

# BAR BITES MENU

## SMALL PLATES TO SHARE

SPICY CHILI GARLIC EDAMAME, SESAME SMOKED SALT 5

YUZU SESAME EDAMAME, SMOKED SALT 5

KOREAN CRISPY FRIED CHICKEN, SESAME, LIME 9.5

ROCK SHRIMP STYLE TEMPURA WITH SALT & PEPPER, KIMCHI MAYO 14

PORK YAKITON, APPLE MISO, PICKLED ONION 8.5

## TACOS

ARTICHOKE TACOS, AJI PANCA, AVOCADO 9.5

BEEF TACOS AJI PANCA, AVOCADO, CRISPY ONION 12

SALMON CEVICHE TACOS AJI PANCA, AVOCADO, MASAGO 12

## BUNS

BRAISED BEEF, MUSTARD MAYO, CABBAGE 7.5

PRAWN KATSU, WASABI MAYO, SAKURAZUKE 7.5

BUTTERMILK CHICKEN KATSU, SPICY MAYO KIMCHI 7

JACKFRUIT, GOMA DARE, ZUMA SALAD 6

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE TOTAL BILL.  
PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.

# LUNCH SET MENU

TUESDAY - THURSDAY | 12PM - 3PM

ENJOY FOUR DISHES FROM ONE CHOSEN CATEGORY FOR **£19**

## MEAT

CHILLI CRISP FRIED EGG RICE BOWL V  
SEASONAL MIXED LEAF SALAD, GOMA DARE SAUCE  
PRAWN AND CHICKEN SUI MAI, CHILLI JAM  
KOREAN CHICKEN

## FISH

CHILLI CRISP FRIED EGG RICE BOWL V  
SEASONAL MIXED LEAF SALAD, GOMA DARE SAUCE  
PRAWN HAR GOW  
ROCK SHRIMP TEMPURA

## VEGETARIAN

CHILLI CRISP FRIED EGG RICE BOWL V  
SEASONAL MIXED LEAF SALAD, GOMA DARE SAUCE  
AUBERGINE AND CHESNUTS DIM SUM  
TENDERSTEM BROCCOLI

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# A LA CARTE

MONDAY - SUNDAY | 12PM - 3PM  
ROOM SERVICE | 11AM - 5PM

## SMALL DISHES

EDAMAME - SPICY CHILLI GARLIC OR YUZU SESAME, SMOKED SALT 5 **VG, V**  
ROCK SHRIMP STYLE TEMPURA WITH SALT & PEPPER, KIMCHI MAYO 14  
KOREAN CRISPY FRIED CHICKEN, SESAME, LIME 9.5  
ROBATA TENDERSTEM BROCCOLI, SATSUMA MISO, CRISPY SHALLOTS 8  
SALMON CEVICHE TACOS, AJI PANCA, AVOCADO, MASAGO 12  
BEEF TACOS, AJI PANCA, AVOCADO, CRISPY ONION 12  
ARTICHOKE TACOS, AJI PANCA, AVOCADO, CRISPY ONION 9.5

## DIM SUM

VEGETARIAN SPRING ROLL, SRIRACHA PONZU 12  
PRAWN HAR GOW, AO NORI 12.5  
PRAWN AND CHICKEN SHU MAI, CHILLI JAM 10.5  
SPICY AUBERGINE, WATER CHESTNUTS 12  
PORK XIAO LONG BAO, VINEGAR SOY 11  
DUCK BAO HIBISCUS 14

## STIR FRY NOODLES

TOFU AND JACKFRUIT 13  
CHICKEN 15  
PRAWNS 16  
BEEF 16

SERVED WITH EGG NOODLES, SEASONAL MIXED VEG, CHOW MEIN SAUCE

## DON BURI

SILKEN TOFU, WAFU DRESSING, ONSEN EGG 14  
CHICKEN TERIYAKI, ONSEN EGG 15  
FISH BUTTER PONZU, ONSEN EGG 16  
OMAKASE SUSHI BOWL 16

SERVED WITH RICE, SEASONAL MIXED VEG, HOUSE PICKLES

## ROBATAYAKI

GRILLED CAULIFLOWER, TOFU & JALAPEÑO DRESSING, CRISPY SHALLOTS 14 **VG, V**  
SALMON BELLY TERIYAKI, ZUMA HERBS SALAD, PONZU OIL 23  
YAKINIKU GLAZED BEEF RIBEYE, WATERCRESS, WASABI FURIKAKE 28



