

BOTTOMLESS BRUNCH

● Vegetarian ● Spicy

2 courses bottomless brunch for £38 per person at OBA LEEDS

Available Everyday
90 minutes duration.

Starter - Sharing Platter
includes

Peach Gin Fizz
Green Apple Sour
Raspberry Cooler
Aperol Spritz
English Garden
Sauvignon Blanc
Pinot Grigio
Merlot
Prosecco

Korean Fried Chicken ●
Garlic Prawn Spring Roll
Edamame ●
Snowcrab Maki Sushi

Choose your Main Course

1 Korean Chicken Bibimbap ● 5 kimchi Pork Belly Bulgogi ●
2 Seafood Yakisoba 6 Chicken Katsu Curry
3 Spicy Korean Chicken Soba ● 7 Tofu Katsu Curry ●
4 Korean Beef Japchae 8 Ginger Sauce Vegetarian Chicken ●

Side (apply to dish 5-8 only)

● Rice ● Chips

SECTION B

RAMEN / UDON

ALL RAMEN OR UDON

Contain naruto maki slice, bamboo shoots, wakame, bean sprouts, sweet corn, sesame and spring onions

Choose Soup Base

Pork Bone Broth

Spicy Miso Pork Broth ●

Soya Broth ●

Vegetarian Broth ●

Choose Topping

Chicken Gyoza

Chashu Pork

Katsu Chicken

Katsu Pork

Teriyaki Vegetarian Chicken ●

Prawn Tempura

Vegetable and Deep Fried Tofu

● Vegetarian ● Spicy

SECTION B



**Salmon Avocado Roll (8pcs)
with Edamame**



kimchi Pork Belly with Rice ●



**Chicken Katsu Roll (8pcs)
with Edamame**



Ginger Pork Belly with Rice



Kimbap ●



Beef Japchae

Chicken Yakisoba Noodle

Spicy Vegetarian Chicken With Rice ●

Stir Fried Beef with Ginger Soya Sauce with Rice

● Vegetarian ● Spicy

LUNCH DEAL

2 COURSES FOR 12.90

• Add 2.00 for

Japanese Tea

Hot Chocolate

1 Scoop of Ice Cream (MATCHA or BLACK SESAME)

**12 - 5PM MONDAY TO FRIDAY ONLY
EXCLUD BANK HOLIDAYS**

Choose one each from SECTION A AND B

SECTION A



Salmon Nigiri



Cucumber Makimono Roll

Kang Poon Gi Chicken (Korean Spicy Fried Chicken) •

Honey Mustard Chicken

Hoisin Duck Spring Roll

Chicken Gyoza

Vegetable Gyoza

Seaweed Salad

● Vegetarian ● Spicy

BENTO (弁当, bentō)

12.90

Is Japanese iteration of a single – portion home-packed meal, often for lunch

EVERY DAY 12 – 5PM

• Add 2.00 for

Japanese Tea

Hot Chocolate

1 Scoop of Ice Cream (MATCHA or BLACK SESAME)

BENTO 1-6

Come with spicy chicken karaage, deep fried gyoza, seaweed salad, truffle edamame and 1 miso soup

BENTO 7-9

Come with truffle edamame, deep fried gyoza, seaweed salad, salt & pepper vegetarian chicken and 1 miso soup

- 1. Beef Sweet Soy Bento**
- 2. Tempura Prawn Bento**
- 3. Kimchi Pork Belly Bento** ●
- 4. Ginger Pork Belly Bento**
- 5. Chicken Teriyaki Bento**
- 6. Chicken Katsu Curry Bento** ●
- 7. Tofu Katsu Teriyaki Bento** ●
- 8. Pumpkin Katsu Curry Bento** ●
- 9. Vegetarian Chicken Teriyaki Bento** ●

SASHIMI & SUSHI BENTO

18.60

2 salmon sashimi, 2 tuna sashimi, 4 salmon avocado roll,
2 yellow tail nigiri, 2 salmon nigiri, snowcrab makimono rolls,
Truffle edamame, chicken gyoza served with miso soup

If you have allergies please inform a member of staff.

