

Flights of Fancy

"I only drink Champagne when I'm happy, and when I'm sad. Sometimes I drink it when I'm alone. When I have company, I consider it obligatory. I trifle with it if I am not hungry and drink it when I am. Otherwise I never touch it - unless I'm thirsty." Lilly Bollinger

KIR ROYAL 17.5

At Koji we use Billecart-Salmon Champagne & gabriel boudier crème de cassis.

CLASSIC CHAMPAGNE COCKTAIL 17.5

H by Hine cognac, angostura infused sugar cube, topped with Billecart-Salmon Champagne, elegant and stylish... "Too much of anything is bad, but too much Champagne is just right." F. Scott Fitzgerald

FRENCH 75 16.5

A 1926 classic & fresh mix of Portobello Road No. 171 Gin, fresh lemon a dash of cointreau and syrup, charged with Billecart-Salmon Champagne... stylish & still a favourite... "One holds a bottle of red wine by the neck, a woman by the waist, and a bottle of Champagne by the derrière." Mark Twain.

THE BELLINI 17.5

Venice Italy around 1948, at Harry's Bar the Bellini was born, we use Billecart-Salmon Champagne, fresh peach, crème de peche stirred until 'bubbly'. "Two warm bodies and one cold bottle of Champagne will produce something more wonderful than would happen without the Champagne."
Helen Gurley Brown

GIN N CHAMPAGNE 16.5

An elegant & traditional blend of Billecart-Salmon Champagne, Fifty Pounds London Dry Gin, elderflower & a slither of fresh cucumber, simple & delicate. "Champagne offers a minimum of alcohol and a maximum of companionship." David Niven

OLD CUBAN 17.5

Havana Club Seleccin de Maestros triple barrel aged rum, fresh mint and lime crushed together with cane sugar topped with angostura & Billecart-Salmon Champagne. "I'm part Cuban, so anything with a good beat like Rumberos de Cuba gets me going." Oona Chaplin

LYCHEE CHAMPAGNE COCKTAIL 16.5

Potocki Vodka, lychee puree, lychee liquor topped up with delicious Billecart-Salmon Champagne. "Champagne is one of the elegant extras in life".
Charles Dickens

Classic Martinis: *The modern definition of a classic martini is gin or vodka, a splash of dry vermouth and an olive or a lemon twist garnish.*

Somerset Maugham is often quoted as saying that “a Martini should always be stirred, not shaken, so that the molecules lie sensuously on top of one another.”

THE CLASSIC GIN MARTINI 15

At Koji we use Tanqueray 10 Gin, a hint of vya vermouth, relaxed over ice until ready... garnished with an olive or lemon twist.

MARTINEZ 15

One of our absolute favourites and considered to be ‘the great grandfather of the martini cocktail’ invented around the early 1900’s in San Francisco... a harmony of Jensen Old Tom Gin, noilly rouge vermouth, maraschino, dash of orange bitters... as dry as your mother-in-law!

DIRTY / FILTHY GIN MARTINI 15

Portobello Road No. 171 Gin, a hint of vya dry vermouth, with the brine of olives if dirty and the addition of freshly squeezed lime juice if filthy - relaxed over ice until ready.

VODKATINI (CLASSIC VODKA MARTINI) 15

In the late 1960’s early seventies, the cold war got colder and the martinis got stronger, with barely a hint of vermouth. Around this time vodka presided over gin as the spirit of choice... Russian Beluga Vodka, one olive, stirred over ice, or shaken, nothing more nothing less.

VESPER DRY MARTINI 15

Remember Daniel Craig in the movie ‘Casino Royale’ ordering his martini at the poker table in Montenegro? Tanqueray 10 Gin, Beluga Vodka, lillet and a large slice of lemon peel.

THE GIBSON 15

Fifty Pounds London Dry Gin, noilly prat, three silver skin onions, cold, crisp and that little bit different.

WHITE LADY 15

Between Ciros Club London and Harry’s Bar Paris around 1923, the White Lady was being enjoyed in this hedonist era, supposedly a favourite of the late F. Scott Fitzgerald and still today nothing quite beats this favourite of ours. Jensen Bermondsey Dry Gin, cointreau, fresh lemon juice & egg white.

