



DRINKS

AKASHI-TAI SAKE

	75ml	125ml	250ml	720ml
HONJOZO TOKUBETSU (15%) CITRUS, EARTHY <i>served warm or cold</i>	6.50	11.60	21.00	57.80
HONJOZO TOKUBETSU GENSHU (19%) GRAPEFRUIT, UMAMI <i>served cold</i>	8.30	15.80	29.40	78.80
JUNMAI TOKUBETSU (15%) BANANA, CREAMY <i>served warm or cold</i>	9.90	17.30	33.60	94.50
DAIGINJO GENSHU (17%) STONE FRUITS, FLORAL <i>served cold</i>	12.30	24.20	46.20	115.50
JUNMAI DAIGINJO GENSHU (16%) PEACHES, UMAMI <i>served cold</i>	16.50	30.50	58.80	157.50
			300ml	
GINJO JUNMAI SPARKLING (7%) LIGHT FRUITS, CLEAN <i>served cold</i>				26.30

SAKE LIQUEURS

	75ml
SHIRAUME GINJO UMESHU PLUM SAKE (14%)	10.20
GINJO YUZUSHU YUZU SAKE (10%)	11.90
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SAKE FLIGHT 30ml EACH BARTENDERS CHOICE OF 4 SAKES	21.00

CHAMPAGNE & BUBBLES

	125ml	Bottle
Other vintages available, please ask your waiter		
DA LUCA PROSECCO Classic fresh apples and pears. A touch of sweetness makes for easy drinking	8.40	42.00
TAITTINGER BRUT RÉSERVE, NV A nearly 300 year old Champagne house that's still family owned. Goes perfectly with sushi and sashimi	13.10	60.90
CHAMPAGNE DEUTZ ROSÉ Bursting with freshness, this Rosé Champagne works with so many foods	-	81.90
TAITTINGER PRÉLUDE GRANDS CRUS, NV A full and creamy Grand Cru with mineral aromas, floral scents and hints of elderflower and spices	-	85.00

ROSE WINE

	175ml	250ml	Bottle
ANTONIO RUBINI PINOT GRIGIO ROSÉ <i>Venezie, Italy</i> The nose shows aromas of wild flowers, vanilla and strawberry, the palate is refreshing with delicate fruit flavours	7.10	8.90	26.30
LE BEAU SUD GRENACHE ROSÉ, PAYS D'OC <i>Languedoc-Roussillon, France</i> An array of raspberry and red currant with underlying notes of orange blossom	8.10	10.00	28.40
CÔTES DE PROVENCE ROSÉ PURE, MIRABEAU <i>Provence, France</i> From high-altitude vineyards, making for a complex and clean rosé with raspberry, white pepper and 'garrigue' herb flavours	9.50	13.10	36.80

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	7.10	8.70	25.20
BERRI ESTATES UNOAKED CHARDONNAY <i>South Eastern Australia</i> Fresh and lemony with some fruity ripeness. Makes for a classic Chardonnay	8.10	10.20	28.40
WAIPARA HILLS SAUVIGNON BLANC <i>Marlborough, New Zealand</i> Powerful aromas of melon, nettle and snow pea with fresh citrus notes. With the fruit carrying through to the aromatic finish	8.70	11.00	31.50
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	8.70	11.00	31.50
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	11.00	14.20	37.80
GAVI DI GAVI, ENRICO SERAFINO <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	-	-	42.00
ST HALLETT RIESLING <i>Eden Valley, Australia</i> A Sommelier's favourite variety! All the bombastic expression of Australian Sauvignon, but with lime, lemon peel and flinty notes. Bone dry	-	-	49.40
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	-	-	51.50
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	-	-	72.50



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	7.10	8.70	25.20
SHORT MILE BAY SHIRAZ <i>South Eastern Australia</i> Classic black fruits with peppery spice. Works well with chargrilled flavours	8.10	10.00	27.30
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	9.20	11.80	33.60
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	9.50	12.60	34.70
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	-	-	37.80
PRIMUS THE BLEND <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	-	-	39.90
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	-	-	48.30
DON JACOBO RIOJA GRAN RESERVA, BODEGAS CORRAL <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	-	-	57.80
FLAGSTONE TIME MANNER PLACE PINOTAGE RESERVE <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	-	-	115.50



