SO
RA

COCKTAILS

SIGNATURE

PEACH & LYCHEE SPRITZ 12
briottet crème de pèche, kwai feh lychee liqueur, lavender cordial, peach bitters, prosecco, peach soda

CHERRY BLOSSOM NEGRONI 12
roku japanese gin, campari, mancino sakura vermouth

YUZU MOJITO 12
bacardi carta blanca rum, yuzu liqueur, sugar, lime, shisho, soda

UMESHU SOUR 12
umeshu, shochu, orgeat, lemon, foam

TOGRASHI MARGARITA 12
el jimador reposado tequila, mezcal union, lemongrass agave, lime

ESPRESSO MARTINI 12
haku vodka, tosolini exprè liqueur, sugar, espresso

LYCHEE VODKA MARTINI 12
honjozo sake, haku vodka, kwai feh lychee liqueur, lychee

PASSION FRUIT MAI TAI 12
mount gay eclipse rum, wray & nephew overproof rum, orange liqueur, passion fruit, pineapple, lime, almond

FROZEN COCONUT DAIQUIRI 12
koko kanu coconut rum, coconut, white chocolate liqueur, lime

MISO OLD FASHIONED 12
toki whisky, miso, angostura

SHUN SMASH:
BLOOD ORANGE & CINNAMON 12
roku japanese gin, cointreau, blood orange, cinnamon, lemon

YUZU 75 15
yuzu liqueur, lemon, veuve clicquot champagne

G & T

ROKU JAPANESE GIN 12
fever-tree tonic, ginger

JINZU JAPANESE GIN 12
fever-tree tonic, apple

MANCHESTER GIN 12
fever-tree mediterranean, orange, juniper

MANCHESTER RASPBERRY GIN 12
fever-tree elderflower tonic, raspberry, mint

CAMBRIDGE DISTILLERY JAPANESE GIN 12
fever-tree tonic, shiso

HIGHBALL

ROSE & CARDAMON 12
chita whisky, rose, cardamon, citric bitters, soda

APPLE & GINGER 12
umeshu, honjozo sake, apple & ginger cheong, citrus, soda

DARK & STORMY 12
goslings black rum, fever-tree ginger beer, lime, angostura bitters

YUZU & RASPBERRY COLLINS 12
roku japanese gin, yuzu liqueur, raspberry, lemon, fever-tree soda water

CHERRY & MATCHA 12
haku vodka, matcha liqueur, cherry, lemon, sugar, soda

INTRODUCING SORA

SITTING ABOVE THE CITY

THIS IS A DINING CONCEPT TO ELEVATE THE SENSES. DESIGNED AROUND SHARING PLATES AND TAPAS, MAKING IT THE IDEAL CHOICE FOR A SOCIAL YET ELEVATED DINING EXPERIENCE.

TASTE OF SORA

Experience the essence of SORA with our premium tasting menu

£45 PER PERSON
minimum of two sharing

NIBBLES

STEAMED EDAMAME BEANS 113
yuzu, citrus salt

CRISPY FRIED RICE BITES 232
tonkatsu sauce

SUSHI & COLD PLATES

TUNA NIGIRI 192
tobiko

GREEN DRAGON ROLL 545
tempura prawns, salmon, avocado, sesame yuzu-kosho, sriracha

