



**AKARI**

Japanese Kitchen & Bar

**DRINKS**

# COCKTAIL

## カクテル

- **Lemon Sour /レモンサワー** 6.40  
*- Traditional Izakaya cocktail: Shochu, lemon juice, soda water.*
- **Golden fish (Kingyo) /金魚** 6.60  
*- Shochu, Shiso leaf, chill pepper creates a mini aquarium.*
- **Hakushu Highball /白州ハイボール** 8.50  
*- Traditional Izakaya cocktail: Japanese Hakushu whiskey, soda water.*
- **Yuzu Hi /柚子ハイ** 6.20  
*- Shochu, Yuzu juice and soda water.*
- **Roku Gin & Tonic /ジントニック** 8.40  
*- Complex flavours of citrus, juniper and pepper lead to a tangy fresh finish.*

# SAKE

## 酒

- |                                                                                                                                                                                                                                                               | Glass<br>100ml | Flask<br>300ml |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|----------------|
| ▪ <b>Yamayuzu /山柚子</b><br>(Yuzu Sake from Kochi /柚子酒 高知)<br><i>- Yamayuzu is a sake based Yuzu liqueur which is a well-balanced taste with very refreshing flavour and mild acidity.<br/>A perfect choice for an aperitif.</i>                                | 6.80           | 20             |
| ▪ <b>Akitabare /秋田晴「古式純造り」</b><br>(Junmai from Akita /純米 秋田)<br><i>- Akitabare is the kind of sake one can drink enjoyably for hours.<br/>Its subdued and understated refinement evokes a sense of the northern province where it is meticulously brewed.</i> | 6.50           | 19             |
| ▪ <b>Masumi /真澄</b><br>(Junmai from Nagano /純米 長野)<br><i>- Longtime sake-drinkers find this sake comfortingly familiar. it is smooth at first sip and displays a range of subtle, organic flavours as well as a natural sweetness.</i>                        | 6.60           | 20             |
| ▪ <b>Dewazakura "Oka" /出羽桜「桜花」</b><br>(Ginjo from Yamagata /吟醸 山形)<br><i>- Oka's transparency of flavour matches the clarity of the colourless liquor. it is soft and floral rather than fruity, though there is a touch of pear, and perhaps melon.</i>      | 7.30           | 20.80          |
| ▪ <b>Dewazakura "Izumi Judan" /出羽桜「泉十段」</b><br>(Ginjo from Yamagata /吟醸 山形)<br><i>- A martini lover's sake: dry and clear with a hint of juniper reminiscent of Tanqueray. No other Ginjo combines dryness and edginess to such exhilarating effect.</i>      | 7.50           | 21.50          |

- |                                                                                                                                                                                                                                                                                                                                    | Glass<br>100ml | Flask<br>300ml | Bottle<br>720ml |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|----------------|-----------------|
| <p>▪ <b>Hoyo "Sawayaka Junmai" / 鳳陽「爽」</b> 7.10 20 46<br/>(Junmai from Miyagi / 純米 宮城)</p> <p>- <i>Soft and smoothly contoured with a touch of balsam and tangerine, this demure junmai is made by Uchigaski Brewing Company, the oldest brewery in Miyagi Prefecture, founded in 1661.</i></p>                                    |                |                |                 |
| <p>▪ <b>Tamagawa "Tokubetsu Junmai" / 玉川「特別純米酒」</b><br/>(Tokubetsu Junmai from Kyoto / 特別純米 京都) 7.30 20.50 52.50</p> <p>- <i>Signature junmai release from British toji Philip Harper. Nutty and toasty with a wild berry zing, this full-throated expression of junmai is richly flavourful, yet crisp and well balanced.</i></p> |                |                |                 |
| <p>▪ <b>Akitabare "Daiginjo" / 秋田晴「大吟醸」</b> 8.10 22.90 58.20<br/>(Daiginjo from Akita / 大吟醸 秋田)</p> <p>- <i>Light and fragrant, with a clean and even finish. Supple and smooth for easy drinkability. It's all here: fragrance, taste, balance and texture, in perfect harmony.</i></p>                                           |                |                |                 |

- |                                                                                                                          |  | Small | Large |
|--------------------------------------------------------------------------------------------------------------------------|--|-------|-------|
| <p>▪ <b>Shochikubai / 松竹梅「純米」(Hot / Cold)</b> 5.50 10.50</p> <p>- <i>House sake matches drinks well hot or cold.</i></p> |  |       |       |

## SHOCHU

### 焼酎

- |                                                                                                                                                                                                | Glass<br>50ml | Flask<br>300ml | Bottle<br>720ml |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|----------------|-----------------|
| <p>▪ <b>iichiko / いいちこ</b> 4.60 27.50 63<br/>(Made from barley / 大麦 大分)</p> <p>- <i>Lighter and eminently drinkable, Shochu pairs well with a wide range of cuisines.</i></p>                  |               |                |                 |
| <p>▪ <b>Kuro Kirishima / 黒霧島</b> 4.30 21 56.50<br/>(Made from sweet potato / 芋 宮崎)</p> <p>- <i>The natural water from Mt. Kirishima in Southern Japan creates a rich and mellow taste.</i></p> |               |                |                 |

