



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

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

Nanajuni, 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
AUTUMN EQUINOX

COCKTAILS

MANAGEABLE HEAT



“Heat Starts To Die Down”

Ramo De Rosas mezcal, CPH Distillery coffee aquavit, red pepper, grapefruit, Co₂ 13



“Rice Ripens”

Rice Amazake, Suntory Haku Vodka, KAY Sake Junmai Daiginjo, seaweed soda water 11.5

WHITE DEW



“Dew Glistens”

Suntory Toki whisky, Akashi Tai yuzushu, pear, honey, lemon thyme, chocolate bitters 11.5

AUTUMN EQUINOX



“Thunder Ceases”

Suntory Hakushu 12yr whisky, La Tomato liqueur, KAY Sake syrup, sake kasu, shiso, Green Chartreuse & black pepper mist 13

COLD DEW



“Wild Geese Return”

Shio koji pumpkin, Nikka Days whisky, lapsang souchong & coconut water, Co₂ 11



“Crickets Chirp Around”

Ukiyo vodka, CPH Distillery coffee aquavit, Kenbishi Alchemy Kosho sake, KAY Sake syrup, white sesame 10.5

FROST FALL



"First Frost"

Suntory Hakushu Reserve whisky, Kenbishi
Alchemy Koshu sake, lacto-apple, fig & fennel
bitters, tonka & black lime 12.5



"Maples Leaves Turn Yellow"

Sakari No14 Junmai sake, Nikka FTB
whisky, maple, shiitake dashi, umami
bitters 12.5

BEGINNING OF WINTER



"Land Starts To Freeze" - 3 months aged cask cocktail

Braadstad cognac, Nikka FTB whisky,
Akashi Tai umeshu, High Fidelity
bitter orange, apricot brandy 12

NON ALC

IN SEASON



"Jasmine & Apple"

Lacto apple, jasmine tea, verjus, KAY Sake
syrup, tonic water (might contain alcohol) 8



"Tonka & Rice"

Lapsang souchong tea, tonka, vanilla,
rice mousse 8

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

SAKARI NO.21 YUZUSHU

Light, zesty, refreshing. Chilled only | Bottle 720ml 58 | Glass 100ml 10

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. Chilled only | Bottle 750ml 65 | Glass 100ml 10

SAKE TOKKURI

Ichinokura Tokubetsu Junmai Tarusake . Warm only | Carafe 300ml 25

AKASHI TAI JUNMAI GINJO SPARKLING

Zesty, fruity, refreshing. Chilled only | Bottle 720ml 60

KENBISHI ZUISHOU "ALCHEMY"

YAMAHAI JUNMAI KOSHU

5yr aged, umami, earthy.

Chilled / Room only Bottle 720ml 86 | Glass 100ml 13

KIKIZAKE SAKE FLIGHT 30

50ml each of:

Sakari No.14 Junmai | Sakari no.21 Yuzushu

Kenbishi "Alchemy" Junmai Koshu

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