PAN-ASIAN CUISINE

**YOU HAVE GREAT TASTE, FOODIE**  
TAG US IN YOUR PICS @UBALONDON

# A LA CARTE

## SMALL DISHES

EDAMAME – SPICY CHILLI GARLIC **OR** YUZU SESAME, SMOKED SALT **5 VG**  
ROCK SHRIMP STYLE TEMPURA WITH SALT & PEPPER, KIMCHI MAYO **14**  
KOREAN CRISPY FRIED CHICKEN, SESAME, LIME **9.5**  
PORK YAKITON, APPLE MISO, PICKLED ONION **8.5**  
VEGETARIAN SPRING ROLL, SRIRACHA PONZU **12**

## DIM SUM

PRAWN HAR GOW, AO NORI **12.5**  
PRAWN AND CHICKEN SUI MAI, CHILLI JAM **10.5**  
SPICY AUBERGINE, WATER CHESTNUTS **12 VG**  
PORK XIAO LONG BAO, VINEGAR SOY **11**  
DUCK BAO, HIBISCUS **14**  
BEEF GYOZA, PONZU, ONION MISO **15**

## TACOS

SALMON CEVICHE, AJI PANCA, AVOCADO, MASAGO **12**  
TUNA CEVICHE, CHIPOTLE CREAM, AVOCADO, NIGELLA SEEDS **13**  
HAMACHI CEVICHE, JALAPEÑO CREAM, AVOCADO, RADISH, NIGELLA SEEDS **13**  
BEEF, AJI PANCA, AVOCADO, CRISPY ONION **12**  
ARTICHOKE, AJI PANCA, AVOCADO, CRISPY ONION **9.5**

## HIRATA BUNS

BRAISED BEEF, MUSTARD MAYO, CABBAGE **7.5**  
PRAWN KATSU, WASABI MAYO, SAKURAZUKE **7.5**  
BUTTERMILK CHICKEN KATSU, SPICY MAYO KIMCHI **7**  
JACKFRUIT, GOMA DARE, ZUMA SALAD **6**

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## SUSHI

SEARED SALMON BELLY MAKI, ASPARAGUS, CHIPOTLE MAYO **14.5**  
CRISPY CHILLI TUNA MAKI, AVOCADO, YAMAGOBO **15**  
ASPARAGUS MAKI, TOMATO MISO, AVOCADO, SHISO **12 VG**  
CALIFORNIA ROYAL MAKI, CORNISH CRAB, LOBSTER MISO **16.5**  
SALMON TATAKI, SRIRACHA PONZU, MICRO HERB SALAD **13**  
TUNA TATAKI, SRIRACHA PONZU, MICRO HERB SALAD **15**  
YELLOWTAIL KINGFISH SASHIMI, SHIO KOMBU, WASABI PONZU **16**

## ROBATAYAKI

GRILLED CAULIFLOWER, APPLE TOFU & JALAPEÑO DRESSING, ALMOND CANDY **14 VG**  
SALMON BELLY TERIYAKI, ZUMA HERBS SALAD, PONZU OIL **23**  
YAKINIKU GLAZED BEEF RIBEYE, WATERCRESS, WASABI FURIKAKE **28**  
YUZU SHISO MARINATED LAMB RUMP, PEAR TOMATO MISO, KIMCHI **25**  
IMPERIAL MISO BLACK COD, CHILLI-LIME YUZU MISO **32**

## SIDES

ROBATA TENDERSTEM BROCCOLI, SATSUMA MISO, CRISPY SHALLOTS **8**  
SILKEN TRUFFLE MASHED POTATO **7 V**  
JAPANESE STEAMED RICE, MIXED SESAME SEEDS **5.5 VG**  
SEASONAL MIXED LEAF SALAD, GOMA DARE SAUCE, CRISPY RICE NOODLES **8.5 VG**

## DESSERT

PASSION FRUIT AND LYCHEE CRÈME BRÛLÉE, PASSION FRUIT SORBET **8.5 V**  
VANILLA CHEESECAKE, MANGO CHILLI SALSA **9.5**  
CHOCOLATE LAYER CAKE, MISO ICE CREAM **10.5**  
OMAKASE ICE CREAM AND SORBET **8.5 V, VG**  
OMAKASE MOCHI SELECTION **9.25 V**

