



DRINKS

## AKASHI-TAI SAKE

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

## SAKE LIQUEURS

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

## CHAMPAGNE & BUBBLES

	125ml	Bottle
Other vintages available, please ask your waiter		
<b>DA LUCA PROSECCO</b> Classic fresh apples and pears. A touch of sweetness makes for easy drinking	7.40	39.90
<b>TAITTINGER BRUT RÉSERVE, NV</b> A nearly 300 year old Champagne house that's still family owned. Goes perfectly with sushi and sashimi	13.10	60.90
<b>CHAMPAGNE DEUTZ ROSÉ</b> Bursting with freshness, this Rosé Champagne works with so many foods	-	81.90
<b>TAITTINGER PRÉLUDE GRANDS CRUS, NV</b> A full and creamy Grand Cru with mineral aromas, floral scents and hints of elderflower and spices	-	85.00

## ROSE WINE

	175ml	250ml	Bottle
<b>ANTONIO RUBINI PINOT GRIGIO ROSÉ</b> <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
<b>LE BEAU SUD GRENACHE ROSÉ, PAYS D'OC</b> <i>Languedoc-Roussillon, France</i> An array of raspberry and red currant with underlying notes of orange blossom	7.90	10.00	28.40
<b>CÔTES DE PROVENCE ROSÉ PURE, MIRABEAU</b> <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
<b>CULLINAN VIEW CHENIN BLANC</b> <i>Western Cape, South Africa</i> Extremely easy drinking with youthful character and fresh zesty acidity	7.10	8.70	25.20
<b>BERRI ESTATES UNOAKED CHARDONNAY</b> <i>South Eastern Australia</i> Fresh and lemony with some fruity ripeness. Makes for a classic Chardonnay	8.10	10.20	28.40
<b>WAIPARA HILLS SAUVIGNON BLANC</b> <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
<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	8.70	11.00	31.50
<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	11.00	14.20	37.80
<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	-	-	42.00
<b>ST HALLETT RIESLING</b> <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	-	-	49.35
<b>CHABLIS CELLIER DE LA SABLIERE, 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	-	-	51.50
<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	-	-	72.50



## 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	7.10	8.70	25.20
<b>SHORT MILE BAY SHIRAZ</b> <i>South Eastern Australia</i> Classic black fruits with peppery spice. Works well with chargrilled flavours	8.10	10.00	27.30
<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	9.20	11.80	33.60
<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	9.50	12.60	34.70
<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	-	-	37.80
<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	-	-	39.90
<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	-	-	48.30
<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	-	-	57.80
<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	-	-	115.50



## COCKTAILS

### KIBOU SIGNATURE

**THE KIBOU** 11.00

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

**THE KAKUTERU** 11.00

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

**OKITE IRU** 11.00

DARK CHOCOLATE, GINGER, COFFEE,  
FERNET-BRANCA

**SHUKAKU** 10.50

APEROL, PASSIONFRUIT, JAPANESE LAGER

**MISO MULE** 11.00

VODKA, MISO, YUZU, SWEET VERMOUTH,  
GINGER BEER

**LIGHTHOUSE BOULEVARD** 11.50

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

**CUCUMBER SALESWOMAN** 11.00

REPOSADO TEQUILA, VELVET FALERNUM, LIME, PEAR,  
CUCUMBER

**YUZUSHU CAR** 11.50

COGNAC, AKASHI-TAI YUZUSHU, COINTREAU, AGAVE

**KAGUWASHII MARTINI** 11.00

RUM, GIN, LIME, COCONUT, LEMONGRASS, APPLE

**HANABI** 11.50

REPOSADO TEQUILA, LYCHEE, LIME, AGAVE, TABASCO

## CLASSIC COCKTAILS

**PENICILLIN** 11.00 **MAI TAI** 11.00

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

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

**PISCO SOUR** 11.00 **JUNGLE BIRD** 11.00

PISCO, LIME,  
ANGOSTURA BITTERS,  
FOAM

BLACKSTRAP STYLE  
RUM, CAMPARI,  
PINEAPPLE,  
PASSIONFRUIT, LIME

**CORPSE REVIVER  
NO. BLUE** 11.00 **SINGAPORE SLING** 11.50

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

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

**MEZCAL** 11.50 **FRENCH 75 -  
SAVOY STYLE** 11.00

**MARGARITA**  
MEZCAL, COINTREAU,  
LIME, AGAVE, SALT

GIN, LEMON, FIZZ

### LOW & NO

**MERO MERO** 6.00 **JAPANESE** 7.00

WATERMELON,  
PEAR, MINT, LEMON,  
ALCOHOL FREE BEER

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

**RHUBARB &  
JASMINE FIZZ** 6.00 **HANA-SHINSEN** 7.00

RHUBARB,  
CRANBERRY, LEMON,  
WHITE PEACH &  
JASMINE

ITALICUS, APPLE,  
LEMON, WHITE PEACH  
& JASMINE

**ALOE ALOE** 6.00 **YASHI** 7.00

ALOE, CRANBERRY,  
MELON, LEMON, SODA

CREME DE PECHE,  
COCONUT WATER,  
SHISO LEAF

## HIGHBALLS AND SAKE COCKTAILS

<b>THE CLASSIC</b> TOKI BLENDED WHISKY, SODA, LEMON ZEST	11.20
<b>AMANOJAKU</b> WHITE RUM, VELVET FALERNUM, PEYCHAUD'S BITTERS, SODA	11.20
<b>GINKO</b> GIN, LEMON, GINGER, SODA	11.20
<b>AKI PALOMA</b> REPOSADO TEQUILA, GRAPEFRUIT, JASMINE TEA, SODA	11.20
<b>NOGAKU NEGRONI</b> GIN, ITALICUS, AKASHI-TAI SAKE	11.50
<b>ALOE KOEN</b> ALOE, LIME, AKASHI-TAI SAKE, CUCUMBER, MINT, SODA	11.00
<b>HODOKU</b> AKASHI-TAI YUZUSHU, COCONUT, FIZZ	11.00
<b>ALUCARD</b> AKASAH-TAI SAKE, VELVET FALERNUM, CREME DE BANANE, PINEAPPLE, LEMON	11.00

## DRAUGHT

KIRIN ICHIBAN - 4.6%	<b>pint</b> 6.30
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## BOTTLED BEERS & CIDERS

ASAHI SUPER DRY - 330ml - 5.2%	5.00
HITACHINO NEST RED RICE ALE - 330ml - 7%	6.80
HITACHINO NEST WHITE ALE - 330ml - 5.5%	5.80
ORCHARD PIGS CIDER - 330ml - 4.5%	5.50
SAN MIGUEL - 330ml - 0.0%	4.20

*Please ask your waiter about our seasonal beers*

## SOFT DRINKS

<b>JUICES</b> apple, orange, cranberry, pineapple, tomato	4.20
<b>KOMBUCHA</b> 240ml	4.70
<b>ALOE JUICE</b>	3.70
<b>COCONUT WATER</b> 330ml	4.20
<b>PEAR JUICE</b> 238ml	3.70
<b>THE LONDON ESSENCE CO.</b> 200ml	3.40
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

#### HATOZAKI DISTILLERY

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

#### OTHER DISTILLERIES

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

#### WHISKY FLIGHT

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