

冬のカクテル

winter cocktails

Sakagura Omakase Kodawari

13

Kikizake

Dry: Cherry / Honjozo Sake

Salty: Seaweed / Noilly Prat

Sweet: Pineapple / Tonka Bean

Kemuri

Suntory Kakubin whisky / Cinnamon smoke

Awadatsu

Raspberry / Champagne

Kurimi

Cognac / Nigori

An optional 12.5% service charge will be added to your bill.

SAKE COCKTAILS

*Classic cocktails are available on request please ask a member of staff

HAPPY HOUR

50% Off Cocktails

Mon - Thu 5 - 7pm

Okinawan Dragon 13

Tiki & fruity combination of Gekkeikan namazake, Cor Cor red rum, avua cachaca, almond syrup, freshly squeezed lime juice & dragon fruit, served tall over crushed ice

Cedroni 12

Ever favourite Japanese twist on the classic negroni, with cedar Gekkeikan taruzake, Campari, Antica Formula Carpano & a secret ingredient, served straight up

Sakagura Sour 12

Signature sour with Gekkeikan josen sake & kobai plum wine, yuzu umeshu, Belvedere vodka & a fresh & nutty sour mix, served straight up in a martini glass

Hibiki Moyasu 17

Surreal combination of Hibiki Harmony whisky, Mandarin Napoleon liqueur, Pimento Dram-allspice liqueur, Byrrh Grand Quinine, yuzu bitters, served over an ice ball from a smoking carafe

Furano fields 12

A floral & fruity concoction of lavender, Gekkeikan namazake, Jinzu gin, apricot brandy & passion fruit, shaken & served straight up

Dirty Green Cha 11

Premium gyokuro tea gently blended with Kokoro gin, sake low sugar & green Chartreuse, served in a tea pot

Hedonist Mojito 11

Mind & body refreshing combination of Japanese & Cuban rums, fresh mint leaves, umeshu, fresh citrus, gyokuro tea infused syrup & fresh pomegranate, served tall over crushed ice

Shochumigos 12.5

Delicious mix of genshu shochu, Casamigos blanco tequila & pineapple juice with a lovely umami finish from a soy reduction, served on the rocks

Nihon Sling 13

Tempting combination of Gekkeikan josen sake, Jinzu gin, St Germain, grenadine syrup & pineapple juice, shaken vigorously, served tall over ice

Red Lantern 12

Bittersweet blend of yuzu umeshu, Campari & cherry brandy, finished with a topping of ginger ale

Kaku Highball 11

The iconic Suntory Kakubin whisky meets yuzu umeshu & soda water, served tall over hand carved ice

Daiginjo Highball 11

All the fragrant notes from a Daiginjo sake & soda water, served tall over ice cubes

BOOZELESS

Non - Alcoholic Drinks

Sokai Mojito 7

Galvanizing cocktail with fresh mint, grapefruit soda, fresh limes, cranberry juice & calpico, served tall over crushed ice

Kyoto Garden 7

Botanical combination of Seedlip non-alcoholic distillate with fresh lime juice, mint & organic apple juice, served tall over ice

Kirei Tonic 7

Sense awakening concoction of fresh cucumber, lime wedges, elderflower cordial, aloe juice, finished with tonic water, served tall