

This is a story of 3 friends, lost in the mad metropole of London, who went on a voyage of discovery and enlightenment.

And so the journey began. Bags in tow, they travelled 6000 miles on ground and over sea to the hallowed land of Tokyo. For days they trekked, often to the point of collapse. Tears were shed, mouths were dry and bodies were hurt, but the lure of the East was too strong for them to give up.

They arrived, dropped their possessions, and looked up wide-mouthed. Speechless they stood, gazing at the flashing neon lights and dinging arcades. As their eyes slowly wandered from one side to the other, they noticed the beautiful bold tradition mixed with modern pop culture.

Over the coming days they roamed from one district to another, until they attended the great sumo competition at Ryōgoku Kokugikan. Their eyes locked with the great fighter, Ariga-Dough, who squinted back in distrust. The fight concluded with another flawless victory for Ariga-Dough, and he immediately approached the travelling trio. The room was quickly cleared and there the trio stood, motionless and fearing what was to come. To their surprise, cushions were laid down and they were instructed to sit with Ariga-Dough.

How the fable now goes, is uncertain. Some say they were challenged to a mandatory wrestle and their remains were never seen again. Others say the sumo wanted to take one of the 3 friends to marry his little sister, and from that point they all went their separate ways. However, a rare few tell the story of how they sat and were brought a piping hot "Tokyopolitan" pizza with the most mouth-watering yuzu sake they had ever sipped, and were so mesmerised by the irresistible flavours that they partnered with Ariga-Dough to take the food around the world for others to experience.

Stop One: Back to London...

KAKUTERI//COCKTAILS

	SHIBUI Roku Gin, Aperol, Sweet Vermouth, Mandarin	11
	SHINJUKU HIGHBALL Roku Gin, Aperol, Plum Sake, Soda	11
Ţ	LYCHEE MARTINI Roku Gin, Lychee, Hibiscus	11
	CHERRY BLOSSOM NEGRONI Roku Gin, Campari, Cherry, Sweet Vermouth	11
	TOKYO COLADA Rum, Coconut, Nigori, Pineapple	11
	TOKYO MULE Ginger Sake, Ancho, Apple, Ginger Beer	11
	SAMURAI OLD FASHIONED Toki Whisky, Ginger Bread	11
	HANAMI HIGHBALL Toki Whisky, Japanese Tea, Soda	11
Ţ	RINGO Haku Vodka, Apple, Yuzu Sake	11
	TSUNAI MARGARITA Tequila, Lime, Agave, Chilli	11
	TOKYO TEPACHE Mezcal, Lime, Cucumber, Pineapple, Beer	11

NHON SHU//SAKE

	90ml	250ml	720ml
KONISHI SILVER, GINJO Light-bodied, lower alcohol & low acidity make it a perfect starter Sake	-	15.5	44
KONISHI GOLD, DAIGINJO Light bodied with sweet notes pear, cherry & fresh cucumber. Low acidity & easy sipping Great at any time	6.5	18	50
WANING MOON, JUNMAI Slightly creamy cooked rice & caramel are the predominant flavours. It's rich Umami flavours go great with Cheesy Pizzas	7.25	19.5	56
HEAVENLY BREW, HONJOZO A Genshu (higher ABV) Sake with dry fruits & cinnamon spice notes. Goes best with salads & dishes with lemon flavours	7.5	20.5	58
STREAM, JUNMAI DAIGINJO Perfect balance by the subtle flavours & structure of green gpples & melons make it a fantastic sake for initiates or veterans alike	-	22	60
FLAVOURE			
YUZU (CITRUS) Refreshing, Light & Tangy notes of the Yuzu fruit make it perfect as an Aperitif	7.5	20	56
GARI (GINGER) Smooth, Daring, Fiery. Have it over ice, with soda, or neat. Works as a dessert wine	7.5	20	56
UME (PLUM) Sweet, Rich & Moreish. This Nanko plum Sake works great neat or over ice. Specially after a long working day!	7.5	20	56
BEERS		330ml	
ASAHI Dry,Light, Clear		5	
KIRIN ICHIBAN Toasted Grain, Savoury		5	



WHITE

	175ml	750ml
COPA DEL SOL BLANCO, VERDEJO SPAIN Bright, Fresh & Clean	6	23
SEA CHANGE, CHARDONNAY ITALY Dry & Crisp with Citrus Zest. Partnered with an organization that removes plastic from the Oceans. No Plastic is used in the labelling and a donation is made for every bottle sold	7	29
CA'LUNGHETTA, PINOT GRIGIO ITALY Classic Pinot. Baked Apple with a soft lingering finish	-	33
DE WAAL, SAUVIGNON BLANC SOUTH AFRICA Classic Sauvignon flavours of Lime, Green Apple & a delicate Herbal finish	-	39
SANDBOY ATLANTIC, ALBARINO SPAIN Citrus Fruits, Savoury & Soft on the Palate	-	42
DOMAINE DE COLOMBIER, CHABLIS FRANCE Full of fruits & Balancing mineral notes Produced of vines reaching up to 50 years old	-	55



