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HOKUSETSU SAKE

Exclusively to Nobu

The Hokusetsu Brewery on Sado Island in the Sea of Japan has been operated by the Hazu family since 1871. The name Hokusetsu (Northern Snow) was chosen to reflect the ideal sake brewing conditions on the island during the coldest days of winter.

GRADE DAIGINJO

These sakes go through a special process, using a centrifuge to separate the sake mash, creating a silkier and lighter texture. This Hikari process is stopped before the mash solids are completely separated, producing a Nigori-style fine texture. Served for you in fine Daiginjo glasses.

Daiginjo YK 35 Enshinbunri	Glass	Carafe 240 ml	Bottle 720 ml
<i>Full bodied, fresh citrus, melon and delicate umami flavours.</i>	50	121	362

Junmai Daiginjo Hikari	Glass 100 ml	Carafe 240 ml	Bottle 720 ml
Delicate umami notes. Hints of ripe melon and white flowers	39	95	284

Daiginjo YK 35 Nigori Enshinbunri	Glass	Carafe 240 ml	Bottle 720 ml
<i>Full bodied, fresh citrus, melon and delicate umami flavours, with a milky texture.</i>	37	88	265

GRADE DAIGINJO

Cho Daiginjo YK 35	Glass	Small	Large	Bamboo 500 ml	Bottle
<i>Lychee, melon, refined yoghurt, and marzipan.</i>	33	59	124	98	162

Daiginjo Black Label	Glass	Small	Large	Bamboo
<i>Full bodied with creamy texture. Notes of peach, banana and lactic nuances.</i>	21	37	78	62

Glass 100 ml - Small 180 ml - Large 380 ml - Bamboo 300 ml
If you have any allergies, please inform your server
Prices are inclusive of VAT – 12.5% discretionary service charge will be added to your bill

SPIRITS

All served by 50ml

COGNAC, CALVADOS & ARMAGNAC	Abv%	
Pierre Ferrand 10 Generations <i>(Ars)</i>	46	14
Seven Tails Spiced Brandy <i>(France)</i>	40.7	14
Remy Martin VSOP	40	14
Seven Tails XO Brandy <i>(France)</i>	41.8	14.5
Pierre Ferrand 1er Cru de Cognac <i>(Ars)</i>	40	15
Francois Voyer Terres de Champagne <i>(Verrieres)</i>	40	15
Dupont VSOP Calvados <i>(Victot-Pontfol)</i>	42	18
Remy Martin 1738	40	17
Didier Lemorton 10 yrs. Domfrontais Calvados <i>(Mantilly)</i>	40	24
Domaine de Jaurrey 1993 Armagnac <i>(Labastide-D'Armagnac)</i>	46	29
Sazerac de Forge Cognac <i>(Segonzac)</i>	47	30
Leyrat XO Vieilles Reserve <i>(Val de Vignes)</i>	40	30
Ragnaud Saborin N.25 XO <i>(Ambleville)</i>	40	35
Pierre Ferrand Selection Des Anges <i>(Ars)</i>	40	60
Louis XIII Remy Martin 25ml <i>(Cognac)</i>	40	300

GRAPPA & PISCO	Abv%	
Macchu Pisco <i>(Ica Valley, Peru')</i>	40	12
Grappa Nardini Bianca <i>(Bassano, Italy)</i>	50	11
Grappa Eligio dell'Ornellaia <i>(Tuscany, Italy)</i>	42	18
Grappa Sassicaia 2016 <i>(Tuscany, Italy)</i>	40	26

VERMOUTH & BITTERS	Abv%	
Carpanto Antica Formula <i>(Italy)</i>	16.5	10
Dolin Blanc <i>(France)</i>	16	10
Lillet Rouge <i>(France)</i>	17	10
Punt E Mes <i>(Italy)</i>	16	10
Noilly Prat Original Dry <i>(France)</i>	18	10

LIQUEUR	Abv%	
Fernet Branca Menta <i>(Italy)</i>	28	9
Legendre Herbsaint <i>(Usa)</i>	50	10
DOM Benedictine <i>(France)</i>	40	10
Jagermeister <i>(Germany)</i>	35	10
Drambuie 15yrs <i>(Scotland)</i>	40	10
Galliano Ristretto <i>(Italy)</i>	30	10
Frangelico <i>(Italy)</i>	20	10
Chartreuse Green <i>(France)</i>	55	10
Baileys <i>(Ireland)</i>	17	12
Grand Marnier Cuvee' Alexander <i>(France)</i>	40	33

