

• Tea / Coffee

(Hot) 2.7

Japanese Roasted Rice Tea
Japanese Green Tea

NEW! UESHIMA Japanese Coffee



(Cold) 3.3

Oolong Tea 330ml
Green Tea 330ml

• Beer

Kirin 330ml (bottle) 4.4

Asahi 330ml (bottle) 4.4
285ml (half pint) 3.8
568ml (full pint) 7.2

Asahi 0% alcohol free
330ml (bottle) 4.9

• Wine

Bianco Dry fruity, balanced, hints of nuts and toasted bread. Great with Hors d'oeuvre, soup, fish and white meat.

Glass 175ml 6.5 **Bottle** 750ml 23.9

Pinot Grigio Strong aromatic fragrance, pale straw yellow aspect, full, soft taste with certain brightness, intense fragrance.

Glass 175ml 6.9 **Bottle** 750ml 25.9

Sauvignon Balanced, perfumed bouquet reminiscent of tropical fruit, sage and yellow peppers.

Bottle 750ml 28.9

Rosé Bright pink colour, floral with a fruit backnote, smooth, fruity dry, harmonious.

Glass 175ml 6.5 **Bottle** 750ml 23.9

Merlot Velvety taste with light fruit on the finish, vinous smell, medium bodied.

Glass 175ml 6.5 **Bottle** 750ml 23.9

Syrah Aromas of cherry, blackberry and raspberry. Smooth, with a good structure. Pleasant freshness with a long, persistent aromatic finish.

Bottle 750ml 24.9

Sparkling Wine & Champagne

Villa Sandi Millesimato Prosecco 750ml Dry, fresh & clean, soft rounded with good length and pleasantly fruity finish 31.9

Villa Sandi Prosecco D.O.C 200ml The Glera grape bring a bright, straw-yellow colour with a greenish hue. Lively mousse and intense aromas of white flowers and golden apple. The taste is intense, fresh, and elegant with a following soft delightful aftertaste. Served well-chilled. This is the perfect way to start an evening. 12.9

• Soft Drink

Coca-Cola 330ml 3.2

Coke Zero 330ml 3.2

Sprite 330ml 3.2

Ginger Ale 150ml 2.4

Soda Water 200ml 2.4

Tonic Water 150ml 2.4

Hot Water 0.5

Still Water 750ml 4.3

Sparkling Water 750ml 4.3

• Juices 330ml

Apple 3.2

Orange 3.2

Pineapple 3.2

Aloe 3.2

Calpis 3.8

• Special Drink

Ramune (Japanese lemonade) 3.5

• Original

• Lychee

• Melon



• Mocktails 350ml 5.9



SPRING
Grape Juice, Aloe, Cranberry, Pomegranate, Calpis

Summer
Calpis, Aloe, Pineapple, Orange, Lime

AUTUMN
Calpis, Aloe, Cranberry, Pomegranate

Winter
Calpis, Aloe, Coconut, Lemon

• Spirit

Bailey's
Bacardi
De Kuyper Cherry Brandy
Grand Marnier
Jack Daniel's
Smirnoff Vodka
Gordon's Gin

Single Shot 25ml 4.9

Double Shot 50ml 8.5

+Soda 1.6



Hakushu Alc. 43% Vol.

Single Shot 25ml 6.9

Double Shot 50ml 12.5

• Japanese Cocktail

Chu-Hi (Apple or Peach) 8.2

Oolong-Hi (Shochu, Oolong tea) 8.2

Highball (Hakushu Whisky, Soda Water) 8.5



• Sake



Yuzu & Elderflower Sake Spritz

Wonderful tart and slightly sweet yuzu juice, combined with beautifully fragrant flavours of elderflower blossom, bring freshness and depth to the green.

250ml / can **7.5**
ABV: 4.6%
Serve: cold



Lychee & Green Tea Sake Spritz

Heady and exotically perfumed lychee, combine with the crisp, grassy and vegetal flavors of green tea, bring rounded sweetness and gentle tannins to the deep, earthy notes of Junmai Sake.

