# KAMPAI

### COCKTAILS

#### JAZZ FIZZ $\pounds 12$

42 Below Vodka shaken with Muyu jasmine liquor, citric cordial and topped with CPH jasmine sparkling tea.

#### YUZU ZOO £10.50

Bombay Sapphire gin, plum wine, yuzu and honey combine to give a fruity balance of sweet and sour.

#### JAPANESE SPRING PUNCH $\pounds 12.50$

Bombay Bramble gin shaken with yuzu juice, Chambord, homemade sencha and raspberry cordial, topped with Prosecco.

#### PURPLE RAIN $\pounds 13.50$

Roku Japanese gin infused with butterfly pea flowers, stirred with a dash of violet liqueur and lengthened with yuzu tonic water.

#### YUZU SELTZER $\pounds 11.50$

Haku Japanese vodka mixed with yuzu juice, Passoã passion fruit liqueur and rosemary cordial charged with  $CO_{2}$ .

#### YUBARITA £10.50

El Jimador tequila reposado infused with kaffir leaves, shaken with Midori melon liqueur, lime and agave syrup.

#### FUJI PUNCH $\pounds 12.50$

Bacardi Oro rum shaken with Moose grapefruit liquor, citrus, matcha and pineapple juice.

#### WHISKY MISO SOUR $\pounds 13.50$

Toki Japanese whisky shaken with peach liquor, lemon juice, egg white, honey and miso.

#### KORI COOLER $\pounds 9.50$

El Jimador tequila blanco infused with lime and lemongrass swizzled with lychee, mint, lime and soda.

#### PLUM SAZERAC $\pounds10.50$

Remy Martin cognac stirred with plum wine and plum bitters, served in an absinthe-perfumed glass.

### WHITE WINE

#### CHENIN BLANC, STORMY CAPE [13%]

WESTERN CAPE, SOUTH AFRICA Snappy and easy drinking, packed with passion fruit, green apple and a refreshing touch of lemon. Bottle  $\pounds 29$  / Glass 175ml  $\pounds 7$ 

#### VERMENTINO PAYS D'OC, LES ARCHERES [12.5%]

LANGUEDOC-ROUSSILLON, FRANCE Spring blossom, white peach, lime zest and grapefruit. Bottle  $\pounds 32$  / Glass 175ml  $\pounds 7.80$ 

#### VINHO VERDE QL LOUREIRO, QUINTA DA LIXA [11%]

NORTHERN PORTUGAL A mouthful of green apples, white peach, nectarine and a fine, long finish.

Bottle  $\pounds 34$  / Glass 175ml  $\pounds 8.20$ 

#### PICPOUL DE PINET, BARON DE BADASSIÈRE [13%]

LANGUEDOC, FRANCE Refreshing, zingy citrus and crisp apple, balanced with white blossom and a peachy finish.

Bottle  $\pounds 34$  / Glass 175ml  $\pounds 8.20$ 

#### PINOT GRIGIO, PUIATTINO [12.5%]

FRIULI, ITALY Balanced and pleasing Pinot Grigio, full of ripe pears, peaches and citrus.

Bottle  $\pounds 36$  / Glass 175ml  $\pounds 8.70$ 

#### RIESLING, THE STUMP JUMP, D'ARENBERG [10%]

McLAREN VALE, AUSTRALIA Aromatic, fully ripened fruit, frangipani and citrus, white floral notes, combining nicely with ruby grapefruit and fresh lime characters.

Bottle  $\pounds 38$  / Glass 175ml  $\pounds 9.20$ 

#### LUBERON, FAMILLE PERRIN [13%]

SOUTHERN RHÔNE, FRANCE Refreshing and bright with zesty acidity and a touch of citrus blossom. Red apple balanced with ripe peach flavours.

Bottle  $\pounds 38$  / Glass 175ml  $\pounds 9.20$ 

#### CHARDONNAY, 16 STOPS [13%]

ADELAIDE, SOUTH AUSTRALIA White peach and nectarine with hints of spice. Crisp and elegant with a lovely texture and savoury finish.

Bottle  $\pounds40$  / Glass 175ml  $\pounds9.70$ 

#### MUSCADET, SEVRE ET MAINE [12%]

LOIRE, FRANCE Classic citrus and white flower notes, bold and niceley rounded with a fresh finish.