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PAN-ASIAN CUISINE

# SOFT / COFFEE / TEA

## SOFT DRINKS

WATER STILL | SPARKLING 750ml 5  
COCA COLA 4  
COKE ZERO 4  
TONIC WATER 4  
LIGHT TONIC 4  
LEMONADE 4  
GINGER ALE | GINGER BEER 4  
THREE CENTS PINK GRAPEFRUIT SODA 4  
LONDON ESSENCE WHITE PEACH & JASMINE 4

## JUICES

ORANGE 4  
CRANBERRY 4  
APPLE 4  
PINEAPPLE 4  
SPICED TOMATO 5

## COFFEE

ESPRESSO 3  
DOUBLE ESPRESSO 3.5  
AMERICANO 3.8  
FLAT WHITE 4  
LATTE 4  
CAPPUCCINO 4  
HOT CHOCOLATE 4.5  
MATCHA GREEN TEA LATTE 5.5

## TEA

ENGLISH BREAKFAST 4  
TARRY LAPSANG SOUCHONG 4  
SUPREME EARL GREY 4  
JASMINE GREEN TEA 4  
LEMONGRASS AND GINGER 4  
PEPPERMINT LEAVES 4  
CHAMOMILE BLOSSOMS 4  
HIBISCUS BORA BORA 4  
MANGO MOCKTAIL 4

Welcome to UBA, a journey through the streets of Asia.

Our bar menu curates a captivating exploration, with each handcrafted cocktail serving as a portal to a unique region.

Inspired by the rich heritage of Asia, we've meticulously crafted libations that capture the essence of vibrant cityscapes, serene temple gardens, and bustling culinary scenes. Every sip promises a story, a connection to a faraway land, and a taste of authentic Asian culture.

UBA is a celebration of life's pleasures. Let our passion for handcrafted cocktails, vibrant music, and warm hospitality guide you on an unforgettable journey. Join us as we raise a toast (Kampai!) to the artistry of mixology and the creation of memories that linger long after the last drop.

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# SAKE

LIKE THE REGION’S SYMBOLIC “TAI” (MEANING SEA BREAM IN JAPANESE) THAT NAVIGATES THE ARDUOUS STRAITS OF AKASHI’S COAST, AKASHI-TAI FAMILY-RUN BREWERY HAS SURVIVED AGAINST THE FIERCE CURRENTS OF TIME AND CHANGE SINCE 1856. EMBODYING THIS SPIRIT, THEY PERSIST IN THEIR COMMITMENT TO PRODUCING EXCEPTIONAL SAKES, CREATED F ROM LOCAL INGREDIENTS

