



DRINKS

# AKASHI-TAI SAKE

	50ml
SHIRAUME GINJO UMESHU - PLUM SAKE	6.50
GINJO YUZUSHU - YUZU SAKE	7.50

	125ml	250ml	720ml
HONJOZO TOKUBETSU (15%)	11.00	20.00	55.00
CITRUS, EARTHY			
served warm or cold			
HONJOZO TOKUBETSU	15.00	28.00	75.00
GENSHU (19%)			
GRAPEFRUIT, UMAMI			
served cold			
JUNMAI TOKUBETSU (15%)	16.50	32.00	90.00
BANANA, CREAMY			
served warm or cold			
DAIGINJO GENSHU (17%)	23.00	44.00	110.00
STONE FRUITS, FLORAL			
served cold			
JUNMAI DAIGINJO GENSHU (16%)	29.00	56.00	150.00
PEACHES, UMAMI			
served cold			
GINJO JUNMAI SPARKLING (7%)	-	-	25.00
LIGHT FRUITS, CLEAN			
served cold			

SAKE FLIGHT 30ml EACH	20.00
BARTENDERS CHOICE OF 4 SAKES	

## CHAMPAGNE & BUBBLES

Other vintages available, please ask your waiter

### DA LUCA PROSECCO

Classic fresh apples and pears. A touch of sweetness makes for easy drinking

125ml      Bottle

7.00      38.00

### TAITTINGER BRUT RÉSERVE, NV

A nearly 300 year old Champagne house that's still family owned. Goes perfectly with sushi and sashimi

12.50      58.00

### CHAMPAGNE DEUTZ BRUT CLASSIC

A fuller bodied style of Champagne that's great for sharing over the course of a meal

14.00      65.00

### CHAMPAGNE DEUTZ ROSÉ

Bursting with freshness, this Rosé Champagne works with so many foods

-      78.00

### CHAMPAGNE DEUTZ BLANC DE BLANC

100% Chardonnay, aged for a minimum of 5 years in bottle from mostly Premier Cru and Grand Cru sites

-      150.00

## ROSE WINE

175ml      250ml      Bottle

### ANTONIO RUBINI PINOT GRIGIO ROSÉ

6.75      8.50      25.00

#### *Venezie, Italy*

The nose shows aromas of wild flowers, vanilla and strawberry, the palate is refreshing with delicate fruit flavours

### ROSÉ D'ANJOU

7.75      9.50      27.00

#### *Loire Valley, France*

Initial richness on the palate, with a balancing acidity and notes of red summer fruits

### CÔTES DE PROVENCE ROSÉ PURE, MIRABEAU

9.00      12.50      35.00

#### *Provence, France*

From high-altitude vineyards, making for a complex and clean rosé with raspberry, white pepper and 'garrigue' herb flavours

# WHITE WINE

	175ml	250ml	Bottle
<b>CULLINAN VIEW CHENIN BLANC</b> <i>Western Cape, South Africa</i> Extremely easy drinking with youthful character and fresh zesty acidity	6.75	8.25	24.00
<b>BERRI ESTATES UNOAKED CHARDONNAY</b> <i>South Eastern Australia</i> Fresh and lemony with some fruity ripeness. Makes for a classic Chardonnay	7.75	9.75	27.00
<b>PULPO SAUVIGNON BLANC</b> <i>Marlborough, New Zealand</i> A modern classic. Flavours and aromas that leap out of the glass. Classic grassy gooseberry and nettle	8.25	10.50	30.00
<b>PICPOUL DE PINET, LES GIRELLES, JEAN-LUC COLOMBO</b> <i>Languedoc-Roussillon, France</i> A fuller style of Picpoul that still offers that lip-smacking freshness. Textural and long lasting	8.25	10.50	30.00
<b>LEFTFIELD ALBARIÑO</b> <i>Gisborne, Hawke's Bay, New Zealand</i> An Albariño with a difference! Grown on the east side of New Zealand's North Island. Full of floral, melon and peach notes	10.50	13.50	36.00
<b>GAVI DI GAVI, ENRICO SERAFINO</b> <i>Piemonte, Italy</i> From the heart of the historic region. A must try if you love Pinot Grigio. A great mouthfeel with beautiful minerality	-	-	40.00
<b>SOELLNER GRÜNER VELTLINER</b> <i>Wagram, Austria</i> Made from biodynamically produced fruit (making it organic as well) fantastically fresh with classic white pepper notes and aromatic flavours.	-	-	47.00
<b>CHABLIS CELLIER DE LA SABLIÈRE, LOUIS JADOT</b> <i>Burgundy, France</i> Louis Jadot's winemaker deliberately produces a fuller, fatter style of Chablis. Unoaked with classic flinty apple and floral notes	-	-	49.00
<b>RIOJA BLANCO, CONTINO</b> <i>Rioja, Spain</i> Amazing with tempura. A fairly intense wine from a single estate using old vines. Matured in French oak for 6 months	-	-	69.00



