



DRINKS

KIBOU

Japanese Kitchen & Bar

JAPANESE PLUM WINE

	125ml
NAKATA KISHU NO UMESHU MI-IRI	10.00
UMESHU KISHU PLUM WINE MIYABI	10.00

SAKE

	125ml
WARM	
OZEKI JUNMAI SAKE (14.5%)	9.00
HAKKAISAN TOKUBETSU HONJOZO (15.5%)	12.00

CHILLED

TAMANOHIKARI JUNMAI GINJO IWAI RICE (16.2%)	9.00
SHINDO SHUZOTEN GASANRYU KISARAGI DAIGINJO (14.2%)	12.00
ASAHI SHOZO DASSAI (16%)	18.00

	300ml
OZEKI PLATINUM JUNMAI DAIGINJO (16%)	22.00
KIZAKURA JUNMAI SPARKLING PIANO (5%)	18.00



JAPANESE HIGHBALLS

11.95

Japanese highs are the very essence of simplicity, served with perfection. Bursting onto the bar scene over 60 years ago, they're currently enjoying a resurgence in popularity, gaining cult status across many of Japan's top bars. This is an art form, not just a drink, and the devil is in the detail.

We serve ours over cut ice, gently stirred with classically paired ingredients. Easy drinking, they pair perfectly with food and are discerningly session-able!

THE CLASSIC

TOKI WHISKY – SODA WATER – LEMON
Don't mistake this classic for a simple whisky and soda!

KUNSEI

CHITA WHISKY – LAPSANG – SODA
Smokey lapsang tea spritzed with the mellow, vanilla and honey tones of this single grain goddess

TOKYO

UMESHU – CREME DE PECHE – SODA
A peachy little number that's bursting with summer fruit

OSAKA

HAKU VODKA – PINK GRAPEFRUIT – SALT – SODA
A salty dog with a Japanese spin!

GINKO

ROKU GIN – GINGER – LEMON JUICE – SODA
A gin-based highball that's as zesty as it is zen!

PAT-SAI

ROKU GIN – LIME – WASABI – TONIC
Not for the fainthearted, this wasabi-whacked high has a heat that's as Marmite as they come!

RAICHI

ROKU GIN – LYCHEE – TONIC
A sweet and tart balanced highball with classic Roku Gin at its base



COCKTAILS

THE CLASSICS

NEGRONI

GIN, SWEET VERMOUTH,
CAMPARI

A rooted classic served on the rocks!

MAI TAI

RUM, COINTREAU, ORGEAT,
LIME

An 'out of this world' tiki classic
inspired by the tropics of Tahiti

FRENCH MARTINI

VODKA, CHAMBORD,
PINEAPPLE

So sophisticated, so fruity, so
French!

BLOODY MARY

VODKA, KIBOU SPICES,
TOMATO JUICE

Oh hello KIBOU spices! Does this
little baby need any introduction?

KIBOU SIGNATURE

UMENTINI

PLUM WINE, GIN, PICKLED
PLUM

Dynamically sweet, sour, and fruity,
this unique cocktail packs a punch in
the gin department!

SAKITO

SAKE, RUM, LIME, CASSIS,
SUGAR, MINT

Sake-spiced for a Japanese take on
this classic rum mojito. Served on
the rocks

TANOSHI

TEQUILA, WATERMELON
LIQUEUR, GINGER,
LEMONGRASS

A watermelon margarita with an
Asian twist

9.95

TOMMY ON THE ROCKS

TEQUILA, LIME, AGAVE
SERVED OVER ICE

A classic margarita stirred and
served simply on the rocks!

PORNSTAR MARTINI

VANILLA VODKA, PASSOÃ,
PASSION FRUIT AND
PINEAPPLE

Our version of this famous passion
fruit-fuelled cocktail served with a
shot of fizz; always a winner

SINGAPORE SLING

GIN, BENEDICTINE,
COINTREAU, CHERRY,
PINEAPPLE, LIME,
ANGOSTURA

A gin sling hit loved long-time at
the Long Bar, Raffles

9.95

OKITE IRU

COFFEE, WALNUT BITTERS,
KAHLUA, COGNAC

Wake up and smell the espresso
martini!

