



DRINKS

## AKASHI-TAI SAKE

	75ml	125ml	250ml	720ml
<b>HONJOZO</b> <b>TOKUBETSU</b> (15%) CITRUS, EARTHY <i>served warm or cold</i>	7.60	11.50	22.50	62.00
<b>HONJOZO TOKUBETSU</b> <b>GENSHU</b> (19%) GRAPEFRUIT, UMAMI <i>served cold</i>	8.50	14.00	27.50	74.00
<b>JUNMAI TOKUBETSU</b> (15%) BANANA, CREAMY <i>served warm or cold</i>	9.00	15.00	29.00	80.00
<b>DAIGINJO GENSHU</b> (17%) STONE FRUITS, FLORAL <i>served cold</i>	12.00	19.00	37.00	102.00
<b>JUNMAI DAIGINJO</b> <b>GENSHU</b> (16%) PEACHES, UMAMI <i>served cold</i>	12.50	20.00	39.50	106.00
			<b>300ml</b>	
<b>GINJO JUNMAI SPARKLING</b> (7%) 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	17.00

## 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	8.40	42.00
<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	70.00
<b>CHAMPAGNE DEUTZ ROSÉ</b> Bursting with freshness, this Rosé Champagne works with so many foods	-	86.90
<b>TAITTINGER PRÉLUDE GRANDS CRUS, NV</b> A full and creamy Grand Cru with mineral aromas, floral scents and hints of elderflower and spices	-	90.00

## 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>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>ARCA NOVA VINHO VERDE, QUINTA DAS ARCAS</b> <i>Minho, Portugal</i> 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
<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	11.00	13.50	36.00
<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	-	-	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>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>LA VIVIENDA TEMPRANILLO</b> <i>La Mancha, Spain</i> 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
<b>SHORT MILE BAY SHIRAZ</b> <i>South Eastern Australia</i> Classic black fruits with peppery spice. Works well with chargrilled flavours	7.90	10.00	27.30
<b>BARNABÉ PINOT NOIR</b> <i>Pays d'Oc, France</i> 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
<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	-	-	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>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



## COCKTAILS

### KIBOU SIGNATURE

<b>KIBOU No.2</b> GIN, AKASHI TAI UMESHU, YUZU, RED AMARANTH	11.50
<b>THE KAKUTERU</b> VODKA, CRÈME DE PÊCHE, YUZU SHERBET, PASSIONFRUIT, FIZZ	11.50
<b>TANOSHII</b> REPOSADO TEQUILA, MIDORI, LIME, LEMONGRASS	11.50
<b>HODOKU</b> AKASHI-TAI YUZU SAKE, COCONUT, FIZZ	11.50
<b>YUYAKE</b> CACHAÇA, PASSIONFRUIT LIQUEUR, YUZU, PINEAPPLE	10.00
<b>PAPER CRANE</b> HATOZAKI BLENDED WHISKY, AMARO AVERNA, DOLCE VITA APERITIVO, YUZU	11.50
<b>CUCUMBER SALESWOMAN</b> REPOSADO TEQUILA, VELVET FALERNUM, LIME, PEAR, CUCUMBER	11.50
<b>SAKE COLADA</b> AKASHI TAI SAKE, PINEAPPLE, COCONUT, LIME	11.50
<b>OKITE IRU</b> DARK CHOCOLATE, GINGER, COFFEE, FERNET-BRANCA	11.50
<b>HANABI</b> REPOSADO TEQUILA, LYCHEE, LIME, TABASCO, GOCHUGARU SALT	11.50

## CLASSIC COCKTAILS

<b>SINGAPORE SLING</b> GIN, BENEDICTINE, CHERRY BRANDY, PINEAPPLE, LEMON, ANGOSTURA BITTERS	12.00
<b>MAI TAI</b> BARBADOS RUM, LIME, COINTREAU, ORGEAT	11.50
<b>PENICILLIN</b> TOKI BLENDED WHISKY, THE KING'S GINGER, AGAVE, LEMON, ARDBEG MIST	11.50
<b>REVOLVER</b> MAKER'S MARK BOURBON, COFFEE LIQUEUR, ORANGE BITTERS	11.50
<b>DRY DAIQUIRI</b> HAVANA CLUB 3YR WHITE RUM, LIME, PASSIONFRUIT, CAMPARI	11.50
<b>CORN &amp; OIL</b> BARBADOS RUM, VELVET FALERNUM, BITTERS	11.50
<b>PEGU CLUB</b> 135 EAST HYOGO GIN, COINTREAU, LIME, ANGOSTURA BITTERS	11.50
<b>WHITE NEGRONI</b> 135 EAST HYOGO DRY GIN, ITALICUS ROSOLIO, LILLET BLANC	11.50
<b>COCONUT CRUSTA</b> MAXIME TRIJOL COGNAC, COINTREAU, MARASCHINO, LEMON, COCONUT, BITTERS	12.00
<b>MEZCAL MARGARITA</b> MEZCAL, COINTREAU, LIME, AGAVE, SALT	12.00



## LOW AND NO COCKTAILS

<b>RHUBARB &amp; JASMINE FIZZ</b> - ALCOHOL FREE RHUBARB, CRANBERRY, LEMON, WHITE PEACH & JASMINE	6.50
<b>MATTARI</b> - ALCOHOL FREE RASPBERRY, COCONUT, APPLE, SODA	6.50
<b>PITCHI ICED TEA</b> - ALCOHOL FREE COLD BREW JASMINE TEA, PEACH, LEMON	6.50
<b>ICHIGO COOLER</b> - ALCOHOL FREE APPLE, ALOE VERA, STRAWBERRY, LEMON, SODA	6.50
<b>HANA-SHINSEN</b> - LOW ABV ITALICUS, APPLE, LEMON, WHITE PEACH & JASMINE	7.50
<b>HAKUBA</b> - LOW ABV DOLCE VITA APERITIVO, PEACH, WATERMELON, CRANBERRY, PINK PEPPER & POMELO TONIC	7.50

## DRAUGHT

KIRIN ICHIBAN - 4.6% pint  
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

<b>JUICES</b> apple, orange, cranberry, pineapple, tomato	3.00
<b>KOMBUCHA</b>	4.70
<b>ALOE JUICE</b>	3.70
<b>COCONUT WATER</b>	4.20
<b>PEAR JUICE</b>	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

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

#### HATOSAKI DISTILLERY

HATOSAKI - BLENDED	8.40
HATOSAKI - PURE MALT	10.50
HATOSAKI UMESHU CASK - PURE MALT	23.10

#### 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	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.



50ml

## JAPANESE GIN

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

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
GREY GOOSE	11.50

## AGAVE

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

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



## 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 / CAPPUCINO / FLAT WHITE	3.70
HOT CHOCOLATE	4.20
MATCHA LATTE	4.20