Bottle  $\pounds42$  / Glass 175ml  $\pounds10.20$ 

#### VIOGNIER, MAISON LES ALEXANDRINS 'LE CABANON' [13%]

NORTHERN RHÔNE, FRANCE Aromatic hints of apricot and peach with light tropical notes.

Bottle  $\pounds45$  / Glass 175ml  $\pounds10.90$ 

#### **OLD VINES CHENIN, KEN FORRESTER** [13.5%]

STELLENBOSCH, SOUTH AFRICA Harmonious balance between fruit and delicate oaky vanilla notes, which combnie to form complex, soft flavours and a rich body.

Bottle  $\pounds 46$  / Glass 175ml  $\pounds 11.20$ 

#### SAUVIGNON BLANC, MOHUA WINES [13%]

MARLBOROUGH, NEW ZEALAND Passion fruit, mango and fresh-cut lime, summer herbs, pink grapefruit and a curl of lemon zest on the nose.

Bottle  $\pounds 48/$  Glass  $\pounds 11.70$ 

#### GAVI DI GAVI, TERRE ANTICHE [13%]

PIEMONTE, ITALY Delicate, with hints of melon, Gala apple and lime zest, with a lovely zip on the palate.

Bottle  $\pounds 48/$  Glass  $\pounds 11.70$ 

#### **GRUNER VELTLINER LOIMER** [12%]

KAMPTAL, AUSTRIA Aromas of yellow apple, pineapple and marigold with gentle hints of white pepper.

Bottle  $\pounds 62$ 

#### POUILLY-FUMÉ, DOMAINE DE BEL AIR [13%]

LOIRE, FRANCE Aromas of white peach, pear, mango and a touch of minerality. Full and elegant, with racy acidity that brings balance and lift to the finish.

#### MÂCON-VILLAGES, JEAN-CHRISTOPHE PERRAUD, TERROIR DE NANCELLES [13%]

MÂCONNAIS, BURGUNDY, FRÂNCE

Elegant and expressive. Vibrant notes of white flowers, fresh citrus and apricot fruit, with lively acidity and a refreshing finish.

Bottle  $\pounds 68$ 

#### L'INDISCRETE SANCERRE [13%]

LOIRE, FRANCE A fresh citrus palate, with mineral notes and crisp acidity. An elegant and refreshing finish.

Bottle  $\pounds78$ 

#### MEURSAULT, JEAN-MICHEL GAUNOUX [13%]

**BURGUNDY, FRANCE** 

Well developed with ripe, tropical fruit on the nose and an enticing note of honey, which lead to an intense and concentrated palate with well-balanced acidity and a crisp, clean, lengthy finish.

Bottle  $\pounds 96$ 

#### DIRTY LITTLE SECRET, KEN FORESTER [13%]

WESTERN CAPE, SOUTH AFRICA

Generous and intense with persistent notes of pear drop, lemon and tangeringe, offering a refreshing citrus finsh.

## ROSÉ

#### LUBERON ROSÉ, FAMILLE PERRIN [13%]

SOUTHERN RHÔNE, FRANCE Fresh and delicate, flavours of strawberry, peach, raspberry and pink grapefruit, with a moreish finish. Bottle £38 / Glass 175ml £9.20

#### MIRAVAL, 'STUDIO' ROSÉ [12.5%]

PROVENCE, FRANCE Floral aromas with notes of grapefruit and fresh strawberry, balanced by lively acidity.

Bottle  $\pounds54$  / Glass 175ml  $\pounds13.10$ 

#### CÔTES DE PROVENCE ROSÉ, MIRAVAL [13%]

PROVENCE, FRANCE Exuding aromas of fresh redcurrants, rose and zesty lemon, with refreshing acidity and a long finish.

## SPARKLING WINE

#### NV PROSECCO, RUGGERI (11%)

VENETO, ITALY Delicate, fresh and zesty, exuding with notes of green apples and citrus. Bottle  $\pounds 38$  / Glass 125ml  $\pounds 7.50$ 

#### KINGSCOTE [11.5%]

WEST SUSSEX, ENGLAND English sparkling made with the traditional grape varieties. Refreshing and delightfully complex, offering bright, sumptuous flavours of gooseberry, apple and hints of rose.

