



DRINKS

AKASHI-TAI SAKE

	75ml	125ml	250ml	720ml
HONJOZO	6.50	11.60	21.00	57.80
TOKUBETSU (15%) CITRUS, EARTHY <i>served warm or cold</i>				
HONJOZO TOKUBETSU	8.30	15.80	29.40	78.80
GENSHU (19%) GRAPEFRUIT, UMAMI <i>served cold</i>				
JUNMAI TOKUBETSU (15%)	9.90	17.30	33.60	94.50
BANANA, CREAMY <i>served warm or cold</i>				
DAIGINJO GENSHU (17%)	12.30	24.20	46.20	115.50
STONE FRUITS, FLORAL <i>served cold</i>				
JUNMAI DAIGINJO	16.50	30.50	58.80	157.50
GENSHU (16%) PEACHES, UMAMI <i>served cold</i>				

				300ml
GINJO JUNMAI SPARKLING (7%)				26.30
LIGHT FRUITS, CLEAN <i>served cold</i>				

SAKE LIQUEURS

				75ml
SHIRAUME GINJO UMESHU				10.20
PLUM SAKE (14%)				
GINJO YUZUSHU				11.90
YUZU SAKE (10%)				

SAKE FLIGHT 30ml EACH				21.00
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 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

ANTONIO RUBINI PINOT GRIGIO ROSÉ

Venezie, Italy

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

175ml

250ml

Bottle

6.75 8.50 25.00

LE BEAU SUD GRENACHE ROSÉ

Languedoc-Roussillon, France

An array of raspberry and red currant with underlying notes of orange blossom

7.75 9.50 27.00

CÔTES DE PROVENCE ROSÉ PURE, MIRABEAU

Provence, France

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

8.50 12.50 35.00

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WHITE WINE

	175ml	250ml	Bottle
CULLINAN VIEW CHENIN BLANC <i>Western Cape, South Africa</i> Extremely easy drinking with youthful character and fresh zesty acidity	6.75	8.25	24.00
WAIPARA HILLS SAUVIGNON BLANC <i>Marlborough, New Zealand</i> Powerful aromas of melon, nettle and snow pea, with fresh citrus notes and the fruit carrying through to the aromatic finish	8.25	10.50	30.00
PICPOUL DE PINET, LES GIRELLES, JEAN-LUC COLOMBO <i>Languedoc-Roussillon, France</i> A fuller style of Picpoul that still offers that lip-smacking freshness. Textural and long lasting	8.00	10.50	30.00
LEFTFIELD ALBARIÑO <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
CHABLIS CELLIER DE LA SABLIERE, LOUIS JADOT <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
RIOJA BLANCO, CONTINO <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
AMODO SALICE SALENTINO <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
ALMA MORA MALBEC <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
VERAMONTE MERLOT <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	11.50	33.00
BEAUJOLAIS VILLAGES VIN NATURE A BUTINER <i>Burgundy, France</i> A natural, zero added-sulphur wine. Absolutely superb with sushi and sashimi. Soft, rounded cherry and violet flavours	-	-	36.00
MURPHY-GOODE PINOT NOIR <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



