

SWEETS, TEA & COFFEE

Sweet Yorokobi 10

Indulge in a selection of sweet treats including Agemochi, Cheesecake and Yuzu Tart. Add at yours sweet any coffee or tea from our Menu. **(Available from Monday to Thursday 12-5pm)**

Sencha Green Tea 3.5

Sencha has lower caffeine levels and it has a distinct lemon flavour and exquisite colour

Konacha & Matcha 3.5

An exceptional blend of shredded green tea leaves & Matcha powder with a unique rich taste followed by after notes of Matcha's sweetness

Houjicha Roasted Green Tea 3.5

Houjicha has an earthy flavour with hints of caramel whilst retaining the creamy undertones. Low in caffeine which makes it perfect after-meal drink

Jasmine Green	3.5
Fresh Mint Tea	3.5
Breakfast / Decaf tea	3.5
Earl grey	3.5
Espresso (23 Kcal)	2.5
Double Espresso (46 Kcal)	3.25
Cappuccino (111 Kcal)	3.8
Latte (89 Kcal)	3.8
Flat White (89 Kcal)	3.8
Macchiato (39 Kcal)	3.8

Adults need around 2000 kcal a day.



ISSHO COCKTAILS

Our cocktail menu is inspired by traditional Japanese culture, Oriental Sensations & classic methods of Mixology.

HANAMI

CHERRY BLOSSOM VIEWING

*MANCINO SAKURA VERMOUTH, VIOLETTE LIQUEUR,
LANSON BRUT*

18

RYU-O

THE JAPANESE DRAGON KING

*GREY GOOSE W PEACH & ROSEMARY, KUMQUAT LIQUEUR,
LYCHEE, DRAGON FRUIT, LIME SUGAR*

14

BAO BUNS バオバンズ

Hachi Mushroom Miso Bao (V) <i>169kcal</i>	8
Katsu Chicken Bao <i>414 kcal</i>	8
Spicy Pork <i>374kcal</i>	8

ROBATA (Charcoal Grilled Plates) ロバタ

Chicken Yakitori, Spring Onion & Shichimi Pepper <i>674kcal</i>	9
Aka Miso Aubergine, Crispy Shallots, Sesame (VG) <i>430kcal</i>	12
Purple Sprouting Broccoli, Goma Dressing, Garlic Chips(V) <i>380kcal</i>	11

SMALL DISHES AND TEMPURA 小鉢と天ぷら

Crispy Soft Shell Crab, Courgette <i>723kcal</i>	12
Squid Karaage, Black Ink & Garlic Aioli <i>265kcal</i>	10
Chicken Karaage, Wasabi Mayo <i>918kcal</i>	8
Cauliflower Karaage, Spicy Sauce (VG) <i>547kcal</i>	8
Yasai Tempura, Seasonal Vegetables & Tempura Sauce (V) <i>284kcal</i>	9
Steamed Seafood Gyoza with Katsuoboshi Ponzu <i>kcal400</i>	12

Bar Snacks

From Monday to Thursday (12pm to 14.45pm – 17pm to 21pm)

Friday and Saturday (12pm to 21pm)

Sunday (12pm to 14.45)

TO START スターター

Steamed Edamame, Chilli Sauce (VG) *86 kcal* 5

Steamed Edamame, Miso Salt (VG) *44 kcal* 5

MAKI マキ Sushi Rolls

Dragon Tiger Prawn Tempura Maki *547 kcal* 14

Salmon & Avocado Roll *724kcal* 13

Volcano Tuna Roll, Sesame, Siracha *459kcal* 15

Vegetable Zen Roll, Fresh Vegetables (V) *340kcal* 8

Tobiko King Crab *521kcal* 16

Blowtorched Salmon Maki *502kcal* 15

Black Rice, Smoked Salmon, Cream Cheese *494kcal* 15

Sushi & Sashimi Sharing Platter 58

To Share Chef's Selection of Maki, Sashimi & Nigiri

1845 kcal

Adults need around 2000 kcal a day.

If you have any food allergies or intolerances, please speak to your waiter before ordering.