Bottle  $\pounds 48$  / Glass 125ml  $\pounds 9.50$ 

#### **TELMONT RÉSERVE BRUT** [12%]

CHAMPAGNE, FRANCE Beautifully balanced. A perfect harmony of richness, fruitiness, and freshness.

Bottle  $\pounds74$  / Glass 125ml  $\pounds14.50$ 

#### **TELMONT RÉSERVE ROSE** [12%]

CHAMPAGNE, FRANCE Fresh and complex, offering a symphony of ripening red fruit and a full-bodied, elegant presence.

Bottle  $\pounds 92$  / Glass 125ml  $\pounds 16$ 

#### CHARLES HEIDSIECK, BLANC DE BLANCS NV [12%]

CHAMPAGNE, FRANCE White peach and candied citrus with notes of lime and honeysuckle, giving way to subtle hints of tangerine and lemon.

Bottle  $\pounds 170$ 

#### **TELMONT BLANC DE BLANCS** [12%]

CHAMPAGNE, FRANCE Generous, fruity, ethereal, this cuvée offers an exquisite expression of Chardonnay.

### RED WINE

#### EVARISTO, VINHO REGIONAL LISBOA TINTO [13.5%] LISBOA, PORTUGAL

Vibrant aromas of ripe cherries, juicy blackberries and blackcurrants. A crisp acidiity carries the mellow fruit flavours onto the smooth finish.

Bottle  $\pounds 32$  / Glass 175ml  $\pounds 7.80$ 

#### 'GOATS DO ROAM' [13.5%]

COASTAL REGION, SOUTH AFRICA Aromas of red cherry, plum and pepper spice, with a juicy core of red berry fruit and oak spice. Bottle  $\pounds 38$  / Glass 175ml  $\pounds 9.20$ 

#### PETIT PINOTAGE, KEN FORRESTER [13.5%]

WESTERN CAPE, SOUTH AFRICA Spice, mulberry, plum pudding and cherry, offset by a hint of smoke. Bottle  $\pounds 40$  / Glass 175ml  $\pounds 9.70$ 

#### DOMINIQUE MOREL, BEAUJOLAIS-VILLAGES [13%]

BEAUJOLAIS, FRANCE Elegant and well balanced, with a rounded palate full of fresh, ripe, red berry fruit. Bottle  $\pounds44$  / Glass 175ml  $\pounds10.70$ 

#### PACHECO PEREDA, 'ESTIRPE' ORGANIC FAIRTRADE

MALBEC [13.5%]MENDOZA, ARGENTINADeep aromas of plum, black cherries and a hint of violet,<br/>well balanced with flavours of red fruit.Bottle £48 / Glass 175ml £11.70

#### FOG MOUNTAIN [13.5%]

CALIFORNIA, USA Enticing aromas of blackberry, bramble and a hint of spice, with baked plum and elderberry flavours, offering a long, lingering finish. Bottle  $\pounds 58$ 

#### **DE LOACH, 'HERITAGE COLLECTION' PINOT NOIR** [13.5%] CALIFORNIA, USA

Elegant and balanced, mouth-watering berry flavours and a touch of spice with a bright, lingering finish. Bottle  $\pounds 60$ 

#### **MOMO** [13%]

MALBOROUGH, NEW ZEALAND Lively and concentrated, spilling over with raspberries and cherries, with a faint perfume of flowers on the finish. Bottle  $\pounds 68$ 

### BEERS

#### ASAHI KARAKUCHI [5.2%]

Brewed to the authentic Japanese recipe to deliver its dry, crisp taste and quick clean finish.

Bottle 330ml  $\pounds 6$  / 500ml  $\pounds 7.20$ 

#### MONSUTA (5%)

Full-flavored with a delicate hop aroma perfectly balanced with rich malt.

Can 330ml  $\pounds 6.50$ 

#### KIRIN ICHIBAN [4.6%]

"lchiban Shibori" is a unique method of brewing beer at its purest from a single ingredient: 100% malt.

Bottle 500ml  $\pounds 8.50$ 

#### ZEN PALE ALE [4.5%]

Infused with single batch Kabusencha Japanese green tea. Fruity, delicate and crisp.

Bottle 330ml  $\pounds 6.50$ 

#### MEANTIME ANYTIME IPA [4.7%]

Refreshing with a clean dry finish and tropical hints of pineapple and mango.

