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Please scan the QR code for allergen and dietary information.

*8 Tastes of Japan*



## 8 TASTES OF JAPAN

The flavours associated with Japan are varied, thrilling, unexpected. Sometimes natural, other times meticulously crafted, they defy categorisation and convention.

*Our cocktails explore eight distinct aspects of flavour, challenging perceptions with approachable innovation. Eight cocktails, eight tastes – each representing a phenomenon of Japanese cuisine.*

*Our vision is rooted in culinary tradition, with each cocktail crafted to complement dishes on our bar menu.*

# *Edamame*



## **KEEN BEAN**

Hendrick's gin, edamame,  
St-Germain elderflower  
liqueur, yuzu, Green  
Chartreuse, lemon balm

18



## *Pair with*

Edamame candy,  
tossed in lemon butter  
and chilli salt v (367 kcal)

8

## KEEN BEAN

Floral | Citrusy | Herbal | Smooth

18

Hendrick's gin, edamame, St-Germain elderflower liqueur,  
yuzu, Green Chartreuse, lemon balm

*Sprung from the wild imaginations of the garden, this cocktail is a tribute to our favourite snack: edamame. Freshly pressed pure edamame juice perfectly complements Hendrick's botanicals and the sweet florals of elderflower. A splash of yuzu brings a citrusy zing, while Chartreuse and lemon balm add herbaceous depth and an intoxicating aroma.*

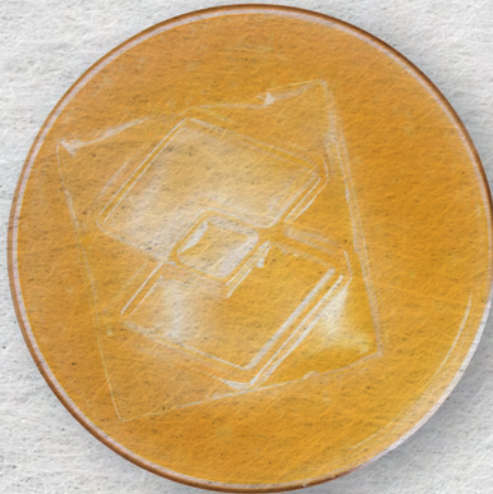
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*Also available as a non-alcoholic cocktail.*

Seedlip Garden, edamame, elderflower, yuzu (215 kcal)

14

# Tempura



## **PALOM-PURA**

Cachaça, shiso shōchū,  
ama ponzu cordial,  
sudachi, Three Cents  
Grapefruit soda

16



## *Pair with*

Crispy tiger prawn  
clouds, truffled yuzu  
mayonnaise (572 kcal)

15

## **PALOM-PURA**

Umami | Zesty | Peppery | Sparkling

16

**Cachaça, shiso shōchū, ama ponzu cordial,  
sudachi, Three Cents Grapefruit soda**

*Paloma meets tempura – the duo you never knew you needed. This highball reinvents the grapefruit-led Mexican classic with an umami-rich ama ponzu cordial, inspired by our tempura dressing. Smooth Cachaça and herbaceous shiso shōchū add depth, while a splash of sparkling grapefruit soda keeps it bright. Finished with a crispy tempura tuile.*

7

*Also available as a non-alcoholic cocktail.*

**Everleaf Forest & Mountain, ama ponzu cordial,  
sudachi, Three Cents Grapefruit soda (105 kcal)**

14



# Robata



## PIÑA ROBATA

Los Siete Misterios  
Doba-Yej mezcal,  
roasted & clarified  
pineapple juice, pandan,  
jasmine & coconut milk

18



## *Pair with*

Fiery chicken robata  
skewers with anticucho  
of Peruvian aji panca  
& sake (217 kcal)

14

## PIÑA ROBATA

Smoky | Creamy | Tropical | Sweet

18

**Los Siete Misterios Doba-Yej mezcal, roasted & clarified  
pineapple juice, pandan, jasmine & coconut milk**

*Beach life, with a Japanese twist. This smoky take on the classic Pina Colada uses the ancient robata technique to add deep, caramelised sweetness. Pandan leaf gives a touch of natural vanilla, while a homemade jasmine rice and coconut milk blend creates a silky finish – topped off with a baby bounty chocolate crafted from leftover coconut.*

9

# *Dashi*



## **DASHING**

Belvedere vodka, homemade dashi cordial, ube, citrus fruits, Veuve Clicquot Brut Champagne foam

