

# **COCKTAILS**

#### SHISO HA $\pounds12$

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, Passoã passion fruit liqueur & rosemary cordial charged with  $\mathrm{CO}_2$ 

#### HIBISCUS MARGARITA £13.50

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

#### FUJI PUNCH £12.50

Bacardi Oro rum shaken with Montzi 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 $\pounds11.50$

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

#### BAJIRU SMASH £13.50

Toki Japanese Whiskey, Reverend Huburt Summer Cup and lemon shaken with lemon juice, sugar and fresh basil.

#### BLACKBERRY MULE £13

Bacardi Oro rum and Montzi 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  $\pounds 30$  / Glass 175ml  $\pounds 7.30$ 

# **VERMENTINO PAY D'OC, LES ARCHES** [12.5%]

VIN DE FRANCE, FRANCE

Spring blossom, white peach, lime zest & grapefruit.

Bottle £33 / Glass 175ml £8

### PIQUEPOUL TERRET, 'L'ARETE DE THAU' [12%]

LANGUEDOC, FRANCE

Lovely and fresh, offering plentiful aromas of grapefruit and citrus fruit, with a lively palate and crisp finish.

Bottle  $\pounds 36$  / Glass 175ml  $\pounds 8.70$ 

# PINOT GRIGIO, PUIATTINO [12.5%]

FRIULI, ITALY

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

Bottle  $\pounds 37$  / Glass 175ml  $\pounds 9$ 

### 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  $\pounds 38$  / Glass 175ml  $\pounds 9.20$ 

# UNWOODED CHARDONNAY RESERVA, VIÑA ECHEVERRÍA [13.5%]

VALLE DE CURICÓ, CHILE

Creamy with aromas of pineapples, ripe melon and peach combined with fresh citrus notes. The palate is silky and vibrant with a long and mouth watering finish.

Bottle £38

# BLANCO RIOJA, 'VALDEBARON BLANCO', BODEGAS ONDARRE [13%]

RIOJA, SPAIN

Creamy and savoury, with delicate aromas of white flowers, ripe melon and ginger, with a deliciously refreshing finish.

Bottle  $\pounds 40$  / Glass 175ml  $\pounds 9.70$ 

# RIESLING, WATERVALE, JIM BARRY WINES [12%]

CLAER VALLEY, AUSTRALIA

Refreshing and intense, with mouth watering aromas of lemon, grapefruit juice, lime and white flowers.

Bottle  $\pounds 42$ 

# **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  $\pounds 45$  / Glass 175ml  $\pounds 10.90$ 

# **ALBARIÑO, MARTÍN CÓDAX** [12.5%]

RÍAS BAIXAS, SPAIN

Bright and clear, the aroma is intense and elegant with hints of fresh herbs, green apples, citric fruits and grapefruit.

Bottle  $\pounds 46$  / Glass 175ml  $\pounds 11.20$ 

### ASSYRTIKO 'MONOGRAPH', GAIA WINES [12.5%]

PELOPONNESE, GREECE

Flinty with intense lime zest, tropical fruits and green apple notes. Refreshing with a lovely, crisp finish.

Bottle  $\pounds 48$  / Glass 175ml  $\pounds 11.70$ 

### **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

# **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  $\pounds 52$  / Glass 175ml  $\pounds 12.60$ 

### **KOSHU, KAYAGATAKE, GRACE WINE** [11.5%]

YAMANASHI, JAPAN

Lovely expression of fresh melon and nashi pear with hints of fennel and white pepper through to a bone dry and mouth watering finish.

Bottle  $\pounds 58$ 

# PINOT GRIS, TRIMBACH [14%]

ALSACE, FRANCE

Luscious and full bodied with a tremendous depth of flavour, with notes of crisp, ripe pears and apples fused with honeyed citrus and a subtle smoky finish.

Bottle  $\pounds 62$ 

# MÂCON-BUSSIÈRES LE VIEUX PUITS, THIERRY DROUIN [13%]

BURGUNDY, FRANCE

Elegant and pure, with rich aromas of vanilla, pear and pineapple, complemented by white floral notes.

Bottle  $\pounds 64$ 

# GRUNER VELTLINER SMARAGD KOLLMUTZ ORGANIC

[13.5%]

WACHAU, AUSTRIA

Vibrant aromas of chamomile, saffron and white pepper, with flavours of ripe green apples and pears.

