

<b>Red Wine</b>	Bottle 750ml	
Modello Corvina, Masi, Italy, 2017	£32	
Prunus Dao Tinto Portugal, 2015	£34	
Mc Laren, Shiraz Viognier, Wilunga 100, Australia, 2016	£40	
Pinotage, Fairview, South Africa, 2016	£46	
Malbec Remolinos Vineyard, Finca Decero, Argentina, 2016	£49	
Rioja Cantos de Valpiedra Spain, 2014	£48	
Lost Angel California Pinot Noir USA, 2015	£46	
Founders Block Shiraz, Katnook Estate, Australia, 2013	£49	
Cuvée Alexandre Merlot, Casa Lapostolle, Chille, 2013	£51	
Chateau De Fontenile, Cotes de Bordeaux, France, 2014	£52	
Bourgogne Rouge Domaine Tollot Beaut, 2014	£64	
Chianti Classico Riserva Italy, 2013	£69	
Inopia Rouge, R&M Saouma, France, 2014	£71	
Montepulciano d’Abruzzo ‘Spelt’ Fattoria La Valentina, Italy, 2014	£72	
The Owl & The Dust Devil, Finca Decero, Argentina, 2015	£74	
Chateau Tour de Capet, St.Emilion Grand Cur, Bordeaux, France, 2013	£88	
Chateau Capbern, St. Estephe, Bordeaux, 2012	£96	

<b>Fine Red Wine</b>	Bottle 750ml	
Pommard, Domaine Glantenay, Burgundy, 2015	£130	
Chateau Dufort – Vivens, Margaux 2nd Cru Classe, Bordeaux, 2012	£190	
Chateau Petit – Vilage, Pomerol, Bordeaux, 2011	£210	
Gevrey Chambetin 1er Cru, Les Corbeaux, Jane Eyre, Burgundy, 2016	£250	
Sassicaia, Italy, 2014	£450	
Château Lynch-Bages, Pauillac, 2009	£470	

<b>Rose Wine</b>	Bottle 750ml	
Chiaro di Stelle Rosato, Pala, Italy, 2017	£39	
Whispering Angel, Cotes de Provence Rose, France, 2017	£53	

<b>Sweet Wine / Port / Sherry</b>	Glass 70ml	
Jurançon Doux, Domaine Laguilhon, Jurançon, France, 2014	£8.5	
`Mylitta` Tokaj Noble Late Harvest, Dobogó, Tokaj, Hungary, 2015	£10.5	
NV Fino ‘Inocente’ Pago de Macharnudo, Valdespino, Andalucia, Spain	£7.5	
NV Imperial Tawny Port, Sandeman, Douro, Portugal	£6.5	

<b>Japanese Whisky Single Malt</b>	Glass 50ml	
Nikka Miyagikyo	45%	£17
Nikka Yoichi	45%	£17
Chichibu IPA Cask Finish	57.5%	£40
Suntory Hakushu Distiller’s Reserve	43%	£12.5
Suntory Hakushu 12yrs	43.5%	£23
Suntory Hakushu 18yrs	43%	£55
Suntory Yamazaki 12yrs	43%	£20
Suntory Yamazaki 18yrs	43%	£64.5

<b>Japanese Whisky Blended</b>	Glass 50ml	
Suntory Kaku Shiro	40%	£8.5
Suntory Hibiki Harmony	43%	£14.5
Suntory Hibiki 17yrs	43%	£32
Nikka Taketsuru 17yrs	43%	£29.5
Nikka Taketsuru 21yrs	43%	£51.5
Togouchi 12yrs	40%	£16.5
Togouchi 18yrs	43.8%	£22.5

<b>Scotch Whisky Single Malt</b>	Glass 50ml	
Maccallan 12yrs Double Cask	40%	£12
Oban 14yrs	43%	£12
Glenmoorangie Original	40%	£8
Tomatin 12yrs	43%	£12
Achentochan Three Wood	43%	£12
Glenfiddich 15yrs	40%	£10.5
Caol ila 12yrs	43%	£10.5
Lagavulin 16yrs	43%	£13.5