## PLUM WINE

### 梅酒

- |                                         | Glass<br>50ml | Bottle<br>720ml |
|-----------------------------------------|---------------|-----------------|
| <p>▪ <b>Umeshu (Plum Wine)</b> 4 36</p> |               |                 |

# WINE

ワイン

## WHITE

	Glass 175ml	Bottle 750ml
▪ <b>La Cadence Blanc, Vin de France 2020</b> (France)	5.50	22
<i>- Pale yellow with stone fruit, red apple and floral aromas. Soft in texture with a persistent finish.</i>		
▪ <b>Pinot Grigio IGT Terre Siciliane, Connubio 2020</b> (Italy)	6.20	23
<i>- Gently floral Pinot Grigio from Sicily. Refreshingly lemony and herbal.</i>		
▪ <b>QL Vinho Verde, Quinta da Lixa 2020</b> (Portugal)	6.50	24
<i>- Aromatic green apple, melon and white peach. Balanced and smooth portuguese white with a lovely long lasting crisp finish.</i>		
▪ <b>Sauvignon Blanc, Stellenbosch, Thelema 2021</b> (South Africa)	8.80	36
<i>- A fresh, crisp and aromatic wine, boasting delicious gooseberry, melon and pineapple aromas.</i>		
▪ <b>Old Vine Reserve Chenin Blanc 2020</b> (South Africa)	9.50	38
<i>- Full bodied and well rounded, bursting with flavours of dried apricots, pineapple and hints of vanilla and honey that last long on the finish.</i>		
▪ <b>Gewurztraminer, Trimbach 2017</b> (France)	--	26.5
<i>- An exotic white, with aromas of lychees, roses, ginger and geranium. The finish is dry and elegant.</i>		

## RED

	Glass 175ml	Bottle 750ml
▪ <b>Embrujo Tempranillo Organic, Bodegas Verum 2020</b> (Spain)	5.50	21
<i>- Expressive Spanish red, with a palate of blackcurrants and blackberries lightened by a fragrant sprinkling of spice.</i>		
▪ <b>Era Organic Sangiovese, Cantine Volpi 2020</b> (Italy)	5.90	24
<i>- An intense red, scented with a delightful blend of cherries, liquorice and spice.</i>		

	Glass 100ml	Bottle 750ml
<p>▪ <b>Estacion 1883 Malbec, Trapiche 2020</b> (Argentina)</p> <p>- <i>Argentinian Malbec, bursting with raspberries and red cherries beneath a delightful fragrance.</i></p>	--	31
<p>▪ <b>Legado Cabernet Sauvignon, De Martino 2019</b> (Chile)</p> <p>- <i>Vibrant and fresh, with lots of red fruit and cassis accompanied by notes of tobacco leaf, cedar and violets.</i></p>	--	36
<p>▪ <b>Bourgogne Pinot Noir, Michel Juillot 2019</b> (France)</p> <p>- <i>Fresh, nicely balanced Pinot Noir, perfumed with raspberries and herbs and offering a mouthful of red fruit and a hint of earthiness.</i></p>	--	45

## PROSECCO / SPARKLING WINE

プロセッコ / スパークリングワイン

	Glass 125ml	Bottle 750ml
<p>▪ <b>NV Prosecco, Via Vai</b> (Italy)</p> <p>- <i>Lively Prosecco, fragrant with white flowers, with a delicate lemon and lime tang in the mouth.</i></p>	5	28
<p>▪ <b>Gusbourne Rose 2018</b> (England)</p> <p>- <i>Delicate pink in appearance, with summer berries and floral notes on the nose. The palate shows ripe red berries, with a crisp freshness and creamy, rounded texture on the finish.</i></p>	--	86
<p>▪ <b>Gusbourne Blanc de Blancs 2017</b> (England)</p> <p>- <i>The best chardonnay from the vintage was chosen for this complex and bright wine. It was aged for 4 years in the cellar and shows Gusbourne's signature minerality and elegance.</i></p>	--	90

## BEER

ビール

### DRAFT

	Half Pint	Pint
▪ Asahi	3.20	6.30
▪ Kirin Ichiban	3.20	6.30

### BOTTLE

	330ml
▪ Sapporo	5.50

## SOFT DRINKS

ソフトドリンク

▪ Coke	3.10
▪ Coke Zero	3.10
▪ Lemonade	3.10
▪ Orange Juice	3
▪ Apple Juice	3
▪ Still Water	3.50
▪ Sparkling Water	3.50

## TEA

茶

▪ Mugi Tea	3.30
▪ Houji Tea	3.30
▪ Green Tea	3.30