



BAR
MENU

SIGNATURE COCKTAILS

ABANGARUDO アバンギャルド

– AVANT GARDE

INNOVATIVE AND CRAFTED TO PERFECTION

Bitter and Twisted - Pyrat XO Rum, Campari, orange marmalade, lemon, fresh mandarin, Angostura and orange bitters 9

No.9 - Toasted sesame Vodka, Frangelico, carrot juice, mandarin, nutmeg syrup, coconut foam, sesame rim 12

Jaffa-Yama - Angostura 1919 Rum, Coffee liqueur, Cointreau, chocolate bitters 14

Okie Smokie - Yamazaki Distillers Reserve, Demerara, Plum bitters, Applewood smoke 15

RINNE 輪廻 – REINCARNATION

THE MORDERN CLASSIC WITH JAPANESE TWIST

Bloody Tokyo Mary - Honjozo Sake, Manzanilla sherry, Yen Mary mix 10

Lychee and Ginger Spritz - Mikado Shochu, lychee, lemon, honey, fresh ginger, Angostura bitters, sparkling wine 12

Ki No Bi Martini - Ki No Bi Gin with a touch of Junmai Daiginjo. Served with olives or a lemon twist 15

Wagyu Old Fashioned - Wagyu washed Woodford Reserve, Demerara, Angostura bitters 16

SIGNATURE COCKTAILS

ZEN NIWA 禅庭 – ZEN GARDEN

FRESH, HERBAL AND BOTANICAL

Dragonball Dai Dai - Plymouth Sloe Gin, Aperol, Cointreau, Yuzu, honey, Lemon Tonic, bitters 11

The Capo - Ketel 1 Vodka, Amaro del Capo, egg white, fresh lemongrass, lemon, honey 11

Pacific Heatwave - Tanqueray Gin, Midori, Yuzu, sugar, egg white, orange bitters, hint of chilli 11

Kyoto Garden - Havana 3 Rum, Umeshu, Yuzu, Lime, Shiso, Ginger beer, lime 12

Lady in Red - Pink Pepper Gin, strawberry conserve, lemon, egg white, rosewater 13

Purple Samurai - Ki No Bi Gin, lavender infused Umeshu, Antica Formula, Peychaud bitters 14

BUDDHA'S PRESCRIPTION ノンアルコール VIRGIN COCKTAILS

Yen Iced Tea - Jasmine tea, raspberry, lemon 6

Lychee Fizz - Lychee, honey, lemon, coconut water, soda 6

Yuzu and Cucumber Fizz - Yuzu, cucumber, mint, Lemon tonic 6

CLASSIC COCKTAILS

Hemingway - Havana 3 Rum, Maraschino, Fresh Pink grapefruit, lime	£12
Corpse Reviver No.2 - Tanqueray Gin, Cointreau, Cocchi Americano, lemon, finished with a hint of Absinthe	£12
Hanky Panky - Tanqueray Gin, Antica Formula, Fernet Branca	£12
Tommys Mezcalita - Vida Mezcal, lime, agave syrup	£12
Pisco Sour - Pisco, lime, egg white, sugar, Angostura Bitters	£12
Clover Club - Tanqueray Gin, raspberry syrup, lemon, egg white	£12
Aviation - Tanqueray Gin, Maraschino, Creme de Violette, fresh lemon	£12
Mai Tai - Appleton 12yr Rum, Plantation 5yr Rum, Orange Curacao, orgeat, lime	£15
Penicillin - Glenmorangie 12yr, Laphroig 10yr, honey, lemon, fresh ginger	£14
Vesper - Tanqueray Gin, Ketel 1 Vodka, Cocchi Americano	£12
Vieux Carre - Sazerac rye, Courvoisier VSOP, Antica Formula, Benedictine, bitters	£14
Old Cuban - Havana 3 Rum, lime, mint,sugar, bitters, champagne	£16
Brandy Crusta - Hennessy Fine De Cognac, Appleton 12yr, Orange Curacao, lemon, Angostura Bitters	£16

All other classics are available upon request; please ask your bartender

GIN & TONIC

- Tanqueray London Dry** - Classic, robust and juniper forward. 9.5
*Served with Fevertree Aromatic Tonic and lime.
- Plymouth Sloe Gin** - A delightful gin made with juicy sloe berries. 12
*Served with Fevertree Lemon Tonic and served with orange.
- Tarquin's Cornish Gin** - An exotic, botanical basket of Moroccan orris, Guatemalan cardamom, Madagascar cinnamon, and Devon violet. 12
*Served with Fevertree Elderflower tonic, mint, cucumber and orange.
- No.3** - Comprised of just 6 botanicals, this is a typically fresh and robust London Dry Gin. 12
*Served with Merchants Heart Classic Tonic, Orange zest and a grapefruit slice.
- Pink Pepper Gin** - Full bodied and intensely aromatic. Beautiful aromas of Pink pepper, honey and cardamom. 14.5
*Served with Merchants Heart Classic tonic and Pink peppercorns.
- Tanqueray No.10** - Heavy notes of pink grapefruit and angelica root. 14.5
*Served with Merchant's Heart classic tonic, pink grapefruit zest and a slice.
- Silent Pool** - 24 different botanicals combine to craft a fresh, citrus-led gin with earthy and spicy cassia bark. 14.5
*Served with Merchant's heart classic tonic and Orange zest.
- Gin Mare** - Elegant, fabulous Catalan gin inspired by Mediterranean flavours. 14.5
*Served with Fevertree Mediterranean tonic and paired with Rosemary, lemon and Olive.
- Ki No Bi** - A premium Japanese dry gin made with Japanese Cypress, Yuzu, Gyokuro Tea and other botanicals from Kyoto. 15.5
*Served with Merchant's Heart classic tonic and paired with Shiso, Ginger and lemon.
- Monkey 47** - 47 different botanicals, with complex notes of herbs and berries. 16
*Served with Merchants Heart Classic tonic, redcurrants, raspberries and rosemary.