SHOJO

THE DRUNKEN APE

HAKUSHU DISTILLERS RESERVE, CACAO LIQUEUR, CHERRY SYRUP, CHOCOLATE BITTER, CHOCOLATE CHERRY

16

IRO NO MAHOU

"THE MAGIC OF COLOUR"

HAVANA 3 RUM, WRAY & NEPHEW, AKASHI TAI UMESHU, PEACH LIQUEUR, SUPASAWA

14

TOKYO OMIYAGE

*"TOKYO SOUVINIR"- TASTES LIKE THE FAMOUS
TOKYO BANANA SWEET TREAT*

*FLOR DE CANA RUM, DARK COCOA LIQUEUR,
CHOCOLATE BITTER, BANANA SYRUP, COFFEE*

14

SUIJIN

*THE SHINTO GOD OF THE WATER IN THE
JAPANESE MYTHOLOGY*

*ROKU GIN, ELDERFLOWER CORDIAL, CALENO
DARK & SPICY, GINGER ALE, LIME*

13.5

DRAUGHT BEER

Asahi 5.2%, pint	6.5
Asahi 5.2%, half pint	3.25

BOTTLED BEERS

Meantime Lager 4.5%	5.5
Meantime Pale Ale 4.3%	5.5
Sapporo 4.7%	5.5
Gluten Free Peroni 5.1%	5.5

CIDER

Aspall Cider Icon Suffolk, Draught (330ml)	6
Rekorderlig Strawberry & Lime 4%, (500ml)	6.3
Hawkes Urban Orchard Cider	5.5

SOFT DRINKS AND MIXERS

3.3 / 3.5

Coca-Cola (168 Kcal)	Fever Tree Tonic (40 Kcal)
Diet Coke (2 Kcal)	Fever Tree Lemonade (50 Kcal)
Coca Zero (0 Kcal)	Fever Tree Slimline Tonic (30 Kcal)
	Fever Tree Mediterranean Tonic (72 Kcal)
Orange Juice (72 Kcal)	Fever Tree Elderflower Tonic (38 Kcal)
Apple Juice (72 Kcal)	Fever Tree Soda Water (0 Kcal)
Pineapple Juice (82 Kcal)	Fever Tree Ginger Ale (48 Kcal)
Cranberry Juice (126 Kcal)	Fever Tree Ginger Beer (80 Kcal)

Decante Still Water (750ML)	4.5
Decante Sparkling Water (750ml)	4.5

Adults need around 2000 kcal a day.

WHISKY (50ML)

AMERICAN

Maker's Mark	8.8
Jack Daniel's	8.8
Bulleit Bourbon	10
Jack Daniel's Gentleman	10
Woodford Reserve	10
Bulleit Rye	11
Jack Daniel's Single Barrel	13
Bulleit 10yr	14
Woodford Rye	14
Maker's Mark Cask D&D	16

SCOTCH

Johnnie Walker Black	10	Auchentoshan 3 Wood	13.2
Glenmorangie 10yr	11	Ardberg	14
Glenlivet 12yr	12	Talisker 10yr	14
Glenlivet Caribbean	12	Fettercairn 12yr	15
Bowmore 12	12	Lagavoulin	18
Dalmore 12	12.4	Dalmore 15	18.8
Jura	13		

TAYO-NO TAMANGO

*"EGGS OF SUNSHINE" HOW THEY CALL THE
SPECIAL JAPANESE MANGO*

*EL JIMADOR TEQUILA BLANCO, AMORES MEZCAL,
MANGO, GRAPEFRUIT, AGAVE SYRUP, LEMON
TONIC*

14

SUPAMARIO

*THE NINTENDO'S STAR, FROM JAPAN TO ITALY,
TWIST ON NEGRONI SBAGLIATO*

*ROKU GIN, AKASHI TAI UMESHU, CALENO DARK &
SPICY, PEAC & PLUM BITTERS, PROSECCO*

15

OBON NO MATSURI

*“THE OBON FESTIVAL” A FAMOUSE FESTIVAL IN
JAPAN FOR COMMEMORATING ANCESTORS*

*ABSOLUT VANILLA, CHERRY SYRUP, PASSION
FRUIT, PINEAPPLE, LIME, HIBISCUS FOAM*

14

KOCHI SOUR

*NO.1 PREFECTURE IN JAPAN FOR YUZU
COLTIVATION*

*HAKU VODKA, AKASHI TAI YUZU, MIDORI, LEMON,
SUGAR*

14

ARASHIYAMA

FAMOUS BAMBOO FOREST IN KYOTO

TOKI WHISKY, CAMPARI, PINEAPPLE, LIME

13.5

WHISKY (50ML)