Dishes may be subject to changes according to product seasonality and availability.

● Vegetarian ● Spicy

SOUPS

Kimchi Tofu Tomato Soup ● 4.00
泡菜番茄豆腐汤

Miso Soup ● 3.80
日式味噌汤

SMALL PLATES-SUSHI TACO

Salmon Avocado Taco 6.60

Tuna Cucumber Taco 7.00

Unagi Tobiko Taco 7.00

Inari Avocado Taco 5.60
(Sweet tofu skin, avocado with teriyaki sauce)



STARTERS 头盘

Kang Poong Gi ● 8.20
Korean Fried Chicken sweet chilli sauce
韩国炸鸡

Honey - Mustard Chicken 8.20
Deep Fried Chicken Honey Mustard Dip
蜂蜜芥末炸鸡

Takoyaki (5pcs) 7.80
Deep-fried octopus balls topped with teriyaki sauce,
Japanese mayonnaise & bonito flakes
章鱼小丸子

Deep Fried Squid Rings (6) 6.80
Tartar sauce
炸鱿鱼圈



Popcorn Shrimps 7.20
Spicy Mayo
爆米虾仁



King Prawn Tempura (3pcs) 8.60
大虾天妇罗

Soft Shell Crab 9.80
Tempura (whole)

Chicken Gyoza 8.00
5pcs pan fried chicken dumplings
鸡肉煎饺



Ebi Gyoza

5 pcs deep fried prawn dumplings

虾肉煎饺

8.20

Homemade Kimchi - Pork Gyoza (5) ●

手工泡菜猪肉煎饺

8.20



**Deep Fried
Pumpkin Croquette ●**

Tonkatsu & Mayonnaise sauce

日式南瓜饼

7.00

Salt & Pepper Cheese Powdered Karaage Chicken Wings

椒盐芝士粉唐扬鸡翅

7.80

Salt & Pepper Squid

椒盐鲜鱿

7.80

Homemade Garlic Prawn Spring Rolls (5pcs)

蒜蓉虾卷

7.80

Hoisin Duck Spring Rolls (6pcs)

鸭肉春卷

7.00

Yasai Gyoza ●

5 pan fried vegetables dumpling

日式素煎饺

7.80

Salt & Pepper Vegetarian Chicken ●

椒盐素鸡

8.80



Sharing Platter (Serving 2)

Salt pepper prawns & squid, ebi gyoza, honey mustard chicken and cheese powdered salt & pepper chicken wings and edamame

头盘拼盘

17.80

Gyoza Selection (Serving 2)

2 chicken gyoza, 2 ebi gyoza, 2 kimchi pork gyoza and 2 yasai gyoza ●

饺子拼盘

15.80



Salmon
三文鱼

Sashimi (3pc) 刺身	Nigiri (2pc) 手握	Aburi (2pc) 炙烧
5.00	4.20	4.60



Tuna
吞拿

6.50	5.20	5.60
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● Vegetarian ● Spicy

	Sashimi (3pc) 刺身	Nigiri (2pc) 手握	Aburi (2pc) 炙烧
 <p>Yellow Tail 鰺鱼</p>	6.50	5.20	5.60
 <p>Scallops 帆立贝</p>	5.50	5.50	5.50
<p>Ama-Ebi 甜虾</p>	4.50	4.30	
<p>Eel Unagi 鳗鱼</p>	5.20	4.60	
<p>Tobiko 飞鱼籽</p>		4.50	
<p>Surf Clam 北极贝</p>	5.00	4.00	
<p>Seaweed 海带沙拉</p>		3.80	
<p>Inari Sweet Tofu Skin 甜豆腐皮</p>		3.90	

Gluten Free options when served with GF soy sauce

MAKIMONO ROLL 细卷 (6PC)