**TOKUBETSU HONJOZO   G 10   B 70**

A DELICATE BOUQUET AND LIGHT NOTES OF LEMON, LIME AND STRAWBERRY

**TOKUBETSU HONJOZO GENSHU   G 12   B 90**

PINK GRAPEFRUIT, BEESWAX AND WHITE FLORAL UNDERTONES ON THE NOSE

**DAIGINJO GENSHU   G 19   B 135**

AN ELEGANT AROMA WITH SUBTLE NOTES OF HONEY AND WHITE SPRING FLOWERS

**JUNMAI GINJO SPARKLING   B 30**

A PERFECT BALANCE OF LEMON AND BITTER ORANGE TO OFFER A LONG-LASTING FINISH

# JAPANESE LIQUEURS

**SHIRAUME GINJO UMESHU   G 12   B 60**

A VOLUPTUOUS BOUQUET OF CONFIT CHERRIES AND PLUMS WITH GENEROUS NOTES OF PLUM AND ALMOND

**GINJO YUZUSHU   G 15   B 75**

SUPPLE AND FRUITY, WITH AROMAS OF GRAPEFRUIT THAT ARE BALANCED BY THE TANGINESS OF THE YUZU

# WHITE / ROSE

## WHITE WINE

**2022 BARONE MONTALTO, PINOT GRIGIO, SICILY, ITALY   G 8.5   B 45**

**2023 LA LINDA TORRONTÉS, BODEGA LUIGI BOSCA, MENDOZA, ARGENTINA   G 9.5   B 50**

**2022 SOUTHERN LIGHTS, SAUVIGNON BLANC, MARLBOROUGH VALLEY, NEW ZEALAND   G 10   B 55**

**2020 FOURNILLON, CHABLIS, FRANCE   G 16   B 95**

**2022 VEGA BADENES, VERDEJO, LA MANCHA, SPAIN   B 39**

**2022 PEDRA A PEDRA BRANCO, QUINTA DA PEDRA ALTA, DOURO, PORTUGAL   B 45**

**2022 EXTRAIT DE ROMARION, VIOGNIER, LANGUEDOC ROUSSILLON, FRANCE   B 49**

**2022 VINEKA, VERDECA, PUGLIA, ITALY   B 52**

**2022 GABA DO XIL BRANCO GODELLO, TELMO RODRÍGUEZ, VALDEORRAS, SPAIN   B 55**

**2022 DOMAINE DELSOL, PICPOUL DE PINET, LANGUEDOC ROUSSILLON, FRANCE   B 59**

**2022 GARNACHA BLANCA BENUFET, HERÈNCIA ALTÉS, TERRA ALTA, SPAIN   B 60**

**2021 RIESLING TROCKEN, SELBACH-OSTER, MOSELLE, GERMANY   B 68**

**2022 BACCHUS, LYME BAY, DEVON, ENGLAND   B 70**

**2021 PATRICK JAVILLIER, BOURGOGNE CLOS DES FORGETS, FRANCE   B 120**

**2021 CHARDONNAY, DANBURY RIDGE, ENGLAND   B 150**

**2020 SAVIGNY-LES-BEAUNE, CLOS DU VILLAGE, THIBAUT LAGER BELAIR, FRANCE   B 175**

**2021 CHASSAGNE - MONTRACHET, JACQUES CARILLON, FRANCE   B 275**

## ROSE WINE

**2022 PELLEHAUT ROSE, LANGUEDOC, FRANCE   G 8.5   B 39**

**2023 WHISPERING ANGEL CHÂTEAU D'ESCLANS, FRANCE   B 75**

**2022 BANDOL ROSE, DOMAINE TERREBRUNE, FRANCE   B 99**

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RED

RED WINE

- 2019 FINCA BESAYA, RIOJA, SPAIN **G 8.5** **B 39**
- 2023 LA LINDA MALBEC, BODEGA LUIGI BOSCA, MENDOZA, ARGENTINA **G 9.5** **B 49**
- 2023 LUIGI BOSCA PINOT NOIR, MENDOZA, ARGENTINA **G 13** **B 75**
- 2023 BARDOLINO, MONTE DEL FRÀ, VENETO, ITALY **B 45**
- 2022 RAPSANI, DOUGOS WINERY, GREECE **B 60**
- 2020 SOPRASASSO, VALPOLICELLA RIPASSO, VENETO, ITALY **B 60**
- 2021 CAHORS CEDRE HERITAGE MALBEC, FRANCE **B 70**
- 2022 FLEURIE LA ROILETTE VIEILLES VIGNES, DOMAINE BERNARD METRAT, FRANCE **B 72**
- 2021 PÉTALOS, DESCENDIENTES DE J. PALACIOS, SPAIN **B 75**
- 2021 ZITO PRIMITIVO, PUGLIA, ITALY **B 75**
- 2021 MORGON CUVÉE CLASSIQUE, DOMAINE JEAN FOILLARD, FRANCE **B 76**
- 2021 CAMINS DEL PRIORAT, ALVARO PALACIOS, SPAIN **B 78**
- 2019 CHIANTI CLASSICO RISERVA, TENUTA DI BIBBIANO, ITALY **B 99**
- 2021 LE VOLTE DELL'ORNELLAIA, TUSCANY, ITALY **B 110**
- 2019 EXPLORER PINOT NOIR, DOMAINE THOMSON, CENTRAL OTAGO, NEW ZELAND **B 112**
- 2021 SANTENAY ROUGE, OLIVIER LEFLAIVE, FRANCE **B 120**
- 2021 HENRI BOILLLOT, BOURGOGNE, BURGUNDY, FRANCE **B 130**
- 2017 BOUVIER FIXIN LES CRAIS DE CHENE, BURGUNDY, FRANCE **B 145**
- 2021 DANBURY RIDGE, PINOT NOIR, ESSEX, UK **B 150**
- 2015 LUISIN, ASILI BARBARESCO, PIEMONTE, ITALY **B 175**

