COCKTAILS

SIGNATURE COCKTAIL - 13.9

LUCKY CAT
RUM, APEROL, PASSION FRUIT, PINEAPPLE, LIME

FROZEN YUZU MARGARITA 12.5
TEQUILA, YUZU, TRIPLE SEC, LIME

FROZEN SPICY MARGARITA 12.5
TEQUILA, YUZU, CHILLI, TRIPLE SEC, LIME

WHISKY HIGHBALL 12.5
WHISKY, GENMAICHA, SODA

GIN HIGHBALL 12.5
GIN, JASMINE, PEACH, TONIC

LYCHEE VESPER 15.0
GIN, VODKA, VERMOUTH, LYCHEE, ELDERFLOWER

YUZU BIANCO 14.0
GIN, YUZU, VERMOUTH

TURBO SHANDY 9.0
PICON, YUZU, ASAHI

MANDARIN GIMLET 13.9
GIN, MANDARIN, FINO SHERRY, LEMON

TORREADOR 14.0
MEZCAL, APRICOT, PRUNE, LIME

BLACK SESAME OLD FASHIONED 15.5
BOURBON, BLACK SESAME, FIG, BITTERS

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
NIGORI [375ML] CLOUDY WITH A CREAMY TEXTURE, LIGHT & SWEET WITH A HINT OF MELON	7.9	-	26.8
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
TAMANOHIKARI KYO NO YUZUSHU [720ML] SWEET YUZU, GENTLE FLAVOUR THAT WILL EXCITE YOUR TASTE BUDS	10	34	58
UMESHU URAKASUMI PLUM SAKE [720ML] RICH SWEETNESS WITH A PRONOUNCED PLUM CHARACTER	12.4	43.5	77.9
TAMAGAWA TIME MACHINE SWEET SAKE [360ML] A DESSERT SAKE - AMBER SWEET AROMA, MOLASSES AND DRIED APRICOT NOTES	15	-	52

WARM SAKE

	150ML	300ML
GOKAI FUTSUSHU CRISP, CLEAN & TRADITIONALLY DRY	9.7	17.6

SAKE

COLD SAKE

	125ML	360ML	BTL
FLESH & BUNS X DREAMSAKE [750ML] A SMOOTH SAKE WITH DELICATE NOTES OF MELON, HONEY AND GRAPEFRUIT ZEST WITH AN UMAMI FINISH. ENJOY OVER ICE OR IN A WINE GLASS	11	29	54
GOKAI NAMA [300ML] HINT OF SOFT SWEETNESS OF RICE AND SMOOTH TEXTURE	6	-	19.4
NARUTO TAI GINJO NAMA GENSHU [720ML] A LIVELY AND REFRESHING UNPASTEURISED SAKE WITH A SWEET, FRUITY AROMA	9.6	32.6	64
ICHINOKURA EXTRA DRY HONJOZO [720ML] CLEAN AND DRY, WITH BRAZILIAN NUTS NOTES AND A FRESH APPLE AFTER TASTE	10	29	54
MASUMI SHIRO JUNMAI GINJO [720ML] SMOOTH, GENTLE AND LIGHTLY POISED	11	32	58
DEWAZAKURA OKA GINJO [720ML] DELIGHTFUL FLOWERY BOUQUET, WITH CHERRY BLOSSOM NOTES	11.8	33	59
TAMAGAWA RED LABEL JUNMAI [720ML] UNFILTERED, PUNCHY AND ROBUST FOR A MORE ADVANCED SAKE EXPLORATION	12.2	44.8	84
NIINKI ICHI GOLD JUNMAI DAIGINJO [720ML] MEDIUM BODY, HINT OF CHESTNUT AND MELON	13.2	39	75
SHIRAKABE GURA JUNMAI DAIGINJO [640ML] SUBTLE BALANCE BETWEEN SOFT AND FRUITY, WITH A SMOOTH TEXTURE	13.3	38.4	62
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"	13.5	40	77
KOSHI NO KANBAI JUNMAI GINJO [720ML] GREEN AND CITRUSSY	14.5	44	85
YUKIMURO JUNMAI DAIGINJO [720ML] AGED IN SNOW FOR 3 YEARS, THIS SAKE HAS AN IMMACULATE ELEGANCE YET RETAINS A WELL ROUNDED UMAMI	-	-	124

FLIGHTS

DISCOVER THE TRADITION OF SAKE

JAPANESE SAKE IS A FERMENTED ALCOHOLIC BEVERAGE MADE FROM RICE, SERVED AT RANGE OF TEMPARATURES. 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.

