## WINES

<b>White Wines</b> <b>Pinot Grigio, Villa Montecristo</b> (Italy) 12.5% Easy drinking with flavours ao apple and white pear	<b>Glass</b> (175ml) <b>4.95</b>	Caraffe (375ml) <b>9.80</b>	Bottle (750ml) 19.65
Heretiques Sauvignon Blanc, P. Buisse (France) 12% Crisp and refreshing with notes of citrus fruit and gooseberyy	6.05	12.15	24.30
Viogner, French Ambush (France) 13.5%	6.75	13.45	26.95
Floral and rounded with delicate stone fruit flavours <b>Pitchfork Chardonnay (Australia) 13%</b> Unoaked explosion of tropical fruit with a lively acidity	7.55	14.95	29.95
<b>Riesling, Hartenberg</b> (South Africa) 13% Bone dry with lemon and honeysuckle aromas and bright lime flavour	7.75	15.45	30.95
<b>Rose Wine</b> <b>Terres Cortal Cinsault Rose</b> (France) 12.5% Dry and refreshing with red Summer fruits	6.45	12.65	25.25
<b>Red Wines</b> Merlot, Villa Montecristo (Italy) 12% Juice Summer berries and red cherries with floral hints	4.95	9.80	19.65
<b>Pinot Noir, VdP d'Oc, Dom Cabrials</b> (France) 12.5% Charming & elegant with blackberry, red cherry and a hint of liquorice <b>Malbec, Luigi Bosca</b> (Argentina) 14% Expressive ripe red fruits with hints of spice, coffee and choccolate	6.75 7.25	13.55 14.55	26.95 28.95
Prosecco / Champagne Rocca Rossa DOC (Italy) 11% Bone drying saprkling with fresh and fragant stone fruit flavours	5.25	14.25	27.75
<b>Gatiot- Pilliere Brut Tradition</b> (France) 12% rich and refreshing fizz expressing notes of tangerine, apricot and pineapple	-	-	59.95
<b>Plum Wine</b> <b>Ozeki Nigori Umeshu (Japan) 12.5%</b> The grated plums comes from steeped plums giving this umeshu a deeply mild flavour. Enjoy the fruitiness and unique cloudiness		-	6.45
Hakutsuru Umeshu (Japan) 12.5% A slightly sweet plum wine well-balanced with sour notes. Has a lovely mature aroma of plum	7.25	13.95	26.95

# **SOFT DRINKS / SAKE & BEERS**

<b>Water</b> 3.45						
Still Water						
Sparkling Water						
Juices 2.75						
Orange						
Apple						
Cranberry						
Pineapple						

# Fizzy 2.75 Coke, Coke Zero Lemonade Soda Water Tonic Water Ginger Ale

Sake	<mark>Glass</mark> (50ml)	Caraffe (175ml)	Bottle (size)	
	1.95	5.65	2395	(750ml)
<b>Ozeki Premium Junmai</b> 14.5%	1.55	5.05	2335	. ,
ideal for a great variety of pairing (Try it hot or cold)				
Karatamba Karakuchi Honjōzo 15.4%	3.05	10.45	15.95	(300ml)
easy-drinking sake, slightly woodsy fragance and light to the palate (Try it cold or hot)				
Hana Awaka Sparkling Sake 6.8%	-	-	12.75	(250ml)
tiny bubbles and a floral sweetness are the key features of this light and refreshing sparkling sake (Enjoy it cold) <b>Nigori Unfiltered Sake</b> 14.5%	2.25	7.95	16.95	(375ml)
cloudy sake with a creamy texture and sweet flavour that reminds of coconut and tropical fruits (Enjoy it cold or with ice)				
Kōjo Junmai - Kikumasamune 15%	2.45	8.65	14.85	(300ml)
a full floral aroma rich of umami, fruity on the palate (Enjoy it cold)				
Ozeki Josen 15.4%	-	-	9.95	(180ml)
well balanced with a complex fruitiness (Enjoy it cold)				

## Beers

Asahi 33cl (5.2%) 4.75 Sapporo 33cl (4.7%) 4.95 Kirin Ichiban 33cl (4.6%) 4.95 Sapporo Premium Black 65cl (5%) 6.45

## **DESSERTS / TEAS & COFFEE**

### Desserts

**mochies** (ask server for flavours) 1@ 1.95 2@ 3.00 Japanese confection made from light rice dough and filled with ice cream

**sticky toffy Pudding** 5.45 sponge cake covered in toffee sauce and served with vanilla ice cream

## the Italian affogato 4.25

Italian vanilla ice cream drowned in espresso coffee (add Amaretto shot for 2.45) **cheesecake** 5.45

velvety strawberries cream cheesecake on crumbling biscuit base served with spiced berries compote

**Ice Cream scoops** (ask server for flavours) 1@ 1.95 2@ 3.00 finest Italian ice creams

### Teas

#### cherry blossom 2.75

fruity taste and flavoursome with wonderful floral notes

#### ginger and lemon 2.75

premium black tea from ceylon is blended with the invigorating taste of lemon and ginger, each cup provides a well rounded, balanced flavour

#### winter mulled spice 2.75

mulled fruits and warm spices abound in this amazing winter blend, cosy up and keep warm as you enjoy the combination of Christmas spices

### Japan genmaicha 2.95

roasting process developed by Japanese tea masters as recent as 1920, the slow roasting of the leaves creates a tea that's sweet to taste with a fresh aroma

#### sencha green tea 2.95

smoth and rich flavour of this premium traditional Japanese sencha, commonly used in ceremonies.

**jasmin pearl** 2.95 truly first class cup of tea, intense aroma with a floral taste

#### Coffee

1880 Japanese iced coffee 3.45

Year of first Japanese coffee shop

espresso 1.95

and refreshing finish

double espresso 2.95

americano 2.45

## COCKTAILS

#### Before...

**Kyoto old fashion** 9.25 Japanese whisky, demerara sugar and angostura bitters

whisky sour 9.25 rye whiskey, simple syrup, lemon juice and miraculous foamer

Tokyo mule 8.75 vodka, ginger and lemongrass syrup, yuzu juice and tonic water aperol / campari spritz 7.75

aperol or campari, prosecco and soda

Japanese gaijin 8.75 Japanese gin, tonic and ginger

**asian negroni** 8.75 dry sake, vermouth, campari and gin

**rossini / bellini 7.25** strawberry puree or peach and prosecco

elderflower power 5.25 apple juice, elderflower, mint cucumber and soda (alcohol free)

**berries smash** 5.25 berry puree, cranberry juice, apple juice, lemon juice and honey (alcohol free)

### After...

espresso Tini 8.95 vodka, coffee liqueur and simple syrup amaretto sour 8.75 amaretto, lemon juice, miraculous foam and bitters Kyoto coffee 7.95 Japanese whisky, coffee and cream

Please inform one of our restaurant team of any specific allergy, intolerance or dietary requirements. Nuts may be present in some of our dishes. A discretionary 10% service charge will added to the bill.