



• Tea

Japanese Roasted Rice Tea 2.5



• Soft Drink

Coca-Cola 330ml 2.5

Coca-Cola (diet) 330ml 2.5

Sprite 330ml 2.5

Oolong Tea 3

Mineral Water 750ml

Sparkling / Still 3.9

Apple Juice 2.9

Orange Juice 2.9

Pineapple Juice 2.9

Aloe 300ml 3

Calpis 300ml 3

• Beer

Kirin 330ml (bottle) 4.8

Asahi 330ml (bottle) 4.5

• Wine

Bianco Dry fruity, balanced, hints of nuts and toasted bread. Great with Hors d'oeuvre, soup, fish and white meat.

Glass 175ml / Bottle 750ml 4.8 / 19

Pinot Grigio Strong aromatic fragrance, pale straw yellow aspect, full, soft taste with certain brightness, intense fragrance.

Glass 175ml / Bottle 750ml 5.8 / 23

Sauvignon Balanced, perfumed bouquet reminiscent of tropical fruit, sage and yellow peppers.

Bottle 750ml 26

Rosé Bright pink colour, floral with a fruit backnote, smooth, fruity dry, harmonic.

Glass 175ml / Bottle 750ml 4.8 / 19

Merlot Velvety taste with light fruit on the finish, vinous smell, medium bodied.

Glass 175ml / Bottle 750ml 4.8 / 19

Syrah Aromas of cherry, blackberry and raspberry. Smooth, with a good structure. Pleasant freshness with a long, persistent aromatic finish.

Bottle 750ml 22.5

Sparkling Wine & Champagne

Villa Sandi Millesimato Prosecco 750ml Dry, fresh & clean, soft rounded with good length and pleasantly fruity finish 28

Villa Sandi Prosecco D.O.C 200ml The Glera grape bring a bright, straw-yellow colour with a greenish hue. Lively mousse and intense aromas of white flowers and golden apple. The taste is intense, fresh, and elegant with a following soft delightful aftertaste. Served well-chilled. This is the perfect way to start an evening. 12

• Spirit

Baileys'
Bacardi
De Kuyper Cherry Brandy
Grand Marnier
Jack Daniel's
Smirnoff Vodka
Gordon's Gin

Single Shot 25ml 4.5
Double Shot 50ml 8
+Soda 1.5

Togouchi Alc. 40% Vol.

Single Shot 25ml 6.5
Double Shot 50ml 11



• Non-Alcoholic Cocktail

350ml 5.5



Spring

Grape Juice, Aloe, Cranberry, Pomegranate, Calpis



Summer

Calpis, Aloe, Pineapple, Orange, Lime



Autumn

Calpis, Aloe, Cranberry, Pomegranate



Winter

Calpis, Aloe, Coconut, Lemon

• Cocktail 180ml

Chu-Hi (Shochu, Soda Water, Syrup) 8.5

Oolong-Hi (Shochu, Oolong tea) 9.5

● Sake

Daiginjo

Top grade sake with at least 50% rice ground away. Pinnacle of brewer's art for its precise and time-consuming methods. Light, fragrant and highly refined.

Dassai 45

Rich and fatty among Dassai collection. Has gooseberry and lime skin on the nose. Medium body with mild acidity and tropical notes such as pineapple and mango.

Best with: lightly seasoned dishes. Steamed vegetables, especially asparagus.

Japanese or western cuisine.

300ml/bottle **22**

SMV: +2 / ABV: 16%

Serve: cold

Kubota Junmai Daiginjo

The floral aroma reminiscent of pear and melon and the delicate balance of sweetness and sourness spread across your tongue each time you take a sip, and the aftertaste rolls in pleasantly like an echo.

Best with: Good with all traditional Japanese dishes, especially grilled fish.

150ml/glass **13**

720ml/bottle **56**

SMV: +1 / ABV: 15%

Serve: cold

Gangi Yunagi

Lemon Yogurt and Lily on the nose. Velvety and well-balanced with touch of mango and pineapple. Such a gental Junmai Daiginjo with clean and dry finish.

720ml/bottle **89**

SMV: +1 / ABV: 16%

Serve: cold

Junmai Ginjo

Made using nothing other than rice, koji, water & yeast



Sirataki Jozen Mizunogotoshi

Fruity, smooth, palatable taste which is pure like water.

Best with: Good partner to any food.

300ml/bottle **20**

SMV: +5 / ABV: 14%

Serve: cold



Ganji Mizunowa

Tropical Fruits such as mango and papaya on the nose. Light, elegant and refreshing like a breeze by the river. Well balanced with clean dry finish.

Best with: Goes well with sushi and sashimi / fish and meat.

720ml/bottle **89**

SMV: +3 / ABV: 15%

Serve: cold

Ginjo

At least 40% or more of the rice grains are ground away in Ginjo class sake leaving 60% or less. It also requires strict supervision and advanced skills and techniques, with an addition of a small amount of brewer's alcohol. This makes it one of the highest grade sakes and offers a very refined, easy to drink flavour.

Shirakabegura Kimoto Ginjo

Delicate ginjo aroma and very smooth and mild flavor that makes it easy to drink for anyone.

Best with: Good with all traditional Japanese dishes, especially grilled fish.

180ml/bottle **15**

SMV: +2 / ABV: 15%

Serve: warm



Kubota Senju

Gentle yet elegant ginjo nose with hints of spices. And a delicately flavoured palate followed by a clean finish.