<b>Scotch Whisky Blended</b>	Glass 50ml	
Johnny Walker Black	40%	£7.5
Chivas Regal 12yrs	40%	£8.5
Chivas Regal 18yrs	40%	£13
Monkey Shoulder	40%	£9

<b>Bourbon / Tennessee</b>	Glass 50ml	
Maker’s Mark	45%	£11
Woodford Reserve	45.2%	£15
Sazerac Rey	45%	£16
Jack Daniels	40%	£7.5

<b>Gin</b>	Glass 50ml	
Bombay Sapphire	40%	£7
Plymouth	41.2%	£8
Plymouth Sloe	26%	£7
Hendricks	41%	£8
Sipsmith	41.6%	£8.5
No3 Gin	46%	£9
Tanqueray 10	47.3%	£9
Beefeater 24	47%	£9
Monkey 47	47%	£10
Kinobi	45%	£12

<b>Rum</b>	Glass 50ml	
Habana Club 3yrs	41.2%	£7
Gosling	40%	£7
Diplomatico Reserva	40%	£8.5
Diplomatico Reserva Exclusiva	40%	£10.5
El Dorado 12	40%	£13
El dorado 15	43%	£15
Ron Zacapa 23	40%	£14
Zacapa XO	40%	£26

<b>Cachaca</b>	Glass 50ml	
Cachaca Sagatiba Pure	40%	£8

<b>Tequila</b>	Glass 50ml	
Tapatio Blanco	40%	£7.5
Don Julio Blanco	38%	£9.5
Patrón Reposado	40%	£12.5
Jose Cuervo Reposado	38%	£7.5
Don Fulano Añejo	40%	£13.5
Patrón Añejo	40%	£14.5

<b>Vodka</b>	Glass 50ml	
Belvedere	40%	£9.5
Grey Goose	40%	£9.5
Ketel One	40%	£8
Ketel One Citron	40%	£8
Russian Standard Platinum	40%	£8.5
Stolichnaya Elite	40%	£10

<b>Soft Drink</b>		
Coca Cola	£3.5	
Diet Coca Cola	£3.5	
Soda Water	£3.5	
Tonic Water	£3.5	
Lemonade	£3.5	
Orange Juice	£4	
Apple Juice	£4	
Cranberry Juice	£3.5	
Still Water Bottle	£5	
Sparkling Water Bottle	£5	

<b>Coffee / Tea</b>		
Single Espresso	£2	
Double Espresso	£3	
Café Latte	£3.5	
Cappuccino	£3.5	
Sencha	£3.5	
Hojicha	£3.5	
Genmaicha	£3.5	



## Japanese Beer

Asahi Beer Draft	£6
Asahi Beer Bottle	£5
Kirin Beer Bottle	£5
Hitachino White Ale Beer	£8
Hitachino Ale Beer	£8

## White Wine by the Glass

Finca Antigua Blanco (Viura), Spain, 2017	<sup>Glass</sup> 125ml £6.5
White Rabbit Riesling, Germany, 2017	£8
Locura Chardonnay, Chille, 2015	£9
Grillo Cavallo delle Fate, Tasca, Italy, 2017	£11.5

## Red Wine by the Glass

Prunus Dao Tinto, Prunus, Portugal, 2015	<sup>Glass</sup> 125ml £7
Mc Laren, Shiraz Viognier, Wilunga 100, Australia, 2016	£7
Malbec Remolinos Vineyard, Finca Decero, Argentina, 2016	£9.5
Lost Angel California Pinot Noir, Lost Angel, USA, 2015	£9.5

## Rose Wine by the Glass

Whispering Angel, Cotes de Provence Rose, Caves d’Esclans, France, 2017	<sup>Glass</sup> 125ml £9
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## Champagne by the Glass

