

COCKTAILS

PEACH HIGHBALL	15
Toki, Akashi Tai, Umeboshi Vinegar, Peach Soda	
HANA-TSUKI NEGRONI	15
Shiitake Infused Cocchi, Roku Gin, Campari	
SHISORITA	14
Jose Cuervo Especial, Mezcal Verde, Lime or Lemon, Shiso	
ORIGAMI	14
Vodka, Becherovka, Aperol, Kumquats, Lemon, Honey, Lemon Foam	
MATCHA OCHA	14
Bacardi Quattro, Koko Kanu, Condensed Milk, Matcha Infused Soya Milk	
SESAME OLD FASHIONED	15
Sesame Fat Washed Makers Mark, Bitters, Sugar, Orange	

NON ALCOHOLIC COCKTAILS

SHISO BRAMBLE	12
Seedlip Spiced 94, Grapefruit, Agave Syrup, Lime, Shiso	
HAIBISUKASU NO JIKAN	12
Apple/Thyme & Hibiscus Shrub, Three Spirit Livener, Sparkling Tea, Tonic Water	

COCKTAILS

WHITE WINE

WHITE WINE

	125ML	BTL
GAVI DI GAVI La Minaina, Nicola Bergaglio, Italy 2020	12	46
SOBRE LIAS ALBARIÑO Martín Códax, Spain 2019	14	54
POUILLY-FUMÉ Cuvée de Boisfleury, Alain Cailbourdin, France 2020	16	62
RESERVE CHARDONNAY ORGANIC Seresin Estate, New Zealand 2018	18	70
CHABLIS Olivier Tricon, France 2019		82
POUILLY-FUISSÉ Domaine Ferret, France 2018		98
CHÂTEAUNEUF-DU-PAPE BLANC, Domaine de la Janasse, France 2019		112
RIESLING Cuvée Frédéric Emile, Trimbach, France 2012		122
JEAN-LOUIS CHAVY PULIGNY-MONTRACHET 1er Cru Les Folataires, Alain Chavy France 2018		139
CHASSAGNE-MONTRACHET Domaine Vincent & François Jouard 1er Cru Les Chaumées Clos de la Truffière Vieilles Vignes		150

RED WINE

	125ML	BTL
PINOT NOIR Yealand Estate, Land Made, New Zealand 2020	12	46
VALPOLICELLA Ripasso DOC, Bertani, Italy 2019	14	54
FLEURIE PONCIE Charmette, France 2020	16	62
CABERNET SAUVIGNON Thelema, France 2018	18	70
RIOJA Reserva Unica, Vinedos Sierra Cantabria, Spain 2016		82
SAINT EMILION Grand Cru, Dame Gaffelier, France 2016		98
BRUNELLO DI MONTALCINO Fattoria Dei Barbi, Italy 2017		112
POMMARD LES PERRI RES Jean-Michel Gaunoux, France 2015		124
HENRI MAGNIEN Gevery Chambertin 1er cru Champeaux, France 2017		190
CHATEAU LYNCH BAGES Pauillac, France 2012		240
CHATEAU PALMER Margaux, France 2011		440
VEGA SICILIA Unico, Spain 2011		510
OPUS ONE Mondavi, USA 2016		520
CHATEAU MOUTON ROTHSCHILD Pauillac, France 2008		720

ALL WINES BY THE GLASS ARE SERVED BY 125ML AS STANDARD.
Please notify a member of staff if you have an allergy.
A discretionary service charge of 12.5% is added to the total bill.

