

KAMPAI

COCKTAILS

YUZU ZOO £10.50

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

JAPANESE SPRING PUNCH £12.50

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

PURPLE RAIN £13.50

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

YUZU SELTZER £11.50

Haku Japanese vodka mixed with yuzu juice, Passoã passion fruit liqueur and rosemary cordial charged with CO₂.

YUBARITA £10.50

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

AMAI DAIO £9.50

42 Below vodka shaken with apple infused sake, apple juice, lemon juice, egg white and rhubarb syrup.

FUJI PUNCH £12.50

Bacardi Oro rum shaken with Moose grapefruit liquor, citrus, matcha and pineapple juice.

WHISKY MISO SOUR £13.50

Toki Japanese whisky shaken with peach liquor, lemon juice, egg white, honey and miso.

KORI COOLER £9.50

El Jimador tequila blanco infused with lime and lemongrass swizzled with lychee, mint, lime and soda.

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

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

Bottle *£27* / Glass 175ml *£6.50*

CHENIN BLANC, ACACIA TREE [13%]

WESTERN CAPE

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

Bottle *£28.50* / Glass 175ml *£6.90*

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

LANGUEDOC-ROUSSILLON

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

Bottle *£30* / Glass 175ml *£7.30*

VINHO VERDE, CONDE VILLAR [11%] **VE**

MINHO

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

Bottle *£32* / Glass 175ml *£7.80*

PICPOUL DE PINET, FELINES JOURDAN [12.5%]

LANGUEDOC

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

Bottle *£34* / Glass 175ml *£8.20*

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

FRIULI

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

Bottle *£36* / Glass 175ml *£8.70*

RIESLING, PETH WETZ ESTATE [12.5%]

RHEINHESSEN

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

Bottle *£38* / Glass 175ml *£9.20*

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

LOIRE VALLEY

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

Bottle *£40* / Glass 175ml *£9.70*

CHARDONNAY, HAYSTACK, JOURNEY'S END [13%]

STELLENBOSCH

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

Bottle *£40* / Glass 175ml *£9.70*

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

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

Bottle £48 / Glass 175ml £11.70

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

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

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

Bottle £44

GRUNER VELTLINER, ERICH MACHHERNDL [12.5%] **VE**
WACHAU

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

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 £50

SANCERRE, DOMAINE DE LA CHEZATTE [13%]

LOIRE VALLEY

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

Bottle £54

CHABLIS, JOSEPH DROUHIN [12.5%] 

BURGUNDY

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

Bottle £56

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

BURGUNDY

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 £64

SPARKLING WINE

RUGGERI, NV PROSECCO [11%] VE

Delicate, fresh and zesty, exuding with notes of green apples and citrus.

Bottle *£38* / Glass 125ml *£7.50*

KINGSCOTE, WEST SUSSEX [11.5%]

English sparkling made with the traditional grape varieties, refreshing and delightfully complex, offering bright, sumptuous flavours of gooseberry, apple and hints of rose.

Bottle *£48* / Glass 125ml *£9.50*

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

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

Bottle *£86* / Glass 125ml *£14.50*

VEUVE CLICQUOT ROSÉ, CHAMPAGNE [12%]

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

Bottle *£92* / Glass 125ml *£16*

RUINART BLANC DE BLANCS NV, CHAMPAGNE [12.5%]

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

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*

RUINART ROSÉ NV, CHAMPAGNE [12.5%]

Elegant, fresh and complex with delicate red berry characters.

Bottle *£160*

KRUG GRANDE CUVÉE NV, CHAMPAGNE [12%]

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

Bottle *£220*

DOM PERIGNON BRUT, CHAMPAGNE [12.5%]

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

Bottle *£280*

ROSÉ

GRENACHE ROSÉ, ROMANCE [13.5%]

MÉDITERRANÉE

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

Bottle *£38* / Glass 175ml *£9.20*

PROVENCE ROSÉ, ULTIMATE [12.5%]

CÔTES DE PROVENCE

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 *£54* / Glass 175ml *£13.10*

RED WINE

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

PIEDMONT

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

Bottle *£30* / Glass 175ml *£7.30*

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

STELLENBOSCH

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

Bottle *£38* / Glass 175ml *£9.20*

MALBEC, TERRAZAS DE LOS ANDES [14.5%]

MENDOZA

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

Bottle *£44* / Glass 175ml *£10.70*

PINOT NOIR, CRAGGY RANGE [13.5%]

MARTINBOROUGH

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

Bottle *£52* / Glass 175ml *£12.60*

MALBEC, APPELLATION VISTA FLORES, CATENA [13.5%]

MENDOZA

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

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 *£6* / 500ml *£7.20*

KIRIN ICHIBAN [4.6%]

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

Bottle 500ml *£8.50*

ZEN PALE ALE [4.5%]

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

Bottle 330ml *£6.50*

MEANTIME ANYTIME IPA [4.7%]

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

Bottle 330ml *£6.50*

CORNISH ORCHARDS CIDER [5%]

Lightly sparkling & immensely refreshing with fruity apple tones.