Bottle  $\pounds 66$ 

# **SANCERRE WHITE LE ROCHOY ORGANIC** [13.5%]

LOIRE, FRANCE

Clean, elegant and ultra crisp, with expressive notes of green fruits, lime and gooseberry.

Bottle £70

### **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  $\pounds 96$ 

# ROSÉ

# **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  $\pounds 39$  / Glass 175ml  $\pounds 9.50$ 

# 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 £110 / Bottle £58 / Glass 175ml £14.10

# **ORANGE**

# ORANGE WINE ALBARIÑO, MARTÍN CÓDAX [11.5%]

RÍAS BAIXAS, SPAIN

Amber coloured, with aromas of ripe fruit, candied orange and orange jam, with both floral and herbal notes.

Bottle  $\pounds 46$  / Glass 175ml  $\pounds 11.20$ 

# SPARKLING WINE

# NV PROSECCO, RUGGERI (11%)

VENETO, ITALY

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

Bottle £39 / Glass 125ml £7.80

### **SILVER REIGN BRUT** [12.5%]

KENT, ENGLAND

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

Bottle  $\pounds 60$  / Glass 125ml  $\pounds 11.50$ 

# CHAMPAGNE COLLET BRUT 1ER CRU, 'ART DÉCO' NV

CHAMPAGNE, FRANCE

Creamy in style, with developed biscuity notes and a lovely long and savoury finish.

Bottle £75 / Glass 125ml £14.20

# **CHAMPAGNE COLLET BRUT ROSÉ NV** [12.5%]

CHAMPAGNE, FRANCE

Delicate aromas of mandarin, peach, mulberries and raspberries lead to a refreshing palate, with a richness of fruit and a silky texture, sustained by a delicate sparkle.

Bottle  $\pounds 80$  / Glass 125ml  $\pounds 15$ 

# CHAMPAGNE COLLET BRUT 1ER CRU BLANC DE BLANCS NV [12.5%]

CHAMPAGNE, FRANCE

Vivacious and fresh, with bright citrus notes with hints of white pepper and brioche. Complex and elegant with a long finish.

Bottle £120

# LOW SPARKLING WINE

#### **ROYAL FLUSH, THE REAL DRINKS CO.** [0.5%]

BUCKINGHAMSHIRE, ENGLAND

Fruity and medium bodied. Fragrant and fresh on the nose with notes of grape and stone fruits. Delicately acidic on the palate with flavours of white peach.

Bottle  $\pounds 32$  / Glass 125ml  $\pounds 6.60$ 

### PEONY BLUSH, THE REAL DRINKS CO. [0.5%]

BUCKINGHAMSHIRE, ENGLAND

Fruity & bright, with notes of nougat and summer fruits. Well - rounded with flavours of strawberry, cranberry and raspberry.

Bottle £32 / Glass 125ml £6.60

# **RED WINE**

# ARTOLAS RED, VIDIGAL[13%]

LISBOA, PORTUGAL

Spicy Portuguese red, brimming with cherries, perfumed with flowers and earthy notes.

Bottle £33 / Glass 175ml £8

# RIOJA ALAVESA, 'MAYELA', BIDEONA [13.5%]

RIOJA, SPAIN

Pure aromas of dark cherry and blackberry are layered with a touch of violet and clove, with a long mineral finish.

Bottle £35 / Glass 175ml £8.50

# PETIT PINOTAGE, KEN FORRESTER [13.5%]

WESTERN CAPE, SOUTH AFRICA

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

Bottle  $\pounds 42$  / Glass 175ml  $\pounds 10.20$ 

# 'I LOVE L'OU', CÔTES CATALANES, CHÂTEAU DE L'OU

[14.5%]

**FRANCE** 

Delicious notes of crunchy red and black fruits lead to a fresh and juicy palate

Bottle  $\pounds 46$  / Glass 175ml  $\pounds 11.20$ 

# MALBEC PREMIUM, CAFAYATE, PIATTELLI VINEYARDS [14.5%]

SALTA, ARGENTINA

Beautifully balanced with bright fruit flavours, with delightful aromas of ripe blackberry complemented by a touch of spice.

Bottle  $\pounds 50$  / Glass 175ml  $\pounds 12.10$ 

# PINOT NOIR, YERING STATION [13%]

VICTORIA, AUSTRALIA

Elegant and silky, with aromas of spiced red berries and notes of cherry fruit.

Bottle £52 / Glass 175ml £12.60

# SONOMA CABERNET SAUVIGNON, LOUIS MARTINI[15%]

CALIFORNIA, USA

Full-bodied, succulent, refined with a lasting impression, and aromas of black cherries, new oak and butter.

