



ISSHO COCKTAILS & NIBBLES

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

KORI BAR NIBBLES:

Wasabi Nuts kcal 303

5

Olives kcal 86

5

Thin Sweet Potato & Japanese Hummus kcal 323

6.5

OBON NO MATSURI

*“THE OBON FESTIVAL” A FAMOUS FESTIVAL IN JAPAN FOR COMMEMORATING ANCESTORS
ABSOLUT VANILLA, CHERRY SYRUP, PASSION FRUIT, PINEAPPLE, LIME, MATCHA FOAM*

14

NIGHT OUT IN TOKYO

*ISSHO SPECIAL NEGRONI
ARBIKIE GIN, LUXARDO BITTER, MANCINO SECCO, PROSECCO SYRUP*

14

SUMOKI PALOMA

*SMOKEY TWIST ON THE CLASSIC PALOMA
EL JIMADOR REPOSADO TEQUILA, ANCHO REYES, VIDA MEZCAL, ARDBEG SCOTCH WHISKY, LIME, AGAVE, BLOOD ORANGE SODA*

15

PURPLE EMPEROR SASAKIA

*GIN HIGHBALL WITH LYCHEE AND LAVANDER
ARBIKI GIN INFUSED WITH BUTTERFLY BLUE TEA PEA, LYCHEE LIQUEUR, LAVANDER, LIME, MEXICAN SODA*

14

*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

16.5

MUGIWARA PIRATES

REFRESHING RUM HIGHBALL

HAVANA ESPECIAL RUM, FLOR DE CANA 12yr, STRAWBERRY APEROL, GINGER ALE, LIME, ASAHI SYRUP

14

KAISO MARTINI

SPECIAL MARTINI COCKTAIL INFUSED WITH NORI SEAWEED & OLIVES

HENDRICK'S NEPTUNIA GIN, KETEL ONE INFUSED NORI SEAWEED & OLIVES, SAKE, CARDAMOM BITTER

14.5

KOCHI SOUR

NO.1 PREFECTURE IN JAPAN FOR YUZU CULTIVATION

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

14.5

JAPANESE SUPPAI

JAPANESE VERSION OF THE CLASSIC WHISKY SOUR

*TOKI WHISKY, BULLEIT RYE WHISKY, AKASHI TAI YUZU SAKE, **SESAME OIL**, HAZELNUT SYRUP, MATCHA FOAM*

16.5

LIGHT IN THE DARK

*SPIRITS FROM ALL OVER THE WORLD COMBINED
IN ONE GLASS*

AMARETTO DISARONNO, PISCO, ORANGE
LIQUEUR, SUPASAWA, COCONUT, PASSOA FOAM

14.5

RYU-O

*THE JAPANESE DRAGON KING
GREY GOOSE PEACH & ROSEMARY, KUMQUAT
LIQUEUR, LYCHEE, DRAGON FRUIT, APPLE,
LEMON, SUGAR*

14

RHUBARB KIRAMEKU

*CHAMPAGNE COCKTAIL
TARQUINS RHUBARB & RASPBERRY, GREEN
CHARTROUSE, MARASCHINO LIQUEUR, PEACH,
LANSON CHAMPAGNE*

18.5

SHIMIZU DREAM

*TWIST ON THE ESPRESSO MARTINI, WITH A
TOUCH OF PEACH AND APRICOT
ABSOLUT VANILLA, PEACH LIQUEUR, APRICOT
BRANDY, CARAMEL, COFFEE*

13.5

SPECIAL GIN TONIC

LONDON NO. 3:

GRAPEFRUIT JUICE
GRAND MARNIER
MEDITERRANEAN TONIC

15

ROKU GIN:

ORANGE MARMELADE
ELDERFLOWER TONIC

15

JAPANESE GIN:

AKASHI TAI YUZU
LEMON TONIC

15

THE BOTANIST GIN:

FRESH RASPBERRY & BLACKBERRY
APRICOT LIQUEUR
SLIM LIME TONIC

15

SEVILLA DRY

TANQUERAY FLOR DE SEVILLA, *LILLET*,
ELDERFLOWER TONIC

15

CAMBRIDGE GIN:

