



WHAT YOU LOVE

'A reason for being; the thing that gets you up in the morning.'

KODOWARI £13

Roku Suntory gin, sherry, pineapple cordial, Thai basil soda

OKINAWAN HABIT £14

Sencha tea infused shochu, Akashi-Tai shiraume umeshu, salt and caramel, ginger ale

BUBBLE BEAT £16

Kumquat and melon liqueur, Akashi-Tai yuzushu, shiso, sparkling sake

WHAT YOU ARE GOOD AT

'Only staying active will make you want to live a hundred years.'

YOU LOOK GOOD £13

Haku vodka, rice and lotus liqueur, Akashi-Tai yuzushu, egg white, citrus, peach honey

HYBRID PUNCH £15

Kinahan's Kasc project, Mancino rosso amaranto, banana chocolate powder, tonka bean, cassia bark, soya milk

WABI-SABI £14

Ocho blanco tequila, Rinomato aperitivo deciso, egg white, cream, kumquat and wasabi jam, citrus, soda water



WHAT YOU CAN BE REWARDED FOR

'The purpose in life is to find your gift; the meaning of it is to give it away.'

ICHIGO AND ICHIE **£15**

Coconut oil fat washed Sipsmith London dry gin, Mancino secco vermouth, Mancino sakura vermouth

GOLDEN TREE **£14**

Banana skin infused Bacardi carta negra, Cadello 88, pineapple cordial, cream, Oreo crumble

IKIGAI CALL **£16**

Wagyu fat washed Toki Suntory whisky, amaro-vermouths blend

WHAT THE WORLD NEEDS

'Our ikigai is different for all of us, but one thing we have in common is that we are all searching for meaning.'

AKA FIZZ **£13**

Mancino sakura vermouth, Rinomato aperitivo deciso, lychee liqueur, fizzy coconut water

SAKURA MIZUWARI **£10**

Everleaf non alcoholic aperitif, peach shrub, cherry blossom green tea

KAIZEN **£10**

Aloe vera, rhubarb and ginger jam, pineapple cordial, basil



BY THE GLASS

CHAMPAGNE

THIÉNOT BRUT, CHAMPAGNE <i>45% Chardonnay, 35% Pinot Noir, 20% Pinot Meunier fruity, freshness, spring like notes, balance and long finish</i>	NV	£15
THIÉNOT CUVÉE GARANCE BLANC DE ROUGE, CHAMPAGNE <i>100% Pinot Noir a blend of the finest vintage, incredible finesse, powerful and elegant</i>	2008	£22
THIÉNOT ROSÉ, CHAMPAGNE <i>45% Pinot Noir, 35% Chardonnay, 20% Pinot Meunier delicate aromatic style, red fruits, freshness and great finesse</i>	NV	£17

WHITE WINE

FIANO, PUGLIA, MEZZOGIORNO <i>100% Fiano aromatic and mature Italian white wine with generous fruit and lively character</i>	2018	£7
RIELSING ZELTINGER, MOSEL, WEINGUT HEINRISCHHOF <i>100% Riesling white peaches candied lemon with a hint of spicy flowers</i>	2018	£9



<i>ALBARINO, RIAS BAIXAS, LAGAR DE COSTA</i> <i>a complex Albarino from north east Spain,</i> <i>aromatic and inviting with clean, salty character</i>	<i>2018</i>	<i>£11</i>
<i>SANCERRE SILEX, LOIRE VALLEY,</i> <i>FRANCOIS LE SAINT</i> <i>100% Sauvignon intense, mineral with white pears,</i> <i>crushed stones and complex citrus fruit</i>	<i>2017</i>	<i>£18</i>
<i>BEAUNE 1ER CRU PERTUISOTS,</i> <i>BURGUNDY, DOMAINE PERNOT BELICART</i> <i>100% Chardonnay Premier Cru is all lime and citrus</i> <i>blossom, snappy green apple and stony minerality</i>	<i>2016</i>	<i>£24</i>

