

<b>Sake</b>	
Also referred to as Rice Wine is a type of ‘shu’ or liquor in Japanese, created through multiple fermentation of rice that has been polished to reveal the starch component called ‘ <i>shinpaku</i> ’ in the centre of the grains, the brewing method similar to that of beer, where starch is converted into sugars which ferment into alcohol. <i>The quality of sake is classified by its “milling rate”.</i>	
<b>Akashi - Tai Honjozo Sake</b>	50ml   300ml
(Honjozo)	4.00   26.00
<i>Medium bodied sake with a slightly savoury earthy character. It can be served <u>chilled</u> to appreciate the freshness or serve it <u>warm</u> to bring out its softness and smoothness.</i>	
<b>Akashi - Tai Siraume Ginjo Umeshu</b>	50ml   500ml
(Umeshu)	4.00   38.00
<i>Mild flavour luxurious plum liqueur nurtured to perfection with harmoniously fruity flavour of ume plums, recommended serving <u>chilled</u> for summer &amp; <u>warm</u> for winter.</i>	
<b>Akashi - Tai Junmai Daijingo</b>	50ml   300ml
(Daijingo)	5.00   25.00
<i>Award winning Junmai Daiginjo sake. Made using the finest highly polished rice, it is a rich sake with a fruity nose which retains the crispness and complex finish. Best served <u>chilled</u>.</i>	

<b>Sparkling Wine &amp; Champagne</b>	125ml   Bottle
<b>Prosecco Corte Alta NV, DOC</b>	5.90   28.00
<i>(Italy)</i>	
<i>Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple flavours with a revitalising finish</i>	
<b>Paul Drouet Brut NV</b>	45.00
<i>(France)</i>	
<i>Zingy citrus flavours with a touch of biscuity toastiness</i>	
<b>Laurent Perrier La Cuvee</b>	65.00
<i>(France)</i>	
<i>A lighter house style. Subtle citrus, toast and spice predominate this perfectly balanced. Champagne, with a strong structure giving the wine good food compatibility</i>	
<b>Laurent-Perrier Rose NV</b>	85.00
<i>(France)</i>	
<i>Unusually made by the saignee method, with plenty of stylish strawberry fruit, fullof vivacity and easy-drinking charm. A wonderfully refreshing aperitif.</i>	

<b>White Wine</b>	175ml   250ml   Bottle
<b>Malandrino Pinot Grigio</b>	5.50   7.50   22.00
<i>(Italy)</i>	
<i>Pale hue of the wine gives way to hints of perfume, pears, stone fruit and lime, as well as the occasional floral note. Fresh and vibrant acidity results in a light, easy drinking wine. The quintessential apéritif to be enjoyed with light fish and chicken dishes</i>	
<b>Fathoms Sauvignon Blanc</b>	6.70   9.50   28.00
<b>Marlborough</b>	
<i>(New Zealand)</i>	
<i>plumes of citrus, green grass and elderflower. The palate is a burst of crisp grapefruit and gooseberry flavours. Drink to drink with seafood or light flavoured dishes</i>	
<b>Flor del Fuego Chardonnay</b>	24.00
<i>(Chile)</i>	
<i>Fresh and clean with the typical apple and citrus fruit giving way to a softer, peachier, almost tropical flavour. Partners well with chicken dishes</i>	
<b>Koonunga Hill Penfolds Autumn Riesling</b>	36.00
<i>(Australia)</i>	
<i>Poached pear &amp; lemon curd balanced by Granny Smith apple purity. Perfect with any Sashimi &amp; Sushi</i>	
<b>Baron de Baussac Viognier</b>	28.00
<i>(France)</i>	
<i>Fresh and dry with aromas of apricots white peach, hints of elderflower and fresh pineapple. A refreshingly crisp acidity draws it all together beautifully. This richly flavoured wine would be fantastic served with Katsu curries &amp; Tataki</i>	
<b>La Cape de St Martin Chablis</b>	38.00
<i>(Burgundy)</i>	
<i>Fresh palate and harmonious, with nicely focused fruit character and a lingering stony texture on the finish. Designed to be drunk young this is a perfect partner for Fish Robotayaki</i>	

<b>Rose Wine</b>	175ml   250ml   Bottle
<b>Torre Alta Pinot Grigio Rose</b>	5.40   7.20   21.00
<i>(Italy)</i>	
<i>Beautiful soft strawberry flavours with floral notes. Great with Special Vegetarian Uramaki, Sarada &amp; Goma Wakame</i>	

<b>Red Wine</b>	175ml   250ml   Bottle
<b>Pavillion des Trois Arches</b>	5.90   7.80   23.00
<b>Merlot</b>	
<i>(France)</i>	
<i>Deep ruby red in colour with aromas of berries and sweet spice. The pallet is smooth and rich with a depth of flavour that continues in the mouth. Suggested dishes : Wagyu , Hitsujiniku &amp; Gyuuniku</i>	
<b>Capillo de Barro Malbec</b>	7.20   9.60   28.00
<i>(Argentina)</i>	
<i>An intense red-purple colour, with an equally intense nose of plum and bramble. Fulsome on the palate, delivering a swathe of ripe, fresh black fruit held together by lush tannins</i>	
<b>Marques de Laia Rioja Crianza</b>	26.00
<i>(Spain)</i>	
<i>Red cherry colour of medium intensity with violet hues. Direct and fresh nose. Aromas of ripe red fruits with a subtle floral bouquet and notes of cinnamon and clove. In mouth soft but with body and structure. A very pleasant entry on the palate and a good finish.</i>	
<b>Big Bombora Shiraz</b>	22.00
<i>(Australia)</i>	
<i>Garnet in colour, with a classic Rhone nose of bramble fruits and heady spice. The mediumbodied palate has fresh and snappy red fruit surrounded by firm and persistent tannins</i>	
<b>La Casetta Valpolicella Superiore</b>	40.00
<i>(Italy)</i>	
<i>A beautiful deep ruby hue and lots of almost confected cherry, plum and berry fruits complemented by vanilla hints. Fine and rounded, a velvety smooth palate bursting with intense and complex flavours. The perfect companion for all types of meat</i>	

