

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

Introducing  
SPRING EQUINOX



# COCKTAILS

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## RAINWATER



### *“Grass Sprouts”*

Suntory Toki whisky, sansai mountain vegetables, Casa Buena passion fruit, hinoki bitters, soda water 10

## INSECTS AWAKEN

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### *“First Peach Blossoms”*

BarSol pisco, Nikka Coffey vodka, Cocchi Americano, genmaicha syrup, peach, Mt Fuji bitters 12



### *“Caterpillars Become Butterflies”*

Akashi Tai tokubetsu honjozo sake, sugar snaps, CPH long pepper aquavit, Muyu Jasmine, High Fidelity triple sec, sansho bitters 12.5

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## SPRING EQUINOX



### *“First Cherry Blossoms”*

Ukiyo Blossom gin, Bellamie cherry aperitif, sakura tea, genmaicha syrup, sakura bitters 11



### *“Distant Thunder”*

Suntory Roku gin, lemon verbena, cilantro, curry, Patron Silver tequila, hibiscus, La Tomato, tonic coconut water 11

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## PURE & CLEAR



### *“First Rainbows”*

Dreamsake daiginjo, cucumber,  
Desi Daru mango vodka, St Germain,  
lacto strawberry 11

## GRAIN RAINS

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### *“Rice Seedlings Grow”*

Kay Sake junmai daiginjo, banana  
amazake, The Orientalist rum, date 13

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## BEGINNING OF SUMMER



### *“Frogs Start Singing”*

Suntory Hibiki Harmony whisky,  
muscovado pear, Kay Sake junmai  
daiginjo, chamomile 11



### *“Bamboo Shoots Sprout”*

Suntory Hakushu 12yr whisky, Sake Ono  
junmai daiginjo, La Yuzu, shiso, umami  
bitters, takana mustard green oil 14

## NON ALC

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## EVERGREEN

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### *“Peach & Genmaicha”*

Everleaf Forest, genmaicha syrup,  
peach, sakura tea 8



### *“Banana milkshake”*

Banana amazake, coconut water, date,  
Havaniets non alc rum, soy cream 8

# 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*

## **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:

Akashi Tai Shiraume Ginjo Umeshu, Dreamsake Daiginjo No.1,  
Ichinokura Tokubetsu Junmai Tarusake

# UMESHU

*Chilled / On the rock*

## **AKASHI TAI SHIRAUME GINJO**

Gently sweet, almond, fresh finish  
Bottle 500ml 55 | Glass 75ml 10

## **LUMIERE SHIRAGAKA UMESHU**

Apricot, honey, gentle sour finish  
Bottle 500ml 70 | Glass 75ml 15

## **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