IRISH

Jameson	8.8
Bushmills Black Bush	8.8
Slane	8.8
Roe&Co	11
Copper Dog	12
Jameson Black Barrel	14

JAPANESE

Toki	10
Nikka Taketsuru	14.4
Nikka From The Barrel	14.5
Hibiki Harmony	16.4
Hakushu Distiller's	16.6
Nikka Coffey Grain	16.6
Yamazaki Distiller's	16.6
Nikka Miyagikyo	19.8
Yamazaki 12yo	24
Yamazaki 25yo	350

RUM (50ML)

Havana 3 Year	8.8	Mount Gay	10
Havana Especial	8.8	Wray & Nephew	10
Koko Kanu	8.8	Damoiseau White Rum	10
Trois Rivieres	8.8	Flor de Cana 12yr	11
Kraken	8.8	Plantation Pineapple	12.2
Goslings Black	8.8	Diplomatico Reserva	13.2
Plantation 3Stars	8.8	Santa Teresa	15
Havana 7 Year	10	Havana Maestros	16
Angostura 1919	10	Ron Zacapa 23 Yo	18
Havana Spiced	10	Ron Zacapa XO	27

TEQUILA - MEZCAL (25ML)

El Jimador Blanco/ Reposado	5
Olmecca Altos Plata	5
Don Julio Blanco	6.5
Kah Blanco	6.5
Don Julio Reposado	7.5
Kah Anejo	7.5
Don Julio Anejo	8
<u>Don Julio 1942</u>	25
Amores Mezcal	6.5
Montelobos Mezcal	6.6
Del Maguey Vida	7

COGNAC & ARMAGNAC (50ML)

Remy Martin VSOP	11
Baron de Sigognac 10	11
Remy Martin 1738	13.2
Remy Martin XO	40
<u>Remy Martin Luis XIII</u> (ask to the waiters for more info)	

SPECIAL GIN TONIC

ROKU GIN:

ORANGE & GINGER MARMELADE

ELDERFLOWER TONIC

15

CAMBRIDGE JAPANESE GIN:

AKASHI TAI YUZU

LEMON TONIC

15

KI NO BI DRY GIN:

FRESH RASPBERRY & BLACKBERRY

PEACH & HIBISCUS CORDIAL

SLIM LINE TONIC

15

MIRABEAU GIN:

SAKURA VERMOUTH

MEDITERRANENAN TONIC

15

NIKKA COFFE GIN:

BELSAZARN ROSE

LYCHEE

INDIAN TONIC

PROSECCO

15

All the Classic cocktails are available on request.

London Mule

Tanqueray Gin, Fresh Lime, Ginger Beer

Old Fashioned

Sugar, Angostura Bitter, Bulleit Bourbon

11

Paloma

El Jimador, Grapefruit, Agave, Soda

Negroni

Tanqueray Gin, Campari, Mancino Red

Negroni Sbagliato

Mancino Red, Campari, Prosecco

Aperol/Campari Spritz

Aperol/Campari, Prosecco, Soda

Jungle Bird

Havana7 Rum, Campari, Pineapple, Fresh Lime, Sugar

12

French Martini

Ketel One, Chambord, Pineapple, Lime, Sugar

12.5

VODKA (50ML)

Zubrowka	8.8	Sipsmith	11
Ketel One	8.95	Chase	11
Absolut Cherry	10	Sauvelle	11
Absolut Vanilla	10	Arbikie "Nadar"	12
Absolut Citron	10	Haku	12
Ciroc	11	Grey Goose Peach&Rosema	12
Grey Goose	11	NikkaCoffey Vodka	13

GIN (50ML)

Tanqueray	8.8	Malfy Orange	12
Plymouth	8.8	Hendricks Neptunia	12
Roku	10	London N3	12
Cambridge Dry	10	Mirabeau Rose Gin	12
Sipsmith Dry	10	Arbikie "Nadar"	12
Broackmans	10.4	Warner Rhubarb	12.2
Tarquine Cornish	10.8	Villa Ascenti	13
Tarquine Strawber	10.8	Cambridge Japanese	13.2
Tanqueray Sevilla	11	Nikka Gin	14.4
Gin Mare	11	Ki No Bi	14.4
The Botanist	11	Ki No Tea	15
Cotswolds Dry	11	Ki No Sei	15
Hendricks	11	Monkey 47	15.4
Tanqueray 10	11	Truffle Gin	18.8
Sipsmith Lemon	11		

