

KAMPAI

COCKTAILS

JAZZ FIZZ £12

42 Below Vodka shaken with Muyu jasmine liquor, citric cordial and topped with CPH jasmine sparkling tea.

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.

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

CHENIN BLANC, ACACIA TREE [13%]

WESTERN CAPE

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

Bottle *£29* / Glass 175ml *£7*

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

Dry and aromatic with a delicate fragrance of white peaches, apricots and juicy pears.

Bottle *£38* / Glass 175ml *£9.20*

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*

FIANO, LE VELI [12.5%]

SALENTO

Freshly fruity on the nose, with aromas of citrus and pear. The aromatic character is continued with crisp and lively acidity.

Bottle *£44* / Glass 175ml *£10.70*

OLD VINES CHENIN BLANC, KEN FORRESTER [13.5%]

STELLENBOSCH

Harmonious balance between fruit and delicate oaky vanilla notes, as they combine to form complex, soft flavours and rich body.

Bottle *£46* / Glass 175ml *£11.20*

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

MARTINBOROUGH

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

Bottle *£48* / Glass 175ml *£11.70*

**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*

SILVAN BACCHUS, KINGSCOTE [11.5%]

WEST SUSSEX

Rich and creamy with soft acidity creating a round wine with bright notes of elderflower and light aromas of tropical fruit.

Bottle *£48*

ALBARIÑO EN LIAS, MARTIN CODAX [13%]

RIAS BAIXAS

Aromatic notes of ripe pear, apple and white peach, with reminiscent notes of clean lees aging as vanilla and brioche with a long finish.

Bottle *£52*

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*

ORANGE GOLD, GERARD BERTRAND [13%]

OCCITANIE

Complex, with aromas of white flowers, candied fruits and pepper notes. Rich texture and a long lingering finish.

Bottle *£58*

CHARDONNAY, THE ROOST [13.5%]

MENDONCINO COUNTY

Opening with notes of lemon, baked apple and crème brûlée, balanced with brisk acidity. Barrel aging provides an elegant finish with a touch of toffee and nutmeg.

Bottle *£66*

RIESLING, ERUZIONE VOLCANICA, PLANETA [13%]

SICILY

Vibrant, mineral-driven with intense aromas of white flower, tropical fruit and stone fruit. Palate of juicy white peach, tart green apple, mineral and mint. Elegant and balanced, with a citrus finish.

Bottle *£78*

MEARSALT, JEAN-MICHEL GAUNOUX [13%]

BURGUNDY

Well developed with ripe, tropical fruit on the nose and an enticing note of honey leading to an intense and concentrated palate with well balanced acidity and a crisp, clean, lengthy finish.

Bottle *£96*

125ml glasses available on request.

 SUSTAINABLE

VE VEGAN

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*

BRUNO PAILLARD, BLANC DE BLANCS, CHAMPAGNE [12.5%]

Made from 100% Chardonnay grapes from Gran Cru vineyards, notes of citrus and white flowers, silky and creamy with a long finish.

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

FRAPPATO, CARUSO & MININI [13.5%]

SICILY

Aromas of jammy red fruits, summer herbs and a touch of violet. Juicy and refreshing.

Bottle *£32* / Glass 175ml *£7.80*

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 notes of redcurrant, raspberry and cherry with a hint of spice.

Bottle *£52* / Glass 175ml *£12.60*

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*

SPÄTBURGUNDER, KOPP [12.5%]

BADEN

Powerful but light on the palate, with vibrant flavours of ripe red cherry, plum, and raspberry. The structure is elegant with refreshing acidity and well integrated tannins.

Bottle *£54*

125ml glasses available on request.



SUSTAINABLE

VE VEGAN

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

KAIZEN, JUNMAI GINJO [15%]

Our own Sticks'n'Sushi sake created in collaboration with Kanpai London. Brewed from one of the best Japanese rice, is rich and aromatic with notes of lychee, pear and honey dew melon.

Bottle 375ml *£42*

SUMI, KANPAI 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%]

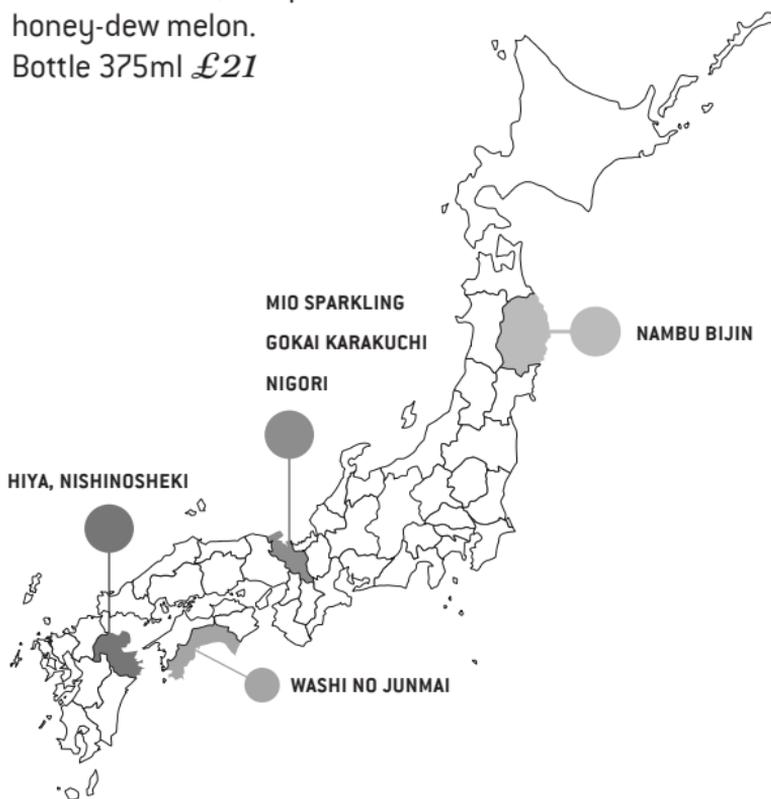
Light and subtle sake with a clean texture and dry finish. Made with deep sea water.

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 strawberry and sage 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)

STRAWBERRY & SAGE (46 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.

YUZU OOLONG *pot* (5 kcal) £4.80

Bespoke blend of traditional Oolong tea with citrus yuzu fruit and lemongrass notes.

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.