KINGFISH SASHIMI 286
ponzu, sesame, caviar, jalapeno, crispy quinoa

CRISPY

KFC 182
korean fried cauliflower, gochujang

TEMPURA TIGER PRAWNS 526
sweet chilli

ROBATA GRILL

served with our hand cut fries

LOCH DUART SALMON TERIYAKI 525
ponzu mayo

GRASS FED STRIP LOIN 627
salsa verde, garlic crisps, soy

add **MISO GLAZED BLACK COD** 339 **14**

SWEET

MOCHI ICE CREAM 70

STEM GINGER MARSHMALLOWS 565
almond crumb, chocolate sauce

DRINKS PACKAGE

£25 PER PERSON

DAIQUIRI

HILLS & VALLEYS RIESLING
Pikes, Clare Valley, South Australia

LES PIVOINES BEAUJOLAIS VILLAGES
France

CITRONCELLO

SORA SIGNATURE SUSHI & SASHIMI PLATE 939 38

4 KINGFISH SASHIMI

2 TIGER PRAWN NIGIRI

2 TUNA NIGIRI

8 SALMON, CREAMED CHEESE, AVOCADO MAKI ROLL

8 CRISPY CHICKEN KATSU ROLL

vegan vegetarian

0000 calorie content, calculations as accurate as possible however slight variations may occur.

To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day.

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. Please be aware that the Taste of SORA menu does not cater for specific allergens or dietary requirements. For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. For further information on allergens please scan here.

MIX AND MATCH SMALL PLATES FROM AN IRRESISTIBLE SELECTION OF SUSHI, ROBATAYAKI AND PAN-ASIAN STYLE TAPAS DISHES WHILST SIPPING A SIGNATURE COCKTAIL.

NIBBLES

STEAMED EDAMAME BEANS 113 **4**
yuzu, citrus salt

CRISPY FRIED RICE BITES 232 **4**
whipped tofu, tonkatsu sauce

NIGIRI
2 PIECES

tiger prawn 212 **8**
kingfish 252 **8**
tuna 192 **6**
avocado 195 **5**

ROLLS
8 PIECES

FIRE CRACKER MAKI 635 **14**
flamed sea bass, spicy tuna, cucumber, spring onion, crispy onion, gochujang

GREEN DRAGON 545 **14**
tempura prawns, salmon, avocado, sesame yuzu-kosho, sriracha

RED DRAGON 752 **12**
red pepper, avocado, cucumber, sesame, sweet chilli mayo

CRISPY CHICKEN KATSU 749 **13**
pickled carrot, crispy onion, sesame, shiso, mango coconut sauce

SALMON 3 WAYS 696 **16**
3 salmon creamed cheese maki, 2 nigiri, 2 sashimi

COLD PLATES

BEEF FILLET TATAKI 186 **12**
pickled mooli, garlic, sesame, ponzu, nasturtium

KINGFISH SASHIMI 286 **15**
ponzu, sesame, caviar, jalapeno, crispy quinoa

ROBATA GRILL

STICKY PORK BELLY 472 **10**
burnt apple purée, sesame

LOCH DUART SALMON TERIYAKI 525 **9**
ponzu mayo

CHARRED CABBAGE 371 **8**
whipped tofu, black garlic, pickled chilli, crispy shallots

BLACK COD 339 **16**
miso glazed, miso sauce

CHICKEN YAKITORI 436 **8**
tamarind, peanuts

GRASS FED STRIP LOIN 627 **18**
salsa verde, garlic crisps, soy

KOREAN LAMB CUTLETS 390 **18**
zucchini tempura, tahini, black sesame

BEEF FILLET 102 **38**
crispy, chilli garlic, SORA steak dipping sauce

CRISPY

KFC 182 **8**
korean fried cauliflower, gochujang

TEMPURA TIGER PRAWNS 526 **13**
sweet chilli

CHICKEN KARAAGE 651 **10**
soy, roasted sesame

SIDES

HAND CUT FRIES 277 **5**
seaweed, rosemary, chilli

ASIAN SLAW 41 **4**
red cabbage, mooli, carrot, ginger, sesame

SAMBAL PATATAS BRAVAS 434 **6**
garlic aioli, spring onion, pickled chilli

TRUFFLED RICE 63 **7**
wild mushrooms, spring onion, crispy shallot

ROBATA CORN 99 **5**
miso butter, lime

SWEET

VALRHONA CHOCOLATE SESAME MOUSSE 550 **6**
black cherry, honeycomb, matcha

STEM GINGER MARSHMALLOWS 565 **6**
almond crumb, chocolate sauce

TONKA BEAN PANNA COTTA 410 **7**
sake infused strawberries, lime, basil

MOCHI ICE CREAM 70 **PER BALL 3**
speak to server for today's options

EXPRESS LUNCH

£20 PER PERSON

Our Bento and Vegan Bento boxes give a mixture of Nigiri, Sushi, Robata and Crispy sections, both served with Asian slaw and something deliciously refreshing to drink.

