

Sweet

Clearly a Pornstar

Just close your eyes and put it in your mouth...

fair drinks passion fruit, vanilla, tropical citrus syrup, sparkling sake, passion fruit powder

£12

STRBrry Spritz

Japan's most delicious strawberry is an anagram of Sweet, Tasty, Round, and Big

strawberry, lychee, sparkling sake, cruz ruby port, red berry aperitivo, citrus, chartreuse

Choose: Hendrick's Flora Adora Gin or SeaWolf White Rum

£12

Obsesso Espresso

It will wake you up and f££k you up, no matter what continent you're on

kyoto cold brew coffee, vanilla muscovado, fair drinks coffee liqueur, soy

Choose: Belvedere Vodka or El Sueño Tequila

£11

Sour

AmmaWriteTae Sour

Amaretto's hour to shine in an orange-y delight worth writing home about

famaretto, x by glenmorangie, honey, orange, yuzu, barley, olive oil, foam, a postcard

Choose: black pen or blue pen

£11

Wasabi Margarita

Let's be bad

lime, agave syrup, clement creole orange, wasabi

Choose: El Sueño Tequila or Mezcal

£12

Ginger Sidepiece

How 'bout a ginger on the side?

ginger & rice shrub, ginger & mandarin soda, sushi ginger

Choose: Height of Arrows Gin or 0.05% Atopia

£11

Salty

Japanese Hoose Shoe

The "modern classic" Japanese Slipper cocktail with a twist of hame

midori, fresh lime, fair kumquat, strawberry, holyrood sake yeast spirit

Choose: Lime Salt or Tajin Chili Salt

£12

Yakitori Corn

A savoury Japanese, Mexican, Scottish riff on the classic Corn & Oil

nixta, khoash, fernet-vallet, mellow corn whiskey, soy, mirin rice falernum, angotamari

Choose: Mezcal float or Ardbeg 10 float

£13

Japandinavian

An interior design trend you can now also drink - with all women-run spirits

avallen calvados, cucumber syrup, yuzu, fennel cordial

Choose: Uncle Nearest Bourbon or Nc'Nean Single Malt Whisky

£11

Bitter

Matcha Mochi

A dry creamy cocktail with rice and strong green tea

matcha, rice horchata, gentian, ceylon cinnamon

Choose: Bathub Gin Miso Cardamom or Biggar Asian-Inspired Rum

£10

No Tattoos in the Onsen

If you have ink, you can't come in. Sorry, pal.

black sesame seed, lime, fernet-vallet bitter

Choose: Ninefold Dormont Spiced Rum or Spearhead Whisky

£11

A Kaiju Rises

Smoke and bitter herbs have created a negroni - no, a- ... a monster!

dry gentian, turmeric, bitter orange, dry white port

Choose: Ardbeg Wee Beastie or Plantation Stiggin's Fancy Rum

£13

Umami

Miso White Chocolate Flip

A sweet umami treat for when you're saying, "It's time ah go!"

miso, maple, white cacao, egg, white cacao mix

Choose: Hennessy VS or WhistlePig PiggyBack Rye

£12

Electric Bluegaloo

The weirdest blue cocktail you'll ever try ever

tomato ponzu, salt preserved lemon, yellow chartreuse, ful spirulina soda, apricot

Choose: Porter's Tropical Gin or Rum Union

£11

Spores of Neon Love

Inspired by the psychedelic musings of a non-binary alien-dietary drag queen

red bean red miso shrub, amari blend, soy, flora and fauna powders

Choose: Rock Island Scotch or Angostura 5yr Rum

£12

Hi-Balls & Hi-Chews

Yamanashi Hi-Society HiBall

From the Peachy-est prefecture

woven peach, woven superblend, white port, fuji cordial, soda

£18

Merchant Mizuwari

A traditional cold tea hi-ball using Cutty Sark - the ship that brought tea to the UK

cutty sark prohibition, green tea, barley honey, rice vinegar

£10

Hi-Chew Grape Ape 0.0%

Inspired by the chewy Japanese sweetsies

crossip berry, hibiscus lemon, lychee soda

£8

Hi-Chew Watermelon

Pynk, like the secrets you hide

watermelon syrup, hibiscus lemon, soda

Choose: El Sueño Watermelon Tequila or 0.5% Atopia

£10

THE BALANCE MENU

In cocktails and in life, we strive for balance.

We know some of you love a sweet cocktail. There's something here for you. We know some of you ask for your cocktail to be "not too sweet." There are cocktails here for you also. Taste palettes and flavour preferences are different for everyone. We so deeply respect that and want every person to find a perfectly-balanced cocktail on our menu.

This is called The Balance Menu because it is designed around the five taste sensations agreed upon in current flavour science: Sweet, Sour, Salty, Bitter, Umami. In each section, the cocktails will have elements of all five taste sensations but will lean stronger toward their title category than the others.

If you don't like a certain taste sensation, avoid that section entirely and you'll still have many options you're sure to love. Along the way, you may see some ingredients you don't recognise, but you can trust us. We are using innovative flavour research, modern culinary cocktail preparation, and wonderfully unique spirits. We have designed each of these cocktails to appeal to different people in different ways. If most of the ingredients of a drink sound lovely to you, you'll find the ones that are new to you will be delightfully delicious discoveries.

Enjoy our Japanese-influenced journey through the whimsical and wonderful!

Signed,

Zach Sapato

Bartender and Cocktail Director