

COCKTAILS

13.2 EACH

- SIGNATURE COCKTAIL -

LUCKY CAT

Vodka, peach, cranberry, topped with prosecco

ESPRESSO MARTINI

Kahlúa, vodka, espresso

SPICY MARGARITA

Tequila, triple sec, lime, chilli

ICHIGO BASIL MARTINI

Basil-infused vodka, fresh strawberry, lime juice

UMESHU NEGRONI

Umeshu, campari, vermouth

SHÔGA MARTINI

Spicy ginger, lime, vodka

NEW FASHIONED

Sesame infused Japanese whisky, orange bitters

BLOOD ORANGE MARTINI

Gin, triple sec, lemon, blood orange

YUZU MARGARITA (SERVED FROZEN)

Tequila, triple sec, lime, yuzu, agave

LYTINI

Vodka, yuzu sake, lychee

ZEN GARDEN

Mint, melonade, elderflower liqueur, lemon, topped with prosecco

KOCHO NO HANA

Butterfly pea flower infused gin, umeshu, lychee, jasmine syrup

PISCO SOUR

Pisco, citrus, egg whites

See main menu for full dish descriptions and terms & conditions.

If you have a food intolerance or need information on allergens please speak to a team member.

SAKE

SPARKLING & SPECIALITY SAKE

	100ml	360ml	BTL
MIO SPARKLING [300ML] Delicately sweet sparkling sake with light vanilla notes	8.4	-	22
HANA AWAKA SPARKLING PEACH [250ML] An elegant and refined sparkling sake with a hint of peach	9.1	-	20.6
HANA AWAKA SPARKLING YUZU [250ML] A refreshingly tangy sparkling sake which brings the lovely flavour of yuzu to life	9.1	-	20.6
NARUTO TAI GINJO NAMA GENSHU [720ML] A lively and refreshing unpasteurised sake with a sweet, fruity aroma	9.6	32.6	64
SAIKA CLOUDY UMESHU PLUM SAKE [720ML] The plum pulp in this sake makes it cloudy, and adds a beautiful tartness to this elegant sake	9.8	32.8	64.8
UMESHU URAKASUMI PLUM SAKE [720ML] Rich sweetness with a pronounced plum character	12.4	43.5	77.9
TAMAGAWA RED LABEL JUNMAI [720ML] Unfiltered, punchy and robust for a more advanced sake exploration	12.2	44.8	84

WARM SAKE

	150ml	300ml
MASUMI JUNMAI Smooth with a round gentle texture	15.5	27.8
GOKAI FUTSUSHU Crisp, clean & traditionally dry	9.7	17.6

SAKE

BY MASU OR CARAFE

	125ml	360ml	BTL
GOKAI NAMA TWO [300ML] Hint of soft sweetness of rice and smooth texture	6	-	19.4
NIGORI [375ML] Cloudy with a creamy texture, light & sweet with a hint of melon	7.9	-	26.8
NISHINOSEKI JUNMAI [720ML] Robust and structured	8.5	30.7	59.7
SUIGEI CLASSIC TOKUBETSU JUNMAI [720ML] An elegant medium-bodied Junmai with a velvety texture, bright acidity and kick of bitterness. A classic mellow sake with umami notes	10.5	31	58
MASUMI SHIRO JUNMAI GINJO [720ML] Smooth, gentle and lightly poised	11	32	58
AKITABARE DAIGINJO [720ML] Light and fragrant, with a clean and even finish	11.8	33	59
SHIRAKABE GURA JUNMAI DAIGINJO [640ML] Subtle balance between soft and fruity, with a smooth texture	13.3	38.4	62
SAIKA OMACHI JUNMAI GINJO [720ML] This sake is juicy on the palate, with notes of nectarine and Nashi pear. It has a soft and elegant texture, with a citrus kick	13.7	40	78
SUIGEI KOIKU NO.54 JUNMAI GINJO [720ML] This sake has bright attractive nose of peach and honeydew melon with a light umami finish. Suiegi means "drunken whale"	13.8	43.5	77.9
URAKASUMI KIOKE 280 KIMOTO JUNMAI [720ML] The cedar wood barrel this sake is brewed in lend earthy and woody notes. First produced to celebrate Urakasumi brewery's 280th birthday	14.5	43	82
YUKIMURO JUNMAI DAIGINJO [720ML] Aged in snow for 3 years, this sake has an immaculate elegance yet retains a well rounded umami			124

SAKE FLIGHTS

DISCOVER THE TRADITION OF SAKE

Japanese Sake is a fermented alcoholic beverage made from rice, served at range of temperatures. Sake has played a long and distinguished role in the evolution of Japanese tradition and culture where it is considered to be the drink of Gods.

