



# S U Z U M E

sake bar | bottle shop | tasting space

“...where World's food meets Japanese sake“

Home baked bread & herb butter (V)		6
Apple wood smoked beetroot ricotta, pine nuts, cumin (V)		10
Beef fillet carpaccio 50g parmesan, rucola, olive oil		19
Carlingford Oyster (Irish) Melchiori apple vinaigrette, shallot	each	3.75
Smoked fish board alpine char, white trout, rainbow trout, focaccia crisps		22
Mosaic white fish, kombu, sesame, crisp fish skin, leche de tigre		15
Trota 'Oro river trout by Trentino Trota 'oro, dashi yoghurt, celery, green apple, amaranth		17
Soup (of the day) (V)		8.5
Steamed clams ginger, coriander broth		15
“Oden” tofu, cabbage, daikon, mushroom, Kombu broth (V)		16
<i>Al Cartoccio - from Italian “in the paper bag” - is more than just a recipe. It's a brilliant Italian cooking technique, where food is wrapped in a pouch of parchment paper and steamed in the oven to intensify the flavours and aromatics.</i>		
Al Cartoccio cod fillet 200g, clams, mussels, samphire		36
Ravioli (of the day) please check with your server		
Risotto cuttlefish ink, seared Orkney scallops		28
Karkówka Robata grilled pork neck, lentils, tomato		30
Sauteed spinach (V)		6
Mashed potatoes (V)		6
Green salad (V)		5
Shochu poached pear   Jersey Blue (V)		14
Pineapple carpaccio   yuzu sorbet, pomegranate (V)		7
Semifreddo   honey, miso, toasted hazelnut (V)		10.5

Please let us know about any allergies and food intolerances you might have, before placing the order.

A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT belonging to The King and Country.

## JAPANESE & WORLD SAKE

Focused Flight - 18 Premium Flight - 22 After Dinner Flight - 15 (3X50ml)

### “LA CHAMTE” HIDEYOSHI SPARKLING SAKE 8%

glass 125 ml - 9 bottle 280ml - 18

Suzuki Shuzoten / Akita / Japan since 1689 Grade: Junmai / Sparkling

*Lively notes of white peaches, honeysuckle. Hints of toasted almonds.*

*Demi-sec with a perfect texture, bright and refreshing acidity on the palate.*

*Compliment to fish Mosaic or beef carpaccio.*

### HOURAI “BREWERS PERFECTION” 15%

glass 125ml - 7 bottle 720ml - 36

Watanabe Shuzo / Gifu / Japan since 1870 Grade: Futsushu

*A complex Futsu with green gram and melon notes with a fresh and balanced*

*palate. Fantastic with our cumin spiced bread and butter.*

### “UMAKARA” MANSAKU NO HANA 16%

glass 125 ml - 9 bottle 720ml - 45

Hinomaru Sake Brewery/ Akita / Japan since 1689 Grade: Tokubetsu Junmai

*Superb balance between pleasant acidity and Yokote local grown Akinosei*

*rice savouriness. Sip with Oysters is a must at the start!*

*Then follow with risotto and scallops to compare the experience.*

### “NITO” 55 YAMADANISHKI 16%

glass 125 ml - 11 bottle 720ml - 55

*Floral and ripe pear notes with a foundation of delicate umami. Easy drinking,*

*perfect served both ambient and chilled. Perfect with beef carpaccio*

*as well as Al Cartoccio - from beginning to end, an ideal dinner bottle.*

### KATAFUNO TOKUBETSU HONJOZO 16%

glass 125 ml - 9 bottle 720ml - 45

Katafuno Sake Brewery / Niigata / Japan since 1866 Grade: Tokubetsu

Honjozo

*Round, mellow, off-dry, clean finish. Paired with roasted beetroots, brings out*

*rich umami-laden flavours of honjozo.*

### ETO MIDOSHI RED 2025 JUNMAI 15%

glass 125 ml - 7.5 bottle 720ml - 38

Koimari Sake Brewery / Saga / Japan since 1909 Grade: Junmai

*Featuring Muscat aromas and a delicate, refreshing spritz. Brewed with*

*Omachi rice, balances juicy stone fruit notes with a crisp, clear acidity.*

*Try with shishito padron peppers, smoked beetroots and gently warmed too.*

### AKINOTA “AUTUMN FIELD” HIDEYOSHI 15%

glass 125 ml - 11.5 bottle 720ml - 58

Suzuki Shuzoten / Akita / Japan since 1689 Grade: Junmai Ginjo

*A delicate sweetness, crisp acidity, and a silky-smooth finish. Floral and herbal*

