

# *Irasshaimase!*

Welcome to our cocktail and sake bar where the menu draws inspiration from Japan's 72 poetic and beautifully descriptive micro-seasons, called Nanajuuni.

Only lasting for around five days, they demonstrate life's fleeting moments.

Nanajuuni, where nature shapes creation, where ingredients, presentation and flavour within our cocktails evolve continually to mirror delicate, seasonal changes.

Each cocktail celebrates these subtle shifts.

Introducing  
SUMMER SOLSTICE



# COCKTAILS

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## LESSER RIPENING



### *“What Ripens Is Harvested”*

Suntory The Chita whisky,  
watermelon soda 13

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## GRAIN BEARDS & SEEDS



### *“Plums Turn Yellow”*

Suntory Haku Vodka sweet potato  
amazake, Akashi Tai umeshu,  
lacto-fermented plums 11.5

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## SUMMER SOLSTICE



### *“Self ‘Dill’ Withers”*

CPH Dill aquavit, Akashi Tai umeshu,  
KAY Sake junmai daiginjo syrup,  
lacto-fermented strawberry, mint & dill soda 13

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## LESSER HEAT



### *“Warm Wind Blows”*

CPH Coffee aquavit, Casa Buena passion  
fruit, rice lees, vanilla 11

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## GREATER HEAT



### *“Air is Humid”*

Grey Goose Citron vodka, Cocchi Americano  
vermouth, Aluna Tropica, grape, lemon salt 11



### *“Great Rain Falls”*

Suntory Roku gin, KAY Sake junmai daiginjo,  
lychee, brined lemon 10

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## BEGINNING OF AUTUMN



### *“Cool Winds Blow”*

Akashi Tai tokubetsu honjozo genshu,  
Barsol pisco, melon, shiso 12



### *“Evening Cicadas”*

Suntory Hakushu 12yr whisky, Akashi  
Tai yuzushu, Ichinokura tarusake,  
cucumber & shiso water 13



### *“Thick Fog Descends”*

The Orientalist rum, apricot brandy,  
white tea, coconut, matcha foam 12.5

## NON ALC

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### IN SEASON

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### *“Melon & Dill”*

Everleaf Forest, passion fruit, melon,  
vanilla, mint & dill soda 8



### *“Lychee & Rice”*

Everleaf Marine, lychee, grape,  
rice lees 7

# SAKE

*Room Temperature / Chilled / Warm*

## **ICHINOKURA TOKUBETSU JUNMAI TARUSAKE**

Creamy, woody, gently sweet | *Bottle 720ml 69 | Glass 100ml 12*

## **AKASHI TAI TOKUBETSU HONJOZO GENSHU**

Complex, creamy, tropical | *Bottle 300ml 47 | Glass 100ml 17*

## **KAY SAKE JUNMAI DAIGINJO**

Velvety smooth, fruity, crisp | *Bottle 720ml 70 | Glass 100ml 13*

## **SAKE ONO JUNMAI DAIGINJO**

Crisp, clean, floral | *Bottle 720ml 95 | Glass 100ml 19*

## **SAKARI NO.14 JUNMAI**

Umami, tropical, dry | *Bottle 720ml 59 | Glass 100ml 9*

## **DREAMSAKE DAIGINJO NO.1**

Smooth, melon, honey | *Bottle 750ml 65 | Glass 100ml 10*

## **AKASHI TAI JUNMAI GINJO SPARKLING**

Zesty, fruity, refreshing | *Bottle 720ml 60*

## **KIKIZAKE SAKE FLIGHT** - served chilled 30

50ml each of:

KAY Sake Junmai Daiginjo / Dreamsake Daiginjo No.1 /

Akashi Tai Shiraume Ginjo

# UMESHU

*Chilled / On the rock*

## **AKASHI TAI SHIRAUME GINJO**

Gently sweet, almond, fresh finish

Bottle 500ml 55 | Glass 75ml 10

## **PLUMITY BLACK 2022**

Rich, fruity, long finish

Bottle 720ml 160 | Glass 75ml 29

# SHOCHU

*Neat / Warm water / On the rock*

## **KUROKIRISHIMA SWEET POTATO**

Umami, round sweetness

Bottle 900ml 69 | Glass 75ml 8