CHOOSE YOUR OWN SAKE FLIGHT

Any three sakes of your choice | 3 x 40ml

19

SAKE TRADITION FLIGHT

Naruto Tai - Ginjo Nama Genshu, Akitabare - Daiginjo,
Tamagawa Red Label - Junmai | 3 x 30ml

17

A selection of premium sake. Start with the Karatamba, a versatile sake that's commonly shared at meals. Follow with the premium Akitabare - fragrant and flowery. Finish with Tamagawa Red Label - the strongest sake on the menu. It's full bodied and pairs amazingly with meat.

INTRODUCTION TO SAKE FLIGHT

Mio Sparkling, Hana Awaka Peach, Nigori | 3 x 30ml

16

Easy to drink sakes that play with tradition. Start with a modern, sparkling sake - favoured by younger generations. Followed up with a peach flavoured sake - something fun and different. Finished with Nigori - a traditional cloudy, unfiltered sake.

LEARN MORE

Visit our website to learn more about the history and craft of sake:
www.fleshandbuns.com



BUBBLES

125ml* BTL

TERRE DI RAI PROSECCO EXTRA DRY VENETO, ITALY

Red apples, lemon and notes of grapefruit

7.8 39.2

BOCCHORIS BRUT CAVA ALT PENEDES, SPAIN

Green apple, pear, and lime

9 44.8

CHAMPAGNE A. LEVASSEUR RUE DE SORBIER BRUT CHAMPAGNE, FRANCE

Fresh aromas of peach and ripe apricots, with notes of almonds

18.5 102.8

ROSÉ

125ml* 500ml* BTL

CHÂTEAU LABALLE BRUME ROSÉ CÔTES DE GASCogne, FRANCE

Pink grapefruit, hints of redcurrant and a lovely fruity finish

6.8 24.3 34

VINS EL CEP ROSAT DE TERRER PENEDES, SPAIN

Pale, crisp and refreshing with notes of strawberry and raspberry

7.2 25.7 36

CLOS CIBONNE TENTATIONS CÔTES DE PROVENCE, FRANCE

Fresh strawberry and raspberry, complemented by hints of citrus and peach

10 35.7 50

* 175ml and 250ml measures available on request

All of our wines are organic/biodynamic and vegan friendly

RED

	125ml*	500ml*	BTL
ADEGA DE BORBA CONVENTO DA VILA TINTO ALENTEJO, PORTUGAL Ripe cherry, fine tannins and smooth fruity finish	6.3	22.5	33
CANTINA MIGLIANICO MONTEPULCIANO D'ABRUZZO ABRUZZO, ITALY Wild berries and gentle spicy notes	7.1	25.4	35.6
MARY TAYLOR JEAN MARC BARTHEZ BORDEAUX ROUGE BORDEAUX, FRANCE Savoury black and red fruits with hints of wild herbs	7.5	26.9	37.6
TEMPO AL VINO PRIMITIVO PUGLIA, ITALY Ripe plums, ripe black cherries with a long fruity finish	8.1	29	40.6
TENUTA PANDOLFA SANGIOVESE EMILIA ROMAGNA, ITALY Red cherries with notes of cinnamon and nutmeg	9.2	32.9	46
COSSETTI BARBERA D'ASTI SUPERIORE "LA VIGNA VECCHIA" DOCG PIEDMONT, ITALY Dried black fruits, blackberries, lively acidity and wooden notes	10.7	38.1	53.4
MAAL BIUTIFUL MALBEC MENDOZA, ARGENTINA Bold aromas of blackberry, plum, and subtle earthy notes	11.6	41.4	58
MINISTRY OF CLOUDS SHIRAZ MCLAREN VALE, AUSTRALIA Ripe plums, blackberries and black cherry with layers of cardamom and wood aromas	12.8	45.9	64.2
AU PIED DU MONT CHAUVE BOURGOGNE ROUGE BURGUNDY, FRANCE Cherry, raspberry, redcurrant, complemented by earthy undertones of forest floor and mushroom	14.4	54.3	78.6
CANTINA SOBRERO BAROLO CIABOT TANASIO PIEDMONT, ITALY Fleshy cherry and red plum with notes of dried fruits, tanned leather, black plum and liquorice	18.4	69	97.9