MINT
ITALICUS
INDIAN TONIC

15

ISSHO TWIST ON CLASSIC

Issho Negroni

Roku Gin, Kakuzo Bitter, Sakura Vermouth

15

Issho Pina Colada

*Havana 3yr, Damoiseau Guava Rum, Pineapple, Orgeat,
Chambord, Lime Juice*

14

Issho Spicy Margarita

*El Jimador Tequila, Lost Explorer Mezcal, Ancho Reys
Chilly Liqueur, Tabasco, Grand Marnier, Lime*

17

Issho Sangria

*Ciroc Pineapple, Port, Red Wine, Passion Fruit, Mango,
Peach, Lemonade*

14

Issho Aperol Sour

*Strawberry Aperol, Italicus, Lime, Prosecco & Prosecco
Syrup*

14

Issho Cosmo

*Absolut Raspberry Vodka, Cranberry, Lychee, Cherry,
Lime Juice*

13

*ALL THE CLASSIC COCKTAILS ARE
AVAILABLE ON REQUEST*

London / Moscow Mule

*Tanqueray Gin / Ketel One, Fresh Lime, Angostura
Bitter, Ginger Beer*

12

Old Fashioned

*Sugar, Angostura Bitter, Bourbon, Japanese/Scotch
whisky on request*

*(Maker's Marks Jack Daniel, Woodford Reserve, Johnny
Walker Black/Gold, Toki, Fettercaim, Jura,).*

From 12

Paloma

El Jimador Tequila, Grapefruit, Agave, Soda

12

Negroni/Negroni Sbagliato/American

Martini Rubino, Tanqueray Gin, Campari.

Martini Rubino, Campari, Prosecco.

Martini Rubino, Campari, Soda.

12

Aperol/Campari Spritz

Aperol/Campari, Prosecco, Soda

12

Hugo Spritz

*St Germain Elderflower Liqueur, Grey Goose Vodka,
Lime, Mint, Prosecco & Soda*

13

Jungle Bird

Havana Rum 7, Campari, Pineapple, Fresh Lime, Sugar

12

South Side

Cotswolds gin, Fresh Mint, Lemon, Sugar

13

Rum Old Fashioned

Choose between our Rum range for one of the most iconic classics.

(Diplomatico Reserva, Santa Teresa, Zacapa 23yr, Havana Maestros, Flor de Cana, etc.)

12

Margarita

Choose between our Tequila range for one of the most iconic classics.

(El Jimador, Casamigos, Don Julio, Kah, Patron, The Lost Explorer, Vida, Montelobos, etc.)

From 12

Vodka Martini

Choose between our vodka range for one of the most iconic classics.

(Ketel One, Grey Goose, Grey Goose White Peach&Rosemary, Haku, Sauvelle, Arbikie "Nadar" Vodka, Ciroc, etc.)

From 12

Gin Martini

Choose between our Gin range for one of the most iconic classics.

(Tanqueray, Tanqueray 10, Arbikie "Nadar" Gin, N.3 London Dry Gin, Monkey 47, Cambridge Dry/Japanese, Roku, Botanist, Sipsmith etc.)

From 12

Old Cuban

*Damoiseau Agricole, Lime, Sugar, Angostura Bitter,
Topped with Lanson Champagne*

14

Naked and Famous

Mezcal, Aperol, Yellow Chartreuse, Lime.

14

Penicillin

*Jonny Walker Black, Ginger Liqueur, Lemon juice,
Orange Marmalade, Honey*

14

Mai tai

*Plantation OFTD, Damoiseau Agricole Rum, Cointreau,
Orgeat, Lime Juice*

12

New York Sour

*Maker's Mark, Lime Juice, Sugar Syrup,
Merlot Red Wine*

13

Sidecar

Remy Martin VSOP, Cointreau, Lemon

14

Hemingway Special Daiquiri

*Havana 3yr, Maraschino Liqueur, Lime & Grapefruit
Juice.*

14

NON ALCHOLIC COKTAILS

Shiso Smash 57Kcal

Everleaf Forest, Elderflower Cordial, Fresh lime Juice,
Ginger Ale
8.5

Dark Mojito 80Kcal

Caleno Dark & Spicy, Banana Syrup, Fresh Lime Juice,
Mint & Soda
8.5

Raspberry Lemonade 92Kcal

Raspberries Puree, Fresh Lemon Juice,
Sugar Syrup, Mexican Lime & Soda
7

Garden & Tonic 143 Kcal

Caleno Light & Zesty, Lavender Syrup, Apple Juice,
Mediterranean Tonic.
8.5

Grapefruit Higball

Everleaf Mountain, Grapefruit, Peach Syrup, Blood Orange
Soda
8.5

Alcohol Free Highball

25/50ml Caleno Light/Dark & Spicy
25/50ml Everleaf Forest/Mountain
+
Mixer
8/12.5