NW Cuvee, Aged 5 years Devaux	<sup>Glass</sup> 125ml £15
NW Cuvee Rose, Laurent – Perrier	£22

## House Cocktails

### MARTINIS

<b>Tasty Ness</b> vodka, ginger liquor, chili, lychee puree, grapefruit juice, peychaud, egg white	£11
<b>Lavarita</b> tequila blanco, yuzu sake, mango puree, passion fruit, coco lopez	£11

<b>Java</b> Japanese whisky, homemade stout espresso syrup, chocolate and orange bitters, hazelnut foam	£13
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### LONG DRINKS

<b>Monsoon Breeze</b> gin, shiso, tonic syrup, fresh blood orange and grapefruit, jamaican molasses bitter	£11
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<b>Citrus Cooler</b> citron vodka, kumquat, mint, yuzu juice, apple sake, lemonade	£11
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<b>Rocky Stream</b> gin, apple sake, lime cordial, cucumber, grape & elderflower soda	£12
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<b>Fusion Fair</b> vodka, mandarin puree, pomegranate, cinnamon syrup, angostura	£11
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<b>Nippon Mary</b> shochu, yuzu juice, spicy mix, tomato juice	£11
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<b>Overseas</b> white rum, falernum liquor, orange marmalade, ginger juice, pineapple juice	£11
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### SHORT DRINKS

<b>For Play</b> sake, anitica formula, mandarin liquor, campari	£11
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<b>Peachberry</b> sparkling sake, raspberrry puree, peach liquor, lemon juice	£12
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<b>Rock &amp;Raw</b> white rum, pistachio and fig liquor, apple juice, lemon juice	£11
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<b>Whisky Dreamer</b> japanese whisky, nashi pear, plum shrub, pear liquor, tonic water	£12
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### NON-ALCOHOLIC COCKTAILS

<b>Dark Energy</b> acai, apple juice, vanilla syrup	£6.5
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<b>Deep Pink</b> passion fruit, strawberry puree, calpico, lemon, lychee juice	£6.5
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<b>Green Piece</b> Sage syrup, lime juice, honey, ginger beer	£6.5
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## Sake

Shirakabegura Kimoto Hyogo, Junmai (can be served hot)	<sup>Glass</sup> 100ml £9	<sup>Carafe</sup> 180ml £16.5	<sup>Bottle</sup> 720ml £64
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Dewa no Sato, Sanjurokuninshu Yamagata, Junmai	£9.5	£17.5	£68
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Daisekkei Motozake Nagano, Junmai	£10	£18	£70
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Bunraku Kimoto Saitama, Junmai	£10	£18	£70
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Masumi Okuden Nagano, Junmai	£11	£20	£78
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Urakasumi Motozake Miyagi, Tokubetsu Junmai	£11	£20	£78
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Kotsuzumi Hanafubiki Junmai Ginjo	£10.5	£19	£75
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Dewazakura, Izumi Judan Yamagata, Ginjo	£11.5	£21	£82
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Kozaemon Sakura Gifu, Junmai Ginjo	£11.5	£21	£82
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Koshino Homare Fuinshu Niigata, Junmai Ginjo	£12	£22	£85
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Tosazuru, Azure Kochi, Ginjo	£12	£22	£85
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Hachitsuru, Muroka Nama Aomori, Junmai Ginjo	£13	£23.5	£93
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Kawatsuru, Fukuro shibori Kagawa, Junmai Daiginjo	£13.5	£24.5	£95
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Keigetsu Kochi, Junmai Daiginjo	£11.5	£21	£80
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Dewa no Yuki Yamagata, Daiginjo	£11	£20	£78
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Bijoufu, Gin no Yume Kochi, Junmai Daiginjo	£12	£22	£85
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Dassai 39 Yamguchi, Junmai Daiginjo	£14.5	£26.5	£100
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Tedorigawa, Iki Na Onna Ishikawa, Daiginjo	£14.5	£26.5	£100
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## Premium Sake