ROSÉ WINE

<i>ZWEIGELT ROSE, TRAISENTAL,</i> <i>MARCUS HUBER</i> <i>100% Zweigelt fruit driven rosé from Austria, pale with</i> <i>lively acidity and clean red fruit</i>	<i>2018</i>	<i>£8</i>
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RED WINE

NERO D'AVOLA, SICILY, MEZZOGIORNO <i>100% Nero d'Avola mature and generous red wine from Sicily with clean red and black fruit</i>	2018	£7
PINOT NOIR GRACE BRIDGE, CALIFORNIA, SCOTTO CELLARS <i>Pinot Noir with small amounts of Alicante and Syrah notes of cranberry, cinnamon and a savoury finish</i>	2016	£9
CROZES-HERMITAGE ETICELLE, RHÔNE VALLEY, CLAVIS OREA <i>100% Syrah red fruits and black pepper, this wine is fresh and elegant</i>	2015	£13
CLAVIS OREA GRAND CRU, SANT'EMILION, CLAVIS OREA <i>Merlot, Cabernet franc and Cabernet Sauvignon this Grand Cru is fruit driven with well-balanced oak and spice</i>	2015	£18
BARBARESCO, PIEDMONT, PRODUTTORI DEL BARBARESCO <i>100% Nebbiolo Barbaresco at its best, full yet fragrant, complex red fruits with firm body</i>	2016	£24



SAKE

For our Japanese Sake we have selected a house in the traditional heartland of Japanese Sake Breweries; Hyogo Prefecture. The water here is perfect for brewing and it is also the home of the so-called 'king of rice': Yamada Nishiki.

Akashi-Tai Japanese Sake offer us a premium and wide range of very high-quality sake. They recommend for the most part serving their sake chilled and in a western environment in a wine glass.

Should you wish your sake to be served warm, please let us know as we have very fine traditional ceramic Japanese serving sets comprising a tokkuri (flask) and ochoko (cups) for the purpose should you prefer the 'full Japanese experience!'

In this instance we would recommend particularly the Tokubetsu Honjozo and the Tokubetsu Junmai



abv 100ml Bottle

SAKE BY THE GLASS

TOKUBETSU HONJOZO

15% £8 £54

discrete nose of lemon, lime and straw, on palate a dry start with complex tropical fruit flavours and citrus undertones, a smooth well-balanced finish

TOKUBETSU HONJOZO GENSHU

19% £11 £74

pink grapefruit, beeswax and white floral undertones on the nose, a creamy, rich palate with tropical fruit flavours balanced by a subtle umami note, a clean and long finish

DAIGINJO GENSHU

17% £15 £99

sweet banana, honey and floral undertones on the nose, this floral fruity sake has delicate flavours of white flowers and pears with a slight hint of white pepper, finishes nicely with a lemony acidity

JUNMAI

18% £16 £105

a nose rich in umami with hints of banana and walnuts, a complex creamy umami laden palate with a rich, luxurious mouth feel

JUNMAI DAIGINJO GENSHU

16% £14 £33

well pronounced nose with melon, peach, green grass and sage characteristics, superbly balanced on the palate evoking peach and tropical fruits particularly papaya, very subtle umami on a long-lasting finish



abv 100ml Bottle

SPARKLING BY THE GLASS

AKASHI-TAI JUNMAI GINJO

notes of citrus, peach and melon on both nose and palate, medium dry sake, easy drinking and gently fruity with a clean finish

7% £14 £33

BOTTLES

CHAMPAGNE, SPARKLING

Year Price

PROSECCO DI VALDOBBIADENE EXTRA BRUT, COL CREDAZ, ADAMI 100% Glera
from the steep hills north of Treviso a quality prosecco with intense floral character and fine bubbles

NV £55

CHAMPAGNE THIENOT BRUT

45% Chardonnay, 35% Pinot Noir, 20% Pinot Meunier, fruit, freshness, spring like notes, balance and long finish

NV £79

CHAMPAGNE BLANC DE BLANC THIÉNOT

100% Chardonnay Grand Cru ambassador of freshness and finesse, notes of lemon, orange blossom, remarkable length