Cucumber ● 青瓜卷	4.50
Asparagus ● 芦笋卷	4.50
Inari ● 甜豆腐皮	4.50
Avocado ● 牛油果卷	4.50
Snow Crab 雪蟹卷	5.60
Salmon 三文鱼卷	5.80
Tuna 金枪鱼卷	6.80

INSIDE OUT ROLL 反卷寿司

Inari Avocado Roll (8pcs) ● Inari, avocado, sesame seeds 甜豆腐皮牛油果	9.00
California Roll (8pcs) Crab stick, avocado, cucumber, tobiko 加州卷	9.80
Salmon Avocado Roll (8pcs) Salmon, avocado, sesame seeds 牛油果三文鱼卷	10.00
Spicy Tuna Roll (8pcs) ● Tuna, cucumber, spring onion, spicy mayo, sesame seeds 辣金枪鱼卷	11.60

● Vegetarian ● Spicy



Rainbow Roll (8pcs)

12.80

Crab stick, avocado, cucumber, spicy mayo, fishes

彩虹卷

Unagi Cucumber Roll (8pcs)

11.80

Freshwater eel, cucumber, eel sauce, sesame seeds

鳗鱼青瓜卷

OBA SPECIAL ROLL 特色寿司卷



Black Dragon Roll (8pcs)

17.80

Tempura prawn, eel, asparagus, spicy mayo and eel sauce

黑龙卷



Green Dragon Roll (8pcs)

17.80

Tempura prawn, avocado, asparagus, mango sauce

青龙卷



Volcano Fuji Roll (7pcs)

14.80

King prawn tempura, asparagus, Aonori Tempura Flakes, volcano sauce and mayo sauce dip

火山卷

● Vegetarian ● Spicy

Soft Shell Crab Roll (6pcs) ● 17.80
Whole Soft shell crab, Tobiko, avocado, crispy salad, sesame seeds
鱼籽软壳蟹卷



Chicken Katsu Roll (8pcs) 12.80
Chicken katsu, avocado, sesame seeds, spicy mayo
吉烈鸡排卷

Peking Duck Sushi Roll 12.80
Roasted duck in perking style with hoisin sauce, added fresh leek and cucumber touch for maximum authentic taste
北京烤鸭寿司卷

Kimbap (6pcs) ● 10.00
Korean seasoned veggie roll
紫菜包饭卷

Vegetarian Sushi Roll (8pcs) ● 11.00
Chinese leaves, asparagus, cucumber, avocado
野菜卷

CHEF'S SASHIMI SELECTION (3PC EACH) 刺身拼盘

Salmon, Tuna, Yellow Tail 14.80
三文鱼, 金枪鱼, 鲷鱼

Omakase - Salmon (6pcs) 29.80
5 portion assorted sashimi (15pcs)

CHEF'S SUSHI SELECTION 寿司拼盘



Salmon Platter

Salmon Nigiri (3pc), salmon sashimi (3pc), salmon avocado (4pc)

三文鱼寿司拼盘

15.80

Tuna Platter

Tuna nigiri (3pc), tuna sashimi (3pc), spicy tuna roll (4pc)

金枪鱼寿司拼盘

17.80

Sushi Combo

Salmon nigiri (3pc), tuna nigiri (1pc), salmon avocado (4pc), seabass nigiri (1pc), seasonal nigiri (1pc), crunchy spicy tuna roll (8pc)

什锦寿司拼盘

28.50

MAIN 正餐

Japanese Teriyaki

(Gluten-free option upon request)

Grilled dish with shichimi chilli powder flakes teriyaki sauce, sesame,
Served with rice or chips