SPIRITS

VODKA

- ABSOLUT, SWEDEN **11**
- HAKU, JAPAN **11**
- KETEL ONE, THE NETHERLANDS **11**
- KETEL ONE, CITROEN **11**
- BELVEDERE, POLAND **12**
- TITO’S, USA **13**
- CIROC PINEAPPLE, FRANCE **14**
- GREY GOOSE, FRANCE **14**
- KONIK’S TAIL, POLAND **14**

GIN

- EAST LONDON NEW STYLE, UK **12**
- TANQUERAY LONDON DRY, UK **11**
- TANQUERAY N10, UK **13**
- PUERTO DE INDIAS STRAWBERRY, SPAIN **13.5**
- HENDRICKS, UK **13.5**
- ROKU, JAPAN **13.5**
- BROCKMANS DARK BERRIES, UK **13.5**
- BOBBY’S SCHIEDAM DRY, NETHERLANDS **14**
- 135 EAST HYOGO GIN, JAPAN **14**
- GIN MARE, SPAIN **14.5**
- MONKEY 47, GERMANY **14.5**
- KI NO TEA KIOTO DRY, JAPAN **17**

RUM

- BACARDI CARTA BLANCA, CUBA **11**
- PLANTATION 3 STARS, BARBADOS, JAMAICA & TRINIDAD **11**
- KRAKEN SPICE, TRINIDAD & TOBAGO **11**
- APPLETON STATE 8YO RESERVE, JAMAICA **12**
- DIPLOMATICO MANTUANO, VENEZUELA **12**
- EMINENTE AMBAR CLARO 3YO, CUBA **12**
- EL DORADO 12YO, GUYANA **14**
- WRAY AND NEPHEW, JAMAICA **14.5**
- ZACAPA CENTENARIO SOLERA **23**, GUATEMALA **21**

AGAVE

- OCHO BLANCO, MEXICO **12**
- OCHO REPOSADO, MEXICO **13.5**
- CAZCABEL COFFEE TEQUILA, MEXICO **12**
- 1800 COCONUT TEQUILA, MEXICO **13**
- 818 BLANCO, MEXICO **13**
- VOLCAN DE MI TIERRA, MEXICO **14**
- 818 REPOSADO, MEXICO **15**
- DON JULIO BLANCO, MEXICO **15**
- QUIQUIRIQUI MEZCAL, MEXICO **16**
- ILEGAL JOVEN MEZCAL, MEXICO **16**
- ENEMIGO BLANCO, MEXICO **16.5**
- 1800 ANEJO, MEXICO **16.5**
- MONTELOBOS MEZCAL ESPADIN, MEXICO **17**

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SPIRITS

WHISKEY

JACK DANIELS, USA 11  
JW BLACK LABEL, SCOTLAND 12  
BUFFALO TRACE, USA 12  
BULLEIT BOURBON, USA 12  
AUCHENTOSHAN AMERICAN OAK, SCOTLAND 12  
MONKEY SHOULDER, SCOTLAND 12.5  
NIKKA DAYS, JAPAN 13  
TOKI, JAPAN 13  
FOUR ROSES RESERVA BOURBON, USA 14  
TALISKER MALT 10YO, SCOTLAND 14  
THE CHITA, JAPAN 14  
THE BALVENIE 12YO, SCOTLAND 14  
BULLEIT RYE, USA 15  
ROE & COE, IRELAND 15  
WOODFORD RESERVE, USA 16  
GLENFIDDICH 12YO, SCOTLAND 16  
BLADNOCH VINAYA, SCOTLAND 16  
ARBEG 10YR SINGLE MALT, ISLAY, SCOTLAND 18  
HIBIKI HARMONY, JAPAN 20  
THE MACALLAN 12 YO DOUBLE CASK, SCOTLAND 24  
ABERLOUR A’BUNADH, SPEYSIDE, SCOTLAND 30  
HAKUSHU 12YO LIMITED EDITION, JAPAN 55

EAU DE VIE

DOMAINE LE REVISEUR VS, FRANCE 12  
DUPONT CALVADOS VSOP, FRANCE 12  
HENNESSY VS, FRANCE 13  
CLOS MARTIN VSOP 8YO, FRANCE 14  
PIERRE FERRAND 1840, FRANCE 16  
COURVOISIER VSOP, FRANCE 20  
COURVOISIER XO, FRANCE 45