20



## ***Pair with***

**The Gr8**

*A curated selection showcasing everything 8 embodies. Sashimi with vanishing texture, butter-soft tartare, and our signature Maki rolls – each introducing a unique dimension of flavour.*

45

## DASHING

Tangy | Daring | Enlivening | Bubbly

20

**Belvedere vodka, homemade dashi cordial, ube, citrus fruits,  
Veuve Clicquot Brut Champagne foam**

*Two essentials, one bold cocktail: dashi and Champagne.  
A cornerstone of Japanese cuisine (think Miso soup), dashi  
holds the same cultural weight as Champagne does in France  
- so we decided to shake things up. This umami-rich take  
on a Gimlet layers savoury depth and bright acidity for a  
refreshingly unexpected twist. Elegance, with an edge.*

11

## *A5 Wagyu*



### **THE WAGYU**

Nikka From The Barrel  
whisky, A5 Wagyu, house  
vermouth blend, amari mix

22



### *Pair with*

Wagyu “hot dog”,  
gorgonzola hash brown,  
habanero kick (448 kcal)

32

## THE WAGYU

Punchy | Buttery | Bitter | Warming

22

**Nikka From The Barrel whisky, A5 Wagyu,  
house vermouth blend, amari mix**

*Eating Wagyu steak is an all-senses experience, which is how we've approached this creation. Rich Wagyu beef fat is infused into whisky, creating a velvety depth that spreads a potent warmth through body and soul. Balanced with bitters and sweet vermouth, this bold, silky serve is poured over a giant ice orb. The essence of Tokyo flair, in a glass.*

13

# Maki Roll



## ROLL WITH IT

Diplomático Planas rum,  
clarified avocado & nori  
blend, Azure sake, ginger

18



## *Pair with*

Crispy tiger prawn maki roll  
with a cool & creamy spiced  
mayonnaise (741 kcal)

18

## **ROLL WITH IT**

Refreshing | Zingy | Sharp | Clean

18

**Diplomático Planas rum, clarified avocado  
& nori blend, Azure sake, ginger**

*Maki roll – in a drink? We’ve deconstructed this iconic sushi staple to prove it belongs in a glass as much as on a plate. Rum blended with clarified avocado and nori creates an elegant base, while sake and ginger add aromatic zing to balance the richness – all accompanied by skewered tuna sashimi. Trust us. It works.*

15



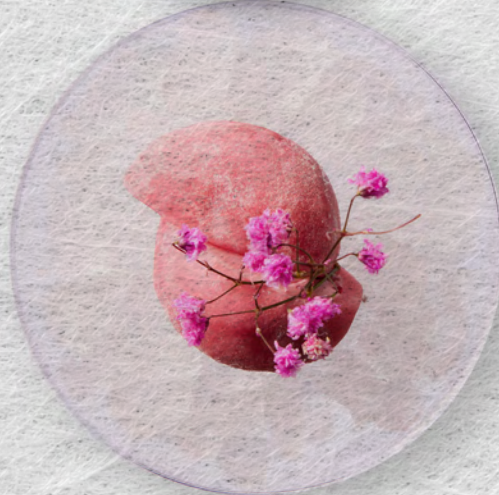
# *Mochi*



## **STORM MOCHI**

Adzuki bean & red wine  
distillate, Adzuki bean  
leftovers, Cocchi Americano,  
rice wine

18



## *Pair with*

**Chef's Selection  
of Mochi v (241 kcal)**

12

## STORM MOCHI

Powerful | Sweet | Smooth | Elegant

18

Adzuki bean & red wine distillate, Adzuki bean leftovers,  
Cocchi Americano, rice wine

*While traditional mochi is cute and sweet, our cheeky rendition packs a punch. A powerful martini with a sweet façade, it's a cocktail of unexpected contradictions. House-distilled adzuki bean and red wine forms the base, while Cocchi Americano made with red bean by-products adds herbal depth. A touch of rice wine rounds it off with a subtly sweet finish.*