Chicken 14.60

日式照烧鸡排

Salmon (200g) 17.00

日式照烧三文鱼

Roast Duck 17.00

日式照烧鸭

Japanese Katsu Curry ●

Served with rice or chips



Chicken Katsu 15.00

日式鸡排咖喱

Pork Katsu 15.00

日式猪扒咖喱

Pumpkin Croquette ● 15.00

日式南瓜饼咖喱

JAPANESE GINGER RANGE

Ginger soya sauce, onion, leek, sesame
Served with rice or chips



Sliced Pork Belly

14.20

日式姜汁五花肉

Sliced Beef

14.60

日式姜汁炒牛肉

Vegetarian Chicken ●

14.60

日式姜汁斋鸡

KOREAN KIMCHI BULGOGI ●

With rice or chips

Sliced Pork Belly

14.60

韩式辣炒五花肉

Sliced Beef

14.60

韩式辣炒牛肉

Sliced Chicken

14.40

韩式辣炒鸡肉

Assorted Seafood

16.00

韩式辣炒海鲜

● Vegetarian ● Spicy

UNAGI DONBURI WITH MISO SOUP

Fresh eel with Japanese eel sauce, schimi flakes, seaweed salad and rice

日式鳗鱼饭+味增汤

18.20

KATSU DONBURI

Rice topped with katsu meat, onion, sesame seeds, medium cooked egg and sauce

滑蛋丼



Chicken Katsu

14.80

鸡排

Pork Shoulder Katsu

14.80

猪扒

TEMPURA DON

Tempura Rice Bowl served with Miso Soup and tempura sauce

天妇罗丼

King Prawn Tempura

15.00

大虾

Veggie and Tofu ●

14.60

蔬菜豆腐

● Vegetarian ● Spicy

GYUDON

Sliced beef simmered with tender onion, savoury sweet soy sauce and sesame seeds

日式肥牛饭

14.80

(Add Cheese Option for £1.50 Extra)

KOREAN FISH CAKE TOPOKKI

Rice cake sticks with fish cake in Korean sweet chilli sauce with sesame seeds ●

韩式鱼饼炒年糕

13.80

(Add Cheese Option For £1.50 Extra)



KOREAN KIMCHI FRIED RICE

Kimchi fried rice with sunnyside egg with sesame seeds ●

韩式泡菜炒饭

Chicken

13.60

Bacon

14.60

鸡肉

培根

Beef

14.60

Roast Duck

16.00

牛肉

鸭肉

Seafood

16.00

海鲜

● Vegetarian ● Spicy



Salmon Fried Rice

Salmon, spring onion, crispy onion and egg

香葱三文鱼炒饭

14.80

Eel Fried Rice

Eel, spring onion, crispy onion and egg

蒲烧鳗鱼粒炒饭

16.80

Pan - Fried Duck Breast

Onion rings and salad, orange sauce served with chips

香煎柑橘鸭胸

17.80

Tofu Katsu Teriyaki ●

Firm Tofu in Breadcrumbs with Teriyaki Sauce served with rice or chips

日式照烧豆腐

14.80

Tofu Katsu Curry ●●

Firm Tofu in Breadcrumbs Japanese Curry Sauce served with rice or chips

日式咖喱豆腐

14.80

Vegetarian Chicken ●●

With Spicy Sauce and Chinese leaves with rice or chips

辣酱炒素鸡块

15.20

Topokki ●●

Korean Rice Cake, Sweet Spicy Sauce
(Add Cheese Option For £1.50 Extra)

韩式素炒年糕

12.00

Vegetables Japchae ●

Korean glass noodle, assorted vegetables

韩式杂菜炒冬粉

12.00

● Vegetarian ● Spicy



BIBIMBAP

Korean Rice dish in Sizzling Stone Bowl
Served with sweet and chilli bibimbap sauce

韩式石锅拌饭

Veggie Bibimbap •

(Vegetarian option available when order without egg)
assorted seasoned vegetables, Sunnyside egg, seaweed salad