BEER/CIDER

ASAHI SUPER DRY 0.0% 33CL 0.0%, JAPAN 6  
ASAHI LAGER 33CL 5.2%, JAPAN 6  
TSINGTAO 33CL 4.7%, CHINA 6  
MEANTIME AMERICAN PALE 33CL 4.3%, UK 6  
ASPALL DRAUGHT CYDER DRAFT 5.5% UK 9.5  
ASAHI LAGER DRAFT, JAPAN 8

BUBBLES

WHITE

PRONOL PROSECCO, VENETO, ITALY G 9 B 39

NV CUVÉE ROYALE BRUT, CHAMPAGNE JOSEPH PERRIER,  
CHAMPAGNE, FRANCE G 16 B 89

2020 UNWRITTEN POEM BLANC BRUT NATURE TIWARI HOUSE 2020, LAKE  
BALATON, HUNGARY B 49

NV RB32 BRUT RESERVE, EXTON PARK, HAMPSHIRE, ENGLAND B 99

POL ROGER BRUT RESERVE NV, CHAMPAGNE, FRANCE B 125

NV RUINART BLANC DE BLANCS, FRANCE B 165

2013 CUVÉE ROYALE VINTAGE, CHAMPAGNE JOSEPH PERRIER, CHAMPAGNE,  
FRANCE B 175

2013 DOM PERIGNON, FRANCE B 320

ROSE

CONTARINI PROSECO ROSE, VENETO, ITALY B 39

BILLECART SALMON ROSE BRUT, CHAMPAGNE, FRANCE B 145

LAURENT PERRIER CUVEÉ ROSE BRUT, CHAMPAGNE, FRANCE B 300

SHERRY WINE

LUSTAU FINO DEL PUERTO SHERRY, JEREZ DE LA FRONTERA, SPAIN G 11

LUSTAU EAST INDIA SOLERA SHERRY, JEREZ DE LA FRONTERA, SPAIN G 13

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THIS COCKTAIL MENU TAKES YOU ON A JOURNEY THROUGH THE VIBRANT FLAVOURS OF EAST ASIA, WITH EACH DRINK

BLUSHING GEISHA

VODKA, UMESHU, LYCHEE, SORREL, LEMON, VANILLA

In the quiet corners of Tokyo, where whispers become echoes, lies a hidden world of flavour. Blushing Gheisha invites you to explore this realm, combining the purity of Haku vodka with the sweetness of umeshu and lychee with the tanginess of grapefruit. With each sip, hear the secrets of the night. (

MANGO FUJI

RUM, MUYU JASMINE VERTE, ABSINTHE, ITALICUS, BITTER YUZU, MANGO ZEN TEA

As the sun sets over Mount Fuji, casting a rosy glow across the sky, the world holds its breath in anticipation. Mango Fuji captures this fleeting moment, blending the elegance of our Mango Zen Tea with a delicate touch of Rosolio di Bergamotto. Raise your glass and toast to the beauty of twilight.

SHISO SPRITZ

SHOCHU, GIN, YUZUSHU, APPLE, SHISO SYRUP, CUCUMBER, LEMON, SODA

In the heart of Kyoto, where tradition meets innovation, lies a garden of flavour waiting to be explored. Shiso Spark invites you on a journey of discovery, combining the smoothness of shochu with the tartness of yuzushu and the sweetness of shiso syrup. With each sip, feel the spark of inspiration ignite.

AZTEC SAKURA

GIN,SAKE,CHILE ANCHO,APPLE,RASPBERRY,YUZU

This subtle cocktail celebrates the clean, spiced and elegant flavours of Japanese sake. With Mexican Chile Ancho Reyes as the base, it highlights the delicate notes of sake and a touch of warm and velvety mouthfeel that adds a savoury depth, creating a complex, Refreshing and intriguing drink.

