DRINKS

AKASHI-TAI SAKE

	75ml	125ml	250ml	720ml
HONJOZO TOKUBETSU (15%) CITRUS, EARTHY *served warm or cold*	7.60	11.50	22.50	62.00
HONJOZO TOKUBETSU GENSHU (19%) GRAPEFRUIT, UMAMI *served cold*	8.50	14.00	27.50	74.00
JUNMAI TOKUBETSU (15%) BANANA, CREAMY *served warm or cold*	9.00	15.00	29.00	80.00
DAIGINJO GENSHU (17%) STONE FRUITS, FLORAL *served cold*	12.00	19.00	37.00	102.00
JUNMAI DAIGINJO GENSHU (16%) PEACHES, UMAMI *served cold*	12.50	20.00	39.50	106.00

	300ml
GINJO JUNMAI SPARKLING (7%) LIGHT FRUITS, CLEAN *served cold*	26.30

SAKE LIQUEURS

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

SAKE FLIGHT 30ml EACH 17.00
BARTENDERS CHOICE OF 4 SAKES

CHAMPAGNE & BUBBLES

Other vintages available, please ask your waiter

	125ml	Bottle
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	70.00
CHAMPAGNE DEUTZ ROSÉ Bursting with freshness, this Rosé Champagne works with so many foods	-	86.90
TAITTINGER PRÉLUDE GRANDS CRUS, NV A full and creamy Grand Cru with mineral aromas, floral scents and hints of elderflower and spices	-	90.00

ROSE WINE

	175ml	250ml	Bottle
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	7.10	8.90	26.30
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	9.50	13.10	36.80

WHITE WINE

	175ml	250ml	Bottle
CULLINAN VIEW CHENIN BLANC ***Western Cape, South Africa*** Extremely easy drinking with youthful character and fresh zesty acidity	7.10	8.70	25.20
BERRI ESTATES UNOAKED CHARDONNAY ***South Eastern Australia*** Fresh and lemony with some fruity ripeness. Makes for a classic Chardonnay	8.10	10.20	28.40
WAIPARA HILLS SAUVIGNON BLANC ***Marlborough, New Zealand*** 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
ARCA NOVA VINHO VERDE, QUINTA DAS ARCAS ***Minho, Portugal*** Notes of zingy fresh lemonade, white melon and an ever-so-slight effervescence. Delightfully refreshing, perfect with sushi tacos and tempura	10.00	13.00	34.00
PICPOUL DE PINET, LES GIRELLES, JEAN-LUC COLOMBO ***Languedoc-Roussillon, France*** A fuller style of Picpoul that still offers that lip-smacking freshness. Textural and long lasting	11.00	13.50	36.00
LEFTFIELD ALBARIÑO ***Gisborne, Hawke's Bay, New Zealand*** An Albariño with a difference! Grown on the east side of New Zealand's North Island. Full of floral, melon and peach notes	-	-	37.80
GAVI DI GAVI, ENRICO SERAFINO ***Piemonte, Italy*** From the heart of the historic region. A must try if you love Pinot Grigio. A great mouthfeel with beautiful minerality	-	-	42.00
CHABLIS CELLIER DE LA SABLIÈRE, LOUIS JADOT ***Burgundy, France*** 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 ***Rioja, Spain*** Amazing with tempura. A fairly intense wine from a single estate using old vines. Matured in French oak for 6 months	-	-	72.50