杂菜石锅拌饭

13.50

Chicken Bibimbap •

Chicken, assorted seasoned vegetables,
Sunnyside egg, Radish kimchi

鸡肉石锅拌饭

14.00

Beef Bibimbap •

Beef, assorted seasoned vegetables,
Sunnyside egg, Radish kimchi

牛肉石锅拌饭

15.00

Seafood Bibimbap •

Seafood, assorted seasoned vegetables,
Sunnyside egg, Radish kimchi

海鲜石锅拌饭

15.50

JAPCHAE (KOREAN)



Vegetables Japchae ● 13.00
Korean glass noodle,
assorted vegetables
韩式杂菜炒冬粉

Chicken Japchae 13.60
Korean Glass Noodle – chicken, assorted vegetables
韩式鸡肉炒冬粉

Beef Japchae 14.60
Korean Glass Noodle – beef, assorted vegetables
韩式牛肉炒冬粉

Seafood Japchae 15.00
Korean glass noodle, assorted vegetables, seafood
韩式海鲜炒冬粉

Roast Duck Japchae 15.00
Korean glass noodle, assorted vegetables, roast duck
韩式鸭肉炒冬粉

YAKISOBA

Japanese stir fried noodle, assorted vegetables ●

日式炒面

11.20

Extra:	Chicken	+2.40	Beef	+3.40
	鸡肉		牛肉	
	Seafood	+3.80	Roast Duck	+4.00
	海鲜		鸭肉	

● Vegetarian ● Spicy



KOREAN SPICY FRIED SOBA •

Soba fried with homemade Korean spicy sauce, assorted vegetables

韩式辣炒拉面

11.20

Extra:	Chicken 鸡肉	+2.40	Beef 牛肉	+3.40
	Seafood 海鲜	+3.80	Roast Duck 鸭肉	+4.00

SIDE DISHES

Edamame • With Maldon salt 毛豆	4.00	Truffle Edamame Beans • 松露毛豆	5.00
Steamed Rice 白饭	3.50	Chips 薯条	3.50
Seaweed Salad • 海带沙拉	4.00	Kimchi • Korean fermented cabbage 泡菜	4.50
Radish Salad • Fermented shredded radish 白萝卜丝泡菜	4.50	Salt and Pepper Cheese Powdered Chips 芝士粉椒盐薯条	5.00
Curry Sauce • 日式咖喱汁	3.00	Teriyaki Sauce 日式照烧汁	1.50

• Vegetarian • Spicy

**Please talk to us if you have
a food allergy, intolerance
or coeliac disease.**

.....
We want to cater safely for everyone.