* 175ml and 250ml measures available on request

All of our wines are organic/biodynamic and vegan friendly

WHITE

	125ml*	500ml*	BTL
ADEGA DE BORBA CONVENTO DA VILA BRANCO ALENTEJO, PORTUGAL Aromatic summer flowers and tropical fruit	6.3	22.5	33
CHÂTEAU LABELLE BLANC TREBBIANO AND COLOMBARD CÔTES DE GASCOGNE, FRANCE Ripe stone fruits and tropical notes of pineapple	7.1	25.3	35.4
WABI-SABI CHENIN BLANC STELLENBOSCH, SOUTH AFRICA Crisp yellow apple, stone fruits and a slightly savoury finish	8.3	29.6	41.4
HOLZER ALTWEINGARTEN GRÜNER VELTLINER WAGRAM, AUSTRIA Green apple, lime leaf, and pink grapefruit, complemented by flint-like minerality	8.7	31.1	43.6
WEINGUT CORVERS-KAUTER R3 RIESLING RHEINGAU, GERMANY Dry style with notes of peach, green apple, and lemon, alongside a hint of gooseberry	9.9	34.4	49.9
LOVEBLOCK SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND Ripe peach, passion fruit, pineapple and fresh, zesty acidity	10.5	37.4	52.4
CASA MONTE PÍO RAXEIRA ALBARIÑO RÍAS BAIXAS, SPAIN Bright lemon and grapefruit notes, alongside hints of mineral salinity	10.7	38.3	53.6
COSSETTI GAVI DI GAVI DOCG PIEMONTE, ITALY White flowers, peach and nectarines	11.8	42.3	59.2
MURDOCH HILL CHARDONNAY ADELAIDE HILLS, AUSTRALIA Oak aged, ripe white peach, citrus and grapefruit hints	12.7	45.4	63.6
DOMINIQUE GRUIER CHABLIS BURGUNDY, FRANCE Lemon and grapefruit, accompanied by green apple and lots of minerality	14.8	53.4	82.9

* 175ml and 250ml measures available on request

All of our wines are organic/biodynamic and vegan friendly

SPIRITS

GIN

50ml

BEEFEATER

Remarkably clean flavour, with a bold juniper character, balanced with strong notes of citrus

10.4

BEEFEATER 24

Sweet citrus with notes of lemon rind and sweet lime, moves into a mid-palate with juniper. Long and dry finish, with a grassy, vegetal note of warm green tea

13

MONKEY 47

Exotic gin, complex, rich and smooth, with pine, citrus and floral notes. Long and dry finish

15.1

SIPSMITH

Floral, summer meadow notes, followed by mellow rounded juniper and zesty, citrus freshness. Very smooth, hits the palate with juniper, warms it with spice and then wrings it dry, begging you to take another sip

11.2

HENDRICKS

Huge, intense nose with an initial burst of crisp zesty botanicals harmoniously balanced juniper and coriander and a deep, surprisingly floral aroma of violets and rose. Smooth and superbly balanced, clean and dry without being in any way astringent

12.1

ROKU

Subtle yet complex flavors of citrus, juniper, pepper, and spice lead to a tangy, vegetal finish

12.6

SPIRITS

SHOCHU

50ml

The Chūhai or Shochu Highball is a traditional and popular drink in Japan made from Shochu and lightly fruited soda. Shochu is a distilled spirit typically made from rice, barley and other starches. We've picked two of our favourites here and we recommend to have them over ice with a soda of your choice.

LENTO AMAMI

The Japanese rum of Shochu

9.4

SATOH

Sweet potato Shochu with an otherworldly flavour

14.5

VODKA

50ml

ABSOLUT

Rich, full-bodied and complex, yet smooth and mellow with a distinct character of grain, followed by a hint of dried fruits

10.4

BELVEDERE

Wonderfully clean and silky with a creamy mouthfeel. Floral notes and hints of vanilla with faint white chocolate, almond oil and mild black peppers

11.6

GREY GOOSE

Clean and peppery. Perfumed palate with hints of star anise and rye, produced in the Picardy region of France

