



SUZUME

sake bar | bottle shop | tasting space

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

Thursdays Sake Flight Club

Explore fascinating world of Japanese and world sake with specialist Hayely Barber.

Guided sake flight every Thursday between 18.00 - 20.00

£30 includes five sake + snacks platter

Tickets available via our website www.suzumesake.me

Home baked bread & herb butter (v)	6
Soup (of the day) (v)	8.5
Apple wood smoked beetroot ricotta, pine nuts, cumin (V)	10
Beef fillet carpaccio 50g parmesan, rucola, olive oil	19
Carlingford Oyster (Irish) each Melchiori apple vinaigrette shallot	4.25
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
Steamed clams ginger, coriander broth	15
<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 filet 200g, clams, mussels, samphire	36
Ravioli (of the day) please check with your server	
<i>Carnaroli Risotto vs Japanese Sake</i>	
<i>is a seamless transition from the field to the glass, celebrating the shared DNA of the grain.</i>	
- Iro Otoko Junmai Daiginjo paired with Cuttlefish and Scallops, represents the "refined soul" of the rice grain, elevating the delicate sweetness of the seafood.	
- Kuncho Nigori (paired with Saffron and Cod) contains the actual rice solids, mirroring the creamy texture of the Carnaroli on the plate.	
Risotto choice of :	- Cuttlefish ink, seared Orkney Scallops
	- Safron, parmesan, butter, roasted Cod Loin
	34
*please note this dish might take about 20 - 25 min cooking time ** 50 ml pairing is included in the price	
Karkówka Robata grilled pork neck, lentils, tomato	30
* KATAFUNÉ MANDOBA KIMOTO NIGORI 16% 50 ml pairing is included in the price	
Sauteed spinach (v)	6
Mashed potatoes (v)	6
Green salad (v)	5
Radicchio olive oil apple vinegar parsley (v)	5
Shochu glazed pear Jersey Blue chutney hand made biscuits (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

Focussed Flight - 22 Premium Flight - 24 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!
Than 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 the beginning being to the end - 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 patron 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 compliment dishes such as steamed clams or green salad.

ONDA 88 JUNMAI 15%

glass 125 ml - 8 bottle 720ml - 40

Onda Shuzo / Niigata/ Japan since 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 grilled pork neck (Karkówka)

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.

SAPORO PREMIUM LAGER Pint 3.9% 6.15 / 5

COCKTAILS

UKIYO VODKA MARTINI	14
BLOSSOM GIN MARTINI	14
SUZUME MARTINI	12.50
Kuncho Junmai Kavka vodka la Tomato Fuji bitters	
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
SHIRO NEGRONI (bianco)	12
BENI NEGRONI (sour cherry)	12
SUZU sake vodka elderflower tonic	9
VIRGIN SUZU Alcohol free	7
NIGORI CLUB	11
Kuncho Nigori peanut butter whiskey	

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	9 / 36
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 / 50
ICHI (Awamori) Umeyoshi, Wakayama, 720ml,13%	9 / 45
HIDEYOSHI (sake) Suzuki, Akita 300ml,10%	10 / 24

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, Alto Adige, Italy 12.5%	9	48
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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 *