Bottle 330ml  $\pounds 6.50$ 

#### **CORNISH ORCHARDS CIDER** [5%]

Lightly sparkling and immensely refreshing with fruity apple tones.

Bottle 500ml  $\pounds7.00$ 

#### **BIG DROP UPTIME CRAFT LAGER** [0.5%] (39 kcal)

Light herbal and floral hop aromas, a hint of caramel and a touch of orange at the end.

Bottle 330ml  $\pounds 5.50$ 

#### KAIZEN, JUNMAI GINJO [15%]

Our own Sticks'n'Sushi sake created in collaboration with Kanpai London. Brewed from one of the best Japanese rice, it is rich and aromatic with notes of lychee, pear and honey dew melon. Bottle 375ml  $\pounds 42$ 

SUMI, KANPAI LONDON [15%]

Brewed in South London with Gohyakumangoku Japanese rice, this is a classic, rich and smooth Tokubetsu Junmai sake.

Bottle 375ml  $\pounds 36$ 

#### MIO SPARKLING, TAKARA, HYOGO [5%]

Fruity with a refreshing, sweet aroma and fine bubbles. Perfect as an aperitif. Bottle 300ml  $\pounds 20$  Glass 125ml  $\pounds 9.50$ 

#### GOKAI KARAKUCHI WARM SAKE, TAKARA [15%]

Award winning warm sake. Wonderfully well balanced, classic and dry. Carafe 180ml  $\pounds 8.50$ 

#### TOKUBETSU JUNMAI, NANBU BIJIN, IWATE [15.5%]

Light and clean, with sweet notes of melon and pear, and with plenty of umami and depth. Glass 125 ml  $\pounds 9$ 

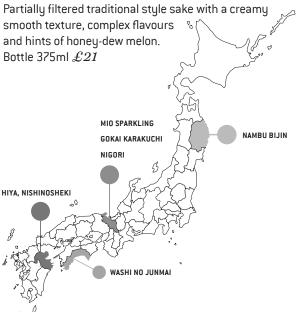
#### HIYA, NISHINOSHEKI, KAYASHIMA [17%]

Spicy and powerful on the palate, yet with a light and delicate finish. Served neat or on ice. Bottle 300ml  $\pounds 28$ 

#### WASHI NO JUNMAI, TOSATSURU, KOCHI [14%]

Light and subtle sake with a clean texture and dry finish. Made with deep sea water. Bottle 720ml  $\pounds 50$ 

#### NIGORI, JUNMAI, SILKY MILD, TAKARA [15%]



### SPIRITED AWAY

#### NIPON 86 (58 kcal) £8.50

Copenhagen sparkling tea mixed with yuzu juice and pear & ginger cordial.

#### SAKURA SPRITZ (70 kcal) $\pounds 8.00$

Everleaf Mountain non-alcoholic spirit served with tonic water and a dash of lavender and blackberry cordial.

#### $\texttt{MINTO}\left(94\,\textit{kcal}\right)\pounds8.50$

Caleño tropical non-alcoholic spirit shaken with mint, yuzu and lime.

#### SENDAI SUNSET (189 kcal) $\pounds 8.50$

Crossip Fresh non-alcoholic spirit shaken with lychee, citrus and agave syrup.

### **FIZZES & CORDIALS**

#### PUNCHY HOLIDAY ROMANCE (30 kcal) $\pounds 5$

Peach with ginger & fragrant chai. Can 250ml

#### PUNCHY FIRST DIP (35 kcal) $\pounds 5$

Yuzu with refreshing cucumber & a hint of rosemary. Can 250ml

**ELDERFLOWER INFUSION** (82 kcal) £4.50 Choose between still or sparkling.

#### TRADITIONAL HOMEMADE LEMONADE (72 kcal) $\pounds4.50$

Refreshing cloudy lemonade. Choose between still or sparkling.

JAPANESE SODA "RAMUNE" (70 kcal) £5

A Japanese child's favourite. Fresh, fun and bubbly. Bottle 200ml

**WATER** £1.50 Filtered to purity and served with activated charcoal using the traditional Japanese method. Have as much as you like. Still or sparkling

#### COFFEE UESHIMA COFFEE COMPANY .KOE 1033.

Since its introduction to Japan in the 1600s by Dutch traders, coffee has been a rich part of Japanese culture. For generations Ueshima have been refining their craft in a practice known as Takumi – the pursuit of perfection without compromise.