GLUTEN



CRUSTACEAN



EGG



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME



SULPHITE



SHELLFISH



LUPINS

HAPPY HOURS

SUNDAY TO THURSDAY
SAME COCKTAILS 2 FOR 14

SPECIAL COCKTAIL



NEW

RUN ME WILD

Fruity | Fizzy

Peach. Green Tea Infused Rum. Pear. Soda

£ 10.00

NEW

MAJOR CRUSH

Floral | Citrus

Violette liqueur. Gin. Blue Curacao. Shiraz

£ 10.00



YUKATA BREEZE

Crisp | Aroma

Pisco. Kiwi. Yuzu Sake

£ 10.00



NEW

ZEN STAR

Sweet | Minty

Vanilla Vodka. Melon Liqueur. Mints

£ 10.00



NEW

DOUBLE HAPPINESS

Unique | Sour

Sloe Gin. London Dry Gin

£ 10.00

NEW

PISCO DISCO

Crisp | Tangy

Pisco. Lemon. Sea Salt

£ 10.00



HAPPY HOURS
 SUNDAY TO THURSDAY
 SAME COCKTAILS 2 FOR 14

NEW

LYCHEE SEASON
 Sweet Finish

Tequila, Lychee Liqueur, Elderflower, Sea Salt
 £ 10.00



NEW

PLUMING HEART
 Rich | Fruity

Salted Plum Infused Gin, Apple Liqueur, Plum Bitter
 £ 10.00



NEW

FLUFFY DREAM
 Creamy | Rich

Banana, Spiced Rum, Almond Liqueur, Cream
 £ 10.00



NEW

BEFORE TEMPLE
 Strong | Herbal | Complex

Whisky, Honey Liqueur, Montenegro Amaro
 £ 10.00



- YUZU SPRITZ** Fresh | Aroma £ 10.00
 Yuzu Sake, Prosecco, Soda
- K-POP STAR** Entity | Tropical £ 10.00
 Soju, Coconut Rum, Blue Curacao, Lime, Pineapple, Grenadine
- LONG ISLAND ICED TEA** Strong | Strong | Strong £ 10.00
 Vodka, Gin, Tequila, Rum, Soju, Lemon, Coke
- GEISHA** Sour | Fizzy £ 10.00
 Apple Infused Rum, Soju, Apple Liqueur, Lime, Sugar
- RUSH BERRYS** Sweet and Fruity £ 10.00
 Pink Gin, Peach, Strawberry Soju, Lemon, Raspberries, Sugar

CLASSIC

"NEVER GOES WRONG"
COCKTAILS

- AMARETTO SOUR** £ 10.00
 Bittersweet | Tropical | Rich
 Amaretto. Lime. Pineapple. Sugar
- MOJITO** £ 10.00
 Refreshing | Light | Crisp
 Rum. Mint. Lime. Sugar
 -Kiwi Mojito +£ 0.50
 -Passionfruit Mojito +£ 0.50
- PINA COLADA** £ 10.50
 Creamy | Tropical
 White Rum. Pineapple. Coconut Cream
- CARAMEL ESPRESSO MARTINI** £ 10.50
 Rich | Decadent | Aromatic
 Vodka. Caramel. Coffee L. Espresso
- PORNSTAR MARTINI** £ 10.50
 Sweet | Light | Fruity
 Vanilla infused Vodka. Passion Fruit. Prosecco
- ZOMBIE** £ 11.50
 Boozy | Fruity | Tropical
 Rum. Spiced Rum. Cointreau. Lemon. Lime. Orange. Passionfruit
- OLD FASHIONED** £ 11.00
 Sweet | Strong | Aromatic
 Bourbon Whiskey. Angostura Bitter. Sugar

WHITE WINES

	175ml	250ml	BOTTLE
Los Pastos Sauvignon Blanc Chile Lovely herbaceous & citrus tropical fruit flavours with refreshing balancing acidity. Young, zingy refreshing wine. Taste guide 1.	£ 5.25	£ 7.50	£ 22.00
Cortefresca Pinot Grigio Italy Soft, smooth aromatic fruit with delicate acidity and a flinty minerality. Very easy drinking that has lovely, rounded varietal fruit flavours. Beautifully balanced wine from Cielo. Taste guide 2.	£ 5.75	£ 7.95	£ 23.00
Telegraph Road Chardonnay Australia Refined and refreshing, rich with buttery flavours and typical Aussie sun ripened notes on the finish. Taste guide 2.			£ 24.00
Dr Zenzen 1636 Mosel Riesling Germany This Riesling is made in the classic Mosel style, a lovely balance of ripe fruit sweetness and zingy, racy acidity. A perfect accompaniment to Thai cuisine. Taste guide 3.			£ 25.00
Choza Rioja Blanco Spain This white Rioja has 80% Viura and 20% Malvasia grapes in its blending. The result is a wine of gentle citrus fruit flavours and a soft, balancing acidity. Decent length and delicate finish. Taste guide 2.			£ 25.00
Aotearoa Sauvignon Blanc New Zealand Marlborough Sauvignon with ripe gooseberry and passion fruit and a fresh, zippy citrus aftertaste. Great with seafood or simply enjoy a glass on its own. Taste guide 1.			£ 29.00
Domaine Louis Moreau Chablis France Since their origins in 1814 the Moreau family of winemakers are world famous for producing high quality and consistent Chablis. Their Chardonnay fruit makes wines of great elegance and purity and have good weight and complexity on the aftertaste. Taste guide 1.			£ 39.00