ROSE	175ml	750ml
BOTTER ROSE, PINOT GRIGIO ITALY	6	23
Elderflower Blossom & wild Strawberries		
WHISPERING ANGEL ROSE FRANCE Refreshing Grapefruit & Citrus flavours	-	38
ORANGE		
ORGANIC ORANGE ROMANIA Oozing fresh Peach & Apricot flavours. A delicious and soft Orange Wine	-	27
SPARKLING/CHAMPAGNE		
ABBAZIA, PROSECCO Full-Bodied & Extra dry from one of the oldest grapes in Italy	5.5	26
LAURENT-PERRIER LA CUVEE BRUT NV CHAMPAGNE Delicate Citrus & Subtle floral notes	-	82
LAURENT-PERRIER CUVEE ROSE BRUT CHAMPAGNE Delicious Raspberry & Redcurrant Flavours	-	125



RED

	175ml	750m
SENORA ROSA, MERLOT CHILE Classic accompaniment to Pizza. Supple, fruity Merlot	6	23
SEA CHANGE, NEGROAMARO ITALY Medium-Bodied and bursting with Red fruit. Partnered with an organization that removes plastic from the Oceans. No Plastic is used in the labelling and a donation is made for every bottle sold	7	29
GOYE, MALBEC ROBLE ARGENTINA Beautifully made, Bramble & Bonfire Flavours	-	32
CAMPILLO EL NINO TINTO JOVEN, RIOJA SPAIN Young Style. Bright, Crunchy & a whisper of Oak	-	35
SCHOLA SARMENTI CRITERIA, PRIMITIVO ITALY Bold Primitivo full of Berry & Dark fruit flavours	-	39
AMISFIELD, PINOT NOIR NEW ZEALAND Very Complex Pinot with Cherry & clean Oak flavours	-	65
CAIAROSSA IGT TOSCANA ITALY Perfumed with Icense & Sandawood. Sweet fresh black Fruit& Cherry with fresh herbal notes, Savoury smoke & creamy Coffee	-	110

SPIRITTSU//SPIRITS

- 50ml -

WITH MIXER UPON REQUEST

WHISKY

TOKI 10 HIBIKI 17
THE CHITA 13 YAMAZAKI 12 Y/O 23
HAKUSHU DISTILLERS RESERVE 17

 CIN
 VODKA

 ROKU
 10
 HAKU
 10

 SAKURAO
 13
 NIKKA
 13

RVOMA 7 Y/O 15 CASAMIGOS REPOSADO 16

FSSFNCFS

MADE TO REPRESENT THE 4 SEASONS IN JAPAN, THESE ESSENCES CAN REALLY TRANSFORM FLAVOURS. DO REQUEST IT TO BE ADDED TO YOUR DRINK.

CHERRY BLOSSOM, GREEN TEA
RHUBARB & HIBISCUS & PEACH
(SPRING) (SUMMER)

UME PLUM, JASMINE GINGER & APRICOT & YUZU (AUTUMN) (WINTER)

SOFT DRINK // SOFUTODORINKO

STILL WATER 750ml	5
SPARKLING WATER 750ml	5
MERCHANT'S HEART GINGER ALE	3
MERCHANT'S HEART LIGHT TONIC	3
MERCHANT'S HEART SODA WATER	3
COCA-COLA	3
COCA-COLA ZERO	3
CHU LO APPLE SOUR	3.5
CHU LO LEMONSOUR	3.5
CHU LO PEACH SOUR	3.5
CHU LO APPLE SOUR	3.5
TEA	
HOJICHA JAPANESE TEA (SERVES 2) The unique roasting process removes all bitterness from the green tea, and gives it a sweet and smoky taste.	6
HOUSE BLEND (SERVES 2)	5

Please make us aware of any allergies or special dietary requirements and we will do our utmost to accommodate you. Tokyo Pizza adds a discretionary 12.5% service charge to customers' bills.

NIHON CHA

JAPANESE TEA

STILL WATER 750ml	5
SPARKLING WATER 750ml	5
MERCHANT'S HEART GINGER ALE	3
MERCHANT'S HEART LIGHT TONIC	3
MERCHANT'S HEART SODA WATER	3
COCA-COLA	3
COCA-COLA ZERO	3
CHU LO APPLE SOUR	3.5
CHU LO LEMONSOUR	3.5
CHU LO PEACH SOUR	3.5
CHU LO APPLE SOUR	3.5

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