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| Sake | 50ml | 300ml |
| Akashi – Tai Honjozo Sake <i>(Honjozo)</i> Medium bodied sake with a slightly savoury earthy character. It can be served chilled to appreciate the freshness or serve it warm to bring out its softness and smoothness. | 4.00 | 26.00 |
| Akashi – Tai Siraume Ginjo Umeshu <i>(Umeshu)</i> Mild flavour luxurious plum liqueur nurtured to perfection with harmoniously fruity flavour of ume plums, recommended serving chilled for summer and warm for winter. | 50ml 4.00 | 500ml 38.00 |
| Akashi – Tai Junmai Daiginjo <i>(Daiginjo)</i> Award winning Junmai Daiginjo sake. Made using the finest highly polished rice, best served chilled. | 50ml 5.00 | 300ml 25.00 |

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| Classic Cocktails | 2 for 1 cocktails from 5-7pm | |
| Cosmopolitan <i>Popularised in the 90s by an American TV show. Stolichnaya vodka shaken till cold with smooth Triple Sec, cranberry juice and freshly squeezed lime.</i> | | 8.00 |
| Margarita <i>One of the most admired classic made in 1938 Mexico. Jose Cuervo tequila steps up with a truly authentic character with triple sec & freshly squeezed lime combined to create this sweet, salty & sour drink.</i> | | 8.00 |
| Mojito <i>Traditional Cuban low calorie refreshment, based with Bacardi Carta Blanca with gently muddled mint & fresh lime wedges to extract the citrus & minty flavour, unrefined sugar and crisp soda is added for a well balanced taste.</i> | | 8.00 |
| Daiquiri <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 & homemade sugar syrup.</i> | | 8.00 |
| Old Fashioned <i>Gentlemen's favourite – Woodford Reserve Bourbon stirred meticulously over ice with a good measure of Demerara sugar and drops of Angostura bitters.</i> | | 9.50 |

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| Signature Cocktails | 2 for 1 Cocktails from 5-7pm | |
| G-E-I-S-H-A <i>Just as abbreviated – this drink contains all the above letters: Gin (Bombay Sapphire), Elderflower, Ice, Strawberry, Honey & Apple Juice.</i> | | 8.00 |
| Cherry Blossom <i>Creamy light pink refreshment made with Maraschino liqueur, Malibu, pineapple juice, sugar syrup, cream and a touch of grenadine.</i> | | 8.00 |
| Fujitini <i>Apple gently muddled with fresh lime wedges then shaken to combine the flavour with Bombay Sapphire, Kwai Feh Lychee Liqueur.</i> | | 8.00 |
| Green Tea-ni <i>Premium Umeshu Sake shaken not stirred with a true measurement of Ketel One vodka and cool delicate green tea.</i> | | 8.00 |

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| Fizz Cocktails | |
| Black Reishi Fizz <i>Fresh blackberries carefully muddled with Bombay Sapphire and fruity Kwai Feh Lychee topped with revitalizing Prosecco.</i> | 9.50 |
| Raspberry Sparkle <i>Chambord Liqueur shaken vigorously with fresh cantaloupe melon, simple syrup & soulful mint finished with Prosecco.</i> | 9.00 |

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| Mocktails | |
| Blueberry Lush <i>fresh blueberries, mint, sour lemon, raspberry syrup</i> | 5.00 |
| Oriental Cooler <i>orange, passion fruit & mango</i> | 5.00 |

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| Beer & Cider | |
| Asahi Super Dry | ½ pint 2.95 pint 5.50 |
| Kirin Ichiban | 330ml 5.50 |
| Corona | 330ml 4.75 |
| Becks Blue | 330ml 4.50 |
| Rekorderlig Strawberry & Lime | 500ml 5.50 |

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| Aperitifs | 25ml | Whisky | 25ml |
| Martini Extra Dry | 3.95 | JW Black Label | 5.00 |
| Martini Rosso | 3.95 | Suntory Hibiki Harmony | 9.00 |
| | | Jameson | 4.00 |
| Vodka | 25ml | Bourbon | 25ml |
| Stolichnaya | 3.70 | Jack Daniels | 4.00 |
| Grey Goose | 4.50 | Woodford Reserve | 4.50 |
| Ketel One | 4.50 | Liqueurs | 25ml |
| Chase | 4.50 | Southern Comfort | 3.70 |
| Ketel Citron | 4.50 | Disaronno Amaretto | 3.70 |
| Brandy | 25ml | Gran Marnier | 4.00 |
| Hennessey | 4.50 | Chambord | 4.00 |
| Martell VS | 4.50 | Gin | 25ml |
| Tequila | 25ml | Tanqueray | 4.00 |
| El Jimador | 4.00 | Bombay Sapphire | 4.20 |
| Jose Cuervo | 3.50 | Hendricks | 4.95 |
| Rum | 25ml | Tanqueray TEN | 4.95 |
| Bacardi | 4.00 | | |
| Ron Zacapa 23yrs | 4.50 | | |
| Havana Club | 4.50 | | |

