

Sake

Also referred to as Rice Wine is a type of 'shu' or liquor in Japanese, created through multiple fermentation of rice that has been polished to reveal the starch component called 'shinpaku' in the centre of the grains, the brewing method similar to that of beer, where starch is converted into sugars which ferment into alcohol. *The quality of sake is classified by its "milling rate".*

Akashi - Tai Honjozo Sake 50ml | 300ml
(Honjozo) 4.00 | 26.00

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.

Akashi - Tai Siraume Ginjo Umeshu 50ml | 500ml
(Umeshu) 4.00 | 38.00

Mild flavour luxurious plum liqueur nurtured to perfection with harmoniously fruity flavour of ume plums, recommended serving chilled for summer & warm for winter.

Akashi - Tai Junmai Daijingo 50ml | 300ml
(Daijingo) 5.00 | 25.00

Award winning Junmai Daiginjo sake. Made using the finest highly polished rice, it is a rich sake with a fruity nose which retains the crispness and complex finish. Best served chilled.

Sparkling Wine & Champagne

125ml | Bottle

Prosecco Corte Alta NV, DOC 5.90 | 28.00

(Italy)

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

Paul Drouet Brut NV 45.00

(France)

Zingy citrus flavours with a touch of biscuity toastiness

Laurent Perrier La Cuvee 65.00

(France)

A lighter house style. Subtle citrus, toast and spice predominate this perfectly balanced. Champagne, with a strong structure giving the wine good food compatibility

Laurent-Perrier Rose NV 85.00

(France)

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

White Wine 175ml | 250ml | Bottle

Malandrino Pinot Grigio 5.50 | 7.50 | 22.00

(Italy)

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

Fathoms Sauvignon Blanc 6.70 | 9.50 | 28.00

Marlborough

(New Zealand)

plumes of citrus, green grass and elderflower. The palate is a burst of crisp grapefruit and gooseberry flavours. Drink to drink with seafood or light flavoured dishes

Flor del Fuego Chardonnay 24.00

(Chile)

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 36.00

(Australia)

Poached pear & lemon curd balanced by Granny Smith apple purity. Perfect with any Sashimi & Sushi

Baron de Baussac Viognier 28.00

(France)

Fresh and dry with aromas of apricots white peach, hints of elderflower and fresh pineapple. A refreshingly crisp acidity draws it all together beautifully. This richly flavoured wine would be fantastic served with Katsu curries & Tataki

La Cape de St Martin Chablis 38.00

(Burgundy)

Fresh palate and harmonious, with nicely focused fruit character and a lingering stony texture on the finish. Designed to be drunk young this is a perfect partner for Fish Robatayaki,

Rose Wine 175ml | 250ml | Bottle

Torre Alta Pinot Grigio Rose 5.40 | 7.20 | 21.00

(Italy)

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

Red Wine 175ml | 250ml | Bottle

Pavillion des Trois Arches 5.90 | 7.80 | 23.00

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 7.20 | 9.60 | 28.00

(Argentina)

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 26.00

(Spain)

Red cherry colour of medium intensity with violet hues. Direct and fresh nose. Aromas of ripe red fruits with a subtle floral bouquet and notes of cinnamon and clove. In mouth soft but with body and structure. A very pleasant entry on the palate and a good finish.

Big Bombora Shiraz 22.00

(Australia)

Garnet in colour, with a classic Rhone nose of bramble fruits and heady spice. The medium bodied palate has fresh and snappy red fruit surrounded by firm and persistent tannins

La Casetta Valpolicella Superiore 40.00

(Italy)

A beautiful deep ruby hue and lots of almost confected cherry, plum and berry fruits complemented by vanilla hints. Fine and rounded, a velvety smooth palate bursting with intense and complex flavours. The perfect companion for all types of meat

Classic Cocktails

Cosmopolitan 7.50
Popularised in the 90s by an American TV show. Stolichnaya vodka shaken till cold with smooth Triple Sec, cranberry juice & freshly squeezed lime.

Margarita 7.50
One of the most admired classic made in 1938 Mexico. El Jimador tequila steps up with a truly authentic character with triple sec & freshly squeezed lime combined to create this sweet, salty & sour drink.

Mojito 7.50
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.

Daiquiri 7.50
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. Also available in strawberry

Old Fashioned 9.00
Gentlemen's favourite - Woodford Reserve Bourbon stirred meticulously over ice with a good measure of Demerara sugar and drops of Angostura bitters

Signature Cocktails

G-E-I-S-H-A 7.50
Just as abbreviated – this drink contains all the above letters – Gin (Bombay Sapphire), Elderflower, Ice, Strawberry, Honey & Apple Juice

Cherry Blossom 7.50
Creamy light pink refreshment made with Maraschino liqueur, Malibu, pineapple juice, sugar syrup, cream & a touch of grenadine

Fujitini 7.50
Finely chopped crunchy apple gently muddled with fresh lime wedges then shaken to combine the flavour with Bombay Sapphire, Kwai Feh Lychee Liqueur

Green Tea-ni 7.50
Premium Umeshu Sake shaken not stirred with a true measurement of Ketel One vodka & cool delicate green tea.

Fizz Cocktails

Black Reishi Fizz 9.00
Fresh blackberries carefully muddled with a measure Bombay Sapphire & fruity Kwai Feh lychee topped with revitalizing Prosecco

Midori Sparkle 8.00
Midori Melon Liqueur shaken vigorously with fresh cantaloupe melon, simple syrup & soulful mint finished with Prosecco.

Mocktails

Blueberry Lush 4.50
Fresh Blueberries, mint, sour lemon, raspberry syrup

Oriental Cooler 4.50
Orange, Passion fruit & Mango

Beers & Cider

Asahi Super Dry 330ml 4.90

Kirin Ichiban 330ml 5.50

Sapporo Premium Lager 330ml 5.50

Corona 330ml 4.50

Becks Blue 330ml 4.50

Rekorderlig Strawberry & Lime 500ml 5.50

Aperitifs 25ml

Martini Extra Dry 3.70

Martini Rosso 3.70

Vodka 25ml

Stolichnaya 3.70

Grey Goose 4.50

Ketel One 4.00

Chase 4.00

Ketel Citron 4.00

Gin 25ml

Tanqueray 3.70

Bombay Sapphire 4.00

Hendricks 4.50

Rum 25ml

Bacardi 3.70

Ron Zacapa 23yrs 4.50

Havana Club Anejo 3 Anos 4.00

Whisky 25ml

JW Black Label 5.00

Suntory Hibiki Harmony 9.00

Jameson 3.70

Bourbon 25ml

Jack Daniels 3.70

Woodford Reserve 4.00

Brandy 25ml

Hennessey 4.00

Martell VS 4.00

Tequila 25ml

El Jimador 3.50

Jose Cuervo Reposado 1800 3.50

Liqueurs 25ml

Southern Comfort 3.70

Disaronno Amaretto 3.70

Kwai Feh Lychee 3.70

Gran Marnier 4.00

Chambord 4.00

Soft Drinks

Hildon Still Water 330ml 2.50 | 750ml 3.95

Hildon Sparkling 330ml 2.50 | 750ml 3.95

Coca Cola 330ml 2.50

Diet Coke 330ml 2.50

Schweppes Lemonade 200ml 2.50

Fever Tree Tonic 2.00

Fever Tree Slimline Tonic 2.00

Soda Water 2.00

Juices

Orange 2.00

Cranberry 2.00

Mango 2.00

Lychee 2.00

Pineapple 2.00

Lime & Soda 2.00