17

# *Chawanmushi*

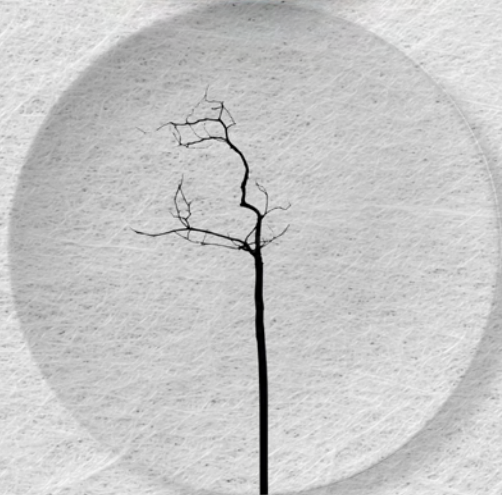


## **PANNA COTTA**

Haku vodka, passion  
fruit & peach, vanilla  
amazake, Sake Ono  
Junmai Daiginjo, Aperol

18

18



## *Pair with*

Wildcard  
– take your pick.

## PANNA COTTA

Fruity | Tart | Sweet | Vibrant

18

**Haku vodka, passion fruit & peach, vanilla amazake,  
Sake Ono Junmai Daiginjo, Aperol**

*Silky Japanese egg custards, aka chawanmushi, are often served as a light first course. But for our Italian Head Mixologist, it was a chance to go full dolce vita. This clarified cocktail blends smooth vodka with the tropical tang of passion fruit, sweetness of peach liqueur, a hint of vanilla amazake, Aperol, sake, and a luscious passion fruit panna cotta.*

19

## Cocktails In Brief



### KEEN BEAN 18

Gin, edamame, elderflower, yuzu,  
Green Chartreuse

*Non-Alcoholic*

Seedlip Garden, edamame,  
elderflower, yuzu (215 kcal)



### PALOM-PURA 16

Cachaça, shiso shōchū, ama ponzu,  
sudachi, grapefruit

*Non-Alcoholic*

Everleaf Forest & Mountain,  
ama ponzu, sudachi, grapefruit (105 kcal)



### PIÑA ROBATA 18

Mezcal, pineapple, pandan,  
jasmine, coconut



### DASHING 20

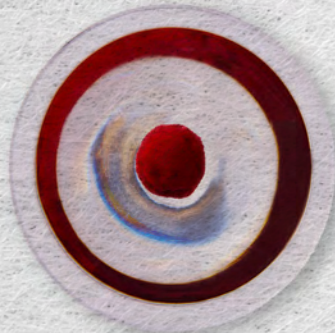
Vodka, dashi, ube, citrus,  
Champagne



**THE WAGYU 22**  
Whisky, A5 Wagyu,  
vermouth, amari



**ROLL WITH IT 18**  
Rum, avocado, nori,  
sake, ginger

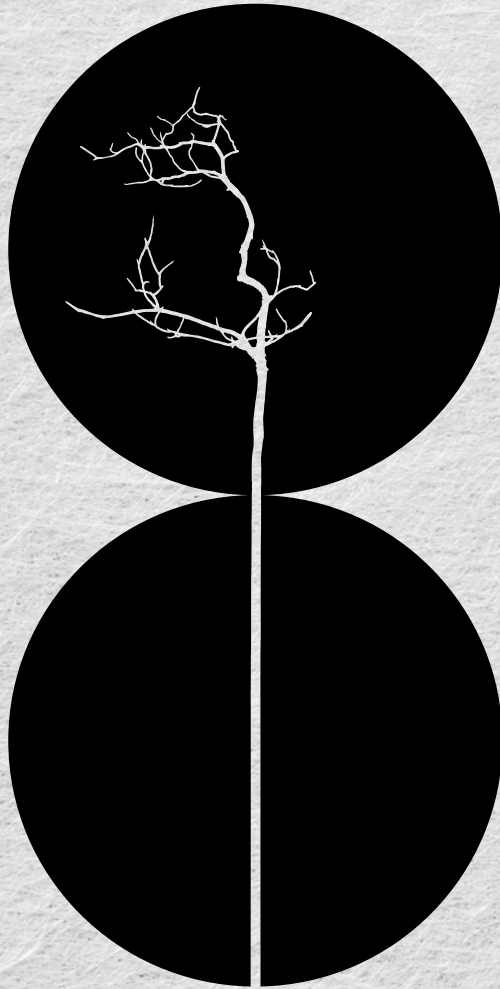


**STORM MOCHI 18**  
Adzuki bean, red wine,  
Cocchi Americano, rice wine



**PANNA COTTA 18**  
Vodka, passion fruit, peach,  
amazake, sake, Aperol

*Classics*



**LYCHEE ROSÉ**

Haku vodka, lychee & kumquat, rosé wine, Lanique Rose liqueur,  
Kwai Feh, Mount Fuji aroma

