

KAMPAI

COCKTAILS

SHISO HA £12

Cazadores blanco tequila shaken with shiso leaves, elderflower cordial & lime.

YUZU ZOO £10.50

Bombay Sapphire gin, plum wine, yuzu juice shaken with honey sugar syrup.

JAPANESE SPRING PUNCH £12.50

Bombay Bramble gin shaken with yuzu juice, Chambord, homemade sencha & 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 £12.50

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

HIBISCUS MARGARITA £13

Ojo De Dios Hibiscus mezcal and Cazadores blanco tequila shaken with Cointreau, lemon & hibiscus syrup.

FUJI PUNCH £12.50

Bacardi Oro rum shaken with Moose grapefruit liqueur, citrus, matcha & pineapple juice.

WHISKY MISO SOUR £13.50

Toki Japanese whisky shaken with peach liqueur, lemon juice, egg white, honey & miso.

UMESHU HANA £11.50

Umeshu plum wine, Maraschino Luxardo liqueur, sugar & lemon.

PLUM SAZERAC £12.50

Remy Martin Cognac stirred with plum wine & plum bitters, served in an absinthe-perfumed glass.

BLACKBERRY MULE £13

Bacardi Oro rum and Moose blackberry liqueur muddled with fresh lime, mint leaves & sugar, topped with Artisan fiery ginger beer.

If you fancy a classic cocktail please ask – our bartenders will be happy to make them.

WHITE WINE

CHENIN BLANC, STORMY CAPE [13%]

WESTERN CAPE, SOUTH AFRICA

Snappy and easy drinking, packed with passion fruit, green apple and a refreshing touch of lemon.

Bottle *£30* / Glass 175ml *£7.30*

VERMENTINO PAYS D'OC, LES ARCHERES [12.5%]

LANGUEDOC-ROUSSILLON, FRANCE

Spring blossom, white peach, lime zest & grapefruit.

Bottle *£32* / Glass 175ml *£7.80*

VINHO VERDE QL LOUREIRO, QUINTA DA LIXA [11%]

NORTHERN PORTUGAL

As floral as its name, with a mouthful of green apples & white currants, and a fine, long finish.

Bottle *£36* / Glass 175ml *£8.70*

PICPOUL DE PINET, BARON DE BADASSIÈRE [13%]

LANGUEDOC, FRANCE

Refreshing, zingy citrus & crisp apple, balanced with white blossom and a peachy finish.

Bottle *£36* / Glass 175ml *£8.70*

PINOT GRIGIO, PUIATTINO [12.5%]

FRIULI, ITALY

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

Bottle *£37* / Glass 175ml *£9*

RIESLING, THE STUMP JUMP, D'ARENBERG [10%]

McLAREN VALE, AUSTRALIA

Aromatic, fully ripened fruit, frangipani, citrus, white floral notes, combining nicely with ruby grapefruit & fresh lime characters.

Bottle *£38* / Glass 175ml *£9.20*

CHARDONNAY, 16 STOPS [13%]

ADELAIDE, SOUTH AUSTRALIA

White peach & nectarine with hints of spice. Crisp and elegant with a lovely texture and savoury finish.

Bottle *£42* / Glass 175ml *£10.20*

CHARDONNAY, SILVERHAND ESTATE [11%]

KENT, ENGLAND

A visual delight in the glass with a wonderful golden colour. On the nose, the exquisite wine exudes fresh tropical aromas which continue on the palate, culminating with a delightful buttery, round finish

Bottle *£46* / Glass 175ml *£11.20*

VOIGNIER, MAISON LES ALEXANDRINS 'LE CABANON' [13%]

NORTHERN RHÔNE, FRANCE

Aromatic hints of apricot & peach with light tropical notes.

Bottle *£48* / Glass 175ml *£11.70*

OLD VINES CHENIN, KEN FORRESTER [13.5%]

STELLENBOSCH, SOUTH AFRICA

A harmonious balance between fruit and delicate oaky vanilla notes, combining to form complex, soft flavours and a rich body.

Bottle *£52* / Glass 175ml *£12.60*

SAUVIGNON BLANC, MOHUA WINES [13%]

MARLBOROUGH, NEW ZEALAND

Passion fruit, mango & fresh-cut lime, summer herbs, pink grapefruit and a curl of lemon zest on the nose.

Bottle *£50* / Glass *£12.10*

GAVI DI GAVI, TERRE ANTICHE [13%]

PIEMONTE, ITALY

Delicate, with hints of melon, Gala apple & lime zest, with a lovely zip on the palate.

Bottle *£54* / Glass *£13.10*

GRÜNER VELTLINER LOIMER [12%]

KAMPTAL, AUSTRIA

Aromas of yellow apple, pineapple & marigold with gentle hints of white pepper.

