

# Wine List

## White Wine

	175ml	250ml	Bottle
Pierre Lacasse, Sauvignon Blanc	£7.50	£9.50	£28

*France*

A lively, clear wine with a delicate nose. Green apple and lime flavours on the palate with some refined mineral notes.

NUA, Pinot Grigio DOC (VE)	£8.50	£10.50	£30
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*Italy*

Beautiful Venetian Pinot Grigio packed full of fresh flavours of green apple and white peach.

Tananga, Sauvignon Blanc			£37
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*New Zealand*

Crunchy green fruits, bell pepper, grass and gooseberry with tomato leaf and more tropical notes underneath of passion fruit.

Novas Stella, Riesling (VE/O)			£44
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*Chile*

This Organic Riesling is the perfect match for Pan-Asian dining, the palate is mid-weight and off-dry with persistent flavours of lime.

Domaine Raffaitin Planchon, Sancerre			£60
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*France*

It is bursting with gooseberry, hints of fresh herbs and a mouth-wateringly fresh finish.

Chateau Mercian, Kosu Iwasako <i>highly recommended</i>			£65
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*Japan*

Citrus aromas of kabosu and yuzu with notes of white flowers, vanilla, almonds and hazelnuts. With refreshing balanced acidity, rich fruit flavours and concentrated citrus oil that marries well with the time spent in the barrel. A must try.

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## Red Wine

	175ml	250ml	Bottle
Peregrino, Merlot	£7.50	£9.50	£28

*Chile*

Elegant, full bodied wine with hints of chocolate and spice and aromas of cherries, pepper and cacao.

Doppio Passo, Primitivo (VE)	£8.50	£10.50	£30
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*Italy*

Medium depth of colour with juicy red plums and red cherries. This is rounded, warm and silky with soft tannins.

Señorial Tempranillo, Rioja			£34
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*Spain*

Light bodied, juicy and easy drinking with baked raspberry fruit and quite firm tannins.

Los Poetas, Malbec (VE)	£12	£14	£40
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*Argentina*

Rich with typical aromas of mature dark fruits, plums, raisins and violets, full body, rounded tannins and a savoury finish.

Napa Cellars, Pinot Noir (VE)			£64
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*USA*

A soft, velvety, smooth entry leads to abundant flavours of dark berry with vanilla, toasted pie crust notes and a bit of cocoa powder and cinnamon on the finish.

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## Rose Wine

	175ml	250ml	Bottle
Pink Orchid, Zinfandel Rose	£7.50	£9.50	£28

*USA*

Flavourful and off-dry with aromas and flavours of baked summer pudding, lychees, exotic fruit and tutti frutti.

Nua, Pinot Grigio Rose DOC (VE)	£8.50	£10.50	£30
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*Italy*

Packed with flavours of summer berries, with wild strawberry and a lovely dry finish. Beautifully Presented.

Whispering Angel			£45
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*France*

Crisp fresh and elegant aromas, with a textured palate of citrus fruit and grapefruit.

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## **Sparkling Wine**

**175ml**

**Bottle**

House Prosecco

£6

£30

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## **Champagne**

**Bottle**

Veuve Clicquot Yellow Label

£60

*France*

Clicquot Yellow Label truly is the House's signature champagne – balancing all 4 dimensions defining the Veuve Clicquot style: freshness, strength, aromatic richness & silkiness

Laurent-Perrier Cuvee Rose NV

£95

*France*

Salmon pink in colour, a crisp nose with lasting freshness. Hints of soft redcurrants and raspberries with an intensely fruity bouquet of flavours developing on the palate leading to a rounder and supple finish

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## **SAKE**

**75ml**

**125ml**

**250ml**

**Bottle**

Akashi-Tai Honjozo

£6

£11

£20

£52

Medium-bodied, Clean and Crisp with notes of fresh Melon. Complements a variety of meats and seafood. Dry. Traditionally served warm.

Akashi-Tai Umeshu

£5

£10

£18

£48

Plum infused sake, made with plums preserved in the finest Ginjo sake for 18 months or more. Great as an aperitif or digestif. Sweet. Served chilled, with ice or soda water.

Akashi-Tai Junmai Daiginjo

£8

£13

£23

£65

Medium dry sake with an underlying richness and fruity, floral aromas. Well balanced with hints of lemon and bitter orange, and a light mineral complexity. Great match for fish, lightly spiced dishes and salads. Served chilled.

Akashi-Tai Yuzushu

£7

£12

£21

£55

A light and delicate citrus infused sake made by preserving Japanese Yuzu fruit in the finest Ginjo sake. Bright citrus flavours with a crisp fish. Sweet. Served chilled, with ice or soda water.

