



# DRINKS LIST

## SAKE

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### 1. Gokai Karakuchi

Served: **Chilled / Warm**

180ml

9.40

Kyoto, Japan ABV 15%

Nose & palate: Dry | Rich | Earthy | Mineral

Food pairing: Traditional table sake flavour that pairs well with any dish



### 2. Gokai Nama

Served: **Chilled**

300ml

11.50

Kyoto, Japan ABV 13.5%

Nose & palate: Sweet | Light | Crisp | Raspberry

Food pairing: Grilled fish & meat, fried dishes, strong flavoured dishes



### 3. Kubota Senju (Premium)

Served: **Chilled / Warm**

300ml

19.80

Niigata, Japan ABV 15%

Nose & palate: Dry | Light | Melon | Lemon | Aromatic

Food pairing: Meat and fish dishes, good all rounder



### 4. Nanbu Bijin (Premium)

Served: **Chilled / Warm**

300ml

19.20

Iwate, Japan ABV 16%

Gold Award IWC, 2017

Nose & palate: Dry | Medium body | Melon | Pear | Umami | Aromatic

Food pairing: Chicken or fresh fish dishes but also a superb all rounder



### 5. Seishu Hiya (Premium)

Served: **Chilled / On the Rocks**

300ml

20.80

Ooita, Japan ABV 17%

Nose & palate: Light | Sweet | Refreshing | Spiced

Food pairing: Grilled fish & meat, fried dishes, strong flavoured dishes



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## WHISKEY

### 1. Suntory Hibiki (Japanese Harmony)

Served: **Straight / On the Rocks**

25ml

7.75

Yamazaki, Japan ABV 43%

Nose & palate: Rose | Lychee | Sandalwood | Rosemary | Honey | Orange Peel | White Chocolate

Food pairing: Suitable with any dish



### 2. Suntory Toki

Served: **Straight / On the Rocks**

25ml

4.60

Yamazaki, Japan ABV 43%

With Soda

5.40

Nose & palate: Silky | Sweet | Spicy | Green Apple | Vanilla | Honey | Ginger

Food pairing: Light dishes, sushi, grilled fish & meat



### 3. Tenjaku

Served: **Straight / On the Rocks**

25ml

4.95

Fuefuki, Japan ABV 40%

With Soda

5.75

Nose & palate: Light | Cereal | Pear | Banana | Creme Brulee | Elderflower

Food pairing: Light dishes, sushi, grilled fish & meat





# DRINKS LIST

## Gin

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### Roku Gin 6

Served: **On the Rocks / With Tonic / Mixer**

25ml 4.85

Yamazaki, Japan ABV 43%

Tonic / Mixer 5.75

Nose & palate: Sakura | Yuzu | Sencha Green Tea | Sansho Pepper

Food pairing: Suitable with any dish



## Sparkling Sake

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### Mio Sparkling Sake

Served: **Chilled**

300ml

13.80

Hyogo, Japan ABV 5%

A Japanese version of champagne made with rice koji fermentation providing a gentle fizz

Nose & palate: Fruity | Sweet | Sour | Blackberry

Food pairing: Pairs with any dish or enjoyed as an aperitif or digestif



## Shōchū

### Kuro Kirishima (Premium)

Served: **On the Rocks / Chilled**

100ml 5.95

Miyazaki, Japan ABV 25%

Bottle 900ml 48.00

Shochu is a type of Japanese distilled beverage, this variety uses black rice koji & sweet potatoes

Nose & palate: Sweet | Rich | Crisp | Robust

Food pairing: Goes with any dish or enjoyed as an aperitif



## Umeshu (Plum Wine)

### Takara Umeshu

Served: **Chilled/ On the Rocks / With Soda**

145ml 5.80

Hyogo, Japan ABV 10%

With Soda 6.50

Umeshu is a Japanese liqueur made from steeping green plums in sugar & alcohol

Bottle 750ml 25.80

Nose & palate: Sweet | Sour | Fruity

Food pairing: Suitable with any dish or enjoyed as a digestif/dessert wine



## Japanese Beer

**Sapporo Premium Beer** 4.85  
330ml

**Sapporo Premium Beer** 8.75  
650ml Can

**Asahi Super Dry** 330ml 4.60



## Non-alcoholic Drinks

**Bin Ramune** 200ml 3.85

Original (Lemon-Lime) flavour Japanese carbonated drink in iconic glass bottle sealed with a marble



## Hot Tea

**Sencha Green Tea** 3.25

**Jasmine Tea** 3.25



**Aloe Vera Honey Drink** 4.20  
500ml

With real aloe juice & pulp, healthy & refreshing drink free from preservatives



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