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SPIRITS

All served by 50ml

TEQUILA & MEZCAL

	Abv%	
1800 Silver <i>(Tequila)</i>	38	11
Maestro Dobel Diamante <i>(Tequila)</i>	40	13
Patron Silver <i>(Atotolinilco El Alto)</i>	40	13
Corte Vetusto Espadin Mezcal <i>(San Baltazar Guelavila)</i>	45	14
Ojo de Dios Joven Mezcal <i>(San Luis del Rio, Oaxaca)</i>	42	14
Ojo de Dios Café Mezcal <i>(San Luis del Rio, Oaxaca)</i>	35	14
Ojo de Dios Hibiscus Mezcal <i>(San Luis del Rio, Oaxaca)</i>	35	14
Casamigos Blanco <i>(Jesus Maria)</i>	40	15
Casamigos Reposado <i>(Jesus Maria)</i>	40	20
Casamigos Anejo <i>(Jesus Maria)</i>	40	22
Corte Vetusto Tobala Mezcal <i>(San Baltazar Guelavila)</i>	43.8	23
Clase Azul Plata <i>(Jesus Maria)</i>	40	28
Casa Dragones Blanco <i>(S. Miguel de Allende, Guanajuato, Mexico)</i>	40	30
Clase Azul Reposado <i>(Jesus Maria)</i>	40	36
Casa Dragones Anejo <i>(S. Miguel de Allende, Guanajuato, Mexico)</i>	40	40
Don Julio 1942 <i>(Atotolinilco El Alto)</i>	40	41
Casa Dragones Joven <i>(S. Miguel de Allende, Guanajuato, Mexico)</i>	40	50
Herradura Seleccion Suprema <i>(Amatilan)</i>	40	52
Patron Piedra <i>(Atotolinilco El Alto)</i>	40	60
Nobu Rare 2008 Reserve <i>(Jalisco)</i>	40	88
Maestro Dobel 50 Anniversary <i>(Tequila)</i>	40	90
Clase Azul Anejo <i>(Jesus Maria)</i>	40	115

RUM

	Abv%	
Bacardi Anejo Cuarto 4yrs. <i>(Puerto Rico)</i>	40	10
Bacardi Carta Blanca <i>(Puerto Rico)</i>	37.5	9
Plantation 3 Star <i>(Barbados, Jamaica, Trinidad)</i>	41.2	10
Matusalem 15 yrs. <i>(Dominican Republic)</i>	40	11
Gosling Black Seal <i>(Bermuda)</i>	40	11
Appleton Estate 8 yrs. <i>(Jamaica)</i>	43	12
Bacardi Reserva Ocho <i>(Puerto Rico)</i>	40	12
Kiyomi <i>(Japan)</i>	40	13
Black Tears Dry Spiced <i>(Cuban)</i>	40	13
Jung & Wulff <i>(Guyana)</i>	43	13
Plantation XO <i>(Barbados)</i>	40	14
Santa Teresa 1976 <i>(Venezuela)</i>	40	15
Appleton Estate 12 yrs. <i>(Jamaica)</i>	43	15
Teeda 5 yrs. <i>(Japan)</i>	40	20
Real McCoy 12 yrs. <i>(Barbados)</i>	40	25
Appleton 21 yrs. <i>(Jamaica)</i>	43	27
Foursquare Isonomy 17yrs. <i>(Barbados)</i>	58	35

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HOKUSETSU SAKE

GRADE JUNMAI DAIGINJO

Junmai Daiginjo TK 40	Glass 100 ml	Small 180 ml	Large 380 ml	Bamboo 300 ml	Bottle 300 ml	Bottle 500 ml
Nobu private selection	18	32	67	53	56	89

*Gardenia flower with tropical fruit
notes and touch of sweet nuttiness.*

Junmai Daiginjo	Glass 100 ml	Small 180 ml	Large 380 ml	Bamboo 300 ml	Bottle 300 ml	Bottle 500 ml
Nobu private selection	17	31	66	52	61	101

*Cherry blossom notes, unripe melon
and rose buds.*

Junmai Daiginjo Yurara	Glass 100 ml	Small 180 ml	Large 380 ml	Bamboo 300 ml	Bottle 500 ml
Yurayura stands for “Wavy-Wavy”. The Sake is kept for three months on trays that vibrates uninterrupted, affecting the characteristics of the product	20	36	75	59	99