SAKE

100ml BTL

Dassai 39 16% <i>Balance dry, White Flower & Mango</i>	14	100
Dassai 23, 16% <i>Light, Melon & Peach.</i>		200
Akashi Tai Genmai “Aged”	16	110
Urakasumi Zen 15.3% <i>Medium Body, Pineapples & Mineral Hint</i>	16	115
Kubota Manju	25	200
Kubota Koujyu 15.6% <i>Light Body, Sharp Acidity. Green banana notes</i>	15	95

SAKE LIQUEUR

Akashi Tai Umeshu 14% (500ml) <i>Sweet, Plum, Amaretto & Cranberry</i>	11	55
Shirakabegura ‘Mio’ 5.1% (300ml) Sparkling and off dry, Vanilla & Blackberry		19
Akashi Tai Yuzushu 8% (500ml) <i>Citrus, Lemon taste</i>	14	60

SWEET WINE

75ml BTL

Six Grapes (750ml) <i>Grahams, Douro, Portugal</i>	7.25	72
Late Bottled Vintage (750ml) <i>Grahams, Douro, Portugal</i>	7.5	74
10Yo Tawny Port (750ml) <i>Grahams, Douro, Portugal</i>	7.75	77
Quinta Do Malvedos (750ml) <i>Grahams, Douro, Portugal</i>	9.5	95
Blandy's 10yr old Malmsey <i>Madeira</i>	8.5	65

MOCKTAILS

Shiso Smash ^(57Kcal) **8.5**
Caleno Light & Zesty, Elderflower Cordial, Fresh lime Juice,
Ginger Ale, Caleno Dark & Spicy

Raspberry Lemonade ^(105Kcal) **7**
Raspberries Puree, Fresh Lemon Juice,
Sugar Syrup, Lemon Tonic

Hibiscus Sling ^(117 Kcal) **7.7**
Everleaf Mountain, Pineapple Juice, Hibiscus,
Lime Juice, Ginger Beer

Alcohol Free Prosecco

Copenhagen Tea Blue Alcohol Free 0% **45**

Alcohol Free Beer

Peroni Libera 0% ^(73 Kcal) **4.2**

Big Drop Paradiso Citra IPA 0% ^(59 Kcal) **4.2**

Adults need around 2000 kcal a day.

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that the traces of allergens used in our kitchen may be present.

CHAMPAGNE & SPARKLING

RED WINE

	125ml	BTL		BTL
Le Dolci Colline <i>Prosecco, Extra Dry, Italy</i>	8.5	45	Dolcetto (Vg) <i>Dead Winemaker's Society, McLaren Vale, Australia</i>	55
Nyetimber Classic Cuvée <i>West Sussex, U.K.,</i>	14	80	Valpolicella Ripasso <i>Bertani, Veneto, Italy</i>	55
Nyetimber Demi-Sec (Vg) <i>West Sussex, U.K.,</i>		95	Garnacha El Hombre Bala <i>Old Wine, Spain</i>	65
Lanson <i>Champagne, Brut</i>	15	85	Beaujolais <i>Chateau des Pertonnieres Dupeuble, France</i>	71
Lanson Le Black Reserve <i>Champagne</i>		115	Spatburgunder <i>Crescentia Hollenberg, Kioster Eberbach, Germany</i>	72
Lanson Green Label Organic <i>Champagne</i>		125	Beaujolais Morgon <i>Julien Sunier, France</i>	85
Laurent Perrier "La Cuvee" <i>Champagne, Brut</i>		135	Rioja Reserva DOC <i>Seleccion de la Familia, Bodegas Luis Canas, Spain</i>	85
Lanson Blanc de Blancs <i>Champagne, Brut</i>		150	Ribera del Duero <i>Bodegas Emilio Moro, Castilla y Leon, Spain</i>	90
Lanson Noble <i>Champagne, Brut</i>		220	Barolo Bussia (Vg) <i>Dardi Le Rose, Poderi Colla, Piedmont, Italy</i>	99
Krug Grande Cuveé <i>Champagne, Brut</i>		269	Gamay Noir <i>Arnot Roberts, California, USA</i>	100
Taittinger Comtes <i>Champagne, Brut</i>		270	Pinot Noir <i>Cloudy Bay, Marlborough, NZ</i>	105
Dom Perignon Vintage (Vg) <i>Champagne, Brut,</i>		305	Cabernet Sauvignon Stonestreet <i>Alexander Valley, Sonoma County, USA</i>	110
Louis Roederer Cristal <i>Champagne, Brut</i>		360	Amarone della Valpolicella <i>Bertani, Veneto, Italy</i>	190
Ace Of Spade Gold <i>Champagne, Brut</i>		450		