Bottle *£64*

POUILLY-FUMÉ, DOMAINE DE BEL AIR [13%]

LOIRE, FRANCE

Aromas of white peach, pear, mango and a touch of minerality. Full and elegant, with racy acidity that brings balance and lifts to the finish.

Bottle *£67*

ROSÉ

MÂCON-VILLAGES, JEAN-CHRISTOPHE PERRAUD,

TERROIR DE NANCELLES [13%]

MÂCONNAIS, BURGUNDY, FRANCE

Elegant and expressive. Vibrant notes of white flowers, fresh citrus & apricot fruit, with lively acidity and a refreshing finish.

Bottle *£69*

L'INDISCRETE SANCERRE [13%]

LOIRE, FRANCE

A fresh citrus palate, with mineral notes and crisp acidity. An elegant and refreshing finish.

Bottle *£70*

MEURSAULT, JEAN-MICHEL GAUNOUX [13%]

BURGUNDY, FRANCE

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

Bottle *£96*

DIRTY LITTLE SECRET, KEN FORESTER [13%]

WESTERN CAPE, SOUTH AFRICA

Generous and intense with persistent notes of pear drop, lemon & tangerine, offering a refreshing citrus finish.

Bottle *£96*

ESPRIT MÉDITERRANÉE [12.5%]

PROVENCE, FRANCE

This dazzling rosé offers up powerful, fresh and generous aromas of crunchy fruit. Notes of fresh summer fruits such as brugnon & peach as well as red fruits.

Bottle *£39* / Glass 175ml *£9.50*

PROVENCE ROSÉ, ULTIMATE [13%]

CÔTES DE PROVENCE

Frank on the palate, with a light, round finish that creates a smooth and well-balanced impression.

Magnum *£148* / Bottle *£58* / Glass 175ml *£14.10*

SPARKLING WINE

NV PROSECCO, RUGGERI [11%]

VENETO, ITALY

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

Bottle *£39* / Glass 125ml *£7.50*

SILVER REIGN BRUT [12.5%]

KENT, ENGLAND

A quintessentially English sparkling wine full of citrus, fresh pear & green apple flavours.

Bottle *£60* / Glass 125ml *£10.50*

TELMONT RÉSERVE BRUT [12%]

CHAMPAGNE, FRANCE

Beautifully balanced. A perfect harmony of richness, fruitiness, and freshness.

Bottle *£75* / Glass 125ml *£14.50*

TELMONT RÉSERVE ROSE [12%]

CHAMPAGNE, FRANCE

Fresh and complex, offering a symphony of ripening red fruit and a full-bodied, elegant presence.

Bottle *£92* / Glass 125ml *£16*

CHARLES HEIDSIECK, BLANC DE BLANCS NV [12%]

CHAMPAGNE, FRANCE

White peach and candied citrus with notes of lime & honeysuckle, giving way to subtle hints of tangerine & lemon.

Bottle *£170*

TELMONT BLANC DE BLANCS [12%]

CHAMPAGNE, FRANCE

Generous, fruity, ethereal, this cuvée offers an exquisite expression of Chardonnay.

Bottle *£250*

RED WINE

EVARISTO, VINHO REGIONAL LISBOA TINTO [13.5%]

LISBOA, PORTUGAL

Vibrant aromas of ripe cherries, juicy blackberries & blackcurrants. A crisp acidity carries mellow fruit flavours onto a smooth finish.

Bottle *£33* / Glass 175ml *£8*

'GOATS DO ROAM' [13.5%]

COASTAL REGION, SOUTH AFRICA

Aromas of red cherry, plum & pepper spice, with a juicy core of red berry fruit & oak spice.

Bottle *£38* / Glass 175ml *£9.20*

PETIT PINOTAGE, KEN FORRESTER [13.5%]

WESTERN CAPE, SOUTH AFRICA

Spice, mulberry, plum pudding & cherry, offset by a hint of smoke.

Bottle *£42* / Glass 175ml *£10.20*

DOMINIQUE MOREL, BEAUJOLAIS-VILLAGES [13%]

BEAUJOLAIS, FRANCE

Elegant and well balanced, with a rounded palate full of fresh, ripe, red berry fruit.

Bottle *£46* / Glass 175ml *£11.20*

PACHECO PEREDA, 'ESTIRPE' ORGANIC FAIRTRADE MALBEC [13.5%]

MENDOZA, ARGENTINA

Deep aromas of plum, black cherries & a hint of violet, well balanced with flavours of red fruit.

Bottle *£50* / Glass 175ml *£12.10*

FOG MOUNTAIN [13.5%]

CALIFORNIA, USA

Enticing aromas of blackberry, bramble & a hint of spice, with baked plum and elderberry flavours, offering a long, lingering finish.

Bottle *£59*

PINOT NOIR, MONTES ALPHA [14%]

ACONCAGUA VALLEY CHILE

Aromas of cherry, black plum & blackberry, with notes of vanilla, sweet spice & dulce de leche.