Contemporary Martinis

THE COSMOPOLITAN	13.5
Appeared in New York first at the Odeon in TriBeCa, and first in San Francisco at The Fog City Dinner. Ketel One Citron Vodka, cointreau, fresh lime & cranberry juice.	
THE LEMON GRASS & CHILLI MARTINI	13.5
Spicy & refreshing combination of lemon grass and chilli infused Finlandia Vodka, fresh lime, apple juice, lemon grass & elderflower cordial.	
CIROC APPLE VODKA MARTINI	15.5
Originally born in Sydney and the favourite drink of John Dorian in the American comedy 'scrubs'. We use Premium Ciroc Apple Vodka which is distilled 5 times from French grapes and infused with natural green apples resulting in a juicy natural green apple taste. Shaken with freshly muddled green apples, cointreau and organic apple juice.	
PASSION FRUIT MARTINI	13.5
A wonderful combination of Finlandia Vodka & passion fruit that magically harnesses the flavour of the original Brazilian fruit. Created in 2002 by Douglas Ankrah at the Knightsbridge Townhouse Bar.	
LYCHEE MARTINI	13.5
Finlandia Vodka, lychees, lychee liquor, cointreau and freshly squeezed lime juice - the exotic sweetness of the fruit brightens the citrus flavours in this lovely refreshing drink.	
MANGO MARTINI	13.5
Finlandia Vodka marinated with fresh red chillies, mango puree, fresh ginger, benedictine liquor & freshly squeezed lime juice.	
PORNSTAR MARTINI	16
Our own vanilla infused Finlandia Vodka, passoa, passion fruit, vanilla sugar, passion fruit puree and a side shot of vanilla laced sparkling wine.	
ESPRESSO MARTINI	13.5
Invented in London by Dick Bradsell in 1998 Finlandia Vodka, kahlua & a weanie beans espresso.	

Classics with Style

"The luck is gone, the brain is shot, but the liquor we still got". Bryan Brown

OLD-FASHIONED 15

No single cocktail is as iconic, as beloved or as discussed and fought-over as the Old-Fashioned. We use Buffalo Trace Bourbon, angostura bitters, a sugar cube and orange peel.

SAZERAC 16.5

This old timer was invented sometime around 1870 at the Sazerac Coffee House on Royal Street in New Orleans. Originally drunk with cognac but over time changed to rye whisky, a problem of supply & demand with France and a crop eating aphid... Thomas Handy was the man responsible for this little big man - delightfully stirred Sazerac Rye whisky, sugar, peychauds bitters - poured into a cold absinthe rinsed glass... Taxi!

MANHATTAN 15

The quintessential rye cocktail! Legend says it was created for Jennie Churchill (mother of Winston) around 1874. Two to three parts best rye whisky to one part sweet vermouth, we use the original Sazerac Rye, vya vermouth, angostura bitters and a cherry for garnish.

CAIPIRNHA 11.5

The national cocktail of Brazil whose name in Portuguese is slang for hillbilly – anything but! Cachaça & fresh lime juice muddled with cane sugar and served over crushed ice.

MARGARITA 11.5

Made well, nothing quite revives like a margarita. At Koji we mix Arette Blanco 100% Blue Agave Tequila, cointreau & fresh lime juice. Served as you wish - straight up, on the rocks with or without salt.

MOJITO 11.5

Also referred to as 'Little Dragon' this classic cocktail became a popular drink amongst the Cuban working class as early as the 19th century. El Dorado 3yr White Rum, fresh mint and lime crushed together with cane sugar and a dash of angostura.

THE FIRST PISCO SOUR 15.5

Our classic refreshing Pisco Sour based on the 1916 creation from the Morris Bar in Lima - Peruvian Macchu Pisco from the Quebranta grape, Nori & Yerba Mate infusion, Gozenshu plum sake, fresh lime juice & egg white.

Classics with Style

"The luck is gone, the brain is shot, but the liquor we still got". Bryan Brown

NEGRONI 11.5

The Negroni cocktail was invented circa 1919 in Florence. Campari, portobello road no. 171 gin, vermouth and a orange twist - bitter & dry, but very, very tasty.

BOULEVARDIER 11.5

Buffalo Trace Bourbon, vya sweet vermouth & campari with an orange twist. Created for the nephew of Alfred Vanderbilt in the 1920's by Harry McElhone at Harrys New York Bar in Paris.

RAMOS GIN FIZZ 12.5

The Fizz can be a great hangover cure, or just a pick me up when needed. Named after Henry Ramos of New Orleans, an unusual and intriguing blend of Beefeater Gin, fresh lemon & lime juice, cream, orange flower water, egg white and soda float.

HEMINGWAYS DAQUIRI 12.5

Created by the legendary Costantino Vert, the legandary head bartender of La Floridita, Havanna, Cuba for Ernest Hemingway. Atlantico Platinum Rum, pink grapefruit juice, maraschino, freshly squeezed lime juice & sugar syrup. shaken hard until stuck to the hand, the perfect aperitif and pick me up.

SIDE CAR 16.5

Introduced in 1922 in London, by McGarry, head barman at Buck's Club. Classic H by Hine Cognac, cointreau & freshly squeezed lemon juice.