GRADE JUNMAI

Junmai	Glass	Small	Large	Bamboo
Cotton candy and yoghurt Displays the quintessential flavour of the rice.	10	17	37	29

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HOKUSETSU SAKE

GRADE GINJO

Junmai Ginjo Nobu 71	Glass	Bottle		
			720ml	
<i>Rich and coating. Intense and aromatic with orchard fruit notes.</i>	18		130	
Nigori (unfiltered sake)	Glass	Carafe	Bottle	
		250ml	500ml	
<i>Rich texture supported by notes of unripe banana and yoghurt.</i>	12	29	60	

GRADE HONJOZO

Honjozo Yukinohibiki	Glass	Small	Large	Bamboo
<i>Slightly citrusy with aromas of marzipan and banana skin. Earthy and nutty on the palate.</i>	11	20	43	34
Honjozo Kinpaku-Iri	Glass	Carafe		
		250 ml		
<i>Slightly citrusy with aromas of marzipan and banana skin. Earthy and nutty on the palate. Served particularly for celebrations and special occasions.</i>	12	30		

GRADE FUTSU-SHU

Onikoroshi “Devil Killer”	Glass	Small	Large	Bamboo
<i>Very dry, earthy, and neutral.</i>	100 ml	180 ml	380 ml	300 ml
	10	18	38	30
Ongakushu 10yrs old	Glass	Small	Large	Bamboo
	100 ml	180 ml	380 ml	300 ml
<i>Dry and smooth with spicy notes from ageing.</i>	13	24	50	39

SPIRITS

All served by 50ml

BOURBON & RYE WHISKY

	Abv%	
Buffalo Trace <i>(Frankfort, Kentucky)</i>	40	11
Woodford Reserve <i>(Woodford County, Kentucky)</i>	43.2	12
Westward Single Malt <i>(Portland, Oregon)</i>	45	14
Eagle Rare 10yrs <i>(Frankfort, Kentucky)</i>	46	14
Basil Haiden’s <i>(Clermont, Kentucky)</i>	40	16
Sazerac Rye <i>(Frankfort, Kentucky)</i>	45	16
James E Pepper 1776 Rye <i>(Lexington, Kentucky)</i>	46	18
Elijah Craig Barrel Proof <i>(Bardstown, Kentucky)</i>	65.7	25
Sazerac 18yrs <i>(Frankfort, Kentucky)</i>	45	48
Eagle Rare 17yrs <i>(Frankfort, Kentucky)</i>	50.5	49
George T. Staggs <i>(Frankfort, Kentucky)</i>	65.2	50
Sazerac Thomas H. Handy <i>(Frankfort, Kentucky)</i>	64.7	51
WL Weller <i>(Frankfort, Kentucky)</i>	62.6	52

BLENDED SCOTCH WHISKY

	Abv%	
Johnny Walker Black Label <i>(Kilmarnock, Speyside)</i>	40	14
Chivas Regal 18 yrs. <i>(Keith, Moray)</i>	40	19
Johnny Walker Blue Label <i>(Kilmarnock, Speyside)</i>	40	37

SINGLE MALT SCOTCH WHISKY

	Abv%	
Ardbeg 10 yrs. <i>(Port Ellen, Islay)</i>	46	12
Caol Ila 12 yrs. <i>(Port Askaig, Islay)</i>	43	16
Glenfarclas 15 yrs. <i>(Kilmarnock, Speyside)</i>	46	13
Balvenie 21 Port Finish <i>(Dufftown Speyside)</i>	40	33
Glenfiddich 23 yrs. Grand Cru <i>(Dufftown Speyside)</i>	40	42
Macallan 12 yrs. <i>(Craigellachie, Highlands)</i>	40	20
Macallan 18 yrs. <i>(Craigellachie, Highlands)</i>	43	55
Macallan 25 yrs. <i>(Craigellachie, Highlands)</i>	43	180

AUSTRALIAN & IRISH WHISKY

	Abv%	
Blackbush Bushmills <i>(County Antrim, Northern Ireland)</i>	40	10
Jameson <i>(Ireland)</i>	40	12
Starward Nova Wine Cask <i>(Melbourne, Australia)</i>	41	18
Starward Single Cask 2012 <i>(Melbourne, Australia)</i>	59	22
The Taoscan <i>(Northern Ireland)</i>	48.5	140