ORYSE SAKURA

SAKE, ROSE VERMOUTH,
GIN

Pretty in pink, this cocktail sings of
cherry blossom

KAKUTERU

YUZU SAKE, VODKA,
PASSION FRUIT, SODA

Long and refreshing, citrusy and
tart, this cocktail pays homage to
Japan's classic fruit, the yuzu

希望

COCKTAILS

KIBOU PREMIUM

THE KIBOU

PATRÓN, VANILLA VODKA,
CASSIS, LIME

A dainty little number with a 'look
at me' punch!

MALT FASHIONED

NIKKA COFFEY MALT,
ANGOSTURA, SUGAR

A classic old-fashioned with a
caramel sweet depth from this
Coffey distilled whisky

SHIRUKU

BELUGA VODKA, VIOLET
LIQUEUR, EGG WHITE,
LEMON

A super-premium sour that's a
vision in violet!

OHANAMI ROYALE

CHERRY LIQUEUR, SAKURA,
CHAMPAGNE

A champagne cocktail that
blossoms with cherry

13.95

YUZU SMASH

NIKKA DAYS, YUZU SAKE,
SHISO

A julep inspired smash with a
subtle cinnamon and mint shiso
punch

SMOKED MANHATTAN

LAPHROAIG, SWEET
VERMOUTH, ANGOSTURA

An exceptional quality malt,
smoked to sweet perfection

HIBISCUS HYOGO

HYOGO GIN, DRY
VERMOUTH, HIBISCUS

This heavenly hibiscus martini is
sweet, tart and as bold as they
come



希望

JAPANESE G&T'S 12.50

All served as 50ml measure of gin
25ml serves available

ROKU GIN

MERCHANT'S HEART PINK PEPPERCORN TONIC - PINK PEPPERCORNS

An authentic and truly Japanese gin, distilled with 6 unique botanicals

JINZU GIN

MERCHANT'S HEART GINGER ALE - WHEEL OF LIME

A marriage of classic British gin with the delicate flavour of cherry blossom & yuzu

135 EAST HYOGO DRY GIN

MERCHANT'S HEART CLASSIC TONIC - TWIST OF LEMON

A citrus and spice blended fragrant gin

KOKORO GIN

MERCHANT'S HEART HIBISCUS TONIC - ROSE PETALS

A London dry gin with the subtle spice and citrus-y notes of the sansho berry

KI NO BI DRY GIN

MERCHANT'S HEART FLORAL AROMATIC TONIC - EDIBLE FLOWERS

A recognisably dry gin flavour with a definite Japanese accent

NIKKA COFFEY GIN

MERCHANT'S HEART LIGHT TONIC - FRESH COFFEE BEANS

Vibrant botanicals with a sansho pepper and citrus finish

ETSU GIN

MERCHANT'S HEART CLASSIC TONIC - FRESH LIME - LEMONGRASS

A unique Japanese gin from the Northern island of Hokkaido, made with bitter orange peel, coriander, liquorice and angelica root

GIN

CLASSIC

50ml

HENDRICK'S	10.00
TANQUERAY 10	10.00
MONKEY 47	10.00
PLYMOUTH	10.00
COTSWOLDS DRY GIN	10.00

FRUITY

50ml

CHASE PINK GRAPEFRUIT AND POMELO	10.00
MALFY BLOOD ORANGE	10.00
BOË VIOLET	10.00

MERCHANT'S HEART MIXERS

3.00

CLASSIC TONIC, PINK PEPPERCORN TONIC, FLORAL AROMATIC TONIC AND HIBISCUS TONIC, LIGHT TONIC, GINGER ALE

VODKA

50ml

CÎROC	9.00
GREY GOOSE	10.00
HAKU	12.00
BELUGA	12.00

TEQUILA

50ml

PATRÓN SILVER	8.00
PATRÓN ANEJO	9.00
PATRÓN REPASADO	9.00
PATRÓN CAFE XO	10.00

RUM

50ml

MORGAN SPICED	8.00
BACARDI CARTA ORO	8.00
GOSLING'S BLACK SEAL DARK	8.00
MOUNT GAY ECLIPSE	9.00
BARTI SPICED	10.00
DIPLOMATICO	10.00
PLANTATION 20TH XO	12.00

All spirits priced as 50ml measure. 25ml serves available on request.