RED WINE

175ml BTL

Vaucluse Rouge (Vg)
Cuvée Jean-Paul, Rhône Valley, France

7.6 31

Reserva Ancestral
Cabernet Sauv. Chile

7.6 31

Merlot Mouvrede
Les Olivers, Pays d'Oc, France

7.5 29

Rioja Tempranillo
Monte Llano, Spain

9.5 38

Malbec
Melodias, Trapiche, Argentina

10.5 41

Pinot Noir
Nelson, New Zealand

15 65

Bordeaux
Clarendelle, France

15.5 65

Montepulciano D'Abruzzo
Feudo Antico, Abruzzo, Italy

38

Zweigelt Classic (Vg)
Sepp Moser, Neusiedlersee, Austria

38

Passimiento DOC
Baglio Gibellina, Sicily, Italy

40

Syrah Gran Reserva
Tabali Pedregoso, Carmenere, Chile

40

Grenache Old Vine
Yalumba Estate, Australia.

43

Shiraz The Sack
Magpie Estate, Barossa Valley, Australia

50

CHAMPAGNE ROSE

125ml BTL

Lanson Rose
Champagne, Brut

18.5 120

Laurent Perrier Rosé
Champagne, Brut

137.5

Laurent Perrier Rosé Magnum
Champagne, Brut

265

Dom Perignon Rose Vintage
Champagne, Brut

650

ROSE WINE

175ml BTL

Pinot Grigio Rosé
Principato, Trentino, Italy

7 27

Mirabeau Azure
Cotes de Provance, France

13.5 54

Mirabeau Azure 1.5l
Cotes de Provance, France

108

White Zinfandel
The Big Top, Lodi, California, U.S.A.

33

WHITE WINE	175ML	BTL
Blanc De Blancs <i>Cuvee Jean Paul, Gascogne, France</i>	7.5	30
Pinot Grigio <i>San Vigilio, Italy</i>	7.5	31
Chardonnay <i>Star Crossed, Victoria, Australia</i>	8	31
Rioja Blanco <i>Luis Canas,, Spain</i>	10.5	40
Sauvignon Blanc <i>Sileni Estates, Marlborough, NZ</i>	10	39
Chablis <i>Domaine De La Motte, Burgundy, France</i>	12	55
Vouvray Demi-Sec <i>Sylvian Gaudron, Loire Valley, France</i>	12.5	57
Picpoul de Pinet <i>Domaine de Montredon, France</i>		35
Viognier Gran Reserva (Vg) <i>Tabali Pedregoso, Limari, Chile</i>		39
Albarino (Vg) <i>Lembranzas, Rias Baixas, Spain</i>		42
Gruner Veltiner (Vg) <i>Sepp Moser, Kremstal, Austria</i>		43
Chenin Blanc Reserve (Vg) <i>Ken Forrester, Stellenbosh, South Africa</i>		47
Gavi di Gavi <i>Tenuta Olim Bauda, Piedmont, Italy</i>		50

WHITE WINE	BTL
Beaujolais Blanc <i>Domaine de la Couvette, France</i>	50
Koshu Sur Lie <i>Chateau Mercian, Yamanashi, Japan</i>	54
Sancerre <i>Le Chene Merchand, Franois Millet, Loire Valley, France</i>	66
Riesling Reserve (Vg) <i>Trimbach, Alsace, France</i>	68
Sauvignon Blanc <i>Cloudy Bay, Marlborough, NZ</i>	75
Pouilly Fume Duchesse <i>Domaine LaPorte , Loire Valley, France</i>	77
Pinot Gris <i>Trimbach, Alsace, France</i>	77
Gewurztraminer <i>Trimbach, Alsace, France</i>	80
Chablis 1er Cru <i>Vau Ligneau, Domain Hamelin, France</i>	88
Risling Eroica <i>Columbia Valley, Chateau Ste Michaelle, USA</i>	90
Saint Aubin 1er Cru <i>Gilles Bouton, France</i>	90
Mercurey <i>Chanzy, Cote Chalonnaise, France</i>	90
Meursault <i>Vallet Freres, 2019, France</i>	125