ALCOHOL FREE BEER

Big Drop Paradiso Citra IPA 0.5% 59 kcal

4.2

ALCOHOL FREE PROSECCO

Copenhagen Tea Blue Alcohol Free 0% 20kcal

45

SAKE SELECTION

	100ml	300ml
Daiginjo Genshu <i>Akashi Tai</i> <i>Elegant & fruity; floral, pear and aniseed</i>	18	52
Urakasumi Zen Junmai Ginjo <i>Urakasumi Brewery</i> <i>Delicate & fresh; pear, melon and vanilla</i>	22.6	67
Tokubetsu Honjozo Genshu <i>Akashi Tai</i> <i>Rich & creamy; pink grapefruit, beeswax & white flowers</i>	14	40
Umeshu <i>Akashi Tai</i> <i>Sweet, Plum, Amaretto & Cranberry</i>	15	45
Yuzushu <i>Akashi Tai</i> <i>Japanese citrus infuse, Intense and refreshing</i>	16.5	49.5

SAKE SELECTION BY BOTTLES (300ML)

Ginrei Senju Ginjo <i>Tosatsuru Brewery</i>	33
Shirakabe Gura, Junmai Daiginjo <i>Takara Brewery</i>	45
Kubota Junmai Daiginjo <i>Asahi Shuzo brewery</i>	43.5
Honjozo Tokubetsu <i>Akashi Tai</i>	34
Tokubetsu Junmai <i>Nambu Bijin</i>	36
Kubota Senju Ginjo <i>Asahi Shuzo brewery</i>	31.5
Dassai 23, Junmai Daiginjo <i>Asahi Shuzo brewery</i>	70
Nishinoseki Cube Honjozo <i>Kayashima Brewery</i>	33
Junmai Ginjo Sparkling <i>Akashi Tai</i>	45

Our Selection of Wine by the Glass:

Champagne & Sparkling

Lanson Brut Pere et Fils, Champagne, [France](#)
Delicate & balance; citrus, white peach, marzipan

15

Lanson Brut Rosé, Champagne, [France](#)
Bright & fruity; raspberry, blood orange, redcurrant

17.5

Nyetimber Classic Cuvée, [Sussex, England](#)
Intense & complex; honey, almond, baked apples

14

Laurent Perrier Cuvée Rosé, Champagne, [France](#)
Ripe & round; wild strawberries, raspberries, wild cherries

23.5

White

Premiere Ballerine Blanc Sec,
[South of France](#)
Fresh & zesty; lemon candy, jasmin blossom, grapefruit

7.5

Koshu 'Gris De Gris', Chateau Mercian,
[Honsu, Japan](#)
Subtle & complex; vanilla, apricot, Darjeeling Tea

15.5

Sauvignon Blanc, Satyr
[Marlborough, New Zealand](#)
Zesty & vibrant; grass, white nectarine, passion fruit

11.5

Riesling 'Rag & Bone', Smalltown
[Eden Valley, Australia](#)
Crispy & zingy; lime, jasmine, waxed lemons

10

Chablis Domaine De La Motte,
[Burgundy, France](#)
Elegant and balanced; almond, white flowers, grapefruit

15.75

Rosé

Azure 'D&D Edition', Mirabeau
[Provence, France](#)
Vivid and fruity; wild strawberry, pomegranate, cherry blossom

13.5

Pinot Grigio 'Blush', Principato
[Venice Italy](#)
Light and fresh; raspberry, peach and cranberry

7

Red

Merlot, Cuvee 11
[Languedoc, France](#)
Vibrant & aromatic; blackberry, plum, herbs