Available between 12:00-17:00. Not available Saturdays.

SELECTED DRINKS INCLUDED SEE DRINKS MENU

WINES | DRAUGHT BEERS | SOFT DRINKS

BENTO BOX

NIGIRI

TIGER PRAWN 212
tobiko

ROLLS

CRISPY CHICKEN KATSU 749
pickled carrot, crispy onion, sesame, shiso, mango coconut sauce

ROBATA GRILL

STICKY PORK BELLY 472
burnt apple purée, sesame

CRISPY

KFC 182
Korean fried cauliflower, gochujang

SWEET

+ £5 SUPPLEMENT

TONKA BEAN PANNA COTTA 410
sake infused strawberries, lime, basil

VALRHONA CHOCOLATE SESAME MOUSSE 550
black cherry, honeycomb, matcha

STEM GINGER MARSHMALLOWS 565
almond crumb, chocolate sauce

MOCHI ICE CREAM 70

VEGAN BENTO BOX

NIGIRI

AVOCADO 195
spring onion

ROLLS

RED DRAGON 752
red pepper, avocado, cucumber, sesame, sweet chilli mayo

ROBATA GRILL

CHARRED CABBAGE 371
whipped tofu, black garlic, pickled chilli, crispy shallots

CRISPY

KFC 182
Korean fried cauliflower, gochujang

SWEET

+ £5 SUPPLEMENT

MOCHI ICE CREAM 70

add **BOTTOMLESS PROSECCO £14.5**
For 90mins from ordering

add **COCKTAIL £5**

PEACH & LYCHEE SPRITZ | CUBA LIBRE
PASSION FRUIT MAI TAI | SHISITO #2
COCONUT ESPRESSO MARTINI

AFTERNOON TEA

£35 PER PERSON

£45 per person including a cocktail

Take your afternoon tea experience to new heights, surrounded by stunning views of the city skyline. This is not your average afternoon tea, at Sora you'll be taken on a sensory journey to the Orient, where pan-Asian savouries, sweet treats and stylish surroundings elevate your senses and tantalise your tastebuds. Vegan afternoon tea is also available.

Served Wednesday-Friday & Sunday, from 12:00-16:00.
Must be pre-booked in advance

SUSHI

TIGER PRAWN NIGIRI 106
tobiko

SALMON MAKI 136
creamed cheese, avocado

SPICY TUNA SUSHI SANDO 408
spicy tuna, sesame, shiso, gochujang

SAVOURIES

STICKY PORK BELLY 472
burnt apple purée, sesame

LOCH DUART SALMON TERIYAKI 525
ponzu mayo

TEMPURA TIGER PRAWN 526
sweet chilli

ASIAN SLAW 41
red cabbage, mooli, carrot, ginger, sesame

KFC 182
Korean fried cauliflower, gochujang

SWEET

MATCHA CHOCOLATE SLICE 90

MANGO COCONUT DOME 80

MISO CARAMEL CHOCOLATE TART 101

MATCHA SCONE 115
kumquat compote, clotted cream

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WINE LIST

CHAMPAGNE

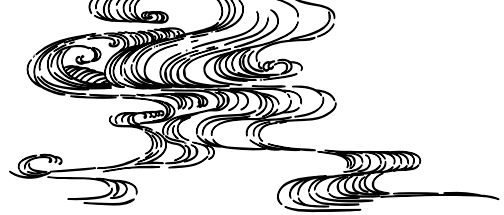
	125ml	Bottle	Magnum 1500ml
Veuve Clicquot Yellow Label Brut	16	95	180
Veuve Clicquot Rosé		99	
Ruinart Blanc de Blancs		139	
Perrier-Jouët Belle Epoque		289	
Krug Grande Cuvée NV		299	
Cristal Vintage		398	
Dom Pèrignon, Rosé		539	