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JAPANESE WHISKY

	Abv%	
Suntory Toki <i>(Osaka)</i>	43	13
Hatozaki Pure Malt <i>(Akashi)</i>	46	15
Mars Kasei <i>(Miyata)</i>	40	15
Hatozaki Blended <i>(Akashi)</i>	40	16
Mars Cosmo <i>(Miyata)</i>	43	18
Hakushu Distiller Reserve <i>(Yamanashi)</i>	43	21
Yamazaki Distiller Reserve <i>(Osaka)</i>	43	18
Hibiki Harmony <i>(Osaka)</i>	43	20
Ichiro's Malt White Label <i>(Saitama)</i>	46.5	20
Nikka Yoichi Single malt <i>(Saitama)</i>	45	23
Yamazaki 12 yrs. <i>(Osaka)</i>	43	24
Nikka Miyagikio Single Malt <i>(Saitama)</i>	45	24
Kaiyo Mizunara Oak Peated <i>(Osaka)</i>	46	25
Kaiyo Mizunara Oak Cask Strength <i>(Osaka)</i>	53	27
Ichiro's Malt Mizunara Wood Reserve <i>(Saitama)</i>	46.5	30
Ichiro's Malt Wine Reserve <i>(Saitama)</i>	46.5	30
Ichiro's Malt Double Distilleries <i>(Saitama)</i>	46	30
Matsui Sakura <i>(Tottori)</i>	48	30
Matsui Mizunara <i>(Tottori)</i>	48	30
Mars Komagatake Shinanotanpopo <i>(Miyata)</i>	48	32
Hakushu 12 yrs. <i>(Yamanashi)</i>	43	33
Mars Tsunuki The First <i>(Miyata)</i>	59	40
Nikka Yoichi Sherry Wood <i>(Saitama)</i>	45	40
Chichibu Single Malt <i>(Saitama)</i>	61.8	55
Chichibu on the Way <i>(Saitama)</i>	51.5	70
Chichibu The Peated <i>(Saitama)</i>	55.5	80
Hakushu 18 yrs. <i>(Yamanashi)</i>	43	105
Yamazaki 18 yrs. <i>(Osaka)</i>	43	110
Nikka Miyagikyo 15 yrs. <i>(Saitama)</i>	43	150
Nikka Taketsuru 21 yrs. <i>(Saitama)</i>	43	160
Yamazaki Puncheon <i>(Osaka)</i>	48	250
Hibiki 30 yrs. <i>(Osaka)</i>	43	1500

WINE BY THE GLASS

All served by 125ml

CHAMPAGNE & SPARKLING

Laurent Perrier La Cuvée <i>(Tour sur Marne, France)</i>	18
Laurent Perrier Cuvée Rose <i>(Tour sur Marne, France)</i>	22
Laurent Perrier Blanc de Blanc <i>(Tour sur Marne, France)</i>	25

WHITE WINE

Malagousia Epanomi Ktima Gerovassilou 2022 <i>Macedonia, Greece (Malagousia)</i>	13
Domaine Trapet A minima Blanc 2022 <i>Alsace, France (Sylvaner, Pinot Gris, Riesling blend)</i>	14
Egon Müller Château Belá 2020 <i>Juznoslovenska, Slovakia (Riesling)</i>	17
Masut Chardonnay 2021 <i>California, USA (Chardonnay)</i>	18
Château L'Hospitalet Grand Vin blanc 2020 <i>La Clape, France (Viognier blend)</i>	21
Mercurey Domaine Mia "Les Rochelles" 2020 <i>Burgundy, France (Chardonnay)</i>	24
Pouilly Fumé "Baron de L" 2020 <i>Loire, France (Sauvignon Blanc)</i>	30

RED WINE

Plan B Modern Red 2018 <i>Frankland River, Australia (Shiraz, Pinot Noir)</i>	14
Bolgheri Rosso Michele Satta 2021 <i>Tuscany, Italy (Sangiovese, Cabernet Sauvignon blend)</i>	15
Bodega Noemia 2021 <i>Patagonia, Argentina (Malbec)</i>	18
D. Baron Thénard Givry 1er cru "Les Bois Chevaux" 2016 <i>Burgundy, France (Pinot Noir)</i>	21
Matsuhisa Martin Ray Winery 2020 <i>Napa Valley, California, USA (Cabernet Sauvignon)</i>	23
Señorio de Villarrica Delicia de Baco Crianza 2019 <i>Rioja, Spain (Tempranillo blend)</i>	28
Mondot de Château Troplong Mondot 2011 <i>St. Émilion, France (Merlot, Cabernet Franc)</i>	29

