



# カクテル

## SIGNATURE COCKTAILS

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### TOKYO EXPRESS

Ketel One Vodka, Gentleman's  
Coffee Liqueur, Cold Brew Espresso,  
Miso, Vanilla, Kinako Dust

140



### SPILL THE TEA

Tanqueray Gin, Dry Vermouth,  
Sake, Lemon, Rooibos, Peach,  
Vegan Egg White

140



### SOUTHERN NIGHTS

Woodford Reserve Bourbon,  
Antica Formula Vermouth, Cocchi  
Americano, Charred Corn, Mirin

140



## KATANA COLLINS

Hendrick's Gin, Cocchi  
Americano, Tjing Tjing White  
Wine, Apple, Basil, Soda

150



## BEETLE BASIL SMASH

Bombay Sapphire Gin, Basil, Thyme,  
Lavender, Shiso, Lime, Tonic

145



## SHIITAKE SHOGUN

Bacardi 4yr Rum, Sweet  
Vermouth, Campari, Plum Wine,  
Shiitake, Miso

140



## KYŪRI

Hendrick's Gin, Cocchi Americano,  
Cucumber, Pickle Juice, Chive Oil

150



### ICHIGO MIYA

Espolon Blanco Tequila,  
Grapefruit, Lime, Vanilla, Salted  
Strawberry, Soda, Matcha Foam

165



### SPICE AND EVERYTHING NICE

Espolon Blanco Tequila, Mezcal,  
Tjing Tjing White Wine, Yuzu, Lime,  
Togarashi, Chilli Oil, Coriander

140



### SUPER SAIYAN

Monkey Shoulder Whisky,  
Drambuie, Lemon, Apricot, Vanilla,  
Sansho Pepper, Vegan Egg White,  
Tjing Tjing Red Wine

140



### PUNCHLINE

Monkey Shoulder Whisky, Bacardi  
4yr Rum, Cocchi Rosa, Macadamia,  
Vanilla, Lemon, Cream Cheese,  
Miso Butter, Roasted Rice Milk

150

## SEASONAL MENU カクテル

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### PEAR SPRITZ

Sake, Pear, Simonsig Brut MCC

130



### TEQUILA MARTINI

Espolon Blanco Tequila, Cocchi  
Americano, Plum Wine, Chive Oil

130



### FIG AND GOOSEBERRY SOUR

Inverroche Amber Gin, Lime, Fig,  
Gooseberry, Dry Vermouth, Vegan  
Egg White

130



### GRANADILLA GIMLET

Sake, Kettle One Vodka, Galliano,  
Granadilla, Lime

130



### PLUM OLD FASHIONED

Woodford Reserve Bourbon, Plum Wine,  
Plum, Honey, White Balsamic Vinegar

130



## HOUSE SHOTS

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**LEMON SAKE DROP (4)** \_\_\_\_\_ **90**

Sake, Lemon Oleo

**SPIKED ESPRESSO** \_\_\_\_\_ **25**

Absolute Vodka, Cold Brew Espresso, Maple

**BERRY SNACKERIES (4)** \_\_\_\_\_ **90**

Bacardi Carta Blanca Rum, Lime, Strawberry, Blueberry

**SHOW ME NEGRONI** \_\_\_\_\_ **40**

Roku Gin, Campari, Sweet Vermouth, Hazelnut, Cacao

**PLUM MARGARITA (4)** \_\_\_\_\_ **90**

Espolon Blanco Tequila, Plum Wine, Basil, Thyme, Lavender, Shiso

## BEER

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**DRAUGHT**

CBC Amber Weiss \_\_\_\_\_ **50/65**

Devils Peak First Light \_\_\_\_\_ **45/60**

CBC Lager \_\_\_\_\_ **45/60**

**BOTTLES**

Castle Lite \_\_\_\_\_ **40**

Windhoek \_\_\_\_\_ **50**

Black Label \_\_\_\_\_ **40**

Heineken \_\_\_\_\_ **45**

Devils Peak Blockhouse IPA \_\_\_\_\_ **60**

Corona \_\_\_\_\_ **50**

## OTHER      その他のアルコール

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Savanna Dry/Lite \_\_\_\_\_ **55**

Dragon Fiery Ginger Beer \_\_\_\_\_ **60**



## NON-ALCOHOLIC BEVERAGES

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Still | Sparkling Water 440ml \_\_\_\_\_ 30

Still | Sparkling Water 750ml \_\_\_\_\_ 50

Soft Drinks \_\_\_\_\_ 30

Soda Water, Tonic Water | Zero, Ginger Ale,  
Lemonade, Coca Cola | Zero, Dry Lemon

