉ, ULTIMATE [12.5%]

CÔTES DE PROVENCE 2019

Layers of raspberry, strawberry jam in the nose invite you to a gorgeous, yet spicy palate. A fresh wine with great acidity for food pairing, but roundness to enjoy on its own.

Bottle *£46* / Glass 175ml *£12*

# RED WINE

## GRENACHE, PETIT PAPILLON [13%]

LANGUEDOC 2018

An intense nose of cherries and blackcurrants, with violet notes. Round and soft on the palate with a long, lingering finish.

Bottle *£26* / Glass 175ml *£6.70*

## MALBEC, OSCURO [13.5%]

MENDOZA 2017

Juicy flavours of plum and blackberry with a long, lingering and elegant finish.

Bottle *£28* / Glass 175ml *£7.30*

## MERLOT, JOURNEY’S END SINGLE VINYARD [14%]

STELLENBOSCH 2016

Gentle ripe red fruit on the palate with firm tannins and a supple sweetness, full bodied and complex.

Bottle *£46* / Glass 175ml *£10.80*

## PINOT NOIR, CRAGGY RANGE [13.5%]

MARTINBOROUGH 2016

An elegant, silky texture with delicately balanced tannin and a texturally dry finish.

Bottle *£48* / Glass 175ml *£11.50*

## MALBEC, CATENA APPELLATION VISTA FLORES [13.5%]

MENDOZA 2018

Ripe, concentrated dark red fruit aromas with delicate floral notes of lavender, violet and mocha, with a rich mouthfeel and hints of spices.

Bottle *£38*

## SANGIOVESE & MERLOT, GRAN BRUNO [13.5%]

TUSCANY 2018

A mini “Super Tuscan” from noble origins, rich with notes of small ripe berries and pepper.

Bottle *£38*