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AT THE LONDONER

Kankitsurui

A refreshing and complex twist on a classic Gimlet, featuring aromatic notes of jasmine and neroli that harmonise beautifully with the citrusy profile of Nikka Coffey gin, further elevated with a natural sherbet made from fresh citrus skins.

Nikka Coffey gin, Muyu Jasmine Verte liqueur, fresh lemon juice and homemade citrus sherbet.

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Natsu Cha

A creamy and vibrant highball that's as sweet as it is refreshing. Built on the smooth base of Nikka Coffey vodka, this cocktail is sweetened with rich pistachio syrup and brightened by a splash of lemon. Matcha adds a bold colour and subtle earthiness, while soda water provides a light, fizzy finish.

Nikka Coffey vodka, Tuaca brandy liqueur, homemade pistachio and matcha green tea cordial and Fever-Tree soda.

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Kinoko

A sophisticated twist on the classic Old Fashioned, which marries the smoothness of Nikka Days whisky with the earthy depth of shiitake syrup and umami bitters. The addition of Ninki-Ichi sake enhances the mushroom and umami flavours, creating a uniquely rich, bold and savoury cocktail.

Nikka Days whisky, Ninki-Ichi Junmai Daiginjo sake, homemade shiitake mushroom syrup and The Londoner bitter blend.

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90th Anniversary

NIKKA WHISKY

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.