COCKTAILS

BIG IN JAPAN 8.90

WHISKY MAC

TOKI WHISKY, KING'S GINGER LIQUEUR, SUGAR, LEMON

MAI TAI

MOUNT GAY RUM, COINTREAU, ORGEAT, LIME

ESPRESSO MARTINI

VODKA, KAHLUA, ESPRESSO, SUGAR

PEGU CLUB

ROKU GIN, COINTREAU, LIME, SUGAR, BITTERS

COSMOPOLITAN

VODKA, COINTREAU, CRANBERRY, LIME

MARGARITA

EL JIMADOR TEQUILA, COINTREAU, LIME

OLD FASHIONED

AMERICAN WHISKEY, SUGAR, BITTERS

PASSIONFRUIT BELLINI

PASSIONFRUIT, PROSECCO

KIBOU SIGNATURE

THE KIBOU

GIN, LYCHEE LIQUEUR, PINEAPPLE, BITTERS, LIME, SUGAR

YUZU SMASH

NIKKA DAYS, YUZU, SUGAR SYRUP, SHISO

TANOSHII

EL JIMADOR TEQUILA, MIDORI, GINGER, LIME

DANRO

135 EAST HYOGO, FALERNUM, VERMOUTH, BITTERS

SAKITO

AKASHI TAI SAKE, SHISO, SUGAR, LIME JUICE

KAKUTERU

VODKA, YUZU, PASSION FRUIT, SUGAR, PROSECCO

10.00

10.00

10.00

10.00

10.00

10.00

SHARERS

SAKE ICED TEA

500ml

Sharing cocktail served in a sake barrel with 4 glasses

HONJOZO TOKUBETSU, PEACH LIQUEUR, TEA SYRUP, LEMON, ALOE JUICE

35.00

WHISKY FLIGHT

20ml each

NIKKA FROM THE BARREL, HATOZAKI PURE MALT, YAMAZAKI DISTILLERS RESERVE, NIKKA DAYS

30.00

LONG COCKTAILS

AND JAPANESE HIGHBALLS 8.90

HURRICANE

LIGHT & DARK RUM,
PINEAPPLE, ORANGE,
PASSIONFRUIT, LIME

PALOMA

EL JIMADOR TEQUILA,
GRAPEFRUIT, AGAVE, SODA

CLASSIC HIGHBALL

TOKI WHISKY, SODA,
MIZUWARI

FLORADORA

GIN, RASPBERRY, LIME,
GINGER ALE

JAPANESE 75

135 EAST HYOGO GIN,
LEMON, SUGAR, PROSECCO

VODKA COLLINS

VODKA, LEMON, SUGAR,
SODA

NO AND LOW

OKINAWA PUNCH

alcohol free

PINEAPPLE, ORGEAT,
LIME, GINGER ALE

4.50

NAMBU

alcohol free

APPLE, GRAPEFRUIT,
YUZU, BITTERS, SODA

4.50

ALOE ALOE

alcohol free

ALOE JUICE,
CRANBERRY, LIME,
WATERMELON

4.50

HANASHINSEN

low alcohol

APPLE, LEMON,
BERGAMOT, WHITE
PEACH & JASMINE SODA

5.00

UME TONIKKU

low alcohol

AKASHI TAI UMESHU,
TONIC WATER

5.00

SHINJI

low alcohol

PEAR JUICE, ALOE JUICE,
UMESHU, LEMON, BITTERS

5.00



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SPIRITS

Other spirits available, please ask your waiter

JAPANESE WHISKY

50ml

SUNTORY TOKI	9.25
HATOZAKI BLENDED	7.00
NIKKA DAYS	9.00
CHITA	9.00
NIKKA FROM THE BARREL	10.00
HATOZAKI PURE MALT	10.00
NIKKA COFFEY GRAIN	11.00
NIKKA TAKETSURU PURE MALT	12.00
YAMAZAKI DISTILLER'S RESERVE	12.00
HIBIKI HARMONY	13.00
NIKKA COFFEY MALT	13.00
NIKKA YOICHI SINGLE MALT	16.00
KAIYO ORIGINAL JAPANESE	18.00
TOGOUCHI 12Y	22.00
YAMAZAKI 12YR	22.00

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

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All spirits priced as 50ml measure.



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.



DRAUGHT

KIRIN ICHIBAN - 4.6%	pint 6.00
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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%	5.50
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 seasonal beers

SOFT DRINKS

JUICES	3.50
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apple, orange, cranberry, pineapple, tomato

KOMBUCHA	4.00
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ALOE JUICE	3.00
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COCONUT WATER	3.50
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PEAR JUICE	3.00
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THE LONDON ESSENCE CO. 200ml	3.20
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ORIGINAL INDIAN TONIC

POMELO & PINK PEPPER TONIC

BLOOD ORANGE & ELDERFLOWER TONIC

GINGER ALE

SPICED GINGER BEER

ROASTED PINEAPPLE SODA

WHITE PEACH & JASMINE SODA

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
JAPANESE COFFEE	10.00

Nikka From The Barrel, sugar, coffee, cream

KIDS DRINKS 2.00

ORANGE JUICE

APPLE JUICE

PINEAPPLE JUICE



KIBOU 希望
Japanese Kitchen & Bar

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