SPARKLING WINE

	125ml	Bottle
Eins, Zwei, Zero, Sparkling Riesling, Leitz, Germany *Alcohol Free*	5	28
Prosecco, Extra Dry NV, Fiol, Veneto, Italy	8	42.5
Sparkling, Love by Léoube, Brut Rosé, Côtes de Provence, France *Organic*		52
Sauska, Rose Brut (off-dry), Tokaj, Hungary		54
Henners Rosé NV, East Sussex, England	12	68

ROSÉ

	175ml	250ml	Bottle
Rosé by Planeta, Organic, Sicilia DOC, Italy	8.5	11.25	32.5
Provence Rosé, Chateau Léoube, Côtes de Provence, France *Organic*	11.75	16.5	49
Provence Rosé, Magnum, Chateau Léoube, Côtes de Provence, France *Organic*			98
Secret by Léoube, Côtes de Provence, France *Organic*			59



WHITE

	175ml	250ml	Bottle
Vinho Verde, Loureiro, Quinta da Lixa, Portugal	7.25	10	28.5
Mastri Vernacoli Trentino, Pinot Grigio, Italy	8.5	11.25	32.5
Hills & Valleys Riesling, Pikes, Clare Valley, South Australia	9	12.5	36.5
Traminer, Puiatti, Friuli-Venezia Giulia, Italy	9.5	13.5	39.5
Chateau Mercian, Koshu, Yamanashi, Japan	11.5	16.25	47.5
Nuovo Quadro Gavi del Comune di Gavi, Italy			45
Viognier & Marsanne, The Hermit Crab, d'Arenberg, McLaren Vale, South Australia,			46
Grüner Veltliner, Zeisen Weinviertel DAC, Pfaffl, Austria			49
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand			62
Chardonnay, Thelema, Stellenbosh, South Africa			54

Signature White Wine Blank Stare by Orin Swift, [Sauvignon Blanc blend] Russian River Valley, California, USA	86
Chablis Grand Cru, Bougros, Domaine de Vauroux, France	109
Meursault Blanc, Joseph Drouhin, Burgundy, France	164

125ml glasses also available on bottles with by the glass prices.
A discretionary service charge of 12.5% will be added to your bill when ordering. All prices in GBP and include VAT.
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WINE LIST

RED

	175ml	250ml	Bottle
Sangiovese, Montepulciano blend, Sospiro Rosso d'Italia, Sospiro, Emilia Romagna, Italy	7.25	10	28.5
Cabernet Sauvignon, Gran Reserva, Novas by Emiliana, Maule Valley, Chile *Organic*	8.5	11.25	32.5
Les Pivoines Beaujolais Villages, France	9	12.5	36.5
Malbec, Raice by Andeluna, Mendoza, Argentina	9.5	13.5	39.5
Pinot Noir, 'Village', Yering Station, Yarra Valley, Victoria, Australia	11.5	16.25	47.5
Cabernet Sauvignon, Sutherland, Western Cape, South Africa			44
Rioja, Crianza, Gómez Cruzado, Spain			48
Petite Sirah, Wandering Beeste, Coastal Region, South Africa			54
Chateauneuf du Pape, Chante Cigale, France			72
Adelsheim 'Willamette' Pinot Noir, Willamette Valley, Oregon, USA			74
Malbec, Cadus Single Vineyard, 'Finca Las Torcazas', Lujan de Cuyo, Mendoza, Argentina			84
SORA Signature Red Wine Abstract by Orin Swift - Grenache, Syrah & Petite Sirah blend, California, USA			86
Barolo, Bussia, Poderi Colla, Italy			102
Château Talbot, Grand Cru Classé Saint-Julien, France			149