Appetizer | Grapetizer \_\_\_\_\_ 45

## NON ALCOHOLIC BEERS

Heineken 0% \_\_\_\_\_ 45

Devils Peak Zero to Hero \_\_\_\_\_ 45

Corona Cero \_\_\_\_\_ 50

## VIRGIN COCKTAILS

### ヴァージン・カクテル

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**PEACH DAISY** 90

Peach, Ginger, Pineapple

**SANSHO MOJITO** 90

Mint, Lime, Sansho, Soda

**SUNSET SMASH** 90

Strawberry, Blueberry, Mint, Lime, Ginger Ale

**SWEET DREAMS** 90

Pomegranate, Kinako, Sesame Oil

## JUST SHORT CANNED COCKTAILS

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**KOMODO** 75

Granadilla, Pickled Ginger, Coriander

**SWEET NOTHING** 75

Sugar Snap Pea, Star Anise, Basil

**WATERBERRY** 75

Watermelon, Seasonal Berries, Black Tea



## BAR SNACKS バー・スナック

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**SKINNY CUT FRIES** **V** \_\_\_\_\_ 70

*Served with your choice of kare sauce | mushroom kewpie | sansho chilli glaze | chilli kewpie | dashi kewpie | plain kewpie*

**CRISPY RICE BALLS** **V** \_\_\_\_\_ 65

*With ponzu kewpie*

**CHARRED CORN** **V** \_\_\_\_\_ 65

*With miso butter or chicken butter*

**PICKLE PLATE** **V** \_\_\_\_\_ 40

*Selection of 5 of our house pickles*

**PORK CRACKLING** \_\_\_\_\_ 85

*With furikake & chilli-soy dip*



## OTSUMAMI おつまみ

GREAT FOR SHARING

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**TEBASAKI**

*Deep-fried chicken wings with cucumber pickle*

Sweet & sticky \_\_\_\_\_ 140

Sansho pepper \_\_\_\_\_ 140

Fiery hot \_\_\_\_\_ 140

**VEGETARIAN** **V**



## OTSUMAMI

## おつまみ

GREAT FOR SHARING

### HIRATA

*Steamed buns, 2 in a portion*

Agemono aubergine **V** \_\_\_\_\_ 120  
*Kewpie mayo, pickled cabbage*

Katsu cauliflower **V** \_\_\_\_\_ 120  
*Mushroom kewpie, pickled shimeji*

Furikake pan-fried fish \_\_\_\_\_ 140  
*Dashi kewpie, carrot & daikon pickle, tempura bits*

Katsu chicken \_\_\_\_\_ 160  
*Chilli kewpie, togarashi, pickled cucumber*

Pork belly \_\_\_\_\_ 160  
*Tamago, spicy pickled cabbage, kewpie mayo*

Kare katsu chicken \_\_\_\_\_ 160  
*Kare sauce, carrot & daikon pickle, cabbage, togarashi*

Sansho pork belly \_\_\_\_\_ 160  
*Jalapeño kewpie, pickled cabbage, spring onion*

Umami beef fillet \_\_\_\_\_ 160  
*Caramelised onion, cabbage, onion & garlic furikake*

### YAKITORI

*Grilled skewers, 2 in a portion*

Chicken thigh & spring onion \_\_\_\_\_ 125

Yakiniku beef sirloin & baby onions \_\_\_\_\_ 135

Yakiniku mixed mushroom **V** \_\_\_\_\_ 125

Sticky pork belly \_\_\_\_\_ 140

### GYOZA

*Pan-fried dumplings, 4 in a portion*

Chicken & togarashi \_\_\_\_\_ 120

Mushroom & sesame **V** \_\_\_\_\_ 120

Pork & chive \_\_\_\_\_ 120

Smokey sweet potato **V** \_\_\_\_\_ 120

VEGETARIAN **V**





## OTSUMAMI

## おつまみ

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### OKONOMIYAKI FRIES \_\_\_\_\_ 120

*Thick-cut potato fries, okonomiyaki sauce, kewpie mayo, bonito flakes, nori, sesame, spring onion*

### MINI CHIRASHI DON \_\_\_\_\_ 120

*Cold sushi rice, sashimi, edamame, buchu-pickled ginger, radish, cucumber, kewpie mayo*

### BEEF TATAKI \_\_\_\_\_ 155

*Thinly sliced & seared beef fillet, roasted onion ponzu, smoked daikon pickle, crispy garlic, chives. Served chilled*