Bottle £60

## LIMNIONA RED, OENOPS [13%]

**GREECE** 

Enticing aromas of cherry and gooseberry are layered with delicate notes of floral acacia and spice.

Bottle  $\pounds 62$ 

# 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**

### STICKS'N'SUSHI YUZU LEMON WHEAT BEER [5%]

A crisp and refreshing Japanese citrus twist on a traditional Hefeweizen. Orange & lemon flavours.

Can 440ml  $\pounds 7$ 

### **ASAHI KARAKUCHI** [5%]

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

Bottle 330ml  $\pounds 6$  / 500ml  $\pounds 7.20$ 

# SAPPORO [5%]

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

Can 650ml  $\pounds 9.50$ 

# KIRIN ICHIBAN [4.6%]

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

Bottle 500ml  $\pounds 8.50$ 

# MONSUTA (5%)

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

Can 330ml  $\pounds 6.50$ 

#### **MEANTIME ANYTIME IPA** [4.7%]

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

Bottle 330ml  $\pounds 6.50$ 

# CORNISH ORCHARDS CIDER [5%]

Lightly sparkling and immensely refreshing with fruity apple tones.

Bottle 500ml  $\pounds 7$ 

#### **ASAHI 0.0%**

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

Bottle 330ml  $\pounds 5.50$ 

# 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  $\pounds 42$ 

# **SUMI, KANPAI LONDON** [15%]

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

Bottle 375ml  $\pounds 36$ 

# MIO SPARKLING, TAKARA, HYOGO [5%]

Fruity and refreshing. Perfect as an aperitif with sweet aroma and fine bubbles.

Bottle 300ml  $\pounds 20$  / Glass 125ml  $\pounds 9.50$ 

# GOKAI KARAKUCHI, WARM SAKE, TAKARA, KYOTO [15%]

Classic and dry. Award winning warm sake.

Wonderfully well balanced

Carafe 180ml  $\pounds 8.50$ 

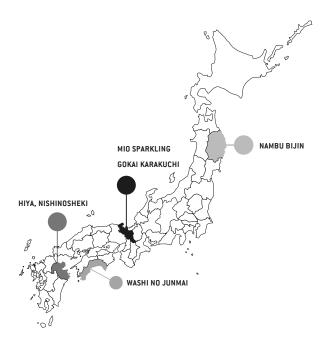
# NANBU BIJIN, TOKUBETSU JUNMAI, NANBU BIJIN, IWATE [15.5%]

Soft and mellow. Sweet notes of melon and pear with gentle umami.

Glass 125 ml  $\pounds 9$ 

# 36 SAMURAI, JUNMAI DAIGINJO, KIKUISAMI, YAMAGATA [15%]

Elegant and dry.Clean profile with banana notes and refreshing citrus. Well-balanced and refined. Bottle 720ml  $\pounds68$  / Glass 125ml  $\pounds18$ 



## HIYA, HONJOZO, NISHINOSHEKI, OITA [17%]

Rich and earthy. Full of Umami with body, yet delicate finish. Served neat or on ice.

Bottle 300ml  $\pounds28$ 

### WASHI, JUNMAI, TOSATSURU, KOCHI [14%]

Light and delicate. Pure and clean sake brewed with deep-sea water. Touch of mineral.

Bottle 720ml  $\pounds 50$ 

### GANGI / JUNMAI GINJO, YAOSHIN, YAMAGUCHI [15%]

Bright and fruity.Lots of tropical notes such as pineapple and lychee. Juicy and refreshing with lingering finish. Bottle 720ml  $\pounds66$ 

#### SUIGEI #54, JUNMAI GINJO, SUIGEI, KOCHI [16%]

Smooth and dry.Mid-body sake with soft touch of peach and pear.

Bottle 720ml  $\pounds 62$ 

#### **SILKY MILD, NIGORI, TAKARA** [15%]

Rich and creamy. Partially filtered sake with a creamy smooth texture. Hints of coconuts and honey-dew melon. Bottle 375ml  $\pounds 21$ 

### YUZU SAKE [8%]

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

Bottle 720ml  $\pounds43$  / Glass 50ml  $\pounds7$ 

# **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 $\pounds 9$

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

# SAKURA & RASPBERRY SPRITZ | 110 kcal $\pounds 8.50$

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

#### MORI MOJITO | 114 kcal $\pounds 10$

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

# NORGARITA | 170 kcal $\pounds 9.50$

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

### FUJI CARESS | 112 kcal $\pounds 10.50$

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

# FIZZES & CORDIALS

#### PUNCHY HOLIDAY ROMANCE | 30 kcal $\pounds 5$

Peach with ginger & fragrant chai. Can 250ml

#### PUNCHY FIRST DIP | 35 kcal $\pounds 5$

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

#### **ELDERFLOWER INFUSION** | 82 kcal $\pounds 4.50$

Choose between still or sparkling.