ROSÉ & ORANGE WINE

Cà Maiol "Roseri" 2022 <i>Lake Garda, Italy (Groppello, Marzemino, Sangiovese, Barbera)</i>	12
Anima Arancio Arneis Giacomo Fenocchio 2021 <i>(Piedmont, Italy)</i>	16
Château D'Esclans "Whispering Angel" 2022 <i>(Provence, France)</i>	17

BEER

Asahi <i>(Japan)</i>	6.5
Malt Coast IPA <i>(Norfolk, UK)</i>	7
Hitachino White ale <i>(Japan)</i>	9.5
Asahi 00 (Zero Alcohol) <i>(Japan)</i>	6.5

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Adults need around 2000 kcal per day

CHAMPAGNE

BRUT

Laurent Perrier La Cuvée (<i>Tour sur Marne</i>)	90
Laurent Perrier Harmony (<i>Tour sur Marne</i>)	114
Telmont Brut Reserve (<i>Damery</i>)	121
Bérèche et Fils (<i>Ludes</i>)	137
Louis Roederer Collection 243 (<i>Reims</i>)	140
Laurent Perrier Blanc de Blanc (<i>Tour sur Marne</i>)	140
Henry Giraud Esprit Nature (<i>Ay</i>)	149
Bollinger Special Cuvée (<i>Ay</i>)	155
Henry Giraud Homage au Pinot Noir (<i>Ay</i>)	180
Grand Siecle n.25 by Laurent Perrier (<i>Tour sur Marne</i>)	255
Ruinart Blanc de Blanc (<i>Reims</i>)	272
Krug Grand Cuvée 170th Edition (<i>Reims</i>)	710

BRUT VINTAGE

Laurent Perrier Vintage 2012 (<i>Tour sur Marne</i>)	120
Jacquart Blanc de Blanc 2015 (<i>Vertus</i>)	165
Bollinger Grande Année 2014 (<i>Ay</i>)	310
Louis Roederer Cristal 2015 (<i>Reims</i>)	690
Dom Pérignon 2013 (<i>Epernay</i>)	720

ROSÉ

Laurent Perrier Cuvée Rosé (<i>Tour sur Marne</i>)	125
Delamotte Rosé (<i>Le Mesnil-sur-Orger</i>)	130
Jacquart Mosaïque Rosé (<i>Vertus</i>)	135
Bollinger Rosé (<i>Ay</i>)	185
Ruinarty Rosé (<i>Reims</i>)	272

ROSÉ VINTAGE

Louis Roederer Rosé 2016 (<i>Reims</i>)	170
Bollinger “La Grande Année” Rosé 2014 (<i>Ay</i>)	370
Louis Roederer Cristal Rosé 2013 (<i>Reims</i>)	1200

MAGNUM FORMAT

Laurent Perrier La Cuvée (<i>Tour sur Marne</i>)	215
Laurent Perrier Cuvée Rosé (<i>Tour sur Marne</i>)	280
Grand Siècle N. 23 by Laurent Perrier (<i>Tour sur Marne</i>)	550

SPARKLING WINE

Bella Pricipessa Rosé Prosecco NV (<i>Veneto, Italy</i>)	65
Cremant de Borgogne Blanc de Blanc De Mancey NV (<i>Loire, France</i>)	72
Gusbourne Blanc de Blanc 2019 (<i>Kent, England</i>)	90
Hattingley Valley Rosé 2019 (<i>Kent, England</i>)	115
Breaky Bottom 2009 (<i>Sussex Down, England</i>)	120

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SPIRITS

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VODKA

	Abv%	
Suntory Haku (<i>Japan</i>)	40	12
Ketel One (<i>Netherlands</i>)	40	10
Zubrowka (<i>Poland</i>)	37.5	10
Kavka (<i>Poland</i>)	40	11
Grey Goose Essences Strawberry and Lemongrass (<i>France</i>)	30	12
Grey Goose Essences Watermelon and Basil (<i>France</i>)	30	12
Grey Goose Essences Peach and Rosemary (<i>France</i>)	30	12
Grey Goose (<i>France</i>)	40	13
Stolichnaya Elite (<i>Latvia</i>)	40	13
Nikka (<i>Japan</i>)	40	14
Crystal Head (<i>Canada</i>)	40	16
Crystal Head Onyx (<i>Canada</i>)	40	16.5