NV £105

CHAMPAGNE THIÉNOT VINTAGE

40% Chardonnay, 40% Pinot Noir, 20% Pinot Meunier, attractive notes of toasted almonds, aromas of lemon meringue and long finish

2008 £105



THIÉNOT CUVÉE GARANCE BLANC DE ROUGE, CHAMPAGNE <i>100% Pinot Noir, a blend of the finest vintage, incredible power and finesse, elegant</i>	<i>2008</i>	<i>£120</i>
POL ROGER BLANC DE BLANCS <i>100% Chardonnay makes this fresh and elegant, with ripe apples and lemon, finishing with a slight spice</i>	<i>2012</i>	<i>£144</i>
CHAMPAGNE DOM RUINART BLANC DE BLANCS <i>100% Chardonnay Grand Cru with fresh, floral notes, sweet citrus and well-balanced minerality</i>	<i>2007</i>	<i>£237</i>
CHAMPAGNE DOM PERIGNON <i>a blend of Pinot Noir and Chardonnay, this has notes of nectarine and apricot with a balanced freshness and toasted oak</i>	<i>2009</i>	<i>£230</i>
CHAMPAGNE KRUG VINTAGE <i>Chardonnay, Pinot Noir and Pinot Meunier blend to notes of white peaches and apples, gingerbread and warm brioche</i>	<i>2004</i>	<i>£396</i>
MAGNUMS		
CHAMPAGNE THIÉNOT CUVÉE GAVANCE BLANC DE ROUGE <i>a blend of the finest vintage Pinot Noir, unique character of power and finesse</i>	<i>2008</i>	<i>£240</i>



SPARKLING ROSÉ

BOLLICINE ROSÉ, SERAFINI AND VIDOTTO NV £45
*a blend of Chardonnay and Pinot Noir, intense with
small red fruits and fine bubbles*

CHAMPAGNE THIENOT ROSÉ NV £89
*45% Pinot Noir, 35% Chardonnay, 20% Pinot
Meunier, delicate aromatic style, red fruits,
freshness and great finesse*



WHISKY LIST

PRIVATE CABINET WHISKY RESERVE (bottle)

<i>Nikka Taketsuru 17yo 43%</i>	<i>£680</i>
<i>Chichibu IPA cask finish, bot. 2017 57.5%</i>	<i>£740</i>
<i>Suntory Hibiki, 12yo 43%</i>	<i>£820</i>
<i>Suntory Yamazaki, 18yo 43%</i>	<i>£880</i>
<i>Suntory Hibiki, 17yo 43%</i>	<i>£890</i>
<i>Chichibu Chibidaru, 2010 53.5%</i>	<i>£1,250</i>
<i>Karuizawa Spirit of Asama 48%</i>	<i>£1,830</i>
<i>Chichibu Imperial stout, 2011 59.2%</i>	<i>£2,050</i>
<i>Suntory 1899, sixty anniversary 43%</i>	<i>£2,350</i>
<i>Nikka Yoichi, 20yo 52%</i>	<i>£3,300</i>
<i>Chichibu 2010 cask 62.2%</i>	<i>£4,180</i>
<i>Suntory Yamazaki mizunara, 18yo, 2017 48%</i>	<i>£5,800</i>
<i>Hanyu, The Joker, colour label 57.7%</i>	<i>£5,820</i>
<i>Karuizawa 1984, sherry cask #3663 56.8%</i>	<i>£7,400</i>

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WHISKY JAPAN (50ml)