FLESH & BUNS X DREAMSAKE, ICHINOKURA EXTRA DRY, TAMAGAWA RED LABEL 17

A SELECTION OF PREMIUM SAKES. START WITH OUR HOUSE COLLAB WITH DREAMSAKE – A SMOOTH SAKE WITH DELICATE NOTES OF MELON, HONEY AND GRAPEFRUIT ZEST. FOLLOW WITH ICHINOKURA EXTRA DRY – CLEAN AND DRY, WITH BRAZILIAN NUTS NOTES AND A FRESH APPLE AFTER TASTE. FINISH WITH TAMAGAWA RED LABEL – THE STRONGEST SAKE ON THE MENU. IT'S FULL BODIED AND PAIRS AMAZINGLY WITH MEAT.

BUBBLES

	125ML*	BTL
TERRE DI RAI PROSECCO EXTRA DRY VENETO, ITALY RED APPLES, LEMON AND NOTES OF GRAPEFRUIT	8.6	43.1
BOCCHORIS BRUT CAVA ALT PENEDÈS, SPAIN GREEN APPLE, PEAR, AND LIME	9.9	49.3
CHAMPAGNE A. LEVASSEUR RUE DE SORBIER BRUT CHAMPAGNE, FRANCE FRESH AROMAS OF PEACH AND RIPE APRICOTS, WITH NOTES OF ALMONDS	20.4	102.8

ROSÈ

	125ML*	500ML*	BTL
CHÂTEAU LABALLE BRUME ROSÉ CÔTES DE GASCOGNE, FRANCE PINK GRAPEFRUIT, HINTS OF REDCURRANT AND A LOVELY FRUITY FINISH	7.5	26.7	37.4
VINS EL CEP ROSAT DE TERRER PENEDÈS, SPAIN PALE, CRISP AND REFRESHING WITH NOTES OF STRAWBERRY AND RASPBERRY	7.9	28.2	39.6
CLOS CIBONNE TENTATIONS CÔTES DE PROVENCE, FRANCE FRESH STRAWBERRY AND RASPBERRY, COMPLEMENTED BY HINTS OF CITRUS AND PEACH	11	35.7	55

* 175ml and 250ml measures available on request

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RED

	125ML*	500ML*	BTL
ADEGA DE BORBA CONVENTO DA VILA TINTO **ALENTEJO, PORTUGAL** RIPE CHERRY, FINE TANNINS AND SMOOTH FRUITY FINISH	6.9	24.7	36.3
CANTINA MIGLIANICO MONTEPULCIANO D'ABRUZZO **ABRUZZO, ITALY** WILD BERRIES AND GENTLE SPICY NOTES	7.8	27.9	39.2
MARY TAYLOR JEAN MARC BARTHEZ BORDEAUX ROUGE **BORDEAUX, FRANCE** SAVOURY BLACK AND RED FRUITS WITH HINTS OF WILD HERBS	8.2	29.6	41.4
TEMPO AL VINO PRIMITIVO **PUGLIA, ITALY** RIPE PLUMS, RIPE BLACK CHERRIES WITH A LONG FRUITY FINISH	8.9	31.9	44.7
TENUTA PANDOLFA SANGIOVESE **EMILIA ROMAGNA, ITALY** RED CHERRIES WITH NOTES OF CINNAMON AND NUTMEG	10.1	36	50.6
COSSETTI BARBERA D'ASTI SUPERIORE "LA VIGNA VECCHIA" DOCG **PIEDMONT, ITALY** DRIED BLACK FRUITS, BLACKBERRIES, LIVELY ACIDITY AND WOODEN NOTES	-	-	58.7
MAAL BIUTIFUL MALBEC **MENDOZA, ARGENTINA** BOLD AROMAS OF BLACKBERRY, PLUM, AND SUBTLE EARTHY NOTES	12.8	41.4	63.8
MINISTRY OF CLOUDS SHIRAZ **MCLAREN VALE, AUSTRALIA** RIPE PLUMS, BLACKBERRIES AND BLACK CHERRY WITH LAYERS OF CARDAMOM AND WOOD AROMAS	-	-	70.6
AU PIED DU MONT CHAUVE BOURGOGNE ROUGE **BURGUNDY, FRANCE** CHERRY, RASPBERRY, REDCURRANT, COMPLEMENTED BY EARTHY UNDERTONES OF FOREST FLOOR AND MUSHROOM	-	-	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	-	-	107.7