8.5

Rioja Crianza, Bodega Ontañón
[Rioja, Spain](#)
Intense & ripe; liquorice, mocha, morello cherry

11

Chianti Classico 'Il Grigio Grand Selezione'
[San Felice, Tuscany, Italy](#)
Spicy & earthy; violet, cassis, tobacco

19

Morgon 'Les Charmes', Domaine de Lathevalle,
[Beaujolais, France](#)
Deep & complex; star anise, red plum, cedar wood

12

Grenache 'The Songlines', Smalltown,
[Barossa Valley, Australia](#)
Brigth & juicy; cranberries, crushed graphite, black pepper

10

Champagne & Sparkling

Lanson, Classic Cuvée, <i>Champagne</i>	85
Lanson, Black Reserve, <i>Champagne</i>	115
Lanson, Organic Green Label, <i>Champagne</i>	125
Lanson, Blanc de Blancs, <i>Champagne</i>	150
Noble Champagne, Lanson, <i>Champagne</i>	220
Laurent Perrier, La Cuvée, <i>Champagne</i>	360
Dom Pérignon, Brut Vintage, <i>Champagne</i>	305
Louis Roederer Cristal, <i>Champagne</i>	360
Ace of Spade Gold, <i>Champagne</i>	700
Nyetimber, <i>Classic Cuvée</i> , England	80
Nyetimber, <i>Demi-Sec</i> , England	95

Champagne Rosé

Lanson Brut Rosé, <i>Champagne</i>	105
Laurent Perrier, Cuvée Rosé, <i>Champagne</i>	140
Dom Perignon Vintage Rosé, <i>Champagne</i>	750
Laurent Perrier, Rosé, <i>Champagne Magnum</i>	280

Rosé Wine

Azure 'D&D Edition', Mirabeau Provence, France	54
Pinot Grigio Blush, Principato Venice, Italy	28
Zinfandel Rosé, Another Story California, USA	30
Azure, Mirabeau, Magnum Provence, France	108

White Wine

Riesling 'Grand Cru Brand', Cave de Turckheim Alsace, France	65
Pouilly Fume 'Pierre a Fusil', Bouchié-Chatellier Loire, France	60
Sancerre 'Enclos de Maimbray', Roblin Loire, France	75
Chablis, Domaine de la Motte Burgundy, France	62
Soave 'Otto', Pra Veneto, Italy	40
Picpoul de Pinet, Cave de L'Ormarine Languedoc, France	36
Cotes-du-Rhone Villages, La Décelle Rhône, France	41
Condrieu, Domaine du Monteillet Rhône, France	122
Châteauneuf du Pape 'Extrait', Chante Cigale Rhône, France	139
Pinot Grigio 'Rulendis', Cavit Trentino, Italy	55
Gavi di Gavi, Alasia Piemont, Italy	48
Rioja Blanco 'Vetiver', Bodega Ontañón Rioja, Spain	38
Albariño, Orballo Rias Baixas, Spain	50
Gruner Veltliner 'Franz & Friends', Weingut Türk Kremstal, Austria	35
Bacchus-Chardonnay, Henners England	50
Riesling 'Rag & Bone', Smalltown Eden Valley, Australia	44
Sauvignon Blanc, Satyr Marlborough, New Zealand	45
Sauvignon Blanc Passing Giants Marlborough, New Zealand	60



Chenin Blanc, Wild House Western Cape, South Africa	33
Koshu 'Gris De Gris', Mercian Honshu, Japan	65
Chardonnay, Star Crossed Victoria, Australia	33
Grenache 'Here & There', Wildeberg Swartland, South Africa	32
Furmint Dry, Kardos Tokaj, Hungary	36
Pinot Gris, Cave de Turckheim Alsace, France	45
Pouilly-Fuissé 'Maillettes', G. Saumaize Burgundy, France	89
Gewurztraminer, Trimbach Alsace, France	85
Chablis Premier Cru 'Beuroy', Domaine de la Motte Burgundy, France	80
Riesling Trocken Dhroner, AJ Adam Mosel, Germany	70
Viognier 'Eco Reserva', Emiliana Valle Central, Chile	30
Chardonnay 'Santa Barbara, Nielson Santa Barbara, USA	65

