

KUHAKU

DRINKS MENU

COCKTAILS - 12

Nama

Kay sake, white peach, -196 lemon, lime, akashi-tai yuzu liqueur, beer



Pink Penicillin

Nikka days, yellow chartreuse, pink ginger, honey, lime, soda



Sakura 75

Haku vodka, briottet lychee, muyu jasmine, sakura vermouht, lemon, bubbles



São Paulo

Cachaça, briottet passionfruit, akashi-tai umeshu liqueur, rice, lime, guarana



Jeow Som Picante

El rayo tequila, ojo de dios mezcal, coriander, garlic, ginger, chilli, lime, mint, nori, soy, maggi



Matcha Tai

Roku gin, green chartreuse, melon, genmaicha, lime, soy, matcha



Berries & Coconut

Haku vodka, briottet creme de casis, amontiliado sherry, berries, lime, coconut foam



Dalgona Espresso

Santiago de cuba 8yo, tonka bean, hojicha, coffee liqueur, averna, coffee foam



Banana Bread

Santiago de cuba 8yo, pedro ximenez, banana, yeast, vegan butter, vanilla



White Grape Gimlet

Roku gin, cocchi dry vermouth, grape



Dirty Sage Martini

Roku gin, vegan butter, dry vermouth, sage, olive brine



Taiyaki OF

Toki whisky, lapsang, red bean



HIGHBALLS

Whiskey, soda, and a little magic from us
Served Long

Toki
12

Chita
14

Nikka From The Barrel
16

Hibiki Harmony
18

RED

Montepulciano
8/30

Dolcetto
9/45

Pinot Noir
15/70

FIZZ

Prosecco
11/30

LP
La Cuvee
100

WHITE

Riesling
8/30

Sancerre
10/50

Chablis
13/60

ROSE

Mirabeau
8/30

G De
Galoupet
12/65

BOTTLES & CANS

Asahi Super Dry	6
Asahi 0%	5
Sassy Small Batch	6
Suntory -196 Lemon	7
Peach Soju	12

SAKE & UMESHU

Hakutsuru Umeshu	10/65
Akashi-Tai Honjozo Tokubetsu	10/60
Akashi-Tai Junmai Tokubetsu	12.5/70
Akashi-Tai Sparkling	35
Kay Sake	13/75

MOCKTAILS

Jeow Som Vertdita	6
Berry Soda	6

Classics available upon request



KUHAKU

FOOD MENU

COLD PLATES

- | | | |
|--------------------------|---|--|
| Spicy Cucumber Salad (P) | 6 | Diced cucumber marinated in soy, chilli, vinegar, kimchi paste and sesame |
| Goma Wakame (VG) | 6 | Wakame seaweed and sesame seeds with a moreish dressing |

HOT PLATES

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|-----------------------------|-----|--|
| Potato Korroke (VG) | 6 | A crispy panko breaded potato croquette with mixed vegetables |
| Pumpkin Korroke (VG) | 6 | A crispy panko breaded pumpkin and onion croquette |
| Edamame (VG) | 6 | Blanched edamame sprinkled with sea salt and shichimi togarashi |
| Chicken and Vegetable Gyoza | 6.5 | Pan fried chicken and vegetable dumplings with a crispy bottom |
| Vegetable Gyoza (VG) | 6.5 | Pan fried vegetable dumplings with a crispy bottom |
| Nasukatsu (VG) | 6.5 | Crispy panko breaded aubergine, served with tonkatsu sauce |
| Chicken Karaage | 8 | Marinated crispy chicken thigh pieces, served with japanese mayo |

MAINS

- | | | |
|-----------------------|----|--|
| Tonkatsu | 10 | A crispy panko breaded pork loin cutlet, served with tonkatsu sauce |
| Torikatsu | 10 | A crispy panko breaded chicken thigh cutlet, served with tonkatsu sauce |
| Tonkatsu Curry | 14 | Our tonkatsu served with our housemade curry sauce and rice |
| Torikatsu Curry | 14 | Our torikatsu served with our housemade curry sauce and rice |
| Tori Teriyaki Donburi | 14 | Chicken thigh glazed in our housemade teriyaki sauce and rice |
| Nasu Tofu Curry (VG) | 14 | Crispy tofu and aubergine served with our housemade curry sauce and rice |

EXTRAS

All of our hot and cold plates can be combined with extras to create your own custom meal!

- | | | |
|------------------|---|---|
| Rice | 3 | Steamed japanese rice |
| Curry Sauce (VG) | 3 | Our housemade curry sauce |
| Gyoza Sauce (VG) | 2 | Our housemade gyoza sauce, contains sesame - already served with our gyoza |

(V) = Vegetarian (VG) = Vegan (P) = Pescatarian

The majority of our meny contains **soy**, if you have a **soy** allergy please tell us immediately
If you have any allergies, please inform us and we'll assist you to the best of our abilities