COCKTAILS

KIBOU SIGNATURE

THE KIBOU

GIN, BERGAMOT, LYCHEE LIQUEUR, ROSE
VERMOUTH, BITTERS, LIME, SUGAR

11.50

THE KAKUTERU

VODKA, CREME DE PECHE, YUZU SHERBET,
PASSIONFRUIT, FIZZ

11.50

OKITE IRU

DARK CHOCOLATE, GINGER, COFFEE,
FERNET-BRANCA

11.50

SHUKAKU

APEROL, PASSIONFRUIT, JAPANESE LAGER

11.00

MISO MULE

VODKA, MISO, YUZU, SWEET VERMOUTH,
GINGER BEER

11.50

LIGHTHOUSE BOULEVARD

HATZAKI BLENDED WHISKY, DOLCE VITA APERITIVO,
AKASHI-TAI UMESHU

12.00

CUCUMBER SALESWOMAN

REPOSADO TEQUILA, VELVET FALERNUM, LIME, PEAR,
CUCUMBER

11.50

YUZUSHU CAR

COGNAC, AKASHI-TAI YUZUSHU, COINTREAU, AGAVE

12.00

KAGUWASHII MARTINI

RUM, GIN, LIME, COCONUT, LEMONGRASS, APPLE

11.50

HANABI

REPOSADO TEQUILA, LYCHEE, LIME, AGAVE, TABASCO

12.00

CLASSIC COCKTAILS

PENICILLIN

TOKI BLENDED WHISKY,
GINGER, AGAVE,
LEMON, PEATED
SCOTCH MIST

11.50

MAI TAI

AGRICOLE (AGRICOLE
STYLE) RHUM, AGED
RUM, COINTREAU,
ORGEAT, LIME

11.50

PISCO SOUR

PISCO, LIME,
ANGOSTURA BITTERS,
FOAM

11.50

JUNGLE BIRD

BLACKSTRAP STYLE
RUM, CAMPARI,
PINEAPPLE,
PASSIONFRUIT, LIME

11.50

CORPSE REVIVER NO. BLUE

GIN, WHITE
VERMOUTH, BLUE
CURACAO, LEMON,
ABSINTHE MIST

11.50

SINGAPORE SLING

GIN, BENEDICTINE,
CHERRY BRANDY,
PINEAPPLE, LEMON,
ANGOSTURA BITTERS

12.00

MEZCAL

MARGARITA
MEZCAL, COINTREAU,
LIME, AGAVE, SALT

12.00

FRENCH 75 - SAVOY STYLE

GIN, LEMON, FIZZ

11.50

LOW & NO

MERO MERO

WATERMELON,
PEAR, MINT, LEMON,
ALCOHOL FREE BEER

6.50

JAPANESE RIVIERA

CREME DE BANANE,
SAUVIGNON BLANC,
LIME, GRAPEFRUIT &
ROSEMARY

7.50

RHUBARB & JASMINE FIZZ

RHUBARB,
CRANBERRY, LEMON,
WHITE PEACH &
JASMINE

6.50

HANA-SHINSEN

ITALICUS, APPLE,
LEMON, WHITE PEACH
& JASMINE

7.50

ALOE ALOE

ALOE, CRANBERRY,
MELON, LEMON, SODA

6.50

YASHI

CREME DE PECHE,
COCONUT WATER,
SHISO LEAF

7.50

HIGHBALLS AND SAKE COCKTAILS

THE CLASSIC TOKI BLENDED WHISKY, SODA, LEMON ZEST	11.70
AMANOJAKU WHITE RUM, VELVET FALERNUM, PEYCHAUD'S BITTERS, SODA	11.70
GINKO GIN, LEMON, GINGER, SODA	11.70
AKI PALOMA REPOSADO TEQUILA, GRAPEFRUIT, JASMINE TEA, SODA	11.70
NOGAKU NEGRONI GIN, ITALICUS, AKASHI-TAI SAKE	12.00
ALOE KOEN ALOE, LIME, AKASHI-TAI SAKE, CUCUMBER, MINT, SODA	11.50
HODOKU AKASHI-TAI YUZUSHU, COCONUT, FIZZ	11.50
ALUCARD AKASAH-TAI SAKE, VELVET FALERNUM, CREME DE BANANE, PINEAPPLE, LEMON	11.50

DRAUGHT

KIRIN ICHIBAN - 4.6%	pint 6.30
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BOTTLED BEERS & CIDERS

ASAHI SUPER DRY - 330ml - 5.2%	5.50
HITACHINO NEST RED RICE ALE - 330ml - 7%	6.80
HITACHINO NEST WHITE ALE - 330ml - 5.5%	5.80
ORCHARD PIGS CIDER - 330ml - 4.5%	5.80
SAN MIGUEL - 330ml - 0.0%	4.20