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RED WINE

	175ml	250ml	Bottle
LA VIVIENDA TEMPRANILLO ***La Mancha, Spain*** Medium intensity with plenty of dark fruits and baking spice. Rich plum, firm tannins yet soft and rounded. Great pairing with teriyaki beef or nasu dengaku	7.10	8.70	25.20
SHORT MILE BAY SHIRAZ ***South Eastern Australia*** Classic black fruits with peppery spice. Works well with chargrilled flavours	7.90	10.00	27.30
BARNABÉ PINOT NOIR ***Pays d'Oc, France*** Lightly oaked, juicy, balanced and well-rounded. Elegant tannins, and light enough to pair well with tuna or hamachi	9.10	11.60	28.00
ALMA MORA MALBEC ***San Juan, Argentina*** 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 ***Casablanca Valley, Chile*** A really generous Merlot; rich and chocolatey with some menthol notes. Delicious toasty character comes from 12 months in oak	-	-	34.70
BEAUJOLAIS VILLAGES VIN NATURE A BUTINER ***Burgundy, France*** A natural, zero added-sulphur wine. Absolutely superb with sushi and sashimi. Soft, rounded cherry and violet flavours	-	-	37.80
PRIMUS THE BLEND ***Apalta, Colchagua Valley, Chile*** A Chilean take on a Bordeaux blend, and what a blockbuster. Red and dark fruits, leather and dried herb flavours	-	-	39.90
DON JACOBO RIOJA GRAN RESERVA, BODEGAS CORRAL ***Rioja, Spain*** A seriously impressive wine. Smooth like velvet with superb complexity and length. Heavy soy dippers must try this as a pairing	-	-	57.80

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COCKTAILS

KIBOU SIGNATURE

KIBOU No.2 11.50
GIN, AKASHI TAI UMESHU, YUZU, RED AMARANTH

THE KAKUTERU 11.50
VODKA, CRÈME DE PÊCHE, YUZU SHERBET, PASSIONFRUIT, FIZZ

TANOSHII 11.50
REPOSADO TEQUILA, MIDORI, LIME, LEMONGRASS

HODOKU 11.50
AKASHI-TAI YUZU SAKE, COCONUT, FIZZ

YUYAKE 10.00
CACHAÇA, PASSIONFRUIT LIQUEUR, YUZU, PINEAPPLE

PAPER CRANE 11.50
HATOZAKI BLENDED WHISKY, AMARO AVERNA, DOLCE VITA APERITIVO, YUZU

CUCUMBER SALESWOMAN 11.50
REPOSADO TEQUILA, VELVET FALERNUM, LIME, PEAR, CUCUMBER

SAKE COLADA 11.50
AKASHI TAI SAKE, PINEAPPLE, COCONUT, LIME

OKITE IRU 11.50
DARK CHOCOLATE, GINGER, COFFEE, FERNET-BRANCA

HANABI 11.50
REPOSADO TEQUILA, LYCHEE, LIME, TABASCO, GOCHUGARU SALT

CLASSIC COCKTAILS

SINGAPORE SLING 12.00
GIN, BENEDICTINE, CHERRY BRANDY, PINEAPPLE, LEMON, ANGOSTURA BITTERS

MAI TAI 11.50
BARBADOS RUM, LIME, COINTREAU, ORGEAT

PENICILLIN 11.50
TOKI BLENDED WHISKY, THE KING'S GINGER, AGAVE, LEMON, ARDBEG MIST

REVOLVER 11.50
MAKER'S MARK BOURBON, COFFEE LIQUEUR, ORANGE BITTERS

DRY DAIQUIRI 11.50
HAVANA CLUB 3YR WHITE RUM, LIME, PASSIONFRUIT, CAMPARI

CORN & OIL 11.50
BARBADOS RUM, VELVET FALERNUM, BITTERS

PEGU CLUB 11.50
135 EAST HYOGO GIN, COINTREAU, LIME, ANGOSTURA BITTERS

WHITE NEGRONI 11.50
135 EAST HYOGO DRY GIN, ITALICUS ROSOLIO, LILLET BLANC

COCONUT CRUSTA 12.00
MAXIME TRIJOL COGNAC, COINTREAU, MARASCHINO, LEMON, COCONUT, BITTERS

MEZCAL MARGARITA 12.00
MEZCAL, COINTREAU, LIME, AGAVE, SALT

Other classic cocktails available on request, please ask your server.
Highballs, sours, old fashioneds and martinis available with a spirit of your choice.