DESSERT WINES & PORT

	50ml	100ml	Bottle *375ml*	Bottle *500ml*
Tokaji, Late Harvest Cuvee, Sauska, Hungary	5	10		48
Icewine, Vidal, Signature Series, Peller, Ontario, Canada	10	19	68	
10yr Tawny, Warre Otima, Portugal	4.5	9		44

SAKE

	50ml	150ml *carafe*	Bottle *300ml*	Bottle *500ml*	Bottle *720ml*
Honjozo, Akashi-Tai	6	18	34		
Shiraume Ginjo Umeshu (Plum Liqueur), Akashi-Tai	5	14		45	
Daiginjo Genshu, Akashi-Tai					92
Junmai Daiginjo Genshu, Akashi-Tai			52		
Junmai Ginjo, Sparkling Sake, Akashi-Tai			39		

125ml glasses also available on bottles with by the glass prices.
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BAR DRINKS

DRAUGHT BEERS

		Pint	Schooner ⅔ Pint	½ Pint
Asahi, Japan	*5.2%*	**7.5**	**5**	**3.9**
Brewdog Punk IPA, Scotland	*5.2%*	**7.5**	**5**	**3.9**
Cruzcampo, Spain	*4.4%*	**6.8**	**4.8**	**3.6**
Northern Monk Faith, England	*5%*	**7**	**4.9**	**3.65**

BOTTLED BEERS & CIDER

		Bottle	
Chang Export, Thailand	*5.0%*	**320ml**	**5.5**
Modelo Especial, Mexico	*5.0%*	**355ml**	**6**
Heineken, Holland	*5.0%*	**330ml**	**5.5**
Heineken Alcohol Free, Holland	*0%*	**330ml**	**4**
Kirin Ichiban, Japan	*4.6%*	**330ml**	**5.5**
Tiger, Singapore	*4.8%*	**330ml**	**5.5**
Brewdog Wingman, Scotland	*4.3%*	**330ml**	**5.5**
Asahi Super Dry, Japan	*0%*	**330ml**	**4.5**
Aspall Suffolk Draught Cyder, England	*5.5%*	**330ml**	**6**
Old Mout, New Zealand	*4.0%*	**500ml**	**6.5**

Pineapple and Raspberry, Kiwi and Lime or Summer Berries

APERITIFS

		50ml
Aperol, Italy	*11.0%*	**4.7**
Campari, Italy	*25.0%*	**4.7**
Italicus Rosolio, Italy	*20%*	**4.7**
Martini Riserva Rubino, Italy	*18.0%*	**4.7**
Martini Riserva Ambrato, Italy	*18.0%*	**4.7**
Pimm's No.1, England	*25.0%*	**4.7**

HOT DRINKS

Espresso 1 *India*	**2.95**	**Cappuccino** 42 *Lungo Forte*	**4.25**
Americano 2 *India*	**4.25**	**Flat White** 28 *Lungo Forte*	**4.25**
Latte 74 *Lungo Forte*	**4.25**	**Hot Chocolate** 143	**4.25**
		Speciality Teas	**3.5**

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	**330ml**	**3.5**
Appletiser	**275ml**	**3.5**
Fruit Juices	**175ml**	**2.7**
Red Bull	**250ml**	**4**
Mixer Coca-Cola, Diet Coke	**200ml**	**2.5**
Fever-Tree Tonic *Indian, Refreshingly Light, Elderflower, Mediterranean*	**200ml**	**3**
Fever-Tree Ginger Beer	**200ml**	**3**
Fever-Tree Ginger Ale	**200ml**	**3**
Fever-Tree Sicilian Lemonade	**275ml**	**3.5**
Fever-Tree Cloudy British Apple	**275ml**	**3.5**

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