<b>Classic Cocktails</b>	
<b>Cosmopolitan</b>	7.50
<i>Popularised in the 90s by an American TV show. Stolichnaya vodka shaken till cold with smooth Triple Sec, cranberry juice &amp; freshly squeezed lime.</i>	
<b>Margarita</b>	7.50
<i>One of the most admired classic made in 1938 Mexico. Jose Cuervo tequila steps up with a truly authentic character with triple sec &amp; freshly squeezed lime combined to create this sweet, salty &amp; sour drink.</i>	
<b>Mojito</b>	7.50
<i>Traditional Cuban low calorie refreshment, based with Bacardi Carta Blanca with gently muddled mint &amp; fresh lime wedges to extract the citrus &amp; minty flavour, unrefined sugar and crisp soda is added for a well balanced taste.</i>	
<b>Daiquiri</b>	7.50
<i>Classic created in Cuba during the Spanish- American War supposedly by an American mining engineer. This cocktail contains 6:2:1 combination of finely distilled Bacardi Carta Blanca, freshly squeezed lime juice &amp; homemade sugar syrup.</i>	
<b>Old Fashioned</b>	9.00
<i>Gentlemen’s favourite - Woodford Reserve Bourbon stirred meticulously over ice with a good measure of Demerara sugar and drops of Angostura bitters</i>	

<b>Signature Cocktails</b>	
<b>G-E-I-S-H-A</b>	7.50
<i>Just as abbreviated – this drink contains all the above letters – Gin (Bombay Sapphire), Elderflower, Ice, Strawberry, Honey &amp; Apple Juice</i>	
<b>Cherry Blossom</b>	7.50
<i>Creamy light pink refreshment made with Maraschino liqueur, Malibu, pineapple juice, sugar syrup, cream &amp; a touch of grenadine</i>	
<b>Fujitini</b>	7.50
<i>Finely chopped crunchy apple gently muddled with fresh lime wedges then shaken to combine the flavour with Bombay Sapphire, Kwai Feh Lychee Liqueur</i>	
<b>Green Tea-ni</b>	7.50
<i>Premium Umeshu Sake shaken not stirred with a true measurement of Ketel One vodka &amp; cool delicate green tea.</i>	

<b>Fizz Cocktails</b>	
<b>Black Reishi Fizz</b>	9.00
<i>Fresh blackberries carefully muddled with a measure Bombay Sapphire &amp; fruity Kwai Feh lychee topped with revitalizing Prosecco</i>	
<b>Raspberry Sparkle</b>	8.50
<i>Chambord Liqueur shaken vigorously with fresh cantaloupe melon, simple syrup &amp; soulful mint finished with Prosecco</i>	

<b>Mocktails</b>	
<b>Blueberry Lush</b>	4.50
<i>Fresh blueberries, mint, sour lemon, raspberry syrup</i>	
<b>Oriental Cooler</b>	4.50
<i>Orange, Passion fruit &amp; Mango</i>	

<b>Beer &amp; Cider</b>		
<b>Asahi Super Dry</b>	330ml	4.90
<b>Kirin Ichiban</b>	330ml	5.50
<b>Corona</b>	330ml	4.50
<b>Becks Blue</b>	330ml	4.50
<b>Rekorderlig Strawberry &amp; Lime</b>	500ml	5.50

<b>Aperitifs</b>	25ml	<b>Whisky</b>	25ml
Martini Extra Dry	3.70	JW Black Label	5.00
Martini Rosso	3.70	Suntory Hibiki Harmony	9.00
<b>Vodka</b>	25ml	Jameson	3.70
Stolichnaya	3.70	<b>Bourbon</b>	25ml
Grey Goose	4.50	Jack Daniels	3.70
Ketel One	4.00	Woodford Reserve	4.00
Chase	4.00	<b>Brandy</b>	25ml
Ketel Citron	4.00	Hennessey	4.00
<b>Gin</b>	25ml	Martell VS	4.00
Tanqueray	3.70	<b>Tequila</b>	25ml
Bombay Sapphire	4.00	Jose Cuervo Silver	3.50
Hendricks	4.50	<b>Liqueurs</b>	25ml
<b>Rum</b>	25ml	Southern Comfort	3.70
Bacardi	3.70	Disaronno Amaretto	3.70
Ron Zacapa 23yrs	4.50	Gran Marnier	4.00
Havana Club Anejo 3 Anos	4.00	Chambord	4.00

<b>Soft Drinks</b>					
<b>Hildon Still Water</b>	330ml	2.95		750ml	3.95
<b>Hildon Sparkling</b>	330ml	2.95		750ml	3.95
<b>Coca Cola</b>	330ml	2.95			
<b>Diet Coke</b>	330ml	2.95			
<b>Schweppes Lemonade</b>	200ml	2.50			
<b>Fever Tree Tonic</b>		2.00			
<b>Fever Tree Slimline Tonic</b>		2.00			
<b>Soda Water</b>		2.00			
<b>Juices</b>					
<b>Orange</b>		2.95			
<b>Cranberry</b>		2.95			
<b>Mango</b>		2.95			
<b>Lychee</b>		2.95			
<b>Pineapple</b>		2.95			
<b>Lime &amp; Soda</b>		2.00			