RED WINES

	175ml	250ml	BOTTLE
Telegraph Road Shiraz	£ 5.25	£ 7.50	£ 22.00
Australia			
Ripened soft currant flavours are combined with a peppery, chocolate smooth finish. Timeless Aussie classic that has decent length and combines well with most red meat dishes. Taste Guide C.			
Rio del Mar Merlot	£ 5.75	£ 7.95	£ 24.00
Chile			
Delicious, succulent and generous plummy fruit with lovely balancing soft tannins and gentle acidity. This wine is made by Bodegas Arlequin in the Central Valley and is owned by the world famous Mario Silva from the Casa Silva dynasty. Huge investment in quality grapes and winemaking prowess results in this highly recommended Merlot. (B)			
Choza Rioja Crianza			£ 28.00
Spain			
Made with 100% Tempranillo this is an excellent example of modern Rioja with an excellent concentration of ripe, slightly spicy fruit. The wine is made by Castillo de Oses in the Rioja Alavasa region that benefits from grapes grown at altitude in premium vineyards. Taste guide D.			
Gaucheeco Estate Malbec			£ 29.50
Argentina			
Generous, sumptuous yet elegant fruit is combined with harmoniously integrated oak, giving a wine of power, yet elegance and a generous aftertaste. Taste guide D.			
Chateau la Tuilerie du Puy, Bordeaux Superieur			£ 33.50
France			
An abundance of blackcurrant fruit, soft tannins and a long aftertaste gives an excellent balance. A wine of good pedigree – soft, smooth tannins, lovely integrated blackcurrant fruit and good length. Taste Guide C.			
JP Boisson Chateauneuf-du-Pape La Mirande			£ 46.00
Rhone, France			
Another great winemaking family dynasty with longstanding winemaking traditions. Generous and full flavoured fruit with a slightly spicy texture combined with expert blending and oak ageing, gives weight, power, balance and posture to the finished wine. Taste guide D.			

TASTE GUIDE

White & Rosé Wine: 1 & 2 Dry – Medium dry 3 & 4 Medium and medium sweet 5 Sweet
 Red Wine: A & B Light, fresh, smooth C, D & E Rich, full-bodied and intense
 125ml measures available on request

ROSE WINES

	175ml	250ml	BOTTLE
Hilmar Springs Zinfandel Rose	£ 5.25	£ 7.50	£ 21.00
California			
Fresh aromas of strawberry and raspberry fruits on the nose and a sweet, succulent strawberry and cream taste. Stylishly packaged and refreshing wine. Taste Guide 4.			

Cortefresca Pinot Grigio Rose			£ 23.00
Italy			
Excellent long lasting fruit flavours with good length and rounded soft acidity. Taste guide 2.			

SPARKLING WINE & CHAMPAGNE

	20cl	BOTTLE	BOTTLE
Prosecco di Maria Casa Vinicola Botter		£ 8.95	£ 27.50
Italy			
Fresh and crisp with lovely balancing citrusy fruit. This is a stylish Prosecco made by the incomparable Luca Botter. Taste guide 1.			

Prosecco di Maria Rose Botter			£ 28.00
Italy			
Italian wine law now permits the making of Prosecco Rose using 85% Glera and 15% Pinot Noir grapes. The result is a lovely balanced wine with red fruit flavours and a refreshing acidity. Taste guide 2.			

Gosset Grande Reserve Brut NV			£ 71.00
France			
A blend of 3 vintages and the 3 grapes of Champagne - Chardonnay, Pinot Noir and Pinot Meunier. This family-owned estate is the oldest wine house in Champagne. It has wonderful concentrated flavours of dried fruits combined with a beautiful freshness and perfect balance. Taste guide 1.			