# RED WINE

	175ml	250ml	Bottle
<b>AMODO SALICE SALENTINO</b> <i>Puglia, Italy</i> From the south of Italy. Soft, fruity, with a little spice. Makes for great sipping with friends	6.75	8.25	24.00
<b>SHORT MILE BAY SHIRAZ</b> <i>South Eastern Australia</i> Classic black fruits with peppery spice. Works well with chargrilled flavours	7.75	9.50	26.00
<b>ALMA MORA MALBEC</b> <i>San Juan, Argentina</i> From a lesser-known region in Argentina that's on the rise. Full-bodied with ripe red berry and plum flavours	8.75	11.25	32.00
<b>VERAMONTE MERLOT</b> <i>Casablanca Valley, Chile</i> A really generous Merlot; rich and chocolatey with some menthol notes. Delicious toasty character comes from 12 months in oak	9.00	12.00	33.00
<b>BEAUJOLAIS VILLAGES VIN NATURE A BUTINER</b> <i>Burgundy, France</i> A natural, zero added-sulphur wine. Absolutely superb with sushi and sashimi. Soft, rounded cherry and violet flavours	10.00	13.00	36.00
<b>PRIMUS THE BLEND</b> <i>Apalta, Colchagua Valley, Chile</i> A Chilean take on a Bordeaux blend, and what a blockbuster. Red and dark fruits, leather and dried herb flavours	-	-	38.00
<b>MURPHY-GOODE PINOT NOIR</b> <i>California, USA</i> A softer, rounder style of Pinot, from up and down the Californian coast. Black cherry meets vanilla notes from oak ageing	-	-	46.00
<b>DON JACOBO RIOJA GRAN RESERVA, BODEGAS CORRAL</b> <i>Rioja, Spain</i> A seriously impressive wine. Smooth like velvet with superb complexity and length. Heavy soy dippers must try this as a pairing	-	-	55.00
<b>FLAGSTONE TIME MANNER PLACE PINOTAGE RESERVE</b> <i>Breedekloof, South Africa</i> Complex with a mixture of dark red fruit, mocha, cigar with a hint of dark chocolate. Well balanced oak on the finish	-	-	110.00



# COCKTAILS

## BIG IN JAPAN

<b>WHISKY MAC</b>	10.70	<b>PEGU CLUB</b>	10.50
TOKI WHISKY, KING'S GINGER LIQUEUR, SUGAR, LEMON		ROKU GIN, COINTREAU, LIME, SUGAR, BITTERS	
<b>MAI TAI</b>	11.50	<b>KURO SOUR</b>	10.50
DARK RUM, COINTREAU, ORGEAT, LIME		NIKKA DAYS WHISKY, RICE WINE VINEGAR, UMESHU, TEA SYRUP, BITTERS	
<b>SINGAPORE SLING</b>	11.50	<b>CRYSANTHEMUM</b>	9.90
GIN, BENEDICTINE, CHERRY, PINEAPPLE, LEMON, BITTERS		DRY VERMOUTH, BENEDICTINE, ABSINTHE	

