

## *Trayshaimase!*

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, like the first plum blossom, morning dew, or winter snow.

Introducing  
THE GREATER SNOW



# COCKTAILS

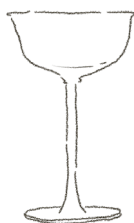
---

## GREATER SNOW



### *“Cold sets in”*

Sweet potato Amazake, Haku Vodka,  
Lapsang Souchong coconut water.  
Warm 10



### *“Salmon swim upstream”*

Daikon Sake Ono, Muyu Jasmine,  
Cocchi Americano, Ukiyo Vodka,  
served with pickles 13



### *“Bears hibernate in their dens” - The Sando*

Strawberry croissant KAY sake,  
Lacto-fermented strawberry,  
The Chita Whisky 12

## WINTER SOLSTICE

### *“Self - Dill Sprouts”*

Mandarin, CPH Dill  
Aquavit, La Tomato  
liqueur, clarified  
tomato water, ancho  
chilli tincture 11



### *“Wheat Sprouts”*

Shio Koji pumpkin, Nikka Days  
whisky, carbonated Lapsang  
Souchong coconut water 11

## LESSER COLD



### *“Springs Thaw”*

Hakushu 12yr whisky,  
cheese, White tea, dry apricot,  
apple, calpis 14



### *“Parsley Flourishes”*

Kaffir Lime, Cocchi Rosa, Ukiyo Yuzu  
Gin, Suze, Takana “mustard” & Parsley  
yuzu oil 11

## BEGINNING OF SPRING

### *“Tiny fish emerge from ice”*

Akashi Tai Ginjo Umeshu, The  
Orientalist Rum, Hinoki Bitters,  
pickles juice 12



### *“Wind melts the ice”*

Tarusake, High Fidelity Triple Sec,  
Ramo De Rosas Mezcal,  
Umami & Hinoki Bitters 9

## EVERGREEN NON ALCOHOLIC



### *“Calpis & Strawberry”*

Calpis, lacto-fermented strawberry,  
croissant water 7

### *“Mandarin White Apricot Tea”*

Mandarin, Cold brew white apricot  
tea, Crossip dandy smoke 7



# SAKE

Room Temp / Chilled / Warm

## DASSAI 45 NIGORI 'CLOUDY SAKE'

Coarsely filtered, creamy, coconut | Bottle 300ml 28

## ICHINOKURA TOKUBETSU JUNMAI TARUSAKE

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

## AKASHI TAI TOKUBETSU HONJOZO

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

## KAY SAKE JUNMAI DAIGINJO

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

## HEAVEN SAKE AZUR JUNMAI GINJO

Elegant, pear, white grape | Bottle 720ml 83

## 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:

Sakari No. 14 Junmai, Sake Ono Junmai Daiginjo,  
Dreamsake Daiginjo No.1

# 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

## ICHIKO SAITEN BARLEY

Melon, grape, white pepper  
Bottle 700ml 95 | Glass 75ml 9

## KUROKIRISHIMA SWEET POTATO

Umami, round sweetness  
Bottle 900ml 69 | Glass 75ml 8