

From
JAPAN
to the World





Cocktails

Australia | Heirloom (Kaho)

£18

Cognac Infused lacto fermented Apple, Coco Lime Rum,
Apple Syrup, Fresh Mix Citrus

India | Kodo

£21

Mars Kasei Blended Whisky, Hakushu Distiller's Reserve,
Akashi-Tai Shiraume Umeshu, Cadello 88, Sichuan
Pepper Bitter, Kokuto Sugar

Turkey | Bakim (Chiryo)

£14

Botivo, Rosemary and Cloves Cordial, Aqua de Madre
Lemon & Ginger Water Kefir

Peru | Tierra (Chikyu)

£19

Pisco, Takob Liqueur, Fresh Lemon Juice, Passion fruit,
Clarified Extravirgin Olive Oil

Mexico | Gran Viaje (Dai Kokai)

£22

1800 Cristalino Tequila, Mezcal, Fresh Yuzu Juice, Kiwi,
Clarified Honey Yogurt

Italy | Hanami

£19

Roku Gin, Vetiver, Akashi-Tai Ginjo Yuzuzshu, Beetroot
and Grapes Cordial, Shiso Bitter

France | Nectar (Mitsu)

£25

Sweet Potato Shochu, White Vermouth, Kabosu Juice,
Veuve Clicquot Brut Infused with clarified Mango

England | The Home Apothecary (Homuaposekari)

£19

Vodka, Ginger Liqueur, Miso and Rice Vinegar Reduction,
Fresh Grapefruit Juice

Signature Cocktails

Rice

£20

Haku Vodka
Akashi-Tai Honjozo Kuro Sake
Nori Seaweed
Rice

Sesame

£20

Kinahan's The Cask Project B Hybrid Whiskey
Suntory Hibiki Harmony
Sesame Oil
White Sesame Seeds Syrup
Angostura Bitter

Ume

£20

Renegade Gin
Mancino Rosso Amaranto Vermouth
Akashi-Tai Shiraume Umeshu
Campari Bitter
Rested in White Chocolate

Nara

£18

Akashi-Tai Honjozo Tokubetsu Sake
Persimmon Liqueur
Mugwort Tincture
Green Tea





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