JAPANESE WHISKY

	50ml
SUNTORY TOKI	9.00
HATOZAKI BLENDED	9.00
NIKKI DAYS	10.00
CHITA	10.00
NIKKA TAKETSURU PURE MALT	13.00
HATOZAKI PURE MALT	12.00
HIBIKI HARMONY	14.00
NIKKA FROM THE BARREL	12.00
NIKKA COFFEY GRAIN	14.00
NIKKA COFFEY MALT	14.00
YAMAZAKI DISTILLER'S RESERVE	14.00
NIKKA YOICHI SINGLE MALT	20.00
KAIYO ORIGINAL JAPANESE	21.00
YAMAZAKI 12YR	26.00

WHISKY

	50ml
GLENLIVET SINGLE MALT	9.00
LAPHROAIG 10	10.00
LAPHROAIG TRIPLE WOOD	12.00
LAGAVULIN 16	12.00
GLENMORANGIE 10	10.00
BALVENIE 12	12.00
MACALLAN 12 DOUBLE CASK	10.00
DALWHINNIE 15	10.00
BRUICHLADDICH CLASSIC LADDIE	11.00
DALMORE CIGAR MALT	15.00
GLENFIDDICH 12	10.00
GLENFIDDICH 15	12.00

BOURBON WHISKEY

	50ml
MAKER'S MARK	8.00
BULLEIT	8.00
BULLEIT RYE	9.00
WOODFORD RESERVE	10.00

All spirits priced as 50ml measure. 25ml serves available on request.

CHAMPAGNE & BUBBLES

	125ml	Bottle
CRUSE BLANC DE BLANCS	7.00	32.00
DEUTZ CHAMPAGNE BRUT CLASSIC	11.00	65.00
DEUTZ ROSE CHAMPAGNE ROSE SAKURA EDITION	12.95	90.00
DEUTZ CHAMPAGNE VINTAGE 2012		120.00
DEUTZ CHAMPAGNE BLANC DE BLANCS 2011		150.00
DEUTZ CUVÉE WILLIAM 2007		215.00

ROSE WINE

	175ml	250ml	Bottle
CETTE NUIT GRENACHE ROSE <i>Pays d'Oc, France</i> Summer in a glass. Although this should be drunk all year round	5.75	7.50	22.00
CALUSARI PINOT GRIGIO ROSE <i>Romania</i> Elegant, dry and bursting with strawberry and raspberry fruit	7.00	9.00	26.00
CHÂTEAU DE LA DEIDIÈRE ROSÉ <i>Côtes de Provence, France</i> Delicate and deliciously dry, with almost creamy texture, and red fruits. magnifique!	9.50	12.50	36.00

WHITE WINE

	175ml	250ml	Bottle
LE HAVRE DE PAIX <i>Cotes de Gascogne, France</i> Dry, fresh, and fruity. Really easy to drink with green apple and citrus flavours	5.75	7.50	22.00
MIOPASSO PINOT GRIGIO <i>Italy</i> Dry, crisp, easy drinking, with ripe citrus and a touch of stone fruit	6.25	8.25	24.50
ONE CHAIN 'THE GOOGLY' CHARDONNAY <i>Australia</i> Lovely ripe melon and apple characters mingle with touches of pear and honey. Bright, zingy and well balanced	6.50	9.00	26.50
TARINGI SAUVIGNON BLANC <i>Marlborough, New Zealand</i> A punch in the face kind of aroma. Classic Marlborough, passionfruit, grapefruit, and more. Huge in flavour just like the dishes here	7.00	9.50	28.00
PICPOUL DE PINET LUMIERE DE GARRIGUE <i>Languedoc, France</i> Picpoul translates as 'lip sting' in French because it is so crisp, fresh and drinkable. Just get the bottle and stay a while	7.50	10.00	29.50
FALANGHINA JANARE <i>Sannio, Italy</i> Think Chablis like complexity, dry, flinty, but with stone fruit. Falanghina grape from near Campania is a must drink. Tuna or seabass worthy			30.00
ASOREI ALBARINO <i>Galicia, Spain</i> From Rias Baixas region. Versatile dry white with fleshy stone fruit and herb notes			34.00
ESSENCE RIESLING <i>S A Prum, Mosel, Germany</i> Beautifully aromatic, dry in style. Forget the German Rieslings of old... this is singing with citrus, minerals and freshness!			38.00
SANCERRE DOMAINE CHERRIER <i>Loire, France</i> Reassuringly good. Refined and elegant Sauvignon Blanc that pairs beautifully with sushi	10.00	14.50	42.00
CHABLIS ALAIN GEOFFROY <i>Chablis, France</i> Everything you'd expect from a Chablis; dry and delicately laced with flavour and minerality	11.50	15.50	45.00
POUILLY FUISSE DOMAINE FERRET <i>Burgundy, France</i> Benchmark Pouilly Fuissé. Powerful, racy, brimming with lime, stone fruit, toastiness and class			68.00