Keigetsu, John Kochi, Sparkling Sake	<sup>Bottle</sup> 720ml £110
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Urakasumi Miyagi, Junmai Daiginjo	£130
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Kikusui, Setsugoro Niigata, Daiginjo	£140
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Suishin Shizukusake Hiroshima, Junmai Daiginjo	£140
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Dassai 23 Yamaguchi, Junmai Daiginjo	£160
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Shudendoshi, Shizukusake Kyoto, Junmai Daiginjo	£180
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## Fruit Sake

Umeshu Umenoyado (Plum)	<sup>Glass</sup> 70ml £8
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Yuzushu Umenoyado (Yuzu)	£8
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Momoshu Umenoyado (Peach)	£8
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Ringoshu Umenoyado (Apple)	£8
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## Non-Vintage Champagne / Sparkling Wine

Devaux, NV Cuvee D, Aged 5 years, Champagne	<sup>Bottle</sup> 750ml £90
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Pol Roger, NV Brut Reserve, Champagne	£120
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## Vintage Champagne

Charles Heidsieck, Brut, Millesime, 2006	<sup>Bottle</sup> 750ml £200
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Taittinger, Blanc de Blancs, 2006	£400
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Cristal Brut, Louis Roederer, 2009	£430
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## Rose Champagne

Laurent-Perrier, NV Cuvee Rose	<sup>Bottle</sup> 750ml £130
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Charles Heidsieck, Millesime, Rose, 2006	£200
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## Koshu Wine

Lumiere Sparkling Wine	<sup>Bottle</sup> 750ml £85
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Lumiere Hikari	£55
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Soryu Wine	£70
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Aruga Buranka Kurareza	£95
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Aruga Buranka Pippa	£160
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Aruga Buranka Isehara	£180
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Grace Winery, Kayagatake	£85
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Grace Winery, Hishiyama	£115
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Grace Winery, Koshu Private Reserve	£135
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## White Wine

The Swooper Fiano, Italy, 2017	<sup>Bottle</sup> 750ml £31
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Finca Antigua Blanco, Viura, Spain, 2017	£33
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White Rabbit Riesling, Germany, 2017	£38
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Albariño Casal Caeiro, Spain, 2017	£43
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Bourgogne Aligote’, Domaine Perraud, France, 2016	£44
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Pinot Grigio, Tenuta J Hofstatter, Italy, 2017	£49
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Locura Chardonnay, Clos des Fous, Rapel, Chile, 2015	£53
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Grillo Cavallo delle Fate, Tasca, Italy, 2017	£53
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Gavi di Gavi La Meirana, Bruno Broglia, Italy, 2017	£55
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Sauvignon Blanc, Greywacke, Marlborough, NZ, 2017	£57
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Gruner Veltliner Federspiel, Rudi Pichler, Austria, 2016	£62
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Sancerre, Domaine Sauterau, Loire, 2017	£64
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Chablis 1er Cru Vau Ligneau, France, 2015	£69
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Chenin Blanc, Elodie Swartland, South Africa, 2016	£70
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Riesling, Lethbridge Dr Nadeson, Australia, 2017	£73
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Sauvignon Blanc, Miller Ranch, Silverado Vineyards, USA, 2016	£79
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Montagny, 1er Cru Decouverte, Domaine Stephane Aladame, France, 2016	£82
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Rully, David Moret, Burgundy, France, 2015	£90
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## Fine White Wine

Chassagne – Montrachet, Chateau de Santenay, Burgundy, 2015	<sup>Bottle</sup> 750ml £150
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Organic Meursault Tessons, Domaine Pierre Morey, France, 2013	£140
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Puligny Montrachet, Domaine Borgeot, Burgundy, 2013	£150
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Puligny Montrachet, Domaine Etienne Sauzet, Burgundy, 2015	£250
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<sup>[1]</sup> A Discretionary 12.5% service charge will be added to you bill. Please ask a member of the team if you have any allergies or dietary requirements