

Home baked bread & herb butter (V)	6
Carlingford Oyster (Irish) Melchiori apple vinaigrette, shallot	4.25
Soup (of the day) (V)	8.5
Apple wood smoked beetroot ricotta, pine nuts, cumin (V)	10
Carpaccio beef fillet 50g parmesan, rucola, olive oil	19
Trota 'Oro river trout by Trentino Trota 'oro, dashi yoghurt, celery, green apple, amaranth	17
Sautéed Prawns Argentinian red prawns garlic, chilli, parsley	15
Steamed clams ginger, coriander broth	15
Gyoza hand made parsley dough, scallops, pork	16
Brodo wonton style tuna & beef dumplings, beef broth, scallion, peanuts	18
Vongole fresh clams, hand made tagliolini, olive oil, parsley, garlic, white wine <i>*AKINOTA "AUTUMN FIELD" Hideyoshi 15% alc 50 ml pairing is included in the price</i>	22
Al Cartoccio cod filet 200g, clams, mussels, samphire <i>* K MK-Z Hinnomaru Junmai Ginjo 15% alc 50 ml pairing is included in the price</i>	36
<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>	
Risotto Cuttlefish ink, Orkney Scallops <i>*please note this dish might take about 20 - 25 min cooking time ** 50 ml pairing is included in the price</i>	34
<i>Carnaroli Risotto vs Japanese Sake is a seamless transition from the field to the glass, celebrating the shared DNA of the grain. Iro Otoko Junmai Daiginjo paired with Cuttlefish and Scallops, elevates the delicate sweetness of the seafood.</i>	
Karkówka Robata grilled pork neck, black beluga lentils, tomato <i>* Katakune Mandoba Kimoto Nigori 16% 50 ml pairing is included in the price</i>	30
Sautéed spinach (V)	6
Mashed potatoes (V)	6
Green salad aromatic herbs (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

JAPANESE & WORLD SAKE

Focussed Flight - 22 Premium Flight - 24 After Dinner Flight - 15 (3 X 50ml)

“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 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. Try also with prawns

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 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 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
CLOUDY DREAMERS	11
Kuncho Nigori cheery vodka rose liquor	

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 Grace, 2024 Yamanashi, Japan, 11.5%	11.25	67
GEWÜRTZTRAMINER J Hofstatter, 2024 Alto Adige, Italy, 13%	10.25	62
RIESLING “FALLWIND” S Michelle Appiano 2023 Alto Adige 13.5%	10	60
LUGANA DOC, ‘SAN BENEDETTO’ Zenato 2023 Veneto, Italy 13.5%	8.75	52

RED WINE

125ml Bottle

MERLOT Chateau Mercian, 2018 Nagano, Japan 13.5%	20	120
AKENO , Grace 2017, Yamanashi, Japan 12%		75
NEBBIOLO Avamposti 2023, Monferrato DOC, Italy	7	42
ALANERA Zenato 2021, Veneto, Italy, 13.5%	6.8	40
LAGREIN Bodega Vinai, 2021, Trentino DOC, Italy, 13%	6	36

175 ml glass is also available *