## TRADITIONAL HOMEMADE LEMONADE | 72 kcal $\pounds 4.50$

Refreshing cloudy lemonade.

Choose between still or sparkling.

# JAPANESE SODA "RAMUNE" | 70 kcal $\pounds 5$

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  $\pounds 2.50$  **CAFFE LATTE** | 92 kcal  $\pounds 3.30$ 

<code>MACCHIATO</code> | 10 kcal  $\pounds 2.60$  <code>CAPPUCCINO</code> | 71 kcal  $\pounds 3.30$ </code>

CORTADO | 28 kcal  $\pounds 2.60$  AMERICANO | 5 kcal  $\pounds 2.80$ 

# **TEA**

### MATCHA bowl | 3 kcal $\pounds 4.60$

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 $\pounds 4.80$

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  $\pounds 4.60$  Matcha tea with warm milk or oat milk.

#### **GENMAICHA** pot | 15 kcal $\pounds 4.80$

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

#### **HOJICHA** pot | 2 kcal $\pounds 4.50$

Toasted green tea with a slightly smoky taste.

# **COOL MINT** $pot \mid$ 15 kcal $\pounds 4.50$

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

# **JASMINE TEA** pot | 25 kcal $\pounds 4.80$

Green tea with an elegant taste of jasmine.

#### CLASSIC ENGLISH BREAKFAST TEA $pot \mid 5 \operatorname{kcal} \pounds 4.50$

A mix of Ceylon, Indian Assam and Kenyan tea. A strong cup that goes well with milk or lemon.

#### YUZU OOLONG $pot \mid 5 \operatorname{kcal} \pounds 4.50$

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%]  $\pounds 12$  Jack Daniel's Rye, USA [45%]  $\pounds 10$  Bruichladdich, Scotland [50%]  $\pounds 13.50$  Macallan, Scotland [40%]  $\pounds 15$ 

#### GIN

Bombay Sapphire, England [40%]  $\pounds 8.50$ Bombay Premier Cru, England [47%]  $\pounds 10.50$ Roku, Japan [43%]  $\pounds 10$ Ki No Bi Kyoto Dry, Japan [45.7%]  $\pounds 12.50$ Tanqueray 10, England [47.3%]  $\pounds 11$ The Botanist, Scotland [46%]  $\pounds 12.50$ Monkey 47, Germany [47%]  $\pounds 13.50$ Nikka Coffey, Japan [47%]  $\pounds 13.50$ 

#### VODKA

Haku, Japan  $[40\%] \pounds 10$ Belvedere, Poland  $[40\%] \pounds 10.50$ 42 Below, New Zealand  $[42\%] \pounds 10.50$ Grey Goose, France  $[40\%] \pounds 11$ Nikka Coffey, Japan  $[40\%] \pounds 12.50$ 

#### **RUM**

Bacardi Carta Oro, Puerto Rico  $[40\%] \pounds 8.50$ Bacardi Añejo Cuatro, Puerto Rico  $[40\%] \pounds 10$ Ron Zacapa 23 y.o., Guatemala  $[40\%] \pounds 15.50$ Mount Gay Black Barrel, Barbados  $[43\%] \pounds 11.50$ Legado aged rum, Paraguay  $[43\%] \pounds 10.50$ 

#### **COGNAC & BRANDY**

Remy Martin VSOP, France  $[40\%] \pounds 13.50$ Buscadores Mango, Paraguay  $[45\%] \pounds 10.50$ 

#### **TEQUILA**

Patron Silver, El Nacimiento, Mexico  $[40\%] \pounds 12.50$  Cazadores Blanco, Los Altos, Mexico  $[40\%] \pounds 9$  Cazadores Reposado, Los Altos, Mexico  $[40\%] \pounds 10$  Defrente Blanco, Mexico  $[35\%] \pounds 10.50$ 

#### MEZCAL

Ojo de Dios Hibiscus, Mexico  $[35\%] \pounds 12.50$ Ojo de Dios Joven, Mexico  $[42\%] \pounds 13.50$ 

#### 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.