Best with: Goes well with main dishes. Sushi is a definite match. Perfect for pairing with western and Chinese dishes.

300ml/bottle **21**

SMV: +6 / ABV: 15%

Serve: cold



Tosatsuru Azure

A smooth sake with a clean finish. Made with deepsea water, purest natural spring water which has travelled for 2,000 years at the very bottom of the sea. This water has an exceptionally well balanced mineral content, making this sake beautiful and unique.

720ml/bottle **63**

SMV: +2 / ABV: 15%

Serve: cold



Junmai

Junmai sake is made using only rice, koji, yeast and water, and no brewer's alcohol is added at any stage of the brewing process.



Sirataki Jozen Mizunogotoshi Junmai - Blue

Fruity, smooth, palatable taste which is pure like water.

Best with: Good partner to any food.

300ml/bottle **20**

SMV: +7 / ABV: 17%

Serve: cold



Nanbu Bijin Tokubetsu Junmai

A nose of ripe fruits and a fully rounded palate with a clean finish.

Best with: Best with Fresh fish or chicken dishes but a superb all rounder. Try with soft shell crab salad.

300ml/bottle **21**

SMV: +4 / ABV: 15%

Serve: cold



Harmony Miyagi

Chestnuts and Honey on the nose. This complex and well-balanced sake has mushroom and toffee on the palate.

300ml/bottle **24**

SMV: +2 / ABV: 15%

Serve: warm



Kagatobi

Sharp and dry sake with woody nose. Kick of bitterness such as cacao nib on the palate. Brewed with super low temperature technique, it is smooth, light and clean yet mellow that has a gental Umami.

180ml / can **13**

SMV: +4 / ABV: 18%

Serve: warm

* SMV: Sweet/Dry (sweet to dry)

Fushimizu Jitate

Light and flowery nose. Light and crisp palate with a hint of mint.

Best with: All kinds of dishes and cuisines / Hot dishes go best / Meat or fish.

300ml/bottle **17**

SMV: +2 / ABV: 13%

Serve: warm



Shochikubai Nigori

Delicate aroma redolent of flower and melon nose and a light dry silky palate.

Best with: Spicy dish

300ml/bottle **15**

SMV: -15 / ABV: 15%

Serve: cold

Honjozo

Limited amount of brewer's alcohol is added in order to extract flavours and aroma. Honjozo tends to be light and crisp, mildly fragrant and easy-drinking. Perfect for serving warm or hot.



Yuzu Liquor

A vibrant nama sake with a strong dry flavour and a light and clean finish.

Best with: Grats with grilled fish and stronger-flavoured Japanese dishes.

175ml/glass **11**

500ml/bottle **29**

ABV: 12%

Serve: cold



Cube Oita

A sake brewed to be chilled or served on the rocks. Spicy, rich and powerful on the palate yet, it has a light and delicate finish.

300ml/bottle **20**

SMV: 0 / ABV: 17%

Serve: cold



Ichinokura Extra Dry

Quiet nose, crisp and sharp on the palate with mint and brazilian nuts notes. Subtle attach leads to bright Umami and refreshing apple after taste.

150ml/glass **9.9**

720ml/bottle **44**

SMV: +9.5 / ABV: 15%

Serve: cold

House Sake

Kasen Shochikubai Gokai Karakuchi

Gokai is an extremely dry masculine-flavoured sake that appeals to all those who love a traditional rich sake flavour.

Best with: Strong-flavoured dishes that complement it's masculine nature.

150ml/glass **6**

300ml/glass **11**

SMV: +9.5 / ABV: 15%

Serve: hot



Gokai Nama

A vibrant nama sake with a strong dry flavour and a light and clean finish.

Best with: Grats with grilled fish and stronger-flavoured Japanese dishes.

300ml/bottle **12**

SMV: +2 / ABV: 13%

Serve: cold



Special Sake



Shirakebugura Mio

Perfect balance of sweet and sour. Naturally sweet taste derived only from Rice and Koji.

Best with: Apretif or with lighter flavours.

300ml/bottle **17**

SMV: -70 / ABV: 5%

Serve: cold

• Shochu * Serve as Neat, On The Rock, With Cold Water, With Hot Water, With Umeboshi £0.50

Shiranami

All the sweetness of the potatoes with a slight earthy texture.

ABV: 25%

50ml/shot **5**

700ml/bottle **65**



Kannoko

Mellow aroma with a rounded flavour with plenty of depth.

ABV: 24%

50ml/shot **5.5**

720ml/bottle **70**



Sanwa Lichiko Mungi

Produced slowly and carefully from the best os barley, barley koji and mineral water. This is best seller of authentic shochu that is mellow and will never get tired of drinking.

ABV: 25%

50ml/shot **5.5**

900ml/bottle **66**



• Umeshu (plum wine)

Takara

Medium-bodied, sweet but zesty plum flavour.

ABV: 10%

175ml/glass **9**

750ml/bottle **26**



Choya

Delicate aroma and exquisite flavor are unsurpassed. Enjoy this specialty on the rocks or as an aperitif.

ABV: 10%

175ml/glass **11**

750ml/bottle **30**



* SMV: Sweet/Dry (sweet to dry)



843 High Road
N12 8PT

020 3621 0102