<i>Sasanokawa Cheery whisky 40%</i>	<i>£12</i>
<i>Suntory Torys classic 37%</i>	<i>£10</i>
<i>Hatozaki blended whisky 40%</i>	<i>£10</i>
<i>Akashi blended whisky 40%</i>	<i>£13</i>
<i>Suntory Toki 43%</i>	<i>£10</i>
<i>Tokinoko White blended whisky 40%</i>	<i>£13</i>
<i>Akashi Meisei 40%</i>	<i>£11</i>
<i>Sapporo whisky 40%</i>	<i>£11</i>
<i>Nikka Days 40%</i>	<i>£12</i>
<i>Nikka from the barrel 51.4%</i>	<i>£14</i>
<i>Mars Kasei blended whisky 40%</i>	<i>£13</i>
<i>Togouchi Premium blended whisky 40%</i>	<i>£12</i>
<i>Hatozaki Pure malt 46%</i>	<i>£12</i>
<i>Nikka Pure malt, red 43%</i>	<i>£15</i>
<i>Nikka Pure malt, black 43%</i>	<i>£15</i>
<i>Suntory Chita whisky 43%</i>	<i>£13</i>
<i>Tokinoka Black blended whisky 50%</i>	<i>£12</i>

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WHISKY JAPAN (50ml)

<i>Super Nikka, rare old 43%</i>	<i>£12</i>
<i>Nikka Taketsuru 43%</i>	<i>£16</i>
<i>Nikka Coffey malt whisky 45%</i>	<i>£14</i>
<i>Nikka Coffey grain whisky 45%</i>	<i>£14</i>
<i>Suntory Yamazaki distiller's reserve 43%</i>	<i>£13</i>
<i>Suntory Hakushu distiller's reserve 43%</i>	<i>£14</i>
<i>Suntory Kakubin yellow label 40%</i>	<i>£13</i>
<i>Nikka Coffey grain whisky 45%</i>	<i>£17</i>
<i>Suntory Hibiki harmony 43%</i>	<i>£18</i>
<i>Mars Maltage cosmo 43%</i>	<i>£18</i>
<i>Ichiro's Malt & grain white label 46%</i>	<i>£20</i>
<i>Nikka Yoichi nas 45%</i>	<i>£15</i>
<i>Nikka Miyagikyo nas 45%</i>	<i>£16</i>
<i>Togouchi, 9yo 40%</i>	<i>£16</i>
<i>Togouchi, 12yo 40%</i>	<i>£17</i>
<i>Kaiyo Mizunara oak 43%</i>	<i>£18</i>

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WHISKY JAPAN (50ml)

<i>Ichiro's Malt wine wood reserve 46%</i>	<i>£22</i>
<i>Ichiro's Malt double distilleries 46%</i>	<i>£22</i>
<i>Suntory Yamazaki, 12yo 43%</i>	<i>£19</i>
<i>Nikka, 12yo 43%</i>	<i>£19</i>
<i>Ichiro's Malt mwr, mizunara wood reserve 46%</i>	<i>£24</i>
<i>Mars Komagatake shinanotanpopo, n. of shinshu 52%</i>	<i>£23</i>
<i>Akashi 5yo, red wine cask 50%</i>	<i>£34</i>
<i>Suntory Hakushu, 12yo 43%</i>	<i>£34</i>
<i>Togouchi, 15yo 43.8%</i>	<i>£34</i>
<i>Okayama single malt 40%</i>	<i>£35</i>
<i>Suntory Hakushu, 10yo 40.5%</i>	<i>£42</i>
<i>Nikka Taketsuru, 21yo 43%</i>	<i>£79</i>
<i>Chichibu London edition 2019, 48.5%</i>	<i>£94</i>
<i>Nikka Yochi sherry wood finish, 2018, 46%</i>	<i>£46</i>
<i>Chichibu The peated, 2018, 55.5%</i>	<i>£39</i>

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SCOTCH (50ml)

ISLAY

<i>Laphroaig, 10yo 40%</i>	<i>£11</i>
<i>Ardbeg, 10yo 46%</i>	<i>£12</i>
<i>Lagavulin, 16yo 43%</i>	<i>£14</i>
<i>Caol Ila, 18yo 43%</i>	<i>£18</i>

SPEYSIDE

<i>Singleton of Dufftown, 12yo 40%</i>	<i>£11</i>
<i>Glenfiddich, 15yo 40%</i>	<i>£12</i>
<i>Macallan, 12yo, sherry oak 40%</i>	<i>£13</i>
<i>Mortlach, 16yo 43.4%</i>	<i>£17</i>