Red Wines

Langhe Nebbiolo, Alasia Piedmont, Italy	40
Morgon 'Les Charmes', Lathevalle Beaujolais, France	53
Beaujolais, Les Pivoines Beaujolais, France	34
Premiere Ballerine Vaucluse, France	31
Merlot, Cuvee Pays d'Oc, France	33
Gigondas, Fonte de Notre Dame Rhône, France	59
Cotes du Rhône Village 'Les Coteaux' Rhône, France	38
Cote Rotie 'Fortis', Monteillet Rhône, France	175
Châteauneuf du Pape, Chante Cigale Rhône, France	87
Valpolicella 'Morandina', Pra Veneto, Italy	57
Montepulciano d'Abruzzo, Conviviale Abruzzo, Italy	38
Negroamaro-Primitivo, Vallone Puglia, Italy	33
Chianti Classico Gran Selezione "Il Grigio" San Felice, Tuscany, Italy	85
Dolcetto d'Alba 'Pian Balbo', Poderi Colla Piedmont, Italy	44
Amarone della Valpolicella del Fondatore, Giacomo Montresor Veneto, Italy	118
Barolo Bussia 'Dardi le Rose', Poderi Colla Piedmont, Italy	125



Rioja Crianza, Bodegas Ontañón Rioja, Spain	43
Merum Priorati, Pere Ventura Priorat, Spain	65
Rioja Reserva, Bodegas Ontañón Rioja, Spain	56
Spätburgunder 'Crescentia', Kloster Eberbach Rheingau, Germany	86
Zweigelt 'Organic', Sepp Moser Niederösterreich, Austria	40
Pinot Noir, Nielson Santa Barbara, USA	66
Malbec, Turno de Noche Mendoza, Argentina	41
Brunello di Montalcino Campogiovanni Tuscany	125
Cabernet Sauvignon 'The Good Luck' Smalltown, Barossa Valley, Australia	50
Grenache 'The Songlines', Smalltown Barossa Valley, Australia	45
Shiraz 'Knock Knock', Smalltown Barossa Valley, Australia	49

SWEET WINE

	75ml	Btl
Six Grapes	7.25	72
<i>Grahams, Douro, Portugal</i>		
Late Bottled Vintage	7.5	74
<i>Grahams, Douro, Portugal</i>		
10Yo Tawny Port	7.75	77
<i>Grahams, Douro, Portugal</i>		
Ginestet Sauternes	7.75	51
<i>Bordeaux, France</i>		

DIGESTIVE & VERMOUTH

	50ml
Sambuca Molinari	8
Baileys	8
Limoncello	8
Campari	8
Kakuzo	8
Frangelico	8
Amaretto Disaronno	8.5
Montenegro	8
Cynar	8
Italicus (Bergamot Liqueur)	8
Tobago Gold	10
Martini Rubino	8
Martini Ambrato	8
Mancino Sakura	8

COGNAC

	50ml
Remy Martin VSOP	11
Remy Martin 1738	13.2
Remy Martin XO	40

Remy Martin Louis XIII

[Ask to the waiters for more info](#)

WHISKY

JAPANESE

50ml

Toki	10
Yamazakura	14
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 18yo	150
Hibiki 21yo	200
Yamazaki 25yo	500

SCOTCH

50ml

Johnnie Walker Black	10
Glenlivet Caribbean	12
Bowmore 12	12
Jura	13
Auchentoshan 3 Wood	13.2
Dalmore 12yr	13.6
Ardberg	14
Talisker 10yr	14
Fettercairn 12yr	15
Johnnie Walker Gold	15
Dalmore 15	18.8
Lagavoulin	18
Macallan 15yr	38
Johnnie Walker Blue	52

AMERICAN

50ml

Maker's Mark	8.8
Jack Daniel's	8.8
Jack Daniel's Gentleman	10
Woodford Reserve	10
Bulleit Rye	11
Four Roses Single Barrel	12.5
Jack Daniel's Single Barrel	13
Bulleit 10yr	14
Woodford Rye	14
Maker's Mark Cask D&D	16
Blantons	20

IRISH

50ml

Jameson	8.8
Slane	8.8
Bushmills Black Bush	10.4
Roe&Co	11
Copper Dog	12
Jameson Black Barrel	14

