



SAKE & BEYOND

SPARKLING SAKE

ATAGO NO MATSU SPARKLING SAKE

SMV -15 | Polishing: 55% | Miyagi

Light, slightly sweet with pear and green apple notes.

Fine bubbles, crisp and refreshing.

By bottle (360ml) 88

HANONOMAI SPARKLING STRAWBERRY

SMV -8 | Polishing: 60% | Shizuoka

Gentle rice sweetness with fresh strawberry notes.

Light, fruity, and refreshing.

By bottle (300ml) 42

HITOTOKI WHITE SPARKLING JUNMAI

SMV -5.5 | Polishing: 70% | Yamagata

Bright citrus with a light Yakult-like lactic note.

Soft bubbles, lightly tart and refreshing.

By bottle (220ml) 42 · By bottle (720ml) 130

HOUSE SAKE

ATAGO NO MATSU SENRETSU KARAKUCHI

SMV +7 | Rice: Local rice | Polishing: 70% | Miyagi

Light-bodied, crisp and dry with a sharp finish.

Highly versatile, served chilled or warm.

By carafe (180ml) 28 · By carafe (300ml) 42 · By bottle (1.8L) 180

KITANISHIKI SARA JG NAMAZUME

SMV +2 | Rice: Omachi | Polishing: 50% | Saitama

Fresh muscat-like aromas with juicy fruit on the palate.

Lively texture, crisp acidity, and a clean, refreshing finish.

By carafe (180ml) 32 · By carafe (300ml) 52 · By bottle (1.8L) 260

ATAGO NO MATSU JG SASARA

SMV +4 | Rice: Local Rice | Polishing: 55% | Miyagi

Light banana and melon notes with fresh, crisp acidity.

Well-balanced and subtly elegant.

By carafe (180ml) 38 · By carafe (300ml) 60 · By bottle (1.8L) 280

OWARI OTOKOYAMA DAIGINJO

SMV -1 | Rice: Yamadanishiki | Polishing: 50% | Aichi

Delicate floral and fruity aromas. Smooth and refined, with gentle sweetness balanced by a crisp, clean finish.

By carafe (180ml) 38 · By carafe (300ml) 60

SHOCHU

SHOCHU TASTING FLIGHT

Dochaku. Shimpi no Shima. Shiboritate

Discover the versatility of Japanese imo (sweet potato) shōchū through a curated flight, each served in a classic Japanese style to highlight aroma, texture, and flavour.

Flight (3 x 30ml) 38

DOCHAKU

Koganengan Sweet Potato | White Koji | 25% ABV

Made from pesticide-free local sweet potatoes. Rich yet balanced, with gentle sweetness and clean umami, lifted by soda.

By glass (60ml) 16 · Recommended serve: Sodawari (1:1 with soda)

SHIMPI NO SHIMA

Shichifuku Sweet Potato | White Koji | 25% ABV

Clean and elegant in style. Diluted with cold water to soften the alcohol, revealing a smooth body and a subtle spicy finish.

By glass (60ml) 13 · Recommended serve: Oyuwari (Hot water on the side)

SHIBORITATE

Beniharuka Sweet Potato | White Koji | 39% ABV

Distilled 22 October 2025. Unfiltered and undiluted, with bold aromatics. Hot water served separately to adjust intensity and unlock deeper sweetness.

By glass (60ml) 18 · Recommended serve: Oyuwari (Hot water on the side)

FULL SAKE COLLECTION

EXPLORE OUR COMPLETE SAKE RANGE

For the latest availability and bottle listings,
simply scan the QR code to view our online sake menu.

For personalised recommendations, please approach our
sake sommelier or any member of the team.



JAPANESE GIN & TONIC

ROKU G&T

Elegant and balanced, featuring sakura, yuzu, and green tea botanicals.

21

KOMASA SAKURAJIMA G&T

Fragrant and citrusy, featuring vibrant orange notes with a lingering zest.

24

SAKAKI XV G&T

Bold and unique with fruity notes, sansho pepper, and a wasabi kick.

28

CRAFT GIN

KOMASA HOJICHA

Delicate roasted tea flavours. Best served neat or on the rocks.

By glass (45ml) 22

KOMASA ICHIGO

Sweet strawberry notes. Best served neat or with soda water.

By glass (45ml) 22

KIKKA

Complex and refined. Best enjoyed neat or on the rocks.

By glass (45ml) 38

JAPANESE WHISKY

THE CHITA SINGLE GRAIN

Smooth and bold with notes of tropical fruit, warm spices and gentle oak.

By glass (30ml) 18 · By glass (45ml) 24

NIKKA MIYAGIKYO SINGLE MALT

Delicate with fresh apple, juicy pear and subtle oak.

By glass (30ml) 21 · By glass (45ml) 28

KUJIRA RYUKYU, 10 YRS

Caramel sweetness, tropical brightness and subtle oak.

By glass (30ml) 28 · By glass (45ml) 42

KUJIRA RYUKYU, 15 YRS

Dark fruits, warming spice and deep oak character.

By glass (30ml) 68 · By glass (45ml) 88

SHINOBU DRAGON PURE MALT, 15 YRS

Complex with dark fruits, spice and sophisticated oak.

By glass (30ml) 68 · By glass (45ml) 88

NIKKA TAKETSURU, 17 YRS

Dried fruits, warming spice and soft peaty undertones.

By glass (30ml) 78 · By glass (45ml) 98

NIKKA TAKETSURU, 21 YRS

A rare, discontinued pure malt with layers of dried fruit, dark chocolate, oak and gentle smoke. Deeply complex and elegantly balanced.

By bottle (700ml) 1,200

COCKTAIL

SUNSET OVER KYOTO

A Negroni twist, lifted with yuzu and gentle citrus zest.

24

SHŌGUN'S HIGBALL

Whisky with umeshu and soda, bold and refreshingly crisp.

21

OSAKA OLD FASHIONED

A refined take on the classic, made with Japanese whisky, sugar and bitters.

23

YUME NO UME

Cherry liqueur, fragrant umeshu, and aged rum woven into a silky, stone fruit nightcap.

24

BEER

ASAHI SUPER DRY DRAUGHT

Half (284ml) 13 · Full (568ml) 24

LIQUEUR

UMESHU

A sweet, fragrant Japanese plum liqueur with a gentle tang.

By glass (60ml) 16

YUZUSHU

A bright, aromatic citrus liqueur made with fresh yuzu and sake.

By glass (60ml) 14

YATAGARASU SHISO UMEIRI

Sweet and fragrant liquer made from red perilla leaves and Nara Yoshino Plums

By glass (60ml) 16

CHOCOLATE SAKE

A smooth, chocolate-infused sake with gentle sweetness.

By glass (60ml) 14

WINE

LES HAUTS DE FONTEY CABERNET SAUVIGNON (FRANCE)

By glass (150ml) 18 · By bottle (750ml) 80

VERAMONTE SAUVIGNON BLANC (CHILE)

By glass (150ml) 18 · By bottle (750ml) 80

NON-ALCOHOL

YUZU FIZZ

A refreshing blend of yuzu jam and elderflower green sparkling tea.

12

MINERAL WATER

House Still or Sparkling

8

CHILLED JUICE

Orange or Apple

6

SOFT DRINK

Coke, Coke Zero, Sprite or Ginger Ale

5

COFFEE & TEA

LONG BLACK

Hot 5 · Iced 6

ESPRESSO

Single 5 · Double 8

GREEN TEA

Hot 4 · Iced 5