Bottle 500ml *£7.00*

BIG DROP UPTIME CRAFT LAGER [0.5%] (*39 kcal*)

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

Bottle 330ml *£5.50*

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.

Bottle 300ml *£20* 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%]

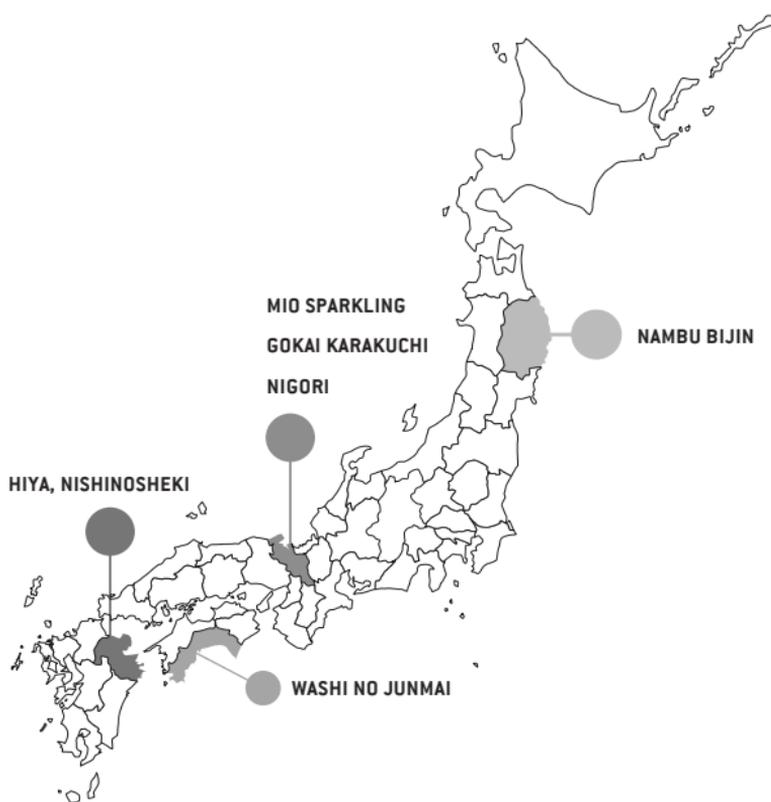
Light and subtle sake with a clean texture and dry finish. Made with deep sea water.

Bottle 720ml *£50*

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 (58 kcal) £8.50

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

SAKURA SPRITZ (70 kcal) £8.00

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

MINTO (94 kcal) £8.50

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

SENDAI SUNSET (189 kcal) £8.50

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

FIZZES & CORDIALS

PUNCHY HOLIDAY ROMANCE (30 kcal) £5

Peach with ginger & fragrant chai.
Can 250ml

PUNCHY FIRST DIP (35 kcal) £5

Yuzu with refreshing cucumber & a hint of rosemary.
Can 250ml

INFUSIONS Glass £4.50

Choose between still or sparkling.

ELDERFLOWER (82 kcal)

GINGER & PEAR (50 kcal)

BLACKBERRY & LAVENDER (45 kcal)

TRADITIONAL HOMEMADE LEMONADE (72 kcal) £4.50

Refreshing cloudy lemonade. Choose between still or sparkling. Glass

JAPANESE SODA "RAMUNE" (70 kcal) £5

A Japanese child's favourite. Fresh, fun and bubbly.
Bottle 200ml

WATER £1.50

Filtered to purity and served with activated charcoal using the traditional Japanese method.

Have as much as you like.

Still or Sparkling

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 kcal) £2.50 **CAFFE LATTE** (92 kcal) £3.30

MACCHIATO (10 kcal) £2.60 **CAPPUCCINO** (71 kcal) £3.30

CORTADO (28 kcal) £2.60 **AMERICANO** (5 kcal) £2.80

TEA

MATCHA *bowl* (3 kcal) £4.60

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

SENCHA & MATCHA *pot* (10 kcal) £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* (150 kcal) £4.60

Matcha tea with warm milk or oat milk.

GENMAICHA *pot* (15 kcal) £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* (15 kcal) £4.50

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

JASMINE TEA *pot* (25 kcal) £4.80

Green tea with an elegant taste of jasmine.

CLASSIC ENGLISH BREAKFAST TEA *pot* (5 kcal) £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 (184 kcal) £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.