VODKA

50ml

Ketel One	8.95
Absolut Raspberry	10
Absolut Vanilla	10
Absolut Citron	10
Ciroc	11
Ciroc Pineapple	11
Grey Goose	11
Sipsmith	11
Sauvelle	11
Arbikie "Nadar"	12
Grey Goose Peach & Rosemary	12
Haku	12
Nikka Coffey Vodka	13
Crystal Head	14

GIN

50ml

Tanqueray	8.8
Playmouth	8.8
Roku	10
Cambridge Dry	10
Sipsmith Dry	10
Gin Mare	11
The Botanist	11
Costwolds Dry	11
Hendricks	11
Tanqueray 10	11
Hendricks Neptunia	12
London N3	12
Mirabeau Rose Dry	12
Arbikie 'Nadar '	12
Villa Ascenti	13
Cambridge Japanese	13.2
Nikka Coffey Gin	14.4
Ki No Tea	15
Monkey 47	15.4

FLAVOURED GIN

50ml

Brockmans	10.4
Tarquine Rhubarb&Raspberry	10.8
Tarquine Blackberry	10.8
Tanqueray Sevilla	11
Sipsmith Lemon	11
Malfy Orange	12

RUM

50ml

Havana 3 Year	8.8
Havana Especial	8.8
Koko Kanu	8.8
Plantation 3Stars	8.8
Havana 7 Year	10
Havana Spiced	10
Mount Gay	10
Damoiseau White Rum	10
Damoiseau Guava Rhum	10
Plantation Dark Rum 69%	11
Flor de Cana 12yr	11
Plantation Pineapple	12.2
Diplomatico Reserva	13.2
Santa Teresa	15
Brugal 1888	15
Havana Maestros	16
Ron Zacapa 23 Yo	18

TEQUILA & MEZCAL

25ml

El Jimador Blanco/ Reposado	5
Cazcabel Coffee/Honey	5
Kah Blanco	6.5
Don Julio Blanco	7
Don Julio Reposado	7.5
Kah Anejo	7.5
Patron Silver	7.7
Don Julio Anejo	8.7
Casamigos Blanco	9
Casamigo Reposado	10
Casamigos Anejo	11
Don Julio 1942	25
Montelobos Mezcal	6.6
Del Maguey Vida	7
Lost Explorer 'Espadine'	8

DRAUGHT BEER

Asahi pint	6.75
Asahi half pint	3.40

BOTTLED BEERS

Meantime Lager	5.5
Meantime Pale Ale	5.5
Sapporo	5.5
Gluten Free Peroni	5.5

CIDER

Aspall Cider Icon Suffolk, Draugh	6
Rekorderlig Strawberry & Lime	6.5

SOFT DRINKS AND MIXERS

Orange Juice <i>72 Kcal</i>	3.5
Apple Juice <i>72 Kcal</i>	3.5
Pineapple Juice <i>82 Kcal</i>	3.5
Cranberry Juice <i>126 Kcal</i>	3.5
Coca-Cola <i>68 Kcal</i>	3.5
Coca Zero <i>0 Kcal</i>	3.5
Diet Coke <i>2 Kcal</i>	3.5
Fever Tree Tonic <i>40 Kcal</i>	3.5
Fever Tree Lemonade <i>50 Kcal</i>	3.5
Fever Tree Slimline Tonic <i>30 Kcal</i>	3.5
Fever Tree Mediterranean Tonic <i>72 Kcal</i>	3.5
Fever Tree Elderflower Tonic <i>38 Kcal</i>	3.5
Fever Tree Lemon Tonic <i>18Kcal</i>	3.5
Fever Tree Soda Water <i>0 Kcal</i>	3.5
Fever Tree Mexican Lime&Yuzu Soda Water <i>33Kcal</i>	3.5
Fever Tree Blood Orange Soda <i>41Kcal</i>	3.5
Fever Tree Ginger Ale <i>48 Kcal</i>	3.5
Fever Tree Ginger Beer <i>80 Kcal</i>	3.5
Decante Still Water (750ML)	4.9
Decante Sparkling Water (750ML)	4.9