LOW AND NO COCKTAILS

RHUBARB & JASMINE FIZZ - ALCOHOL FREE 6.50
RHUBARB, CRANBERRY, LEMON, WHITE PEACH & JASMINE

MATTARI - ALCOHOL FREE 6.50
RASPBERRY, COCONUT, APPLE, SODA

PITCHI ICED TEA - ALCOHOL FREE 6.50
COLD BREW JASMINE TEA, PEACH, LEMON

ICHIGO COOLER - ALCOHOL FREE 6.50
APPLE, ALOE VERA, STRAWBERRY, LEMON, SODA

HANA-SHINSEN - LOW ABV 7.50
ITALICUS, APPLE, LEMON, WHITE PEACH & JASMINE

HAKUBA - LOW ABV 7.50
DOLCE VITA APERITIVO, PEACH, WATERMELON, CRANBERRY, PINK PEPPER & POMELO TONIC

DRAUGHT

	pint
KIRIN ICHIBAN - 4.6%	6.90

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%	5.50
SAN MIGUEL - 330ml - 0.0%	4.20

Please ask your waiter about our seasonal beers

SOFT DRINKS

JUICES 3.00
apple, orange, cranberry, pineapple, tomato

KOMBUCHA	4.70
ALOE JUICE	3.70
COCONUT WATER	4.20
PEAR JUICE	3.70

THE LONDON ESSENCE CO. 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

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SPIRITS

Other spirits available, please ask your server

WHISKY FROM JAPAN

	50ml
SUNTORY DISTILLERY	
SUNTORY TOKI - BLENDED	9.00
CHITA - SINGLE GRAIN	10.00
HAKUSHU DISTILLERS RESERVE - SINGLE MALT	12.60
YAMAZAKI DISTILLERS RESERVE - SINGLE MALT	13.00
HIBIKI HARMONY - BLENDED	14.00
YAMAZAKI 12 YEAR OLD - SINGLE MALT	23.10
HAKUSHU 12 YEAR OLD - SINGLE MALT	23.10
NIKKA DISTILLERY	
NIKKA DAYS - BLENDED	10.00
NIKKA FROM THE BARREL - BLENDED	11.00
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	23.10
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	31.50

OTHER WORLD WHISKIES

	50ml
MACALLAN 12 YEAR OLD - SPEYSIDE	12.50
GLENFIDDICH 15 - SPEYSIDE	12.00
ARDBEG 10 YEAR OLD - ISLAY	12.50
MAKER'S MARK - AMERICA	9.00
MICHTER'S STRAIGHT RYE - AMERICA	14.00

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

JAPANESE GIN

	50ml
ROKU	9.70
135 EAST HYOGO DRY GIN	10.50
KI NO BI DRY GIN	11.60
NIKKA COFFEY	12.60
ETSU DRY GIN	12.60

OTHER GINS

	50ml
TANQUERAY	9.50
COTSWOLDS	10.50
HAYMANS OLD TOM	10.50
MALFY BLOOD ORANGE	10.50
NO.3 LONDON DRY	11.60

VODKA

	50ml
KETEL ONE	9.50
HAKU	9.70
NIKKA COFFEY VODKA	10.50
GREY GOOSE	11.50

AGAVE

	50ml
EL JIMADOR REPOSADO - TEQUILA	8.00
DON JULIO ANEJO - TEQUILA	11.50
DEL MAGUEY VIDA - MEZCAL	11.50
HERRADURA PLATA BLANCO - TEQUILA	12.60

RUM

	50ml
GOSLINGS BLACK SEAL - BERMUDA	10.00
MOUNT GAY BLACK BARREL - BARBADOS	10.50
SMITH AND CROSS NAVY STRENGTH - JAMAICA	12.00
DIPLOMATICO RESERSVA EXCLUSIVA - VENEZUELA	12.60

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

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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

KIBOU 希望
Japanese Kitchen & Bar

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