12.1

JAPANESE WHISKY

AKASHI

50ml

AKASHI BLENDED

Medium length, sweet with dried apricot & a touch of oatcake

17.6

HAKUSHU

HAKUSHU 12YRS

Light, grassy & slightly stony, notes of sweet lime & green fruits

30.1

HAKUSHU DISTILLERS RESERVE

Green fruit, mint, cucumber, pine, spearmint & grapefruit

15.9

YAMAZAKI

YAMAZAKI 12YRS

Well-balanced fruity sweetness, with notes of orange and pineapple

23.3

YAMAZAKI DISTILLERS RESERVE

Jam-packed with superb red berry notes

16.5

JAPANESE WHISKY

NIKKA

50ml

NIKKA FROM THE BARREL Rich & peppery, with spicy oak & soft vanilla	18.8
NIKKA YOICHI SINGLE MALT Clean, fresh fragrance with notes of peat, light smoke, vanilla & spice	25.3
NIKKA COFFEY MALT Dark chocolate & dark berry fruit, along with toffee & vanilla notes	14.9
NIKKA DAYS Buttery lemon shortbread, sprinkled with sugar & vanilla pod	13.3

SUNTORY

SUNTORY TOKI Grapefruit, green grapes and peppermint notes, with a subtly spicy sweet finish	12.3
SUNTORY CHITA A flash of leafy floral notes, bitter cocoa & white fruits	16.3
SUNTORY HIBIKI HARMONY Flavours of crushed almonds, stewed fruits, oranges & sherried malt	19.5

SPIRITS

WHISKEY

50ml

WOODFORD

11

Rich, chewy, rounded and smooth, with complex citrus, cinnamon and cocoa. Toffee, caramel, chocolate and spice notes abound

CHIVAS

12.8

Rich and fruity, Chivas bursts with the smooth taste of ripe, honeyed apples, and notes of vanilla, hazelnut and butterscotch

TEQUILA

50ml

OLMECA BLANCO

10.4

Fresh herbal notes, complemented by green pepper with a soft citric finish. Sweet and slight smoky with a final soft honey flavour

OLMECA REPOSADO

11

Sweet citrus notes of orange and grapefruit. Robust, yet pleasant, with tannins and citrus notes; a long and well-balance finish.

CAZCABEL

11.2

Sweet taste of freshly roasted coffee, notes of chocolate, vanilla and agave

SPIRITS

RUM

50ml

HAVANA 3

9.4

Well-balanced and complex: a sweet, mild, fruity flavour with a light hint of citrus. Intense aromas of smoky vanilla, white chocolate, caramelised pear and banana

HAVANA 7

11

Full and rich with Sweet Cuban tobacco, lush tropical fruits, notes of honey and rich brown spices with dry cocoa

GOSLING

9.4

Sweet, herbal, fruitcake, hints of vanilla, banana, butterscotch and spices. The flavor is rich and well-balanced with notes of vanilla, fruit, and sweet spice. Crisp, spiced and tingling

APPLETON ESTATE

9.9

Aromas of orange peel, banana, tobacco and molasses, with sweet fruits. A warming finish with notes of cinnamon, caramel and vanilla

COGNAC ARMAGNAC

50ml

MARTELL VS

10.2

Bright and golden in colour, this cognac reveals pleasant notes of plum, apricot and candied lemon on the nose. It has rich fruity flavours on the palate and a luscious mouthfeel.

BEER & CIDER

DRAUGHT

	Half	Pint
ASAHI 5.2% abv	3.7	6.9

BOTTLED

	each
ASAHI 5.2% abv	6.1
KOME BIRU 4.9% abv 330ml	6.7
LUCKY SAINT 0.5% abv 330ml	5.9
BIRRA MORETTI 4.6% ABV 330ml	6.2
CORNISH ORCHARD GOLD CIDER 5% ABV 500ml	7.5
BLUE MOON 5.4% ABV 330ml	6.9
BROOKLYN LAGER 5.2% ABV 330ml	6.7

FRESH JUICES

FRESH PEAR & LYCHEE	5.6
ORANGE JUICE	4.1
GRAPEFRUIT JUICE	4.1
'CLOUDY' JUICES Apple, tomato, pineapple, cranberry	4.1

TEAS

SERVED HOT OR COLD

INCLUDES COMPLIMENTARY REFILLS

JASMINE	3.3
GREEN	3.3
OOLONG	3.3
FRESH MINT	3.3

SOFT COCKTAILS

YUZU BERRY SODA Fresh raspberry & blueberries, cranberry juice, yuzu juice, soda	5.9
PAINAPPURU MINT FIZZ Pineapple juice, lime juice, mint, soda	5.7
PINK GRAPEFRUIT COOLER Graprefruit juice, passion fruit purée, vanilla syrup, soda	5.8

SOFT DRINKS

COKE / DIET COKE [330ML] Bottled	4.1
SCHWEPPEs [200ML] Lemonade Tonic Slimline Tonic Ginger Beer Ginger Ale Soda	3
BELU WATER [750ML] Still or sparkling	4.8