

## 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.

*We offer semi-skimmed or oat milk.*

## SPIRITS

### JAPANESE WHISKY

Toki Suntory Blend [43%] £10

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

Yamazaki Distillers Reserve, Kyoto [43%] £15

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, Arandas, Jalisco [40%] £9

Patron Silver, El Nacimiento, Jalisco [40%] £11

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

### COGNAC

Hennessy VS [40%] £10

Hennessy XO [40%] £24

## 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

## 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

### KIRIN ICHIBAN [5%]

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

Bottle 500ml £7

### 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

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.

## FIZZES & CORDIALS

### RHUBARB FIZZ

EBELTOFT BREWERY. Bottle 250 ml £4.20

### PUNCHY HOLIDAY ROMANCE

Peach with ginger & fragrant chai. Can 250ml £4

### PUNCHY FIRST DIP

Yuzu with refreshing cucumber & a hint of rosemary.

Can 250ml £4

### INFUSIONS

Elderflower / Ginger & pear / 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 200ml £4

### WATER

Filtered to purity and served with activated charcoal using the traditional Japanese method. Have as much as you like.

Still or Sparkling £1.50

## TEA

### MATCHA bowl £4.60

The finest leaves from the harvest of the year, grounded 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 bowl £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 pot £4

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

### JASMINE TEA pot £4.60

Green tea with an elegant taste of jasmine.

### CLASSIC ENGLISH BREAKFAST TEA pot £4

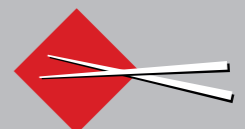
A mix of Ceylon, Indian Assam and Kenya Tea.

A strong cup which goes well with milk or lemon.

### COZINESS pot £4

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

# KAMPAI



# COCKTAILS

## JAPANESE SPRING PUNCH *£11.50*

Bombay Bramble gin shaken with yuzu juice, Green Tea & Hibiscus liqueur, homemade raspberry cordial and topped up with Prosecco.

## 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 liqueur, 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 liqueur and lengthened with yuzu tonic water.

## YUZU SELTZER *£10.50*

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

## YUBARITA *£9.50*

El Jimador tequila reposado infused with kaffir leaves, shaken with Midori melon liqueur, lime and agave syrup.

## TOKI JULEP *£10.50*

Toki Japanese whisky, shiso leaves, peach liqueur and jasmine ice tea gently stirred over crushed ice.

## 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 2010, CHAMPAGNE [12.5%]

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

Bottle *£250*

# WHITE WINE

## TREBBIANO, LE COSTE [12.5%]

EMILIA ROMAGNA 2018

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

Bottle *£24.50* / Glass 175ml *£6.30*

## CHENIN BLANC, ACACIA TREE [13%]

WESTERN CAPE 2018

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

Bottle *£28.50* / Glass 175ml *£7.30*

## VINHO VERDE, CONDE VILLAR [11%]

MINHO 2018

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

Bottle *£28.50* / Glass 175ml *£7.30*

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

LANGUEDOC 2018

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

Bottle *£29.50* / Glass 175ml *£7.60*

## 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 *£30.50* / Glass 175ml *£7.80*

## RIESLING, PETH WETZ ESTATE [12.5%]

RHEINHESSEN 2019

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

Bottle *£30.50* / Glass 175ml *£7.80*

## GAVI, VISTE DEL LEMME [12%]

PIEDMONT 2018

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

Bottle *£34.50* / Glass 175ml *£8.30*

## SAUVIGNON DE TOURAINE, CHATEÂU 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 *£38.50* / Glass 175ml *£9.50*

## 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*

## VIOGNIER, 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 DE LA CHEZATTE[13%]

LOIRE VALLEY 2019

Bright and refreshing aromas of lemon, lime and apple with a subtle mineral note and a rich palate.

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.

Bottle *£26* / Glass 175ml *£6.70*

## MALBEC, TERRAZAS DE LOS ANDES [14.5%]

MENDOZA 2018

Aromatic and well-structured. Crafted from concentrated grapes and twelve months oak maturation resulting in smooth toasty notes and excellent capacity for ageing.

Bottle *£34* / Glass 175ml *£8.50*

## 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*