

### **Rooibos Vanilla**

Rooibos originates from South Africa, where it has been appreciated for many generations. The addition of vanilla adds a delicious sweetness to the rich mellow flavour. Packed with antioxidants, minerals and vitamins, this is a fantastic caffeine-free alternative to black tea, which can also take milk.

### **Lemon Verbena**

Known for its many therapeutic qualities and used as a cooking ingredient for centuries, this delicious herbal infusion gives a soothing yet refreshing cup with gentle notes of sweet lemon

### **Chamomile**

Well known as a sleep-aid, chamomile is the go-to infusion for soothing and calming nerves. These plump flowers produce a golden cup with a creamy and sweet infusion.

### **Hojicha**

Hojicha is a special Japanese tea, that unlike other green teas is roasted, not steamed. It is made using traditional, sun-grown bancha, which produces a rich brown liquor with mellow smooth notes of nuts and a low caffeine content.



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# Afternoon Tea

## アフタヌーンティー

Japan is incomparable. With deep-rooted traditions, a vibrant modernity, and a sense of quiet mindfulness in everyday life, it is a place that will capture your imagination.

Japanese tea ceremonies celebrate harmony, respect, and tranquillity. Savouring a moment of peace and quiet contemplation in good company. Afternoon tea is the best of British traditions, enjoyed by Kings and Queens, and perfected over centuries.

The word Akatoki means 'dawn', and as the morning sky turns a cherry-blossom pink there are endless possibilities for the day ahead. TOKii Afternoon Tea celebrates the opportunity each new day brings.

A perfect blend of East and West, of two cultures brought together through a mutual appreciation of good food, tea, and relaxation. The best of Japanese tradition and English heritage.

### Sencha

The most widely drunk tea in Japan, this delicious steamed green tea is sweet, smooth and mellow with notes of edamame beans and nori.

### Earl Grey

This ever-popular blend of high-quality China Keemun tea and oil of bergamot, is the embodiment of a scented tea. Warm woody notes with a fresh citrus finish.

### Darjeeling 1st Flush

Sometimes referred to as the 'champagne' of Indian tea, this high grow black teas offers a flowery, light and extremely aromatic infusion. A smooth and refreshing cup with distinctive muscatel characteristics.

### Lapsang Souchong

Created in Fujian Province in China in the 1600s, Lapsang Souchong is the original black tea. Fine black tea is hung in baskets over smoking pine wood fires to dry. The leaves consequently become intensely black and have a distinctly smoky aroma.

### Bai Mu Dan

An invigorating Ceylon black tea lifted by fresh and exuberant citrus. For supreme texture and flavour, a touch of natural bergamot extract tempers the tea's inherent richness.

### Snow Buds

Consisting of only hand plucked buds and youngest leaves, from gardens at an altitude of over 1,000 metres, this delicate Chinese tea, is named for the downy appearance of the delicate leaves and buds. Gentle, sweet with a soft vegetal aftertaste.

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# Tea Selection

## Sunrise Breakfast Blend

Created exclusively for Prince Akatoki by Camellia's Tea House, this subtle blend of Asian black teas is the perfect start to your day, with smooth nutty and caramel notes. Delicious with or without milk.

## Prince Akatoki Sunset Blend

This delightful blend of rooibos, orange, liquorice root, papaya and chamomile flowers. A soothing naturally caffeine-free infusion to help calm, perfect at any time of the day.

## Matcha

The leaves used in matcha are shaded for 21 days before picking, which reduces bitterness and increases chlorophyll production, giving the tea its striking green colour. The leaves are dried, de-veined and stemmed before being ground into a fine powder. Full of health-giving properties, Matcha is whisked into warm water to produce a smooth, umami-rich liquor.

## Milky Oolong

Complex processing methods produce all the wonderful flavours that oolongs are known for. This particular one has added notes of butter and vanilla which make it a truly enticing and delicious cup of tea.

## Yuzu Oolong

A unique blend of black tea and dark oolong with the addition of fragrant Japanese yuzu. The sweet smooth liquor with a zesty citrus finish, is both refreshing and uplifting.

## Afternoon Tea

£60

Sake Afternoon Tea - includes a glass of Akashi Tai Junmai

£70

Champagne Afternoon Tea - includes a glass of Brut Veuve Clicquot

£80

## Sandwiches & Sushi

Yellowtail and tuna nigiri

Smoked salmon and yuzu crème fraîche on granary bread

Japanese mustard egg mayonnaise on white bread

Katsu coronation chicken with flaked almonds on sun-dried tomato bread

Roast sirloin of beef with rocket and wasabi cream on seeded bread

## Pastries

Matcha and pistachio opera

Passion fruit and yuzu Swiss roll

Patisserie Tokyo trio:  
mini choux, strawberry mouse, yuzu bomb

## Scones

Traditional scones, matcha and cranberry scones, strawberry jam, Cornish clotted cream

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# Sake

Our Japanese Sake comes from Akashi-tai brewery in Japan’s Hyogo Prefecture, the traditional home of Sake and the ‘king of rice’: Yamada Nishiki.

Brewed in small batches and always by hand, Akashi-tai use only the highest quality local ingredients to produce Sake that keeps tradition alive.

	ABV	100ml	Bottle
<b>Akashi-tai Honjozo Genshu Tokubetsu</b> Full-bodied with a higher alcohol content ideally enjoyed on the rocks. A creamy, rich palate, tropical fruit flavours balanced by a subtle umami note.	19%	14	60
<b>Akashi-tai Daiginjo genshu</b> Distilled with the sweet Yamadanishiki rice grain. A fruity and floral palate with notes of aniseed and a dry finish.	17%	25	130
<b>Akashi-tai Junmai daiginjo genshu</b> The iconic “Grand Cru” Sake. The palate offers a perfect balance of lemon and bitter orange.	16%	27	145
<b>Akashi-tai Junmai ginjo (sparkling)</b> A fresh and light profile makes Junmai Ginjo sparkling a versatile choice that can be enjoyed on its own, as an aperitif, or throughout the meal.	7%	19	50
<b>Akashi-tai Shiraume ginjo umeshu</b> A summertime favourite, Umeshu is a liqueur made from plums, and sweet, fruity flavours make it a popular choice.	19%	18	70

# Champagne

Veuve Clicquot is synonymous with style, strength, and complexity.

Founded over 250 years ago, Madame Clicquot’s creativity and lust for innovation earned her the nickname "la Grande Dame of Champagne".

A truly legendary Champagne for a truly legendary experience.

	ABV	125ml
<b>Clicquot Yellow Label</b> This effervescent Champagne balances all 4 dimensions defining the Veuve Clicquot style: freshness, strength, aromatic richness & silkiness. The wine is characterized by a brilliant golden yellow color, with hints of citrus fruits like mandarin and grapefruit blend and aromas of brioche.	12.5%	20
<b>Clicquot Rosé</b> In 1818, Madame Clicquot created the first known blended rosé champagne. The Brut Rosé offers a rich aromatic profile, combining red and black fruits, spices, and pastries, all enhanced by accents of toast, orange peel, and gingerbread linked to aging on lees.	12.5%	23

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