Gosset Grand Rose Brut NV			£ 81.00
France			
Delicious fresh strawberry aromas and jammy notes, the taste is well structured with a freshness and red fruity roundness. The pulpy style fruit gives a soft and coating sensation. The mouth feel is round with a beautiful freshness on the finish. Taste guide 1			

VODKA

Haku
Grey Goose

Double for £8.50 25ml
£ 4.80

£ 4.80

Terms & conditions apply

GIN

Roku
Manx
Kako - Persimmon Gin

Double for £8.50 25ml
£ 4.80

£ 4.40

£ 4.60

Terms & conditions apply

Gin Mixers
Lemonade - Tonic - Elderflower Tonic

200ml

£ 3.00

WHISKY

Toki
Glenfiddich
Monkey Shoulder
Jameson
Maker's Mark
Tenzaku
The Chita
Yamazaki *

Double for £9.00 25ml
£ 4.80

£ 4.60

£ 4.60

£ 4.40

£ 4.40

£ 4.60

£ 4.60

Terms & conditions apply

£ 12.00

Available 25ml only

RUM

Bacardi
Spiced Rum
Havana Club White 3yr

Double for £8.50 25ml
£ 4.40

£ 4.60

£ 4.80

Terms & conditions apply

COGNAC

Remy XO
Courvoisier

25ml

£ 12.00

£ 4.80

SIGNATURE WINES

Sparkling Sake		£ 8.80
-Yuzu & Elderflower	-Lychee & Green Tea	-Plum & Hibiscus
		250ml
SHIRAKIKU 13.50% (warm)		£ 11.60
Japanese Rice Sake		350ml
SOJU		£ 14.80
Korean Alcoholic Beverage		350ml
-Strawberry	-Plum	-Green Grape
		-Grapefruit
		-Original
Sayuri		£ 14.80
Japanese Cloudy Sake		300ml
YUZU SAKE		£ 12.50
Japanese Citrus Liqueur		250ml
PLUM WINE		£ 36.00
Japanese Ume Plum Liqueur		720ml BOTTLE
		£ 9.00
		175ml

ZERO ALCOHOL

APPLE AND ELDERFLOWER FIZZ		£ 7.00
Apple. Lime. Mint. Elderflower. Lemonade		
PASSIONFRUIT COOLER		£ 7.00
Passionfruit. Pineapple. Orange. Coconut. Lime		
RASPBERRY LEMONADE		£ 7.00
Raspberries. Lemon. Syrup. Lemonade		
MANGO MOJITO		£ 7.00
Mango. Syrup. Lime. Mint		
VIRGIN COLADA		£ 7.00
Coconut. Pineapple. Lime. Syrup		

BOTTLED BEER & CIDER

Cass(Korean)	330ml	£ 5.50	Kirin(Japanese)	330ml	£ 5.50
Peroni	330ml	£ 5.00	Rekorderlig	500ml	£ 6.00
Erdinger 0%	500ml	£ 5.00			

DRAUGHT BEER

	PINT	HALF PINT
Cobra	£ 6.50	£ 3.40
Asahi	£ 6.50	£ 3.40

KOREAN DRINKS

Bonbon Grape Juice	£ 4.00	Aloe Vera	£ 3.60
Plum Juice	£ 3.60	Pear Juice	£ 3.60

JUICE

Orange Juice	£ 3.40	Pineapple Juice	£ 3.40
Apple Juice	£ 3.40		

SOFT DRINKS

Coca Cola	330ml	£ 3.75	Diet Coke	330ml	£ 3.75
Coke Zero	330ml	£ 3.75	Still Water	330ml / 750ml	£ 2.80/£ 4.95
Sparkling Water	330ml / 750ml	£ 2.80/£ 4.95			

SCHWEPPE'S RANGE

Lemonade / Soda / Tonic / Elderflower Tonic	200ml	£ 3.00
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HOT DRINKS

Japanese Tea - unlimited refill	£ 2.80	English Tea	£ 3.00
Hot Chocolate	£ 4.00	Americano	£ 3.00
Cappuccino	£ 3.50		