*notes complement dishes such as steamed clams or green salad.*

### ONDA 88 JUNMAI 15%

glass 125 ml - 8 bottle 720ml - 40

Onda Shuzo / Niigata/ Japan since 1875 Grade: Junmai

*Nagaoka cultivated Ipponjime rice, which is then polished to 88% to create a*

*sake bursting with the true original taste of rice. Delicious served warm to*

*enhance the cereal notes. Perfect with vegetable oden and grilled pork neck*

*(Karkowka)*

### KATAFUNO MANDOBA KIMOTO NIGORI 16%

glass 125 ml - 10 bottle 720ml - 50

Katafuno Sake Brewery / Niigata / Japan since 1866 Grade: Junmai

*A lightly cloudy Junmai sake inspired by the refreshing blue skies of summer.*

*Its gentle sweetness and bright acidity pair beautifully with grilled pork neck*

*or cuttlefish risotto.*

### HIDEYOSHI UMESHU 10%

glass 125 ml - 10 bottle 300ml - 24

Made with Akita grown Nanko Ume steeped in Hideyoshi's Junmai Genshu

*sake minimum of three years resulting in well balanced sweetness and acidity.*

*Almond and marzipan notes build exciting harmony with semifreddo.*

**DRAFT BEER** 6.15 / 5

**SAPPORO PREMIUM LAGER** Pint 3.9%

**COCKTAILS**

UKIYO VODKA MARTINI 14

BLOSSOM GIN MARTINI 14

SASAYAKI OLD FASHIONED 20

Sasayaki barrelled whisky | umeshu | orange

UMESHU SPRITZ 8.50

umeshu | 50ml soda | sparkling wine

SHOCHU SPRITZ house shochu & tonic 8.50

umeshu | 50ml soda | sparkling wine

HINOMARU NEGRONI (bianco) 12

BENI NEGRONI (sour cherry)

AKITA NEGRONI (apple)

SUZU sake | vodka | elderflower | tonic 9

VIRGIN SUZU Alcohol free 7

NIGORI CLUB 11

Kuncho Nigori | peanut butter whiskey

WINTER WARMER 8

Ginjo sake | elderflower | earl grey tea

**UMESHU & LIQUERS** 125ml /Bottle

RINGO MANSAKU (apple) 8 / 40

Mansaku No Hana, Akita 720ml, 10.5%

MIWAKU NO YUZU Maruishi, Aichi, 500ml, 10 / 40

SHIRATAMA Eigishima, Hyogo 12% 500ml 7.5 / 30

A choice of Red wine 12% / Brandy 14% / Whiskey 14%

PLUMITY BLACK Arimoto, Wakayama 720ml, 19% 16 / 80

B UMESHU Baijuen, Wakayama 720ml, 720ml, 10.5 / 50

ICHI (Awamori) Umeyoshi, Wakayama, 720ml, 13% 9 / 45

**SOFT & WATER**

Still / Sparkling mineral water 750ml 4

SODA Check the flavour 3.75

Black Coffee | Italian Moka pot 2.50

JAPANESE GREEN TEA 3.75

**BUBBLES** 125ml Bottle

ROTARI CUVÉE 28, BRUT, NV Trentino, 9 48

Alto Adige, Italy 12.5%

**WHITE WINE** 125ml Bottle

HISHIYAMA, KOSHU 11.25 67

Grace, 2024 Yamanashi, Japan, 11.5%

GEWÜRTZTRAMINER 10.25 62

J Hofstatter, 2024 Alto Adige, Italy, 13%

RIESLING “FALLWIND” 10 60

S Michelle Appiano 2023 Alto Adige 13.5%

LUGANA DOC, ‘SAN BENEDETTO’ 8.75 52

Zenato 2023 Veneto, Italy 13.5%

**RED WINE** 125ml Bottle

MERLOT 20 120

Chateau Mercian, 2018 Nagano, Japan 13.5%

AKENO, 75

Grace 2017, Yamanashi, Japan 12%

NEBBIOLO 7 42

Avamposti 2023, Monferrato DOC, Italy

ALANERA 6.8 40

Zenato 2021, Veneto, Italy, 13.5%

LAGREIN 6 36

Bodega Vinai, 2021, Trentino DOC, Italy, 13%

175 ml glass is also available \*