

## Hot & Cold House Sake

	small/large
Shochikubai Junmai (Hot)	£4.30/ £8.50
Shochikubai Junmai (Cold)	£4.30/ £8.50

## Cold Premium Sake Glass 100ml/ Flask 300ml

Mio 滯 (Only Bottle) 5%	£18.50
Sparkling Sake from Kyoto MIO entices you with its unique, sweet aroma and refreshing.	
Sayuri 雫り (Only Bottle) 12.5%	£17.80
Junmai-nigori from Hyogo Brewed with selected rice, koji and the natural water of Rokko. A refreshing aroma, natural sweetness and smooth after taste.	
Yamayuzu 山柚子 8%	£6.50/ £19.50
Yuzu sake from Kochi Yamayuzu is a sake based Yuzu liqueur which is a well-balanced taste with very refreshing flavor and comfortable level of acidity. A perfect choice for aperitif.	
Akitabare 秋田晴「古式純造り」 15%	£6.30/ £18.90
Junmai from Akita Akitabare is the kind of sake one can drink enjoyable for hours at a stretch. its subdued, understated refinement evokes a sense of the northern province where it is meticulously brewed.	
Masumi 真澄 15%	£6.60/19.80
Junmai from Nagano Longtime sake-drinkers find this sake comfortingly familiar. It is smooth at first sip, and displays a range of subtle, organic flavors as well as a pleasant natural sweetness.	
Dewazakura "Oka" 出羽桜「桜花」 15.5%	£7.00/ £21.00
Ginjo from Yamagata Sort-feeling on the tongue, Oka's transparency of flavor matches the clarity of the colorless liquor. It is floral rather than fruity, though there is a touch of pear, and perhaps melon.	
Dewazakura "Izumi Judan" 出羽桜「泉十段」 17.5%	£7.00/ £21.00
Ginjo from Yamagata A martini-lover's sale: dry and clear with a hint of juniper reminiscent of Tanqueray. No other ginjo combines dryness (+12 on the sake scale) and edginess (18 proof) to such exhilarating effect.	

## Shochu (Japanese Spirits) 焼酎 Glass 50ml/ Flask 300ml/ Bottle

Ichiko いいちこ (Oita) 25%	£4.50/ £25.00/ £59.60 (900ml)
Made from barley Lighter and eminently drinkable, Silhouette pairs well with a wide range of cuisines and is traditionally enjoyed with food.	
Wakamurasaki 若紫ノ君 (Miyazaki) 20%	£3.80/ £22.80 / £38.00 (500ml)
Made from barley and shiso A distinctive aroma from the delicate infusion of Japanese shiso, traditionally one of the key flavors of Japanese cuisine.	
Kuro kirishima 黒霧島 (Miyazaki) 25%	£4.30/ £25.00 / £58.30 (700ml)
Made from sweet potato The natural water from Mt. Kirishima in southern Japan creates rich and mellow taste.	

Discretionary 10% service charge will be added to your bill.  
All prices are inclusive of VAT