



# 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

4.95

Yamazaki, Japan ABV 43%

With Soda

5.75

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

4.60

Fuefuki, Japan ABV 40%

With Soda

5.40

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

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





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## 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

### 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 4.70



## 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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## House Whites

175ml    Bottle

1 **Chenin Sauvignon Blanc**

5.75    19.95

*Highveld, South Africa*  
Pure - Lemon - Tropical

2 **Pinot Grigio**

6.25    23.95

*Canapi, Italy*  
Mineral - Pear - Peach

## House Reds

3 **Cabernet Shiraz**

5.75    19.95

*Highveld, South Africa*  
Soft - Blackcurrant - Cassis

4 **Malbec**

6.25    23.95

*Made in Mendoza, Argentina*  
Peppery - Plum - Morello Cherry

## White Wines

5 **Sauvignon Blanc**

23.95

*Hidden Bay, New Zealand*  
Lime - Gooseberry - Elderflower

6 **Petit Chablis**

29.95

*Domaine Ellevin, France*  
Mineral - Floral - Citrus

## Rosé Wine

7 **Rosé de Provence**

22.95

*Château Sainte-Croix, France*  
Refreshing - Strawberry - Raspberry

## Red Wines

8 **Rioja**

21.95

*Valdepalacios, Spain*  
Smooth - Cherry - Damson

9 **Shiraz Malbec**

22.95

*Elementos, Argentina*  
Spicy - Cranberry - Plum

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## Sparkling Wine & Champagne

175ml

Bottle

### 10 Prosecco 'Il Fresco'

6.95

26.95

*Villa Sandi, Italy*

Refreshing - Crisp - Citrus

### 11 Spumante Rosato 'Il Fresco'

26.95

*Villa Sandi, Italy*

Salmon Pink - Delicate - Strawberry

### 12 Cuvée Royale Brut NV

48.00

*Joseph Perrier, France*

Clean - Toasty - Yeasty

## Beer & Lager

|                            |              |      |
|----------------------------|--------------|------|
| Singha (Thailand)          | 330ml bottle | 4.60 |
| Sapporo 5% (Japan)         | 330ml bottle | 4.85 |
| Sapporo 5% (Japan)         | 650ml can    | 8.75 |
| Asahi Super Dry 5% (Japan) | 330ml bottle | 4.70 |

## Soft Drinks

|                                 |         |      |
|---------------------------------|---------|------|
| Coke / Diet Coke / Lemonade     | Draught | 3.40 |
| Bin Ramune Soda Pop             | 220ml   | 3.85 |
| Aloe Vera Honey                 | 500ml   | 4.20 |
| Mineral Water Still / Sparkling | 30ml    | 2.95 |
|                                 | 1 litre | 5.80 |

## Hot Beverages

|                               |  |      |
|-------------------------------|--|------|
| Coffee / Decaffeinated Coffee |  | 3.40 |
| Cappuccino                    |  | 3.60 |
| Espresso                      |  | 2.95 |
| Double Espresso               |  | 3.60 |
| Green Tea (Sen Cha)           |  | 3.25 |
| Jasmine Tea                   |  | 3.25 |

**Corkage Charge** for your own bottle of still or sparkling wine

9.00

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