RED WINE

WINE & BEER

ROSE WINE

	125ML	BTL
LOVE BY LEOUBE Organic Rose Domaine de Leoube, France 2020	14	54
SANCERRE Les Grandmontains Rose, Domaine Laporte, France 2020		64
PORTE NOIR Rose Organic, Chateau Saint Marguerite, France 2019		82

CHAMPAGNE & SPARKLING WINE

	125ML	BTL
PROSECCO NV Valdobbiadene Superiore D.O.C.G., Della Vite, Italy	16	82
BRUT NV Yellow Label, Veuve Clicquot, France	19	108
ROSE NV, Veuve Clicquot, France	23	122
ROSE NV, Ruinart, France		170
DOM RUINART Ruinart, France 2009		290
CUVEE DOM PERINGON Moet & Chandon, France 2012		340
KRUG NV Grand Cuvee, France		370

BEER

ASAHI SUPER DRY	330ML	5
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SAKE

	50ML	150ML	BTL
AKITABARE "DAIGINJO" Crisp, light and fragrant - Brewed in the Akita Prefecture - This sake is the perfect cold beverage to pair with white fish.	8		88
AKITABARE KOSHIKI JUNZUKURI (WARM SAKE) Dry, Mild, Well crafted - Brewed in the Akita Prefecture- Pairs well with Tempura, vegetable and spicy dishes			39
NAGURAYAMA YOKIKANA Sweet, clean and aromatic - Brewed in the Fukushima Prefecture - Distinctively sweet at first sip, clean and balanced, finished with finesse.			105
UMENOYADO ARAGOSHI UMESHU Sweet, Rich, Fruity - Umeshu is a sake based plum wine, perfect for a dessert sake.	7.5	16	90
MASUMI NANAGO Full Body, Umami - Brewed in the Nagano Prefecture - A new style Daiginjou using the old yamahai (method of sake fermentation). Pairs well with any seafood dish.			195

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SAKE

GIN

TANQUERAY	11
TANQUERAY 10	12.5
HENDRICKS	11.5
KI NO BI	14.5
ROKU	12

VODKA

KETEL ONE	11
HAKU	12.5
GREY GOOSE	13.5

TEQUILA

JOSE CUERVO ESPECIAL	11
DON JULIO REPOSADO	15
DON JULIO ANEJO	16
MEZCAL VERDE	12
DON JULIO 1942	45

RUM

BACARDI QUATTRO	11
PLANTATION 3YRS	11.5
DIPLOMATICO RESERVA EXCLUSIVA	14
EL DORADO 15YRS	16
GOSLING	12

JAPANESE WHISKY

SUNTORY TOKI	12
SUNTORY YAMAZAKI DISTILLER'S RESERVE	24
YAMAZAKI 12YRS	36
HAKUSHU 12YRS	39
HIBIKI HARMONY	23
NIKKA FROM THE BARREL	16
NIKKA MIYAGIKYOU	22

BOURBON

WOODFORD'S RESERVE	13
MAKER'S MARK	12
EAGLE RARE 10YRS	13.5
RITTENHOUSE RYE	14

SCOTCH WHISKEY

BLACK LABEL	12
LAPHROAIG 10YRS	15.5
LAGAVULIN 16YRS	18
TALISKER 10YRS	15
AUCHENTOSHAN AMERICAN OAK	14
HIGHLAND PARK 18YRS	37

COGNAC & BRANDY

REVISEUR VS	13
REMY MARTIN XO	39
ABA PISCO	12

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SOFT DRINKS

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COCA COLA	200ML	3.5
COKE ZERO	200ML	3.5
FEVER TREE LEMONADE	200ML	3.5
FEVER TREE TONIC WATER	200ML	3.5
FEVER TREE LIGHT TONIC WATER	200ML	3.5
FEVER TREE SODA WATER	200ML	3.5
FEVER TREE GINGER ALE	200ML	3.5
FEVER TREE GINGER BEER	200ML	3.5
BELU SPARKLING WATER		4
BELU STILL WATER		4

TEA

FRESH MINT TEA		4
JASMINE PEARL		6
PHOENIX HONEY ORCHARD		6
SENCHA		6
MATCHA		6
CAMOMILE		6

COFFEE

ESPRESSO		2
DOUBLE ESPRESSO		2.5
CAPPUCCINO		4
FLAT WHITE		4
AMERICANO		4
MACCHIATO		4
LATTE		4
DECAF		3

A SELECTION OF WHOLE, OAT, ALMOND & COCONUT MILK IS AVAILABLE.

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