GIN

	Abv%	
Suntory Roku (<i>Japan</i>)	43	12
Bombay Sapphire Premier Cru (<i>England</i>)	47	12
Hendrick’s (<i>Scotland</i>)	41.4	12
Tanqueray 10 (<i>England</i>)	47.3	12
Hyogo 135 Degrees East (<i>Japan</i>)	42	12
Citadelle (<i>France</i>)	44	12
Portobello Road (<i>England</i>)	42	13
Death’s Door (<i>USA</i>)	47	13
Kino-Bi (<i>Japan</i>)	45.7	13
Scapegrace (<i>New Zealand</i>)	41.6	13
Plymouth Navy (<i>England</i>)	57	14
Sipsmith (<i>England</i>)	41.6	16
Nikka (<i>Japan</i>)	47	15
Etsu Pacific Ocean water Botanist (<i>Scotland</i>)	46	16
Monkey 47 (<i>Germany</i>)	47	17
Sipsmith VJOP (<i>England</i>)	57.7	18
Comte de Grasse N44 (<i>France</i>)	44	20
Procera Blue Dot (<i>Kenya</i>)	44	20

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NO ALCOHOL COCKTAILS

AIR (45 cal) 11
Everleaf Mountain, Strawberry Soda
Served Long.

SEA (148 cal) 11
Everleaf Marine, Lemon, Salted Plum Syrup, Lychee, Soya Milk, Egg White
Served on the Rocks

EARTH (45 cal) 11
Everleaf Forest, Lions Mane Mushroom tincture, Shiso, Tabasco
Served on the Block

LOW ALCOHOL COCKTAILS

SWEET RELEASE 14
Everleaf Mountain, Mancino Sakura Vermouth, Plum, Yuzu, Champagne
Served Straigh

DIVE IN 14
Everleaf Marine, Toki, Chilli & Kelp Honey
Served on the Block

EMBRACE 14
Everleaf Forest, Blacktears Rum, Cacao, Pineapple, Anise
Served on the Block

ICED TEAS

ROOIBOS (50 cal) 8
With Raspberry.

JASMINE FLOWER (50 cal) 8
With White Peach.

SOFTS

Artisan Bubbly Soda Water (0 cal) 4.5
 Artisan Classic London Tonic (33 cal) 4.5
 Artisan Skinny London Tonic (17 cal) 4.5
 Artisan Agave Lemon Tonic (35 cal) 4.5
 Artisan Fiery Ginger Beer (34 cal) 4.5
 Fever-tree Lemonade (35 cal) 4.5
 Fever-tree Ginger Ale (38 cal) 4.5
 Coca Cola (42 cal) 4.5
 Coke Zero (0.3 cal) 4.5
 Diet Coke (0.4 cal) 4.5
 Two Keys Pink Grapefruit (44 cal) 4.5

COCKTAILS

RINGO	16
<i>Suntory Toki, Appletiser Served Long</i>	
MĀORI TAI	17
<i>Bacardi 8, Black Tears Spiced Rum, Frangelico, Umeshu, Orgeat, Raspberry Cordial Served Long</i>	
ICHIGO PUNCH	17
<i>Grey Goose Essences Strawberry & Lemongrass, Cacao Liqueur, Amontillado Sherry, Fino Sherry Served on the Rocks</i>	
RISING SUN	16
<i>St Germain Elderflower Liqueur, Sake Rock, Yuzu, Prosecco Served Spritz Style</i>	
KĀDO	16
<i>Hendrick's Gin, Creme de Bergamotte, Coriander Seed and Pink Pepper Syrup, Two Keys Grapefruit Soda Served Long</i>	

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COCKTAILS

THE NORTHERN GOLD	17
<i>The Lakes Distillery The One , Umeshu, Shiso, Angostura Cacao Bitters Served on the rocks</i>	
BETWEEN THE OCEANS	18
<i>High West American Prairie Bourbon, Cocchi Vermouth di Torino infused Lemon Oil, Amontillado Fino Sherry Served straight up</i>	
CAYO COCO	16
<i>Bacardi 4, Tempus Fugit Crème de Banane Liqueur, Lime, Coconut, Pineapple Served on the rocks</i>	
FLOR THE JAMAICA	17
<i>Ojo de Dios Hibiscus Mezcal, Prucia, Plum Strawberry Soda Served Long</i>	
STRAWBERRY AND CREAM	16
<i>Discarded Grape Skin Vodka, Soft Strawberry Syrup, Waste Champagne Acid, Mascarpone, Citrus Served straight up</i>	

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