### TONKATSU RIBS \_\_\_\_\_ 135

*Panko-crusted, deboned pork ribs with sticky tonkatsu sauce, cabbage pickle*

### PORK KOROKKE \_\_\_\_\_ 140

*Panko-crusted pork belly & potato cakes with Japanese-style curry dip*

### BEEF KOROKKE \_\_\_\_\_ 140

*Beef mince, corn, cheese and sansho korokke with cucumber pickle*

### EDAMAME \_\_\_\_\_ 75

*Edamame beans in burnt garlic oil, togarashi*

### SESAME BROCCOLI \_\_\_\_\_ 100

*Pan-fried broccoli, sesame-soy sauce, garlic*

### CUCUMBER SALAD \_\_\_\_\_ 60

*Crunchy cucumber, buchu-pickled ginger, sweet soy and sesame dressing*

### IZAKAYA SALAD \_\_\_\_\_ 50

*Crunchy cabbage, sesame oil, rice vinegar, sesame seeds*

### CRISPY RICE BALLS \_\_\_\_\_ 65

*Deep-fried sushi rice and furikake, served with a ponzu kewpie*

**VEGETARIAN **



## NOODLES & RICE 麵とご飯

### RAMEN | BAR SIZE RAMEN BOWLS

*House-made wheat noodles in broth, ajitsuke tamago, nori, spring onion, sesame*

Pork tonkotsu \_\_\_\_\_ **150**

*Pork belly, sesame broccoli*

Chicken paitan \_\_\_\_\_ **150**

*Grilled chicken thigh, tsukudane mushrooms*

Miso mushroom **v** \_\_\_\_\_ **150**

*Mixed mushrooms, spinach*

Smokey beef \_\_\_\_\_ **150**

*Beef mince, pickled shimeji, charred corn*

Want your ramen spicy?

Add our spicy sansho tare \_\_\_\_\_ **10**

### DONBURI

*Rice bowls*

Chirashi don \_\_\_\_\_ **190**

*Cold sushi rice, sashimi, edamame, buchu-pickled ginger, radish, cucumber, kewpie mayo*

Cauli katsu don **v** \_\_\_\_\_ **160**

*Sushi rice, crispy panko-cruste cauliflower, courgette, sesame greens, pickles, ajitsuke tamago*

Kinoko gohan **v** \_\_\_\_\_ **160**

*Marinated mixed mushrooms, edamame, tamago rice, chives, pickles*

Ochazuke \_\_\_\_\_ **185**

*Sushi rice in matcha & dashi broth, buttery pan-fried fish*

Butadon \_\_\_\_\_ **185**

*Deboned pork rib, tamago-rice, edamame, chives, pickles*

Gyu don \_\_\_\_\_ **185**

*Sushi rice, yakiniku short rib, caramelised onion, courgette, pickles, ajitsuke tamago*

**VEGETARIAN v**



## SIDES

## サイドメニュー

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<b>SIDE PICKLE PLATE</b>	_____	<b>25</b>
<i>Selection of 3 of our house pickles</i>		
<b>MISO SOUP</b>	_____	<b>65</b>
<i>Mushroom broth, miso, mixed mushrooms, wakame</i>		
<b>BROTH BOWL</b>	_____	<b>40</b>
<i>Pork   chicken   beef   mushroom </i>		
<b>SUSHI RICE</b>	_____	<b>20</b>
<b>TAMAGO RICE</b>	_____	<b>35</b>
<b>FIERY CHILLI SAUCE</b>	_____	<b>15</b>
<b>KEWPIE MAYO</b>	_____	<b>15</b>
<i>Plain   mushroom   chilli   dashi</i>		



## SWEETS

## スイーツ

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<b>MITARASHI DANGO</b>	_____	<b>60</b>
<i>Sweet rice dumplings, skewered and covered in a sticky soy caramel and kinako</i>		
<b>MOCHI DOUGHNUTS</b>	_____	<b>60</b>
<i>Chewy mochi doughnuts in honey caramel, kinako and toasted sesame</i>		
<b>JAPANESE CHEESECAKE</b>	_____	<b>60</b>
<i>Fluffy cheesecake with miso caramel</i>		
<b>MOCHI TRUFFLES</b>	_____	<b>60</b>
<i>Chef's selection of 4 mochi truffles</i>		
<b>S'MOCHI</b>	_____	<b>60</b>
<i>Toasted mochi and a layer of chocolate, sandwiched between two soy cookies. Our play on a classic s'more!</i>		
<b>MILK BREAD PUDDING</b>	_____	<b>60</b>
<i>Golden-fried milk bread cubes served with a chilled genmaicha tea custard, seasonal fruit jam, and caramelised breadcrumbs</i>		