SINGAPORE SLING 15

Raffles Hotel around 1915, saw bartender Ngiam Tong Boon mixing up this classic recipe. Although there are many versions we use Beefeater Gin, cherry herring, cointreau, benedictine, pineapple, angostura , fresh lime & a cherry soda float.

AVIATION 13.5

The story goes... created by Hugo Ensslin, head bartender at the Hotel Wallick NYC, in the early part of the twentieth century. First published in 1916 "Recipes for mixed drinks" gin, maraschino liqueur & lemon juice. We use Aviation Gin from Portland, Oregon. Fresh, clean & elegant on the palate.

MAI TAI 15.5

Trader Vic's creation in California 1944. A satisfying mix of 3 types of rum: El Dorado 5yr Dark Rum, El Dorado 3yr White Rum & a Cruzan 151 Proof float mixed with orange curaçao, orgeat syrup, & freshly squeezed lime juice.

Twists & Inspirations

"Moderation is a fatal thing - nothing succeeds like excess" Oscar Wilde

KOJI FIZZ

13.5

Long and refreshing - the addition of fresh raspberries turns this simple fizz into a 'tart affair'!... Beefeater Gin, fresh raspberries, fresh lemon, syrup, egg white & soda.

BLOODY MARY TWIST

12.5

Chilli infused Finlandia Vodka, yuzu juice, dijon, celery salt, jalapeno tabasco and tomato juice.

PASSION FRUIT & CHILLI MOJITO

12.5

El Dorado 3 year White Rum, passion fruit puree, freshly squeezed lime juice, passion fruit, fresh chilli & mint.

SPICE ISLAND

12.5

Grenada being the real spice island of the Caribbean, a tropical mix of sweet & spice to create this real spiced punch. El dorado 5yr Dark Rum, fresh chilli, vanilla sugar, fresh lime & pineapple dusted with nutmeg.

TEQUILA GINGER

12.5

Arette Blanco 100% Blue Agave Tequila, muddled fresh ginger, freshly squeezed lime juice, pineapple juice & agave.

BASIL SOUR

12.5

A generous handful of fresh basil, Portobello Road No. 171 Gin, freshly squeezed lemon juice, a dash of sugar syrup, egg white and fresh ground pepper.

Long & Elegant

CORIANDER COOLER

12.5

Hendricks Gin, coriander, cucumber freshly squeezed lemon juice and elderflower.

BASIL COOLER

12.5

A handful of fresh basil, Finlandia Vodka, strawberry puree, freshly squeezed lemon juice, a dash of gomme & lemonade float.

SPICY POMEGRANATE

12.5

Chilli infused El Dorado 3 year White Rum, passion fruit puree, vanilla & pomegranate.

CHINA TEA

12.5

An oriental infusion of Finlandia Vodka, fresh lemon grass, fresh ginger & lime juice, topped with ginger ale.

ISLAND PASSION

12.5

Influenced by fruits of the Caribbean. An exotic punch of El Dorado 5yr Dark Rum, passion puree, pineapple juice, fresh lime, finished with a cherry heering liquor float.

DARK & STORMY

12.5

The national drink of Bermuda. Goslings Black Seal rum, freshly squeezed lime juice, fresh ginger juice topped up with ginger beer.

Non-Alcoholic Cocktails

VIRGIN MARY	8.5
Tomato juice, mustard, yuzu juice and a few secrets of our own.	
RASPBERRY LYCHEE BLOSSOM	8.5
Raspberry and lychee puree, freshly squeezed lemon juice, ocean spray cranberry juice, fresh mint, dried raspberry powder & lychee juice.	
MANGO PASSION	8.5
Mango & passion fruit puree, vanilla syrup, passion fruit juice & mango.	
ELDERFLOWER & CUCUMBER	8.5
Freshly muddled cucumber & fresh mint mixed with elderflower, freshly squeezed lemon juice, apple juice and ginger beer.	
HIBISCUS LEMONADE	8.5
Soda water, fresh lemons, hibiscus tea and a dash of sugar syrup.	
KOJI LEMONADE	8.5
Lime cordial, freshly squeezed lemon juice, soda water & angostura bitters.	
GINGER LYCHEE	8.5
Fresh ginger juice, lychee juice & soda.	

Imported 'Craft Beers' from Kona, Hawaii

355ml BTL

Longboard Island Crisp Lager 4.6%	7.5
Big Wave Hoppy Golden Ale 4.4%	7.5
Hanalei Fruited Session IPA 4.5%	7.5
Fire Rock American Pale Ale 5.9%	7.5

Imported 'Craft Beers' from Coedo, Japan

330ml BTL

Ruri Pilsener 5.0%	8.5
Shikkoku Black Beer 5.0%	8.5