RED WINE

	175ml	250ml	Bottle
LE HAVRE DE PAIX ROUGE, <i>Aude, France</i> A light blend of Grenache and Syrah. Gentle berry fruits of plum and damson and refreshing acidity	5.75	7.50	22.00
PALAZZO DEL MARE NERO D'AVOLA <i>Sicily</i> Rich, ripe and pleasing. Think fleshy plums and cherries but with a zippy acidity to balance	6.25	8.25	24.50
CEPAS MALBEC <i>Mendoza, Argentina</i> A cracking Malbec, ripe and rich but oh so easy drinking. On its own or with a beef ramen this is a winner	6.50	9.00	26.50
LA CROIX BELLE SYRAH <i>Languedoc, France</i> Che syrah syrah... so sit and savour this spicy, full-bodied beautiful Syrah from Maison Ventenac	7.50	10.00	29.00
LOPEZ DE HARO RIOJA CRIANZA <i>Rioja, Spain</i> Smooth creamy oak sits alongside bright berry fruit, soft and very satisfying			32.00
NEROPASSO BISCARDO (CORVINA/CABERNET S) <i>Veneto, Italy</i> Juice of the dried grapes gives the wine so much concentration and complexity, you'll be reaching for more. A Venetian beauty	9.50	12.00	34.00
ESK VALLEY PINOT NOIR <i>Marlborough, New Zealand</i> Sublime Pinot Noir with plenty of berry, cherry, and warming notes of spice and clove from twelve months spent in barrique			42.00
PETALUMA CABERNET SAUVIGNON <i>Coonawarra, Australia</i> A real ripper from the red soils of Coonawarra. Notes of mint and blackcurrant leaf invite you to savour the dark berries and soft luscious palate. A very memorable wine			48.00
POMEROL, BADINE DE LA PATACHE <i>Bordeaux, France</i> Classic right bank style, soft, earthy, yet plummy and smooth. La Patache is a star of Pomerol			65.00
AMARONE 3 CRU GUERRIERI RIZZARDI <i>Veneto, Italy. 2014</i> Velvety full bodied and rich. Raisin and chocolate resonate with a bold lingering finish			80.00
GEVREY CHAMBERTIN, LES EVOCELLES <i>Albert Bichot, Burgundy</i> Fine and mineral, the palate offers balanced structure and a nice long finish. Bichot at his best with this beguiling Gevrey			110.00
BAROLO VILLERO, GIACOMO FENNOCHIO <i>Piedmonte, Italy. 2015</i> Beautiful Nebbiolo from a fine Barolo producer. Wonderful aromas of chocolate, flowers and berry lead to a juicy, full-bodied elegant palate. Drinking well.			130.00



DRAUGHT

ASAHI SUPER DRY 5.2%	5.50
PERONI NASTRO AZZURO 5.1%	5.50
HITACHINO NEST JAPANESE WHITE ALE 5.5%	5.25
GUINNESS 4.3%	5.25
GROLSCH	5.25
MEANTIME PALE ALE 4.3%	5.50
CORNISH ORCHARD GOLD CIDER 4.5%	5.25
CORNISH ORCHARDS BLUSH CIDER 4.5%	5.25

BOTTLED BEERS

SAPPORO 4.9%	4.50
KIRIN ICHIBAN 5.0%	4.50
ASAHI SUPER DRY 5.2%	4.50
LUCKY SAINT 0.5%	3.95

SOFT DRINKS

FROBISHER'S JUICES & SPARKLING JUICE DRINKS	4.00
APPLETISER	3.00
PEPSI / PEPSI MAX / LEMONADE	3.50

KOMBUCHA

BLACK TEA	4.50
BLUEBERRY	4.50
GINGER	4.50

KIBOU 希望

Japanese Kitchen & Bar