

KAMPAI

COCKTAILS

JAPANESE SPRING PUNCH £11.50

Bombay Bramble gin shaken with yuzu juice, Chambord, homemade Sencha and raspberry cordial, topped with Prosecco.

YUZU ZOO £9.50

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

FUJI TAI £10.50

Bacardi Oro rum shaken with Moose alpine spirit, lime juice, orgeat and matcha.

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 CO₂.

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.

WHITE WINE

TREBBIANO, LE COSTE [12.5%] **VE**

EMILIA ROMAGNA 2020

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

Bottle *£26* / Glass 175ml *£6.50*

CHENIN BLANC, ACACIA TREE [13%]

WESTERN CAPE 2020

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%] **VE**

MINHO 2020

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

Bottle *£29* / Glass 175ml *£7.50*

VIOGNIER, LEDUC [13%] **VE**

LANGUEDOC-ROUSSILLON 2020

Fruity yet fresh and perfumed with aromatic summer fruits, such as peaches and apricots.

Bottle *£30* / Glass 175ml *£7.70*

PICPOUL DE PINET, FELINES JOURDAN [12.5%]

LANGUEDOC 2020

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

Bottle *£32* / Glass 175ml *£8.00*

RIESLING, PETH WETZ ESTATE [12.5%]

RHEINHESSEN 2020

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

Bottle *£32* / Glass 175ml *£8.00*

PINOT GRIGIO, PUIATTINO [12.5%] **VE**

FRIULI 2020

Balanced, pleasing Pinot Grigio, full of apples, ripe pears and peaches.

Bottle *£34* / Glass 175ml *£8.30*

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

LOIRE VALLEY 2020

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

Bottle *£38* / Glass 175ml *£9.20*

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, TE MUNA, CRAGGY RANGE [12.5%] 
MARTINBOROUGH 2020


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

Bottle £45 / Glass 175ml £10.80

MUSCADET SÈVRE-ET-MAINE SUR LIE, LA DIVATTE [12.5%]
LOIRE 2019

Spice-scented, fresh and light, with flavours of melon and a breath of flowers.

Bottle £34

**PGR PINOT GRIS GEWURZTRAMINER RIESLING,
YEALANDS ESTATE [13.5%]**   **VE**

MARLBOROUGH 2020

An intriguing New Zealand blend of richness and flavour, combining poached pears, melon and ginger hints.

Bottle £44

GRUNER VELTLINER, ERICH MACHHERNDL [12.5%]
WACHAU 2019

Fruity with lovely texture, layers of apples, pears and spice with shreds of mint on the finish.

Bottle £46

ALBARIÑO, MAR DE FRADES [12.5%] 

RIAS BAIXAS 2020

Fresh, balancing citrus with tropical fruit, so that the mango, pineapple and lychee soften the lime and greengages, resulting in a pleasing, food-friendly whole.

Bottle £48

CHABLIS, JOSEPH DROUHIN [12.5%] 

BURGUNDY 2020

Elegant and herbaceous on the nose, fresh-washed with citrus, particularly lemon and grapefruit in the mouth.

Bottle £52

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

POUILLY FUISSÉ, SAUMAIZE-MICHELIN [13%]  **VE**

BURGUNDY 2018

Rounded and generous palate, offering ripe grapefruits and lemon rind. A judicious use of oak brings depth, texture and nutty characters and helps with the soft finish.

Bottle £62

SPARKLING WINE

VAPORETTO, NV PROSECCO [11%]

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

Bottle *£34* / Glass 125ml *£6.80*

CHENIN BLANC, SPARKLE HORSE, KEN FORRESTER [11.5%]

Sparkling wine from South Africa, creamy and delicate but bubbling with apple, pear and quince notes.

Bottle *£46* / Glass 125ml *£8.50*

VEUVE CLICQUOT 'YELLOW LABEL' BRUT, CHAMPAGNE [12%]

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

Bottle *£68* / Glass 125ml *£12.50*

VEUVE CLICQUOT ROSÉ, CHAMPAGNE [12%]

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

Bottle *£88* / Glass 125ml *£15*

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

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

Bottle *£88*

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 *£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*

ROSÉ

GRENACHE ROSÉ, ROMANCE [13.5%]

MÉDITERRANÉE 2020

This dazzling rosé offers up powerful, fresh and generous aromas of crunchy fruit.

Bottle *£32* / Glass 175ml *£8.20*

PROVENCE ROSÉ, ULTIMATE [12.5%]

CÔTES DE PROVENCE 2020

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 *£48* / Glass 175ml *£11.80*

RED WINE

BARBERA AMONTE, VOLPI [12.5%] **VE**

PIEDMONT 2020

Bright, fruity, easy-drinking, cheerfully giving out blueberries, cherries and raspberries

Bottle *£28* / Glass 175ml *£6.70*

MALBEC, TERRAZAS DE LOS ANDES [14.5%]

MENDOZA 2019

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*

SHIRAZ MOURVEDRE VIOGNER, THE HUNTSMAN, JOURNEY'S END [13.5%]

STELLENBOSCH 2018

A fruit forward ruby red with aromas of red and dark berries, cassis and hints of lavender.

Bottle *£38* / Glass 175ml *£9.00*

PINOT NOIR, CRAGGY RANGE [13.5%]

MARTINBOROUGH 2017

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

Bottle *£48* / Glass 175ml *£11.50*

MALBEC, APPELLATION VISTA FLORES, CATENA [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*

CABERNET SAUVIGNON, CANNONBALL [13.5%]

CALIFORNIA 2018

Glorious New World Cabernet Sauvignon, reminiscent of a red apple dipped in dark chocolate, with additional strawberry, blueberry and spice.

