



SASHIMI PLATTERS

Japanese delicacy consisting of raw thinly sliced top graded fish. Selection includes sake salmon, Hamachi yellow tail, Unagi eel & Maguro tuna

Sashimi Platter for 2 (3 of each) **25.00**

Sashimi Platter for 4 (6 of each) **45.00**

Sashimi Platter for 6 (9 of each) **60.00**

NIGIRI PLATTERS

Thinly sliced top graded raw fish layered on top on a ball of sushi rice. Selection includes sake salmon, Hamachi yellow tail, Unagi eel & Maguro tuna

Nigiri Platter for 2 (3 of each) **25.00**

Nigiri Platter for 4 (6 of each) **45.00**

Nigiri Platter for 6 (9 of each) **60.00**

MAKI ROLLS

Sushi rice rolled in seaweed with a variety of fillings

Yasai Tempura (v) (x6) **7.00**

Takuan, green beans, asparagus & avocado

California (x8) **10.00**

Crab meat, cucumber, avocado, yuzu mayo & tobiko

Salmon Avocado (x6) **10.00**

Salmon, avocado, tempura crunch, wasabi mayo

Spicy Tuna (x6) **14.00**

Tuna, spring onions, cucumber, kampyo, creamy spicy sauce

King Prawn Tempura (x6) **14.00**

Prawns, tobiko, avocado, shiso mayo

Spider Tempura (x6) **15.00**

Jumbo crab, carrot, kampyo, asparagus, daikon & soya glaze

Maki Roll Selection **25.00**

Includes: Yasai Tempura, Salmon Avocado & California Maki Rolls (as above)

Cocktails

OUR FAVORITE MARTINIS

Zentini 10.50
Vodka shaken together with home-made ginger syrup, a hint of mint & apple juice.

Ginger Twist 10.50
Vodka, ginger infused dry vermouth, orange bitters stirred to perfection & served with a lemon twist.

Apple & Mint 10.50
Fresh apple muddled together with mint & shaken up with Zubrowka vodka, cloudy apple juice, lemon, sugar and a touch of elderflower.

Strawberry Flick 10.50
Strawberries smashed together with vodka, dubonet, lemon, sugar & washed off with a splash of cranberry.

Mango Martini 10.50
Mango shaken with Mandarin vodka, apricot brandy, lemon, sugar and a touch of cloudy apple juice.

Pineapple Express 10.50
Fresh pineapple mixed together with lemongrass then shaken to perfection with crème de mure, vodka and bitters.

Chili Chocolate 10.50
Chili infused vodka is shaken together with fresh raspberries, splash of apple juice, lemon, sugar & a dash of chocolate bitters.

Melon-tini 10.50
Fresh melon & passion fruit muddled, shaken with gin, balanced with lemon, a touch of vanilla & apple juice.

Kiwi Timer 10.50
Fresh kiwi shaken with gin, orgeat, lemon, cloudy apple juice & a splash of egg white for a creamy texture.

Hot & Peachy 10.50
Fresh chili muddled & shaken with gin, peach syrup, fresh lemon & grapefruit juice.

NON ALCOHOLIC

Driver's Collins 7.00
Raspberry puree stirred up with lemon juice, sugar syrup and topped up with soda

Sweet Tooth 7.00
A mix of cranberry, apple and pineapple juice shaken up with a touch of caramel and lemon juice.

Sober Mule 7.00
Loads of fresh lime, dash of bitters topped of with ginger beer. (has traces of alcohol)

Behaving on the Beach 7.00
Half orange half cranberry shaken up with peach & lemon.

Cocktails

OLD MEETS NEW

Very Berry 10.50
Berries smashed and stirred with crème de peach & watermelon, vodka, lemon & pineapple juice.

The Benchmark 10.50
Bourbon shaken with Cointreau, peach syrup, lemon & cloudy apple juice.

Black Pear 10.50
Pear vodka stirred with fresh blackberries, rosemary, lemon juice and a splash of cloudy apple juice.

Passion Fruit Collins 10.50
Fresh passion fruit stirred up with vanilla infused vodka, lemon juice, dash of homemade sugar syrup and a splash of soda.

Bramble 10.50
London's very best! Fresh blackberries shaken together with crème de mure to top off Gin stirred down with lemon juice and homemade sugar syrup.

Old Fashioned 10.50
True classic done with brown sugar cube soaked in angostura & orange bitters, stirred down with bourbon until perfect.

CHAMPAGNE COCKTAILS

Ginger Thyme 13.00
Ginger muddled together with cucumber & fresh thyme and shaken up with a splash of gin, lime, elderflower and topped with champagne.

Berry Bubble 13.00
Fruity blend of vodka, fresh raspberries & blackberries, lemon juice, grapefruit liqueur & topped with champagne.

Bellini 13.00
Peach puree accompanied by peach liqueur topped by champagne.

Classic Champagne Cocktail 13.00
Brown sugar cube soaked in angostura bitters stirred with a splash of cognac and topped with champagne.



125ml Bottle

Grand Brut	12.00	65.00
Blason Rosé	18.00	105.00
Belle Epoque 2007		230.00
Belle Epoque Rose 2006		380.00
Belle Epoque Blanc de Blanc 2002		850.00

To see the full wine and Champagne list, please ask your server