Bottle *£60*

PINOT NOIR, MOMO [13%]

MALBOROUGH, NEW ZEALAND

Lively and concentrated, spilling over with raspberries & cherries, with a faint perfume of flowers on the finish.

Bottle *£72*

125ml glasses available on request.

BEERS

ASAHI KARAKUCHI [5%]

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

Bottle 330ml *£6* / 500ml *£7.20*

SAPPORO [5%]

Japan's longest serving beer brand, Sapporo is crisp, clean and refreshing.

Can 650ml *£9.50*

KIRIN ICHIBAN [4.6%]

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

Bottle 500ml *£8.50*

MONSUTA [5%]

Full-flavoured with a delicate hop aroma perfectly balanced with rich malt.

Can 330ml *£6.50*

MEANTIME ANYTIME IPA [4.7%]

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

Bottle 330ml *£6.50*

CORNISH ORCHARDS CIDER [5%]

Lightly sparkling and immensely refreshing with fruity apple tones.

Bottle 500ml *£7*

ASAHI 0.0%

The same crisp and refreshing Asahi Super Dry taste, without the alcohol.

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 rices, it is rich and aromatic with notes of lychee, pear & honeydew melon.

Bottle 375ml *£42*

SUMI, KANPAI LONDON [15%]

Brewed in South London with Gohyakumangoku Japanese rice, this is 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 and clean with sweet notes of melon & 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*

SILKY MILD, NIGORI, TAKARA [15%]

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

Bottle 375ml *£21*

YUZU SAKE [8%]

Extremely refreshing and delicate on the palate with the fruity aroma of Yuzu.

Bottle 720ml *£43* / Glass 50ml *£7*

PLUM WINE

TAKARA UMESHU PLUM WINE [10%]

Bursting with Japanese plum & apricot aroma with a mild tartness. Perfectly balanced, rich and sweet.

Bottle 750ml *£43*

SPIRITED AWAY

SAKURA & LYCHEE MARTINI | 121 kcal *£9*

Mountain Everleaf non alcoholic aperitif, Lychee juice, lime & sugar.

SAKURA & RASPBERRY SPRITZ | 110 kcal *£8.50*

Mountain Everleaf non-alcoholic spirit served with tonic water, a dash of sakura & raspberry cordial.

MORI MOJITO | 114 kcal *£10*

Forest Everleaf non-alcoholic spirit shaken with mint, yuzu & lime.

NORGARITA | 170 kcal *£9.50*

Forest Everleaf non-alcoholic spirit shaken with passion fruit, agave syrup & chilli.

FUJI CARESS | 112 kcal *£10.50*

Forest Everleaf non-alcoholic spirit shaken with matcha & grapefruit soda.

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

ELDERFLOWER INFUSION | 82 kcal *£4.50*

Choose between still or sparkling.

TRADITIONAL HOMEMADE LEMONADE | 72 kcal *£4.50*

Refreshing cloudy lemonade.
Choose between still or sparkling.

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

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 ground 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 | 2 kcal *£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 Kenyan tea. A strong cup that goes well with milk or lemon.

YUZU OOLONG pot | 5 kcal *£4.50*

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

SPIRITS

JAPANESE WHISKY

Toki Suntory Blend [43%] *£11.50*

Nikka from the Barrel, Tokyo [51.4%] *£13*

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

Hibiki Japanese Harmony, Kyoto [43%] *£15*

Nikka Coffey Grain, Tokyo [45%] *£14.50*

OTHER WHISKEY

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

Jack Daniel's Rye, USA [45%] *£10*

Bruichladdich, Scotland [50%] *£13.50*

Macallan, Scotland [40%] *£15*

GIN

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

Bombay Premier Cru, England [47%] *£10.50*

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%] *£11*

The Botanist, Scotland [46%] *£12.50*

Monkey 47, Germany [47%] *£13.50*

Nikka Coffey, Japan [47%] *£13.50*

VODKA

Haku, Japan [40%] *£10*

Belvedere, Poland [40%] *£10.50*

42 Below, New Zealand [42%] *£10.50*

Grey Goose, France [40%] *£11*

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%] *£15.50*

Mount Gay Black Barrel, Barbados [43%] *£11.50*

COGNAC

Remy Martin VSOP, France [40%] *£13.50*

TEQUILA

Tapatio Blanco, Arandas, Mexico [40%] *£9*

Patron Silver, El Nacimiento, Mexico [40%] *£12.50*

Cazadores Blanco, Los Altos, Mexico [40%] *£9*

Cazadores Reposado, Los Altos, Mexico [40%] *£10*

MEZCAL

Ojo de Dios Hibiscus, Mexico [35%] *£12.50*

Ojo de Dios Joven, Mexico [42%] *£13.50*

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.