WINE

BUBBLES

Glass (125ml)

Thienot Brut NV	12.5
Thienot Brut Rose NV	16
Louis Roederer Remi Brut Premier NV	18.5
'MIO DRY' - Hyogo (Sparkling Sake)	Bottle (300ml) 18

WHITE WINE

Glass (175ml)

Muscadet de Sevre Et Maine, Cuvee Chereau Carre 2015	7.5
Lawson's Dry Hills Sauvignon Blanc 2017	9.8
Pinot Bianco Tenuta J. Hofstätter Alto Adige 2016	10
Gruner Veltliner 'Rosshimmel' Kremstal DAC 2016	10.5
Riesling Grand Cru 'Kessler' Domaine Schumberger *Dry style	12
Chablis Domaine Faiveley 2015	13.5

RED WINE

Glass (175ml)

One To One Carmenere Estate Reserve Maipo 2014	7.5
Sebastiani California Zinfandel 2014	9.8
Morellino di Scansano Sangiovese DOCG 2016 Poggio al Lupo	10
Malbec Winemaker's Reserve by Bodega Norton 2014	10.5
Marques de Murrieta Rioja Reserva 2013	12
Santenay La Comme 1er Cru Domaine Michelot 2014 *organic	18

ROSE WINE

Glass (175ml)

Domaines Ott BY.OTT Rose 2015	8.7
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SPIRITS

(ALL SERVED IN 50ML MEASURES)

VODKA

Ketel 1	9.5
Zubrowka	9.5
Tito's	10
Black Cow	12
Belvedere	12
Ciroc	14
Snow Queen	14

RUM

Havana 3	9.5
Plantation 5yr	10.8
Appleton Estate Rare Blend 12yr	12
Goslings Black Seal	12
Angostura 1919	12
Atlantico Private Cask	13
Pyrat XO	14.5
Diplomatico Exclusiva Reserve	14.5
Ron Zacapa 23	15.5
Havana Club Seleccion De Maestro	16

TEQUILA

Jose Cuervo Tradicional	9.5
Patron XO	12
Don Julio Blanco	12
Don Julio Reposado	13.2
Don Julio Anejo	14.5

SPIRITS

SCOTCH WHISKEY

Glenmorangie Original 10yr	12
Laphroig 10yr	12
Balvenie Caribbean Cask	13
Lagavulin 16yr	14
MacAllan Sherry Oak 12yr	15.5

IRISH WHISKEY

Jameson	9.5
Green Spot	12

AMERICAN WHISKEY

Bulleit Bourbon	9.5
Makers Mark	11
Woodford Reserve	11
Eagle Rare 10yr	12
Four Roses Single Barrel	13
Sazerac Rye	13
Hudson Baby Bourbon	19

SPIRITS

JAPANESE WHISKEY

Nikka From The Barrel	13.5
Nikka Coffey Grain	15.5
Yamazaki Distillers Reserve	15.5
Hakushu Distillers Reserve	15.5
Hibiki Harmony	15.5
Yamazaki 12yr	21
Hakushu 12yr	24
Togouchi 18yr	35
Hakushu 18yr	60

SHOCHU

(ALL SHOCHU IS SERVED IN 75ML MEASURES)

Towari Buckwheat Shochu	9
Kurokame sweet potato Shochu	10
Shirashinken Barley Shochu	10
Mikado Brown Sugar	13

COGNAC / ARMAGNAC / CALVADOS

Courvoisier VS - Cognac	9.5
Hennessy Fine de Cognac - Cognac	13.2
Martell Cordon Bleu - Cognac	30
Hennessy XO - Cognac	43
Chateau de Laubade VSOP - Armagnac	12
Chateau de Breuil 8yr - Calvados	13

BEER

Asahi Super Dry	5
Kirin Ichiban Shibori	6
Coedo Kyara IPA	7

NON-ALCOHOLIC

WATER

Still / Sparkling Blenheim	4.5
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JUICES

Orange / Cloudy Apple / Pineapple / Tomato / Cranberry	3
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SOFTS

Coca- Cola / Diet Coke	3.5
Merchants Heart Tonic / Slimline Tonic	3.5
Fevertree Lemon Tonic / Lemonade / Ginger Beer	3.5

COFFEE

Espresso / Macchiato	2.5
Double Espresso / Americano	3.5
Latte / Capuccino	3.5

TEA

Sencha / Hojicha / Genmaicha	4
Gyokuro	6
Gun Powder Green Tea / Royal Breakfast / Earl Grey / Lemon and Ginger / Fresh Mint Tea	4

BAR SNACK

*AVAILABLE FROM 6PM

SUSHI ROLL 巻きもの

Tuna Roll 鉄火巻き	6.8
Hamachi Yellowtail Roll ハマチ巻き	6
Salmon Roll 鮭巻き	5.2
Cucumber Roll かつぱ巻き	4
Tuna and Scallion Roll ネギトロ巻き	10.5

SMALL DISHES 前菜

Wagyu Tartar 和牛タルタル	22
Marinated Salmon with Seasonal Cress 漬けサーモンのたたき ミックスクレソン	12
Fried Aubergine with White Miso, small prawns and vegetables 茄子田楽	11

TEMPURA 天ぷら

Assorted Tempura (2 prawn 3 vegetables) 天ぷら盛合せ	12
Prawn Tempura (4 pieces) 海老天ぷら	14
Assorted Vegetable Tempura (5 vegetables) 野菜天ぷら	9



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