## KIBOU SIGNATURE

<b>UMETINI</b>	9.90	<b>YUZU SMASH</b>	11.00
PLUM WINE, GIN		NIKKA DAYS, YUZU, SUGAR SYRUP, SHISO	
<b>TANOSHII</b>	9.90	<b>OKINAWA PUNCH</b>	5.50
TEQUILA, MELON, GINGER, LEMONGRASS, LIME		<b>ALCOHOL FREE</b>	
<b>OKITE IRU</b>	9.90	PINEAPPLE, LEMONGRASS, ORGEAT, LIME, GINGER ALE	
COGNAC, COFFEE, KAHLUA, SUGAR		<b>HANASHINSEN</b>	6.00
<b>THE LIGHTHOUSE</b>	10.50	<b>LOW ALCOHOL</b>	
HATOSAKI BLENDED, HONEY, LEMON, MATCHA, SODA		APPLE, LEMON, BERGAMOT, WHITE PEACH & JASMINE SODA	
<b>KAKUTERU</b>	10.50	<b>BĪRU SAYA</b>	5.50
VODKA, YUZU, PASSION FRUIT, SUGAR, PROSECCO		<b>ALCOHOL FREE</b>	
<b>THE KIBOU</b>	10.50	COCONUT, PINEAPPLE, LIME, ALCOHOL FREE BEER	
GIN, BERGAMOT, LYCHEE LIQUEUR, ROSE VERMOUTH, BITTERS, LIME, SUGAR			

# JAPANESE HIGHBALLS

10.70

*Japanese highballs 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 ice, gently stirred with classically paired ingredients. Easy drinking, they pair perfectly with food and are discerningly session-able!*

## THE CLASSIC

TOKI WHISKY – SODA

*classically light*

## AMANOJAKU

HONJOZU TOKUBETSU GENSHU SAKE – FALERNUM – BITTERS – SODA

*spiced*

## SHIROI

TOKI WHISKY – LYCHEE – LIME – SODA

*sweet*

## KUNSEI

NIKKA COFFEY GRAIN WHISKY – TEA SYRUP – SODA

*savoury*

## TEKĪRA

EL JIMADOR REPOSADO TEQUILA – GRAPEFRUIT – SODA

*refreshing*

## GINKO

ROKU GIN – GINGER – LEMON – SODA

*sweet & sour*

## SHARING COCKTAILS

All our sharing cocktails are served in a large decanter with 4 glasses

<b>HANABI</b> 300ml	40.00
TEQUILA, LYCHEE LIQUEUR, LIME, AGAVE, TABASCO, SMOKE	
<b>TOBU</b> 700ml	45.00
NO.3 GIN, YUZU SAKE, MARASCHINO, VIOLETTE, POMELLO & PINK PEPPER TONIC	
<b>SAKE ICED TEA</b> 500ml	50.00
HONJOZO TOKUBETSU, PEACH LIQUEUR, TEA SYRUP, LEMON, ALOE JUICE	

## SAKE MIXED DRINKS

*Sake is lower in alcohol than spirits, so when mixed with other ingredients the drinks tend to be lower in ABV & sugar than your average cocktail & more delicate on the palate. Here are some of our creations.*

<b>THE KATANA</b>	10.00
HONJOZO TOKUBETSU, BERGAMOT, LEMON, SODA <i>long &amp; sharp</i>	
<b>SHISO SPRITZ</b>	10.00
HONJOZO TOKUBETSU, SHISO, MIDORI, LIME JUICE, SODA, SALT <i>sweet &amp; salty</i>	
<b>SAKITO</b>	9.50
HOJOZO TOKUBETSU, SHISO, SUGAR, LIME JUICE <i>long &amp; refreshing</i>	
<b>UME TONIKKU</b>	9.50
UMESHU, BLOOD ORANGE & ELDERFLOWER TONIC <i>long &amp; bittersweet</i>	
<b>YUZU SHANDY</b>	9.50
YUZU SAKE, KIRIN ICHIBAN, SUGAR <i>long &amp; zesty</i>	
<b>ALOE KŌEN</b>	10.00
HONJOZO TOKUBETSU, CUCUMBER, LIME JUICE, MINT, ALOE JUICE, AGAVE, SODA <i>long &amp; clean</i>	
<b>HODOKU</b>	10.50
YUZU SAKE, COCONUT, PROSECCO, SODA <i>sharp &amp; exotic</i>	