NON - ALCOHOLIC | ALL 9.5

KOKO BLISS

EVERLEAF FOREST, STRAWBERRY, COCONUT, PINEAPPLE, YUZU, FOAMER

COASTAL ZEN

EVERLEAF MARINE, SHISO, APPLE, CUCUMBER, YUZU

JASMINE SPRITZ

EVERLEAF MOUNTINE, GREEN TEA, JASMINE, YUZU, PEACH SODA

THIS COCKTAIL MENU TAKES YOU ON A JOURNEY THROUGH THE VIBRANT FLAVOURS OF EAST ASIA, WITH EACH DRINK

KOMOREBI

TOKI WHISKY, UMESHU, SUPASAWA, GINGER ALE, GRAPEFRUIT BITTERS

In the land of the rising sun, tradition meets innovation in every glass. Komorebi embodies this spirit, marrying the smoothness of Toki whisky with the tartness of umeshu and the invigorating kick of ginger ale. Refreshing and refined, it's a toast to new beginnings.

AKA-TOKYO

TOKI WHISKY, MANCINO SAKURA, AMARO SANTONI, YUZU BITTERS

Journey through the lush forests of Japan, where Rhubarb and Iris Flower meets in the breeze and dreams take flight. Aka-Tokyo captures the essence of this tropical paradise, blending Whiskey, Cherry Blossom Vermouth & Amaro Santoni makes the perfect Italian-Japanese Match. Close your eyes and let the flavours transport you.

MANDARIN STAR

MANGO INFUSED VODKA, MANDARIN, ELDERFLOWER, YUZU, ABSINTHE

Inspired by the vibrant streets of Beijing, where the old and the new converge, Mandarin Star celebrates the harmony found in the bustling metropolis. The fusion of vodka infused mango tea and mandarin puree represents the blend of traditional flavours with modern twists, while the absinthe symbolizes the city's mysterious allure.

SMOKY DRAGON

TARRY LAPSANG SOUCHONG INFUSED TEQUILA, APRICOT BRANDY, PINEAPPLE, SZECHUAN PEPPER INFUSED AGAVE, LIME

In the heart of Sichuan province lies a serene tea plantation where the bold flavours of Szechuan pepper dance with the tranquillity of apricot and agave. Szechuan Serenity captures the essence of this peaceful retreat, inviting you to savour the spicy sweetness of life.

HIBISCUS HORIZON

MEZCAL, ITALICUS, SENCHA TEA CHAMPAGNE CORDIAL, HIBISCUS BORA BORA

Beneath the sun of China, where the earth meets the sky, lies a horizon of infinite possibilities. Hibiscus Horizon captures this essence, blending the smokiness of mezcal with the brightness of italicus and the brightness of sencha tea champagne cordial. Sip slowly and savour the journey.

HARMONY

COGNAC, LYCHEE LIQUEUR, STRAWBERRY, APPLE, YUZU, FOAMER

Amidst the magnolia trees of Kyoto, whispers of love and longing linger in the air. Harmony cocktail pays homage to this timeless romance, blending the delicate flavours of lychee and strawberry with the fragrant essence of yuzu. With each sip, feel the petals of memory unfold.

MINTO MATCHA

VODKA, BAILEYS, BRANCA MENTA, MATCHA, OAT

In the heart of Kyoto, where tradition meets innovation, lies a hidden sanctuary of flavour. Snow Minto invites you to unlock its secrets, combining the richness of Baileys and delicate Minty magic from Branca Menta with earthy Matcha known for its vibrant green colour, earthy taste, and rich umami flavour. With each sip, discover the mystique of the Orient.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED TO THE TOTAL BILL



## AFTER HOURS

MONDAY TO FRIDAY | 5PM - 7PM

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### COCKTAILS | £9

#### UBA COLADA

WHITE RUM, COCONUT CREAM, PASSION FRUIT PURÉE, CHOCOLATE BITTERS

#### WHITE MOCHA MARTINI

VODKA, COFFEE LIQUEUR, WHITE CHOCOLATE,  
BRIDGE COFFEE ROASTERS COFFEE SHOT, VANILLA SYRUP

#### PALOMA

TEQUILA, LIME & YUZU JUICE, GRAPEFRUIT SODA, HIBISCUS SALTED RIM

#### ELDER 75 SPRITZ

GIN, ELDERFLOWER, LEMON & YUZU JUICE, MINT, PROSECCO

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### MOCKTAILS | £7

#### PASSION ZEN

EVERLEAF MARINE, COCONUT CREAM, PASSION FRUIT PURÉE,  
YUZU, CHOCOLATE BITTERS

#### MOUNTAIN BREEZE

EVERLEAF MOUNTAIN, LEMON & YUZU, LEMONADE, ANISE

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