CAMPBELTOWN

<i>Springbank, 15yo 46%</i>	<i>£14</i>
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SKYE

<i>Talisker, 10yo 45.8%</i>	<i>£12</i>
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IRISH WHISKEY (50ml)

<i>Kinahan's Kasc project 40%</i>	<i>£9</i>
<i>Kinahan's Blended Irish whiskey 46%</i>	<i>£10</i>
<i>Glendalough 13yo, mizunara finish 46%</i>	<i>£17</i>

AMERICAN WHISKEY (50ml)

<i>Rebel Yell straight bourbon 40%</i>	<i>£9</i>
<i>Bulleit bourbon 45%</i>	<i>£10</i>
<i>Bulleit '95' rye 45%</i>	<i>£10</i>
<i>Maker's 46 47%</i>	<i>£12</i>
<i>Jack Daniel's single barrel 45%</i>	<i>£14</i>
<i>Elijah Craig 12yo 47%</i>	<i>£18</i>



TAIWANESE WHISKEY (50ml)

Kavalan Solist, bourbon cask 57,8% £22

INDIAN WHISKEY (50ml)

Amrut Fusion 50% £12

DANISH WHISKEY (50ml)

Stauning Kaos whiskey, bot.2018 46.8% £21

BLENDED WHISKEY (50ml)

Copper Dog blended malt £9

Johnnie Walker double black 40% £10

Johnnie Walker green label, 15yo 43% £12

Johnnie Walker blue label, 15yo 43% £29

Chivas Regal, 18yo 40% £14



GIN (50ml)

<i>Tanqueray export strength 43.1%</i>	<i>£8</i>
<i>Plymouth 41.2%</i>	<i>£9</i>
<i>Jensen's Old Tom 43%</i>	<i>£9</i>
<i>Kokoro London Dry 42%</i>	<i>£9</i>
<i>Roku 43%</i>	<i>£10</i>
<i>Sipsmith London Dry 41.6%</i>	<i>£10</i>
<i>Hendrick's 41.4%</i>	<i>£11</i>
<i>Tanqueray no. 10 47.3%</i>	<i>£13</i>
<i>Monkey 47 47%</i>	<i>£14</i>
<i>Jinzu 41.3%</i>	<i>£11</i>
<i>Japanese 42%</i>	<i>£12</i>
<i>Nikka Coffey 47%</i>	<i>£12</i>
<i>Ki no bi Kyoto Dry 45.7%</i>	<i>£13</i>
<i>Ki no tea Kyoto Dry 45.1%</i>	<i>£14</i>
<i>Ki no tou Kyoto Old Tom 47%</i>	<i>£14</i>



TEQUILA AND MEZCAL (50ml)

<i>Ocho Blanco 40%</i>	<i>£9</i>
<i>Patron Silver 40%</i>	<i>£12</i>
<i>Patron Reposado 40%</i>	<i>£13</i>
<i>Patron Anejo 40%</i>	<i>£14</i>
<i>Don Julio 1942 38%</i>	<i>£23</i>
<i>Montelobos Joven Mezcal 43.2%</i>	<i>£10</i>
<i>Ilegal Anejo Mezcal 40%</i>	<i>£12</i>

VODKA (50ml)

<i>Ketel One 40%</i>	<i>£8</i>
<i>Sipsmith 40%</i>	<i>£9</i>
<i>Chase 40%</i>	<i>£10</i>
<i>Belvedere 40%</i>	<i>£10</i>
<i>Haku 40%</i>	<i>£10</i>
<i>Nikka Coffey 40%</i>	<i>£11</i>
<i>Beluga Noble 40%</i>	<i>£12</i>

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RUM (50ml)