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WHITE

	125ML*	500ML*	BTL
ADEGA DE BORBA CONVENTO DA VILA BRANCO **ALENTEJO, PORTUGAL** AROMATIC SUMMER FLOWERS AND TROPICAL FRUIT	6.9	24.75	36.3
CHÂTEAU LABALLE BLANC TREBBIANO AND COLOMBARD **CÔTES DE GASCOGNE, FRANCE** RIPE STONE FRUITS AND TROPICAL NOTES OF PINEAPPLE	7.8	27.8	38.9
WABI-SABI CHENIN BLANC **STELLENBOSCH, SOUTH AFRICA** CRISP YELLOW APPLE, STONE FRUITS AND A SLIGHTLY SAVOURY FINISH	9.4	32.6	45.5
HOLZER ALTWEINGARTEN GRÜNER VELTLINER **WAGRAM, AUSTRIA** GREEN APPLE, LIME LEAF, AND PINK GRAPEFRUIT, COMPLEMENTED BY FLINT-LIKE MINERALITY	-	-	47.9
WEINGUT CORVERS-KAUTER R3 RIESLING **RHEINGAU, GERMANY** DRY STYLE WITH NOTES OF PEACH, GREEN APPLE, AND LEMON, ALONGSIDE A HINT OF GOOSEBERRY	10.9	37.8	54.9
LOVEBLOCK SAUVIGNON BLANC **MARLBOROUGH, NEW ZEALAND** RIPE PEACH, PASSION FRUIT, PINEAPPLE AND FRESH, ZESTY ACIDITY	11.5	37.4	57.6
CASA MONTE PÍO RAXEIRA ALBARIÑO **RÍAS BAIXAS, SPAIN** BRIGHT LEMON AND GRAPEFRUIT NOTES, ALONGSIDE HINTS OF MINERAL SALINITY	-	-	58.9
COSSETTI GAVI DI GAVI DOCG **PIEDMONT, ITALY** WHITE FLOWERS, PEACH AND NECTARINES	13	46.5	65.1
MURDOCH HILL CHARDONNAY **ADELAIDE HILLS, AUSTRALIA** OAK AGED, RIPE WHITE PEACH, CITRUS AND GRAPEFRUIT HINTS	14	45.4	69.95
DOMINIQUE GRUHIER CHABLIS **BURGUNDY, FRANCE** LEMON AND GRAPEFRUIT, ACCOMPANIED BY GREEN APPLE AND LOTS OF MINERALITY	-	-	91.2

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SPIRITS

GIN
50ML

BEEFEATER 11.44
REMARKABLY CLEAN FLAVOUR, WITH A BOLD JUNIPER CHARACTER, BALANCED WITH STRONG NOTES OF CITRUS

HENDRICKS 13.3
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

ROKU 13.9
SUBTLE YET COMPLEX FLAVORS OF CITRUS, JUNIPER, PEPPER, AND SPICE LEAD TO A TANGY, VEGETAL FINISH

AIKI GIN 15.3
A MARVELLOUS JAPANESE GIN. YUZU, ORANGE, LEMON, ANGELICA, JAPANESE PEPPER, BLACK PEPPER, CORIANDER SEED, AND THE MIGHTY JUNIPER BERRY. THE BOTANICALS ARE VACUUM-DISTILLED TO CREATE A BEAUTIFULLY BALANCED DRINK

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 9.4
THE JAPANESE RUM OF SHOCHU

SATOH 14.5
SWEET POTATO SHOCHU WITH AN OTHERWORLDY FLAVOUR

VODKA
50ML

ABSOLUT 10.4
RICH, FULL-BODIED AND COMPLEX, YET SMOOTH AND MELLOW WITH A DISTINCT CHARACTER OF GRAIN, FOLLOWED BY A HINT OF DRIED FRUITS

HAKU VODKA 12.8
CRAFTED FROM 100% JAPANESE WHITE RICE AND FILTERED THROUGH BAMBOO CHARCOAL, RESULTING IN A SOFT AND SUBTLY SWEET FLAVOR PROFILE WITH DELICATE FLORAL AND RICE NOTES

UKIYO VODKA 13.3
TRIPLE-DISTILLED, IT'S KNOWN FOR ITS EXCEPTIONAL PURITY, CLEAN NOSE, SMOOTH, CREAMY MOUTHFEEL, AND UNIQUE FLAVOUR PROFILE WITH FLORAL AND CITRUS NOTES

