

DRINK

HAPPY HOUR 5-7 every thursday + friday

all drinks marked with a ✱ are part of our happy hour
cocktails, highballs, one cup sake & pints of orion all 6
chuhai are 2 for 10
bottles of chin chin & don tinta 25

COCKTAILS

UME TOKI NEGRONI ✱

plum infused toki whiskey, cask finished
plum liqueur, campari, plum bitters **12**

LIME LEAF GIMLET ✱

roku gin, kaffir lime leaf, seasn
green bitters, herb oil **12**

HIGHBALLS

TOKI CHERRY COKE FLOAT

toki whiskey, house cherry cola, madagascan
vanilla ice cream with a cherry on top **11**

GIN 'N' JUICE ✱

roku gin, lychee sake, white grape juice
& soda **10**

MOMOYUZU

peach juice, vodka, kyoto yuzu liqueur,
wakaze yuzu junmai sake **10**

TOKYO ICE TEA ✱

lipton black tea, lemon, vodka,
kagatsuru black tea sake **10**

CHU-HAI

shochu highballs, or "chuhai" for short, are
alcoholic fruit-forward soda & juice based
canned drinks enjoyed all over japan

SUNTORY - LIPTON ICED TEA ✱

350ml - 3% - **6**

SUNTORY - WHITE GRAPE ✱

350ml - 3% - **6**

TAKARA - WHITE PEACH ✱

350ml - 4% - **6**

SUNTORY STRONG ZERO - LIME SOUR
350ml - 9% - **8**

WINE

125ML / BTL

CHIN CHIN - WHITE - 11.5%

bright, nectarine, spritz
vino verde **6.5 / 32.5**

SALAMANDRE - SKIN CONTACT - 12.5%

juicy stone fruits & floral notes
grenache blanc **6.9 / 34.5**

DON TINTO - RED - 13%

silky, big cherry & vanilla
tempranillo **6.5 / 32.5**

BEER

½ / PINT

DEYA - MAGAZINE COVER (gf)

new england hazy pale 4.2% - **3.8 / 7.2**

ORION - OKINAWAN CRAFT ✱

japanese rice lager 5% - **3.6 / 6.8**

HITACHINO NEST - YUZU

citrus forward craft lager from japan - 5.5%
330ml - **6.2**

JUBEL - PEACH (gf)

peach flavoured lager - 4%
330ml - **5.9**

ASAHI 0%

lager - 0.0%
330ml - **5.5**

SOFTS

LIVING THINGS SODA - 4

watermelon & lime / peach & blood orange

HOLOS CITRA HOPS KOMBUCHA - 4

ORGANIC KARMA COLA - 4

FRANK WATER

still/ sparkling 750ml - **3.8**

SAKE

japan's iconic rice wine, has been brewed for over a thousand years. crafted from rice, water, yeast, and koji. regional differences in water, rice, and brewing techniques give each sake its unique character. from light, sparkling varieties to rich, unfiltered nigori and fragrant fruit liqueurs. we have curated a selection of our favourite bottles for you to sample

FUTSUSHU "STANDARD SAKE"

ONE CUP - 15.4% ★

the iconic brand started in 1964. simple, fresh, crushable sake with a mild aroma
tasting notes: soft, dry, full bodied, earthy
8 (180ML SINGLE SERVE)

SPARKLING 125ML / BTL

SHIRAYUKI DE AI 7.5%

elegant and lively, this sparkling sake is a great celebratory drink
tasting notes: refreshing bubbles with delicate sweetness, green apple, floral aromatics, crisp finish
8.5 / 16 (250ML)

PREMIUM 50ML / 180ML / BTL

"CLEAR SKY" ITAMI MOROHAKU
HONJOZO 15%

a classic honjozo-style sake from itami, the birthplace of sake brewing
tasting notes: light-bodied with a gentle umami richness, mild sweetness, and a dry, refreshing aftertaste of apricot & pineapple
4.7 / 16 / 55 (720ML)

KONISHI GOLD DAIGINJO 15%

a luxurious sake crafted with highly polished rice and refined brewing
tasting notes: aromas of melon and pear, smooth and silky on the palate with a clean, elegant finish
4.5 / 15 / 50 (720ML)

MODERN CRAFT

brewed in france by japanese artisans, wakaze sake blends tradition with modern creativity, utilising french rice & wine yeast in its production

WAKAZE YUZU JUNMAI 13%

tasting notes: refreshing and light yuzu sake with a hint of french mint and lemon verbena
4.2 / 11 / 40 (750ML)

WAKAZE JUNMAI 13%

tasting notes: bright and balanced with notes of apple, white flowers, and subtle rice sweetness. dry and approachable
4 / 10 / 36 (750ML)

WAKAZE NIGORI 12%

tasting notes: cloudy and rich with creamy rice texture, offering coconut and lactic notes balanced by a soft sweetness
4 / 10 / 36 (750ML)

LIQUEURS 100ML (served over ice)

KYOTO YUZU LIQUEUR 12%

tasting notes: bright, refreshing, and tangy with the unique citrus fragrance of yuzu. sweet yet balanced
8.5

KAGATSURU BLACK TEA SAKE 9.1%

tasting notes: a delicate infusion of sake and black tea leaves. subtle tannins, floral aroma, and gentle sweetness.
8.4

KANJUKU UMESHU (PLUM WINE)

tasting notes: lusciously sweet and tangy with rich plum flavor, smooth texture, and a lingering fruity finish
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