Please ask your waiter about our seasonal beers

SOFT DRINKS

JUICES apple, orange, cranberry, pineapple, tomato	4.20
KOMBUCHA 240ml	4.70
ALOE JUICE	3.70
COCONUT WATER 330ml	4.20
PEAR JUICE 238ml	3.70

THE LONDON ESSENCE CO. 200ml	3.40
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ORIGINAL INDIAN TONIC

POMELO & PINK PEPPER TONIC

BLOOD ORANGE & ELDERFLOWER TONIC

GINGER ALE

GINGER BEER

ROASTED PINEAPPLE SODA

WHITE PEACH & JASMINE SODA



SPIRITS

Other spirits available, please ask your server

WHISKY FROM JAPAN

SUNTORY DISTILLERY

CHITA - SINGLE GRAIN	9.50
SUNTORY TOKI - BLENDED	9.70
YAMAZAKI DISTILLERS RESERVE - SINGLE MALT	12.60
HAKUSHU DISTILLERS RESERVE - SINGLE MALT	12.60
HIBIKI HARMONY - BLENDED	13.70
YAMAZAKI 12 YEAR OLD - SINGLE MALT	23.10
HAKUSHU 12 YEAR OLD - SINGLE MALT	23.10

NIKKA DISTILLERY

NIKKA DAYS - BLENDED	9.70
NIKKA FROM THE BARREL - BLENDED	10.50
COFFEY GRAIN - SINGLE GRAIN	11.60
COFFEY MALT - BLENDED	13.70
YOICHI SINGLE MALT - SINGLE MALT	16.80

HATOSAKI DISTILLERY

HATOSAKI - BLENDED	8.40
HATOSAKI - PURE MALT	10.50
HATOSAKI UMESHU CASK - PURE MALT	15.00

OTHER DISTILLERIES

KAIYO MIZUNARA OAK - PURE MALT	18.90
TOGOUCHI 12 YEAR OLD - BLEND	23.10
WHISKY FLIGHT	31.50

Tasting board of 4 Japanese whiskies. Nikka From The Barrel, Hatozaki Pure Malt, Yamazaki Distillers Reserve, Nikka Days

OTHER WORLD WHISKIES

MACALLAN 12 YEAR OLD - SPEYSIDE	11.60
GLENFIDDICH 15 - SPEYSIDE	11.50
ARDBEG 10 YEAR OLD - ISLAY	12.50
MAKER'S MARK - AMERICA	9.50
MICHTER'S STRAIGHT RYE - AMERICA	13.70
WRITERS TEARS - IRELAND	11.60

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



JAPANESE GIN

135 EAST HYOGO DRY GIN	10.50
ROKU	9.70
KI NO BI DRY GIN	11.60
NIKKA COFFEY	12.60
ETSU DRY GIN	12.60

OTHER GINS

TANQUERAY	9.50
COTSWOLDS	10.50
HAYMANS OLD TOM	10.50
MALFY BLOOD ORANGE	10.50
NO.3 LONDON DRY	11.60

VODKA

KETEL ONE	9.50
HAKU	9.70
NIKKA COFFEY VODKA	10.50
CIROC	11.50

AGAVE

EL JIMADOR REPOSADO - TEQUILA	8.00
HERRADURA PLATA BLANCO - TEQUILA	12.60
DON JULIO ANEJO - TEQUILA	11.50
DEL MAGUEY VIDA - MEZCAL	11.50

RUM

GOSLINGS BLACK SEAL - BERMUDA	10.00
MOUNT GAY BLACK BARREL - BARBADOS	10.50
DIPLOMATICO RESERVA EXCLUSIVA - VENEZUELA	12.60
MEZAN XO - JAMAICA	13.50

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



SELECTION OF TEAS

SENCHA - green tea	3.20
HOJICHA - roasted green tea	3.20
GENMAICHA - green tea with toasted brown rice	3.20
IMPERIAL JASMINE	3.20
ENGLISH BREAKFAST	3.20

other teas available, please ask your server

COFFEE & HOT CHOCOLATE

ESPRESSO / MACCHIATO	2.90
DOUBLE ESPRESSO / AMERICANO	3.20
LATTE / CAPPUCCINO / FLAT WHITE	3.70
HOT CHOCOLATE	4.20
MATCHA LATTE	4.20
JAPANESE COFFEE	10.50
Nikka From The Barrel, sugar, coffee, cream	

KIDS DRINKS 2.10

ORANGE JUICE
APPLE JUICE
PINEAPPLE JUICE