WHISKY

AKASHI
50ML

AKASHI BLENDED 17.6
MEDIUM LENGTH, SWEET WITH DRIED APRICOT & A TOUCH OF OATCAKE

HAKUSHU

HAKUSHU 12YRS 30.1
LIGHT, GRASSY & SLIGHTLY STONY, NOTES OF SWEET LIME & GREEN FRUITS

HAKUSHU DISTILLERS RESERVE 15.9
GREEN FRUIT, MINT, CUCUMBER, PINE, SPEARMINT & GRAPEFRUIT

YAMAZAKI

YAMAZAKI 12YRS 25.5
WELL-BALANCED FRUITY SWEETNESS, WITH NOTES OF ORANGE AND PINEAPPLE

YAMAZAKI DISTILLERS RESERVE 18.15
JAM-PACKED WITH SUPERB RED BERRY NOTES

25ml measures available on request

WHISKY

NIKKA
50ML

NIKKA FROM THE BARREL 20.7
RICH & PEPPERY, WITH SPICY OAK & SOFT VANILLA

NIKKA TAKETSURU 27.9
BUTTERSCOTCH AND VANILLA WITH A SWEET CANDIED RED APPLE FINISH

NIKKA COFFEY MALT 16.4
DARK CHOCOLATE & DARK BERRY FRUIT, ALONG WITH TOFFEE & VANILLA NOTES

SUNTORY

SUNTORY TOKI 13.5
GRAPEFRUIT, GREEN GRAPES AND PEPPERMINT NOTES, WITH A SUBTLY SPICY SWEET FINISH

SUNTORY HIBIKI HARMONY 21.45
FLAVOURS OF CRUSHED ALMONDS, STEWED FRUITS, ORANGES & SHERRIED MALT

YAMAZAKURA

YAMAZAKURA BLENDED 16.3
A FRESH AND FRUITY BLEND, THE NOTES ARE ORCHARD FRUITS, SALTED CARAMEL AND VANILLA

25ml measures available on request

SPIRITS

TEQUILA
50ML

OLMECA BLANCO 11.5
FRESH HERBAL NOTES, COMPLEMENTED BY GREEN PEPPER WITH A SOFT CITRIC FINISH. SWEET AND SLIGHT SMOKY WITH A FINAL SOFT HONEY FLAVOUR

OLMECA REPOSADO 12.1
SWEET CITRUS NOTES OF ORANGE AND GRAPEFRUIT. ROBUST, YET PLEASANT, WITH TANNINS AND CITRUS NOTES; A LONG AND WELL-BALANCE FINISH

SPIRITS

RUM
50ML

HAVANA 3 10.4
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 12.10
FULL AND RICH WITH SWEET CUBAN TOBACCO, LUSH TROPICAL FRUITS, NOTES OF HONEY AND RICH BROWN SPICES WITH DRY COCOA

KRAKEN 10.35
TOFFEE AND SPICES GREETS THE NOSE. THICK WITH MOLASSES, CARAMEL, VANILLA AND NUTMEG TO TASTE. THERE'S A LINGERING SPICY FINISH

BEER + CIDER

DRAUGHT

	HALF	PINT
ASAHI 5% ABV	4	7.5

BOTTLED

	EACH
ASAHI 5% ABV | 330ML	6.5
SAPPORO 4.7% ABV | 330ML	7.3
ASAHI 0% 0.0% ABV | 330ML	6.5
BIRRA MORETTI 4.6% ABV | 330ML	6.5
CORNISH ORCHARD GOLD CIDER 5% ABV | 500ML	8.2
GUINNESS 4.2% ABV | 500ML	8.3
COEDO PALE ALE 5% ABV | 333ML	8.7

JUICES

ORANGE JUICE	4.6
'CLOUDY' JUICES APPLE, TOMATO, PINEAPPLE, CRANBERRY	4.6

TEAS

SERVED HOT OR COLD

INCLUDES **COMPLIMENTARY REFILLS**

JASMINE	3.5
GREEN	3.5
OOLONG	3.5
FRESH MINT	3.5

MOCKTAILS

ZERO HIGHBALL 8.5
SIPSMITH FREE GLIDER, JASMINE, SODA

MANDARIN MARGARITA 8.5
ALMAVE, MANDARIN, MANGO, LIME

L-PLATE SHANDY 6.5
VAULT APERITIVO, YUZU, ASAHI 0%

SOFTS

COKE / DIET COKE / COKE ZERO [330ML] 4.2

SCHWEPPES [200ML] 3.3
LEMONADE
TONIC
SLIMLINE TONIC
GINGER ALE
SODA

FRANK AND SON GINGER BEER [200ML] 4.2

SAKURA COLA [240ML] 4.95

RAMUNE SODA [200ML] 4.2

BELU WATER [750ML] 4.8
STILL OR SPARKLING