Bottle *£48*

BEERS

ASAHI KARAKUCHI [5.2%]

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

Bottle 330ml *£4.80* / 500ml *£6.50*

KIRIN ICHIBAN [4.6%]

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

Bottle 500ml *£7*

ZEN PALE ALE [4.5%]

Infused with single batch Kabusencha Japanese green tea. Fruity, delicate and crisp.

Bottle 330ml *£5.80*

MEANTIME ANYTIME IPA [4.7%]

Refreshing with a clean dry finish and tropical hints of pineapple and mango.

Bottle 330ml *£5.50*

CORNISH ORCHARDS CIDER [5%]

Lightly sparkling & immensely refreshing with fruity apple tones.

Bottle 500ml *£6.50*

BIG DROP UPTIME CRAFT LAGER [0.5%]

Light herbal and floral hop aromas, a hint of caramel and a touch of orange at the end.

Bottle 330ml *£4.80*

SAKE

SUMI, KAMPAI LONDON [15%]

Brewed in South London with Gohyakumangoku Japanese rice, this a classic, rich and smooth Tokubetsu Junmai sake.

Bottle 375ml *£36*

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*

HIYA, NISHINOSHEKI, KAYASHIMA [17%]

Spicy and powerful on the palate, yet with a light and delicate finish. Served neat or on ice.

Bottle 300ml *£28*

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%]

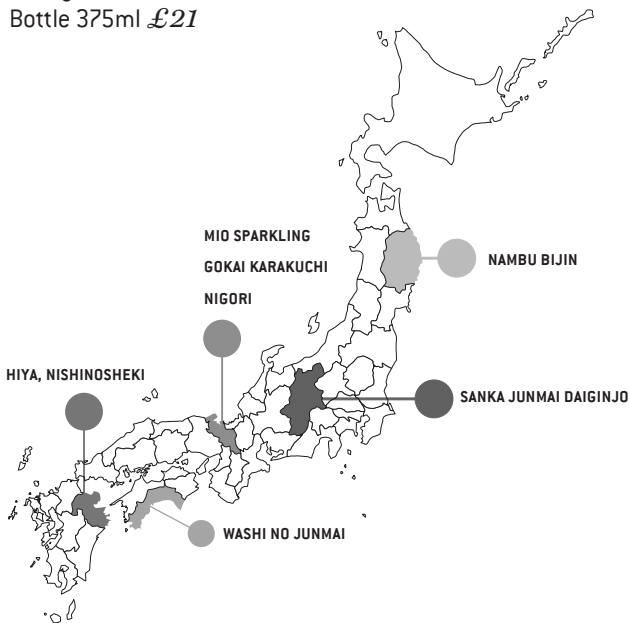
A premium Junmai Daiginjo, which is dry, elegant and crisp.

Bottle 300ml *£35* / 720ml *£75*

NIGORI, JUNMAI, SILKY MILD, TAKARA [15%]

Partially filtered traditional style sake with a creamy smooth texture, complex flavours and hints of honey-dew melon.

Bottle 375ml *£21*



SPIRITED AWAY

NIPON 86 £7.50

Copenhagen sparkling tea mixed with yuzu juice and pear & ginger cordial.

SAKURA SPRITZ £6.50

Everleaf Mountain non-alcoholic spirit served with tonic water and a dash of organic elderflower cordial.

MINTO £7

Caleño tropical non-alcoholic spirit shaken with mint, yuzu and lime.

SENDAI SUNSET £7

Crossip Fresh non-alcoholic spirit shaken with lychee, citrus and agave syrup.

FIZZES & CORDIALS

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 Glass £4

Choose between still or sparkling.

ELDERFLOWER

GINGER & PEAR

BLACKBERRY & LAVENDER

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

COFFEE UESHIMA

COFFEE COMPANY

• KOBE 1933 •

Since its introduction to Japan in the 1600s by Dutch traders, coffee has been a rich part of Japanese culture. For generations Ueshima have been refining their craft in a practice known as Takumi – the pursuit of perfection without compromise.

The finest quality beans are precision roasted under the supervision of Japanese Coffee Masters. Each coffee is characteristically bold, smooth and low in acidity.

ESPRESSO £2.50

CAFFE LATTE £3.30

MACCHIATO £2.60

CAPPUCCINO £3.30

CORTADO £2.60

AMERICANO £2.80

TEA

MATCHA *bowl* £4.60

The finest leaves from the year's harvest are grinded on ancient stone wheels and whipped into a smooth, frothy tea.

SENGHA & MATCHA *pot* £4.80

Green tea with a fine scent of fresh grass. This Sencha is mixed with Matcha for a deep colour and fantastic taste.

MATCHA LATTE *bowl* £4.60

Matcha tea with warm milk or oat milk.

GENMAICHA *pot* £4.80

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

HOJICHA *pot* £4.50

Toasted green tea with a slightly smoky taste.

COOL MINT POT *pot* £4.50

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

JASMINE TEA *pot* £4.80

Green tea with an elegant taste of jasmine.

CLASSIC ENGLISH BREAKFAST TEA *pot* £4.50

A mix of Ceylon, Indian Assam and Kenya Tea.

A strong cup which goes well with milk or lemon.

COZINESS *pot* £4.50

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

HOT CHOCOLATE

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 [51.4%] *£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

Bombay Sapphire, England [40%] *£8.50*

Bombay Premier Cru, England [47%] *£10*

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*

Grey Goose, France [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*

All served as 50ml, 25ml servings available on request

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 staff.

If you have any food allergies or intolerances please speak to a member of our team.