# DRAUGHT

KIRIN ICHIBAN 4.6%

pint  
6.00

## BOTTLED BEERS & CIDERS

ASAHI SUPER DRY - 330ml - 5.2%

5.00

HITACHINO NEST RED RICE ALE

330ml - 7%

6.50

HITACHINO NEST WHITE ALE

330ml - 5.5%

4.50

ASPALL CYDER - 330ml - 5.5%

5.50

TWO TRIBES TOKYO SESSION IPA

330ml - 4%

5.50

LUCKY SAINT - 330ml - 0.5%

4.00

*please ask your waiter about our local beers*

## SOFT DRINKS

JUICES

4.00

apple, orange, cranberry, pineapple, tomato

KOMBUCHA 240ml

4.50

ALOE JUICE

3.50

COCONUT WATER 330ml

4.00

PEAR JUICE 238ml

3.50

THE LONDON ESSENCE CO. 200ml

TONICS

3.20

Original Indian Tonic

Pomelo & Pink Pepper Tonic

Blood Orange & Elderflower Tonic

Ginger Ale

3.20

Spiced Ginger Beer

SODAS

3.20

Roasted Pineapple Soda

White Peach & Jasmine Soda

## SPIRITS

Other spirits available, please ask your waiter

### JAPANESE WHISKY

50ml

SUNTORY TOKI	9.25
HATOZAKI BLENDED	8.00
NIKKI DAYS	9.00
CHITA	9.00
NIKKA FROM THE BARREL	10.00
HATOZAKI PURE MALT	10.00
NIKKI COFFEY GRAIN	11.00
NIKKI TAKETSURU PURE MALT	12.00
YAMAZAKI DISTILLER'S RESERVE	12.00
HIBIKI HARMONY	13.00
NIKKI COFFEY MALT	13.00
NIKKI YOICHI SINGLE MALT	16.00
KAIYO ORIGINAL JAPANESE	18.00
TOGOUCHI 12Y	22.00
YAMAZAKI 12YR	22.00
WHISKY FLIGHT	30.00

tasting board of 4 japanese whiskies. Chita, Yamazaki, Hakushu & Hibiki

### OTHER WORLD WHISKIES

50ml

BRUICHLADDICH CLASSIC LADDIE - ISLAY	10.00
GLENFIDDICH 15 - SPEYSIDE	11.00
DALMORE CIGAR MALT - HIGHLAND	12.00
MAKER'S MARK - AMERICA	9.00
WOODFORD RESERVE - AMERICA	10.00
WRITERS TEARS - IRELAND	11.00
MICHTER'S STRAIGHT RYE - AMERICA	13.00

## JAPANESE GIN

50ml

ROKU	9.25
JINZU	10.00
135 EAST HYOGO DRY GIN	10.00
KOKORO	10.00
KI NO BI DRY GIN	11.00
NIKKA COFFEY	12.00

## OTHER GINS

50ml

COTSWOLDS	10.00
MALFY BLOOD ORANGE	10.00
NO.3 LONDON DRY	11.00

## VODKA

50ml

HAKU	9.25
BELUGA	11.00
GREY GOOSE	12.00

## TEQUILA

50ml

EL JIMADOR REPOSADO	7.00
DON JULIO REPOSADO	10.00
PATRÓN ANEJO	12.00

## RUM

50ml

MOUNT GAY BLACK BARREL	10.00
DIPLOMATICO RESERVA EXCLUSIVA	12.00
PLANTATION XO	13.00

All spirits priced as 50ml measure, except Whisky Flight.  
25ml serves available on request



## SELECTION OF TEAS

SENCHA - green tea	3.00
HOJICHA - roasted green tea	3.00
GENMAICHA - green tea with toasted brown rice	3.00
IMPERIAL JASMINE	3.00
ENGLISH BREAKFAST	3.00

other teas available, please ask your server

## COFFEE & HOT CHOCOLATE

ESPRESSO / MACCHIATO	2.75
DOUBLE ESPRESSO / AMERICANO	3.00
LATTE / CAPPUCCINO / FLAT WHITE	3.50
HOT CHOCOLATE	4.00
MATCHA LATTE	4.00
WRITER'S TEARS IRISH COFFEE	7.50

## KIDS DRINKS

ORANGE JUICE	2.00
APPLE JUICE	2.00
PINEAPPLE JUICE	2.00