

S A K E

	<i>Glass</i>	<i>Bottle</i>
Nanbu Bijin Honjozo	10	90
Urakasumi Umeshu	11	110
Mio Fizzy Sake	12	45
Nabeshima Classic Junmai Daiginjo	16	155
Dassai 23 Migaki Niwari Sanbu	32	300
Tamanohikari Junmai Daiginjo Bizen	~	78
Tsukasabotan Yama Yuzu	~	81
Tamanohikari Junmai Ginjo Tokusen	~	87
Tengumai Yamahai Jikomi Junmai	~	87
Takahashi Hakutake Gin Shiro	~	90
Shirataki Junmai Ginjo Jozen Mizunogotoshi	~	99
Nanbu Bijin Tokubetsu Junmai	~	106
Hakkaisan Junmai Ginjo	~	114
Hakurakusei Junmai Tokubetsu	~	120
Kokuryu Kuzuryu Junmai	~	123
Ginrei Gassan Junmai Daiginjo	~	130
Kamoizumi Junmai	~	135
Nanbu Bijin Junmai Ginjo Ayima	~	165
Kikusui Sestugoro Shuppinshu Daiginjo	~	180
Daishichi Minowamon Junmai Daiginjo	~	210
Nabeshima Daiginjo	~	270
Urakasumi Junmai Daiginjo	~	324
Kikusui Junmai Daiginjo Kuramitsu	~	498
Hakkaisan Junmai Daiginjo Kongoshin	~	600

NON ALCOHOLIC

all 7.5

Jax Coco Water

Toasted Ripe Coconut, Roasted Honey, Hints of Caramel & Earthy Mineral

Jax Coco Ginger & Lemon Water

Natural Ginger & Lemon Juice, Gently Carbonated

Blueberry Sour

Lychee Juice, Blueberry puree, Pine syrup & Citrus Mix

Timeless Temptation

Fresh Raspberries, Pomegranate Juice, Lychee Juice & Lemon Juice

COLD PRESS JUICES

all 9

Beetroot, Apple & Lemon

Kale, Spinach & Cucumber

Apple, Ginger & Lemon

Strawberries, Apple, Lemon & Mint

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 15% service charge will be added to your bill. All prices include VAT.

CHAMPAGNE COCKTAILS

I z u m i

Ketel One Vodka, Lemon Oils, 16.5
Yuzu & Terragon Shrub, Topped up with Champagne

M o m o N o K i

Bacardi 8 Rum, White Port & Nectarine Reduction, 16.5
Topped up with Champagne

C h e r r y B l o s s o m

Tanqueray Ten Gin, Cherry Bitter, 16.5
Mancino Cherry Blossom, Topped up with Champagne

H o t e i

Cenote Blanco Tequila, Spicy Mango & White Wine Reduction, 16.5
Angostura Bitter, Topped up with Champagne

A n n a b e l ' s S p e c i a l

Grey Goose Vodka, Benedictine Infused with Citrus Peels, 16.5
Annabel's Dry, Vermouth Blend, Grand Marnier, Silver & Gold Leaf,
Topped up with Champagne

CHAMPAGNE & WINE

C h a m p a g n e W h i t e

Glass
125ml

Delamotte - Annabel's Private Cuvée n.v. 17

Ruinart - Blanc de Blancs n.v. 21

Dom Pérignon '08 42

C h a m p a g n e R o s é

Laurent-Perrier n.v. 22

Billecart Salmon n.v. 26

W h i t e W i n e

Albariño - Rías Baixas - Mar de Frades '18, Spain 11

Sancerre - Chêne Marchand - P. Jolivet '17, France 14

Chablis - G. Vrgnaud '17, France 13

Riesling Kabinett - G.H. - J.J. Prum '16, Germany 15

Meursault - Ballot-Millot '16, France 22

R o s é W i n e

Côtes-de-Provence - Rosé de Léoube, France '17 18

R e d W i n e

Saint-Emilion - **Annabel's** Claret - S. Derenoncourt, '14, France 13

Pinot noir - Hamilton Russell, '17, South Africa 14

Chianti Classico - Isole e Olena '15, Italy 15

Rioja - Gran Reserva - Sierra Cantabria '08, Spain 16

Margaux - Margaux du Château Margaux, '11, France 25

The main wine list is also available upon request.
All prices include 20% VAT. A discretionary 15% service charge will be added to your bill.

SIGNATURE COCKTAILS

Sakura

Star of Bombay Gin, Isake Plum Umeshu, Aromatic Herbs & Wild Berry Reduction, Homemade Piña Extract & Citrus Oil 15.5

Lucky Noun

Tanqueray 10 Gin, Clarified Yuzu, Beer & Ginger Reduction, Atago No Matsu Sake 15.5

Mama Raula

Porton Pisco, Mancino Blossom Vermouth, Sechuan Pepper Cordial, Amores Mezcal & Lime Oils 15.5

U m a m i

Ketel One Vodka Infused with Oyster Leaf, Homemade Anise & Wasabi Paste, Lime Oils & Bitter 15.5

D o d o m e k i

Bacardi 8 Rum, Japanese Plum Liquor, Homemade Green Mint Liquor, Clarified Yuzu Citrus 15.5

SIGNATURE COCKTAILS

Sul Americano

Leblon Cachacha, Lime Oils, Lapsang & Hibiscus Sherbet, Mediterranean Tonic 15.5

Kyoto Gardens

Stoli Elit Vodka Infused Kafir Leaves, Mezcal Amores Espadin, Lemon Oils, Atago no Matsu Sake, Chamomile Extract 15.5

Hokkaido Bloom

Porton Pisco, Hana Awaka Sparkling Sake, Tropical Fruit & Rose Petal Reduction, Sakura Bitter 15.5

St. Gold Martini

Ketel One Vodka, Italicus, Japanese Plum Shrub, Orange Bitter 15.5

A k e m i

Don Julio Blanco Tequila, Lillet Blanc, Buddha Lemon Cordial 15.5

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