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## **Cocktails**

<b>Pornstar Martini</b>	£11.50
Classic Pornstar with Vanilla Vodka, Passionfruit, and Pineapple.	
<b>Espresso Martini</b>	£11.50
Classic espresso martini made with fresh Coffee, Vodka, and Caramel.	
<b>Aperol Spritz</b>	£11
Classic Aperol Spritz served with dehydrated oranges in a gin balloon.	
<b>Strawberry Haze</b>	£11.80
A sweet strawberry flavoured cocktail with Gin, Amaretto, and Pineapple.	
<b>Watermelon Mojito</b>	£11.80
A sweet twist on a refreshing classic, made with fresh Watermelon, Mint, and Lime.	
<b>Lychee &amp; Popping Kiwi Martini</b>	£12.50
Absolut Citron, Lychee liqueur, Apple juice, Kiwi boba.	
<b>Zen Blossom Spritz</b>	£12.20
Gordons Pink Gin shaken with Plum infused sake and lime, poured over mint and strawberries, then topped with Prosecco.	
<b>Tokyo Iced Tea</b>	£12
A long light and refreshing drink combining the classic long island spirit ingredients with midori and lemonade.	
<b>Purple Haze</b>	£12
Parma Violet gin, Cointreau, Cranberry juice, Lime, and a hint of Lavender. Served with dry ice.	
<b>Samurai Collins</b>	£12.50
Gin infused with Japanese botanicals, blended with Yuzu sake, and topped with watermelon soda. A light drink perfect for the sun.	
<b>Kyoto Blaze</b>	£12
Sailor Jerry rum with, Pineapple and honey. Served with flaming tiki fire lime.	
<b>Kamikaze</b>	£11.80
Wasabi Margarita. Heavy on the tequila with wasabi infused syrup and a splash of lime.	
<b>Melon Geisha</b>	£12
Melon and Yuzu carefully layered on top of watermelon.	
<b>The Great Wave</b>	£12.50
Haku vodka, Extra Dry Martini, Blue Curaçao and a dash of lemon shaken together and served in a martini glass.	
<b>Shogun</b>	£13
Nikka from the barrel whiskey carefully blended with ginger liqueur, Angostura and plum bitters.	

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<b><i>Draft</i></b>	<b><i>Half</i></b>	<b><i>Pint</i></b>
Asahi	£3.70	£6.70
Peroni	£3.70	£6.70

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<b><i>Bottle Beer/Cider</i></b>	<b><i>330ml</i></b>	<b><i>500ml</i></b>
Peroni GF	£4.80	
Budweiser	£4.80	
Old Mout Berries		£5.50
Heineken 0%	£3.70	

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<b>Vodka</b>	<b>25ml</b>	<b>50ml</b>
Haku - Vodka	£6.25	£10.25
Smirnoff	£6	£10
Vanilla Smirnoff	£5	£9
Apple Smirnoff	£5	£9
Absolut Citron	£6.25	£10.25
Grey Goose	£8	£13

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<b>Whiskey</b>	<b>25ml</b>	<b>50ml</b>
Toki	£6.25	£10.25
Nikka from the barrel	£7	£11
Hibiki Harmony	£10	£14
Jack Daniels	£6	£10
Jamesons	£6	£10

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<b>Gin</b>	<b>25ml</b>	<b>50ml</b>
Roku	£7	£11
Kokore Gin	£6.50	£10.50
Gordons	£6	£10
Gordons Pink	£6	£10
Tanqueray	£6.50	£10.50
Hendricks	£7	£11
Parma Violet	£7	£11

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<b>Rum</b>	<b>25ml</b>	<b>50ml</b>
Bacardi	£6	£10
Kraken	£6.50	£10.50
Sailor Jerry	£6.50	£10.50

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### ***Liqueurs - Fortified***

	<b><i>25ml</i></b>	<b><i>50ml</i></b>
Jose Cuervo Gold	£5	£9
Courvosier	£5	£9
Cointreau	£5	£9
Disaronno	£5.50	£9.50
Passoa	£5.50	£9.50
Apricot Brandy	£5	£9
Jagermister	£5	
Kahula	£5	£9

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### ***Soft Drinks***

Icon Coke Bottle	330ml	£3
Icon Diet Coke Bottle	330ml	£3
Diet Coke		£3.10
Coke		£3.20
Coke Zero		£3.10
Lemonade		£3.10
Orange Juice	300ml	£3
Cranberry Juice	300ml	£3
Fentimans Mandarin & Orange	275ml	£3.50
Fentimans Rose Lemonade	275ml	£3.50
Appletiser	330ml	£3.50
Ginger Beer	275ml	£3.50
Apple Juice	300ml	£3
Tonic	200ml	£2.10
Light Tonic	200ml	£2.10

## ***Hot Beverages***

Espresso	£2
Double Espresso	£3
Americano	£3
Latte	£3
Cappuccino	£3.50
Hot Chocolate	£3.50