The finest quality beans are precision roasted under the supervision of Japanese Coffee Masters. Each coffee is characteristically bold, smooth and low in acidity.

ESPRESSO (2 kcal)  $\pounds 2.50$  CAFFE LATTE (92 kcal)  $\pounds 3.30$ 

MACCHIATO (10 kcal) £2.60 CAPPUCCINO (71 kcal) £3.30

CORTADO (28 kcal)  $\pounds 2.60$  AMERICANO (5 kcal)  $\pounds 2.80$ 

### TEA

**MATCHA** bowl (3 kcal) £4.60 The finest leaves from the year's harvest are grinded on ancient stone wheels and whipped into a smooth, frothy tea.

**SENCHA & MATCHA** pot (10 kcal)  $\pounds 4.80$ Green tea with a fine scent of fresh grass. This sencha is mixed with matcha for a deep colour and fantastic taste.

MATCHA LATTE bowl (150 kcal) £4.60 Matcha tea with warm milk or oat milk.

**GENMAICHA** pot (15 kcal) £4.80 Green tea with popped rice. Mild and soft with a fine taste of nuts.

**HOJICHA** pot  $\pounds 4.50$ Toasted green tea with a slightly smoky taste.

**COOL MINT** pot (15 kcal) £4.50 Herbal tea with Moroccan mint, apple, lemongrass & anise.

**JASMINE TEA** pot (25 kcal)  $\pounds 4.80$ Green tea with an elegant taste of jasmine.

**CLASSIC ENGLISH BREAKFAST TEA** *pot (5 kcal)* £4.50 A mix of Ceylon, Indian Assam and Kenya tea. A strong cup which goes well with milk or lemon.

**YUZU OOLONG** Pot (5kcal) £4.50 Bespoke blend of traditional Oolong tea with citrus yuzu fruit and lemongrass notes.

### HOT CHOCOLATE

HOT CHOCOLATE (184 kcal)  $\pounds 3.50$ Dark chocolate with organic milk and whipped cream.

We offer semi-skimmed or oat milk.

## SPIRITS

#### JAPANESE WHISKY

Toki Suntory Blend [43%]  $\pounds 10$ Nikka from the Barrel, Tokyo [51.4%]  $\pounds 13$ Yamazaki Distillers Reserve, Kyoto [43%]  $\pounds 15$ Hibiki Japanese Harmony, Kyoto [43%]  $\pounds 14$ Nikka Coffey Grain, Tokyo [45%]  $\pounds 13$ 

#### OTHER WHISKEY

Glenmorangie Original, Scotland [40%]  $\pounds 12$ Rittenhouse Straight Rye, Kentucky [50%]  $\pounds 12$ Jack Daniel's Rye, Tenessee [45%]  $\pounds 10$ 

#### GIN

Bombay Sapphire, England [40%] £8.50 Bombay Premier Cru, Englad [47%] £10 Roku, Japan [43%] £10 Ki No Bi Kyoto Dry, Japan [45.7%] £12.50 Sipsmith Dry, England [41.6%] £9.50 Tanqueray 10, England [47.3%] £10 Monkey 47, Germany [47%] £13 Nikka Coffey, Japan [47%] £13

#### VODKA

Haku, Japan [40%] £10 Belvedere, Poland [40%] £10 Grey Goose, France [40%] £10 Nikka Coffey, Japan [40%] £12.50

#### RUM

Bacardi Carta Oro, Puerto Rico  $[40\%] \pounds 8.50$ Bacardi Añejo Cuatro, Puerto Rico  $[40\%] \pounds 10$ Ron Zacapa 23 y.o., Guatemala  $[40\%] \pounds 12.50$ 

#### TEQUILA

Tapatio Blanco, Arandas, Jalisco [40%]  $\pounds 9$ Patron Silver, El Nacimiento, Jalisco [40%]  $\pounds 11$ El Jimador reposado, Amatitan, Jalisco [40%]  $\pounds 9$ 

### COGNAC

Remy Martin [40%]  $\pounds 10$ 

All served as 50ml, 25ml servings available on request