18

**JASMINE & YUZU MARGARITA**

Patrón Añejo tequila, Darjeeling & jasmine, lime, Cointreau Noir,  
yuzu kosho, timur pepper

18

**SAKURA ROYALE**

Roku gin, Kokoro Gin Cherry Blossom liqueur, Sencha green tea,  
Veuve Clicquot Yellow Label Champagne

20

23

**BARREL-AGED OLD FASHIONED**

Yamazaki 12 year, Hibiki Harmony, Hakushu Distiller's Reserve,  
WhistlePig 6 year rye, barrel/chocolate/orange bitters, chocolate wax

22

*Non-Alcoholic*

**CALAMANSI MOJITO**

Lyre's Dark Rhum, calamansi, passionfruit & vanilla, kombucha, mint (165 kcal)

14



# Food Menu

Our food menu explores the beauty of Japanese produce and ancient culinary techniques, meticulously curated to pair with our signature cocktails.

## SNACKS

*Humble staples from the earth, reimagined for endless, irresistible grazing.*

Edamame candy, tossed in lemon butter and chilli salt v (367 kcal)

8

Addictive lotus crisps with truffle ponzu mayonnaise v (331 kcal)

9

## TEMPURA

*Light and crispy, our approach to tempura is the dining equivalent of walking on air.*

Crispy tiger prawn clouds, truffled yuzu mayonnaise (572 kcal)

15

Asparagus meringues with a creamy, spicy ponzu dip v (528 kcal)

10

## ROBATA BRIOCHE ROLLS

*Grilled over binchotan charcoal using ancient techniques. Served in brioche rolls.*

*Two per portion*

Snow crab & hot garlic mayo (425 kcal)

16

“KFC” Karaage Fried Chicken with spiced aioli (497 kcal)

14

Beef fillet steak, gorgonzola hash brown, habanero kick (446 kcal)

18

Crispy bamboo chips, sticky ginger glaze v (348 kcal)

12

### **ROBATA SKEWERS**

*Grilled over binchotan charcoal using ancient techniques. Served on skewers.*

*Two per portion*

Silken salmon with a subtle, citrusy anticucho of aji amarillo (255 kcal)

12

Fiery chicken with anticucho of Peruvian aji panca & sake (217 kcal)

14

Ribeye steak ribbons, brushed with truffle teriyaki glaze (336 kcal)

16

“Cauliflower” mushroom mille-feuille, yuzu teriyaki v (76 kcal)

14

### **A5 WAGYU**

*The A5 grade of Wagyu signifies the finest marbling, texture, and flavour.*

*Two per portion*

Wagyu “hot dog”, gorgonzola hash brown, habanero kick (448 kcal)

32

Skewered and flamed Wagyu ribbons, brushed with hot truffle glaze (276 kcal)

28

25

# Food Menu

## MAKI ROLLS

*Crafted with fine Nishiki rice, rolled in a thin sheet of nori, and served slightly warm.*

*Six per portion*

Crispy tiger prawn with a cool & creamy spiced mayonnaise (741 kcal)

18

Seared beef fillet carpaccio, blanched asparagus crunch, toasted sesame & ginger soy (510 kcal)

22

Asparagus tempura, punchy wasabi mayonnaise v (467 kcal)

12

## THE GR8

*A curated selection showcasing everything 8 embodies. Sashimi with vanishing texture, butter-soft tartare, and our signature Maki rolls – each introducing a unique dimension of flavour.*

45

### Tartare

Tuna sugar cubes with fragrant shiso leaf soy

### Sashimi – 8 pieces

Salmon slices in a zesty, gently spicy aji amarillo sauce

Yellowtail handkerchiefs, truffled yuzu soy, miso salt

### Maki Rolls – 4 pieces

Seared beef fillet carpaccio, blanched asparagus crunch, toasted sesame & ginger soy (591 kcal)

or

Crispy tiger prawn with a cool & creamy spiced mayonnaise (743 kcal)

## **MOCHI**

*Sweet, chewy rice cake dumplings with an ice cream centre. Perfect for sharing.*

### **Chef's Selection**

Please ask for today's flavours v (241 kcal)

12

