



*COCKTAILS*

## SIGNATURES

### HORIO

Vintage sake, Nikka Coffey Gin, Yuzu, Matcha

*Our version of a sour using rich vintage sake as the star of the show. A tribute to the late artist Sadaharu Horio who is well represented in our bar*

### EAST 8 HOLD UP

Ketel One Vodka, Aperol, Pineapple, Lime, Passion Fruit

*A treasured drink, created by Satan's Whiskers Bar, London*

### OFF-GRID

Tanqueray Gin, Chazalettes Dry, Pineapple, Honey, Absinthe, Yuzu

*A bright sour to stimulate the body and mind*

### PANDA'S PAW

Plantation Xaymaca, Mount Gay Rum, Pandan leaf, coconut water, chocolate

*A dark spirit forward drink with enticing jungle flavors*

### YOKOZUNA

Rittenhouse Rye, Amaretto, Umeboshi, Lemon, Egg White

*Sumo's favorite tippie after a win*

### SPEECHLESS

Ocho Blanco, Chartreuse, Porto, Lime, Cucumber shrub, Oyster Leaf

*A refreshing citrus drink with a herbal & umami dash*

### TOM YUM PUNCH

Tanqueray Gin, Galangal, Kaffir Lime, Lemongrass, Coconut milk

*Fragrant and citrusy milk punch inspired by the flavors of the Thai cuisine*

### SEVENTH SON

Hatozaki Whisky, Kalamansi Cordial, Ume Liqueur, Lime, Egg White

*A tart and floral Whisky Sour*

### OMAMORI

Plantation 3 stars, Plantation Dark, Ume, Earl Grey Tea, Tonka, Lime

*It is said in Japanese poetry that the plum tree is a protective charm from evil spirits*

### INCOGNITO

Plantation 3 stars, Sake, Cacao, Coffee, Banana, Falernum

*An hidden marriage of a holy trinity of chocolate, bananas and coffee*

### SECRET MESSENGER

Hatozaki Whisky, Miso, Shiso, Vanilla, Demerara

*Flavor is the message and it is for you to discover the underlying mysteries*

### ANTWERP VICE

Ocho Blanco, Derrumbes Durango, Aluna Coconut Rum, Basil, Butterfly Pea Tea, Lime

*An open relationship of vice and imbibe*

# HIGHBALLS

## SENCHA HIGHBALL

Pisco La Diablada, Sencha Tea, Lime, Soda, Ginger

*A Nikkei take on a crisp highball*

## STAYIN' ALIVE!

Ketel One Vodka, Midori, Cucumber, Mint, Coconut, Soda

*A round but cooling highball to keep the jig on*

## MOUNTAIN PEAK

Few Bourbon, Chazallettes Rosso, Ume Liqueur, Lapsang Souchong, Soda

*Sitting around a Midsummer camp fire*

## PALOMA

Ocho Blanco, Lime, Three Cents Grapefruit Soda, Gusano Salt

*One of the pinnacle highballs*

## MI-SO HIGH

Shochu, Strawberry, Miso, Oolong Tea

*Strawberry Letter 23, if you know you know*

## YOUNG ROSE

Nikka Coffey Gin, Sake, Raspberry, Lychee, Rose

*An ode to the lasting restlessness of youth*

# CLASSICS

## ESPRESSO MARTINI

Remy Martin 1738, Plantation Dark Rum, Coffee, Coconut Water

*Created in 1983 by Dick Bradsell at the Soho Brasserie, London for a "top model" who'd asked for a drink to "wake her up and fuck her up"*

## SAZERAC

Michter's Rye Whiskey, Demerara, Absinthe, Chocolate

*The Sazerac, of course, remains one of the finest cocktails enshrined in the canon of classic drinks*

## PINA COLADA

Plantation Pineapple, Clairin Sajous, Pineapple, Coconut Cream

*Truth is rum, pineapple, and coconut have been mixed together pretty much since Rum was first distilled*

## BOULEVARDIER

Rittenhouse Rye, Campari, Chazallettes Rosso, Banana, Coffee

*First appears in Harry McElhone's "Barflies and cocktails"*

## DRY MARTINI

Tanqueray Ten Gin, Chazallettes Dry Vermouth

*In its simple and truest form still standing the test of time*

## MOCKTAILS

### TOMATINI

Tomato Water, Basil, Lavender

*An expression of simple yet explosive flavor of a great Italian Escape*

### GEISHA

Jasmine Tea, Apricot, Lemon Verbena, Lemon Thyme

*Floral and sweet this drink opens up with the notes of 1001 nights and wrapped around the herby character of the Provence*

### SILK ROUTE

Forest Berries, All Spice, Verjus, Earl Grey Tea

*Like Marco Polo this drink collected all the great spices along the route that connected West and East*

### WHITE SANDS

Pineapple, Coconut Milk, Cinnamon, Verjus, Tonka

*Evoking remote islands where summer lasts all year*

### JUNGLE BIRD

Worthy Park 109, Worthy Park Reserve, Campari, Pineapple

*Tiki style cocktail originating from Kuala Lumpur Hilton where it was created as the welcome drink for the hotel's opening on 6 th July 1973*

### PENICILLIN

Johnnie Walker Black Label, Laphroigh 10, Ginger, Lemon

*A whisky sour with honey richness, subtle smoke, and enlivening ginger created by Sam Ross in 2005 at Milk & Honey New York*

## GIN & TONIC

Served with Three Cents Tonic

Tanqueray London Dry

Tanqueray N° Ten

Jinzu Gin

Plymouth

Plymouth Navy Strength

Napue Gin

Four Pillars Shiraz

Bareksten

Bluecoat

Nikka Coffey Gin

Citadelle

Hendricks

Beefeater 24

Brockmans

Haymens Old Tom

Haymens Sloe Gin

Roku Gin

London N° 3

## *BAR BITES*

SCAN OUR

*SPIRITS*  
*SODAS*  
*BEER*  
*COFFEE*



(Spicy) Edamame with sea salt

Sesame and kombu pickled cucumber  
with garlic chili

Maguro avocado

Sashimi Hamachi with coriander and  
chili

Glazed Pork belly with pickled onions  
and home made kimchi

Oysters with carambola, langoustine  
bisque, shiso and pickled shallots  
(3 pieces)

Squid noodle salad with grapefruit

Shiitakoyaki filled with shiitakes, topped  
with tonkatsu sauce

Ebi furai - fried shrimp, celeriac  
remoulade (5 pieces)

Steamed artichoke with red miso  
hummus