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| Soft Drinks | | | |
| Hildon Still Water | 330ml | 3.25 | 750ml 4.25 |
| Hildon Sparkling | 330ml | 3.25 | 750ml 4.25 |
| Coca Cola | 330ml | 3.25 | |
| Diet Coke | 330ml | 3.25 | |
| Schweppes Lemonade | 200ml | 2.50 | |
| Fever Tree Tonic | 200ml | 2.00 | |
| Fever Tree Slimline Tonic | 200ml | 2.00 | |
| Soda Water | | 2.00 | |

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| Juices | |
| Apple | 2.95 |
| Orange | 2.95 |
| Cranberry | 2.95 |
| Mango | 2.95 |
| Lychee | 2.95 |
| Pineapple | 2.95 |
| Lime & Soda | 2.00 |

Sparkling Wine & Champagne | 125ml | Bottle |**Prosecco Corte Alta NV, DOC** (Italy) **6.20 28.00**

Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear and apple flavours with a revitalising finish

Paul Drouet Brut NV (France) **45.00**

Zingy citrus flavours with a hint of biscuit

Laurent Perrier La Cuvee (France) **65.00**

A lighter house style. Subtle citrus, toast and spice, predominate this perfectly balanced Champagne.

Laurent-Perrier Rose NV (France) **85.00**

Unusually made by the saignee method, with plenty of stylish strawberry fruit with an easy-drinking charm. A wonderfully refreshing aperitif.

White Wine 175ml | 250ml | Bottle |**Malandrino Pinot Grigio** (Italy) **5.75 7.75 22.00**

Pale hue of the wine gives way to hints of perfume, pears, stone fruit and lime, as well as the occasional floral note. The quintessential apéritif to be enjoyed with light fish and chicken dishes

Fathoms Sauvignon Blanc **6.95 9.75 28.00****Marlborough** (New Zealand)

Burst of crisp grapefruit and gooseberry flavours. Drink to drink with seafood or light flavoured dishes

Flor del Fuego Chardonnay (Chile) **24.00**

Fresh and clean with the typical apple and citrus fruit giving way to a softer, peachier, almost tropical flavour. Partners well with chicken dishes

Koonunga Hill Penfolds Autumn Riesling (Australia) **36.00**

Poached pear & lemon curd balanced by Granny Smith apple purity.

Perfect with any Sashimi & Sushi

Baron de Baussac Viognier (France) **28.00**

Fresh and dry with aromas of apricots white peach, hints of elderflower and fresh pineapple. This richly flavoured wine would be fantastic served with Katsu curries & Tataki

La Cape de St Martin Chablis (Burgundy) **38.00**

Fresh palate and harmonious, with nicely focused fruit character and a lingering stony texture on the finish

Rose Wine 175ml 250ml Bottle**Torre Alta, Pinot Rose** (Italy) **5.65 7.45 21.00**

Beautiful soft strawberry flavours with floral notes. Great with Special Vegetarian Uramaki, Sarada & Goma Wakame

Red Wine 175ml 250ml Bottle**Pavillion des Trois Arches** **5.95 7.95 24.00****Merlot** (France)

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 & Gyuuniku

Capillo de Barro Malbec (Argentina) **6.95 9.75 28.00**

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

Marques de Laia Rioja Crianza (Spain) **26.00**

Red cherry colour of medium intensity with violet hues. Direct and fresh nose. Aromas of ripe red fruits, subtle notes of cinnamon and clove.

Big Bombora Shiraz (Australia) **22.00**

Garnet in colour, with a classic Rhone nose of bramble fruits and heady spice. Has fresh and snappy red fruit surrounded by firm tannins

La Casetta Valpolicella Superiore (Italy) **40.00**

Fine and rounded, a velvety smooth palate bursting with intense and complex flavours. The perfect companion for all types of meat

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