Bar Snacks

From Monday to Thursday
(12pm to 14.45pm – 17pm to 21pm)
Friday and Saturday (12pm to 22pm)
Sunday (12pm to 15.45)

TO START スターター 5

Steamed Edamame, Chilli Sauce (VG) *173kcal*
Steamed Edamame, Miso Salt (VG) *50kcal*

SASHIMI/

NIGIRI SUSHI 刺身

Salmon <i>327kcal 282kcal</i>	15/9.95
Seabass <i>137kcal 216kcal</i>	13/8.5
Tuna <i>98kcal 165kcal</i>	10.95
Tiger Prawn Nigiri <i>237kcal</i>	8.3
Shiitake Mushroom Nigiri (VG) <i>487kcal</i>	9.3
Vegetarian Selection (V) <i>709kcal</i>	9

MAKI マキ Sushi Rolls

Dragon Tiger Prawn Tempura Maki <i>745 kcal</i>	15
Salmon & Avocado Roll <i>690kcal</i>	15
Volcano Tuna Roll, Sesame, Sriracha <i>444kcal</i>	15.5
Vegetable Zen Roll, Fresh Vegetables (V) <i>362kcal</i>	9.5
Blowtorched Salmon Maki <i>588kcal</i>	15
Black Rice, Smoked Salmon, Cream Cheese <i>620kcal</i>	15.3
Spider Roll, Soft Shell Crab, Cucumber, Lime Coriander Mayo <i>669kcal</i>	16
Dragon Vegetable Tempura, Avocado, Spicy Mayo(V) <i>688kcal</i>	15

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

BAO BUNS バオバンズ

Katsu Chicken <i>368 kcal</i>	8.5
Spicy Pork <i>374kcal</i>	8.5
Hachi Mushroom Miso(V) <i>192kcal</i>	8.3
Hoisin Duck <i>248kcal</i>	8.5

ROBATA (Charcoal Grilled Plates) ロバタ

Chicken Yakitori, Spring Onion & Shichimi Pepper <i>243kcal - 2 skewer</i>	9.3
Tiger Prawns Yaki & Togarashi Smoked Butter <i>200kcal - four skewer</i>	13.95
King Scallops Yaki, Pepper, Yuzu & Shiso Tempura <i>475kcal - one skewer</i>	12.5
King Oyster Mushroom Yaki, Wafu Butter (VG) <i>369kcal - two skewers</i>	9

Grilled Sweet Potato, Smoked Lime Butter, Chives (V) <i>655kcal</i>	11.30
Aka Miso Aubergine, Crispy Shallots, Sesame (VG) <i>535kcal</i>	11
Purple Sprouting Broccoli, Goma Dressing, Garlic Chips(VG) <i>416kcal</i>	11.2

SMALL DISHES & TEMPURA 小鉢と天ぷら

Crispy Soft-Shell Crab, Shiso, Chilli Garlic Kewpie <i>354kcal</i>	14
Chicken Karaage, Lime & Coriander Mayo <i>1148kcal</i>	8.5
Cauliflower Karaage, Spicy Sauce (VG) <i>844kcal</i>	8.5
Yasai Tempura, Seasonal Vegetables & Tempura Sauce (V) <i>580kcal</i>	9
Steamed Seafood Gyoza with Katsuooboshi Ponzu <i>343kcal</i>	12.5
Mushroom Gyoza with Ponzu & Scallions (VG) <i>68kcal</i>	10.5
Nobashi Prawn Tempura, Tensu Broth Shiso <i>493kcal</i>	13.95

Adults need around 2000 kcal a day.

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

TEA & COFFEE

Sencha Green Tea 3.9

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

Konacha & Matcha 3.9

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 3.9

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

Fresh Mint Tea	3.9
Peppermint	3.9
Breakfast / Decaf tea	3.9
Earl grey	3.9
Espresso <i>23 Kcal</i>	3.5
Double Espresso <i>46 Kcal</i>	3.9
Cappuccino <i>111 Kcal</i>	3.9
Latte <i>89 Kcal</i>	3.9
Flat White <i>89 Kcal</i>	3.9
Macchiato <i>39 Kcal</i>	3.9

*Adults need around 2000 kcal a day.
If you have any food allergies or intolerances, please speak to your waiter before ordering.*



