

cocktails

13.00

mr. miyagi

roku gin, lychee, yuzu & soda

mio-jito

rum, lime juice, mint & mio sparkling sake

japanese sour

nikka from the barrel, apricot & ginger liquor

japanese negroni

strawberry infused campari, nigori sake & white vermouth

yuzu margarita

tequila, yuzu & chilli pepper agave

umeshu martini

jinzu gin & umeshu

mocktails

japanese garden

green tea, yuzu, rosemary, soda & basil

the daya

apple, lychee, elderflower & shiso

beers

asahi

japanese lager; crispy & dry

kirin

japanese lager; smooth & rich

whites

pinot grigio,

1.75ml bottle

8.50 37.00

le pianure, italy

sauvignon blanc

9.00 39.50

mohua, new zealand

chablis,

60.00

louis michel, france

reds

sangiovese,

7.70 29.00

rometta, italy

pinot noir,

45.00

macmurray, usa

bubbles

prosecco,

1.50ml bottle

8.50 42.00

ruggeri brut nv, italy

mœt chandon,

108.00

imperial, france

teas

served hot or cold

regular

matcha latte

5.00

lemon & ginger tea

5.00

jasmine tea

5.00

oolong tea

5.00

mugicha

5.00

toasted barley tea

genmaicha

5.00

green tea with hints of toasted rice

japanese green tea

5.00

unlimited

soft drinks

still | sparkling water

regular large

3.50 5.50

coke | diet coke

4.50

ginger ale

4.50

ginger beer

4.50

japanese spirits

enjoy straight, on the rocks or with your choice of mixer

whisky

50ml

nikka from the barrel

14.00

blended whiskey with full and rich flavours

gin

ki no bi

12.00

brewed in kyoto with a dry flavour; accented

with bamboo, red pine, gyukuro tea and yuzu

roku

11.00

roku - meaning 6 in japanese - is a journey

through the four seasons with 6 japanese botanicals

umeshu & liqueurs

7.00

plum liqueur, salted yuzu liqueurs, and others exclusively sourced

sake

hot or cold sake

150ml 360ml

kasen shochikubai gokai

10.50 22.00

Tartness and creamy texture with a faint of white jasmine.

Quiet yet supportive sake to bring out and enhance the

flavour of food. Classic, clean and medium dry.

Flavours enhanced when enjoyed hot.

sparkling sake

bottle

shirakabegura mio

24.00

(300ml)

One of the newest style of sake with a unique sweet aroma and refreshingly fruity flavor that works well with the carbonation. Enjoy chilled.

junmai ginjo

jozen mizunogotoshi

29.00

(300ml)

Elegant rice flavors and elevated fruity and floral aromas with a dry finish. The rice used is polished to at least 60%. Enjoy chilled.

junmai daiginjo

shirakabegura

55.00

(640ml)

Highest class of junmai sake, elegant and sophisticated.

Made using only premium sake rice polished to a maximum of 50%, this sake has a fruity aroma, balanced and refined. Enjoy chilled.

ginjo

shirakabegura

20.00

(180ml)

Simple but refined clear sake, renowned for its dry and subtle fruity flavours. Best when enjoyed cold.

nigori

shochikubai unfiltered

28.00

(300ml)

Cloudy sake has been coarsely filtered allowing some of the rice solids to pass into the bottled sake, giving cloudy appearance and a distinctive flavor. Enjoy chilled.

honjozo

urakasumi honjikomi

45.00

(720ml)

Light, mildly and fragrant sake with crisp and clean finish. It is brewed with a small amount of brewer's alcohol and the rice used is polished to at least 70% Enjoy hot or cold.



— kosei sakamoto, head chef

Miyako's Head Chef Kosei Sakamoto was raised in Kyushu in South Japan. He discovered his passion for sushi when he was 20. He then moved to Tokyo to pursue his career in gastronomy. Sakamoto's career took him to London to further his mastery of Japanese food. He has been running the miyako kitchen for almost two decades.

都miyako