<i>Bacardi Carta Blanca 37.5%</i>	<i>£8</i>
<i>Plantation 3 stars silver 41.2%</i>	<i>£9</i>
<i>Bacardi Carta Negra 40%</i>	<i>£9</i>
<i>Gosling's Black Seal 40%</i>	<i>£8</i>
<i>Kraken Black Spiced 40%</i>	<i>£9</i>
<i>Diplomatico Reserva exclusive 40%</i>	<i>£10</i>
<i>Santa Teresa 1796 40%</i>	<i>£11</i>
<i>El dorado 15yo, special reserve 43%</i>	<i>£12</i>
<i>Ryoma Japanese rum, 7yo 40%</i>	<i>£13</i>
<i>Dictador Best of 1980 45%</i>	<i>£31</i>



CACHACA (50ml)

<i>Velho Barreiro 39%</i>	<i>£8</i>
<i>Yaguara 41.5%</i>	<i>£10</i>

COGNAC (50ml)

<i>Martel VS 40%</i>	<i>£9</i>
<i>H by Hine VSOP 40%</i>	<i>£11</i>
<i>Hennessy XO 40%</i>	<i>£22</i>

PORT AND SHERRY (100ml)

<i>Graham's 20yo tawny port 20%</i>	<i>£15</i>
<i>Barbadillo principe amontillado 19.5%</i>	<i>£13</i>



OTHER (50ml)

<i>Sipsmith sloe gin 29%</i>	<i>£10</i>
<i>Rinomato aperitivo deciso 14%</i>	<i>£8</i>
<i>Campari 25%</i>	<i>£7</i>
<i>Aperol 11%</i>	<i>£7</i>
<i>Galliano ristretto coffee liqueur 30%</i>	<i>£7</i>
<i>Quaglia liquore fernet 40%</i>	<i>£7</i>
<i>Cadello 88</i>	<i>£7</i>
<i>Martini riserva speciale rubino 18%</i>	<i>£6</i>
<i>Mancino rosso amaranto vermouth 16%</i>	<i>£7</i>
<i>Mancino secco vermouth 18%</i>	<i>£7</i>
<i>Mancino sakura vermouth 18%</i>	<i>£9</i>
<i>Terra di limoni limoncello di Amalfi 25%</i>	<i>£7</i>
<i>Colazingari sambuca fina 41.3%</i>	<i>£8</i>
<i>Barsol quebranta primero 41.3%</i>	<i>£8</i>
<i>Capovilla grappa di barolo 2008 44%</i>	<i>£14</i>

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BEER (33cl)

Asahi super dry 5.2% £5.5

Brixton low voltage IPA 4.3% £6.5

Brixton lager 4.3% £6.5

OTHER

Soft drinks 200ml £3.5

Source mineral water 33cl £3.5

Source mineral water 75cl £4.5



TEA AND COFFEE

JING TEA

SENCHA £5
a Japanese green tea, sumptuously sweet, thick and refreshingly grassy

GYOKURO £5
a Japanese green tea, thick, grassy and rich with umami

GENMAICHA £5
single garden green tea, warming with toasty popped-rice notes

MATCHA CEREMONIAL GRADE £8
a Japanese green tea of single garden origin, creamy, sweet and satisfyingly thick, freshly ground by traditional stone mills in Uji

REFINED TEA

ASSAM ENGLISH BREAKFAST £5
a robust black breakfast tea, rich, malty and rousing

EARL GREY £5
Ceylon black tea, rich, lifted with fragrant, zesty bergamot

JADE SWORD GREEN £5
organic green tea, refreshing and sweet, the essence of spring



JASMINE SILVER NEEDLE	£5
<i>white tea, delicate, scented with whole, natural jasmine flowers</i>	
ALI SHAN	£5
<i>oolong tea, a buttery tea from Taiwan, refreshing, sappy and with notes of strawberry and pear</i>	
PEPPERMINT	£5
<i>herbal tea, intensely refreshing, whole peppermint leaves picked and dried</i>	
GREEN APPLE & HIBISCUS	£5
<i>infusion pieces of apple, lemongrass and hibiscus, a bright, crisp and refreshing infusion</i>	

COFFEE

ESPRESSO	£3.0
DOUBLE ESPRESSO	£3.5
CAPPUCCINO	£4.0
FLAT WHITE	£3.5
LATTE	£4.0
MOCHA	£3.5
HOT CHOCOLATE	£4.0

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