250ml / can **7.5**
ABV: 4.2%
Serve: cold

Daiginjo Top grade sake with at least 50% rice ground away. Pinnacle of brewer's art for its precise and time-consuming methods. Light, fragrant and highly refined.

Dassai 45

Rich and fatty among Dassai collection. Has gooseberry and lime skin on the nose. Medium body with mild acidity and tropical notes such as pineapple and mango.

Best with: lightly seasoned dishes. Steamed vegetables, especially asparagus.

Japanese or western cuisine.

300ml / bottle **24.9**
SMV: +2 / ABV: 16%
Serve: cold



Kubota Junmai Daiginjo

The floral aroma reminiscent of pear and melon and the delicate balance of sweetness and sourness spread across your tongue each time you take a sip, and the aftertaste rolls in pleasantly like an echo.

Best with: Good with all traditional Japanese dishes, especially grilled fish.

150ml / glass **15.5** 720ml / bottle **58.9**
SMV: +1 / ABV: 15%
Serve: cold



Gangi Yunagi

Lemon Yogurt and Lily on the nose. Velvety and well-balanced with touch of mango and pineapple. Such a gentle Junmai Daiginjo with clean and dry finish.

720ml / bottle **88.5**
SMV: +1 / ABV: 16%
Serve: cold



Junmai Ginjo Made using nothing other than rice, koji, water & yeast

Sirataki Jozen Mizunogotoshi

Fruity, smooth, palatable taste which is pure like water.

Best with: Good partner to any food.

300ml / bottle **23.9**
SMV: +5 / ABV: 14%
Serve: cold



Suigei Koiku No.54

This sake has an umami-rich taste. The savory tones are enhanced by slightly citrusy flavors that yield a clean, refreshing finish. The moderate aroma blends seamlessly with an ambrosial taste to create a sake suited to a wide range of dishes and occasion

Best with: Sashimi & Sushi/ Yakitori
150ml / glass **15.5** 720ml / bottle **48.9**
SMV: +7 / ABV: 16%
Serve: cold



Ginjo

At least 40% or more of the rice grains are ground away in Ginjo class sake leaving 60% or less. It also requires strict supervision and advanced skills and techniques, with an addition of a small amount of brewer's alcohol. This makes it one of the highest grade sakes and offers a very refined, easy to drink flavour.

Kubota Senju

Gentle yet elegant ginjo nose with hints of spices. And a delicately flavoured palate followed by a clean finish.

Best with: Goes well with main dishes. Sushi is a definite match. Perfect for pairing with western and Chinese dishes.

300ml / bottle **23.9**
SMV: +6 / ABV: 15%
Serve: cold



Shirakabegura Kimoto Ginjo

Tropical fruits aroma of banana and mango with a hint of brown sugar.

The light tartness of yoghurt and aniseeds notes adds a refreshing touch to the finish. It is complex yet refined sake. This is Kimoto style. Tempura/Sushi Roll / Chicken Dishes

Best with: Tempura/Sushi Roll / Chicken Dishes

150ml / glass **11.5** 640ml / bottle **43.9**
SMV: +2 / ABV: 15%
Serve: cold / warm



Junmai Junmai sake is made using only rice, koji, yeast and water, and no brewer's alcohol is added at any stage of the brewing process.

Nanbu Bijin Tokubetsu Junmai

A nose of ripe fruits and a fully rounded palate with a clean finish.

Best with: Best with Fresh fish or chicken dishes but a superb all rounder. Try with soft shell crab salad.

300ml / bottle **23.9**
SMV: +4 / ABV: 15%
Serve: cold



Harmony Miyagi

Chestnuts and Honey on the nose. This complex and well-balanced sake has mushroom and toffee on the palate.

300ml / bottle **26.9**
SMV: +2 / ABV: 15%
Serve: warm



Kamoshibito Kuheiji Eau Du Desir

A viscous and full-bodied junmai sake, made to enrich meals further. This sake is profound with rich, unraveling flavours that stay refreshingly light and dry enough to enjoy with all kinds of food and drink.

150ml / glass **11.9** 720ml / bottle **54.9**
ABV: 16%
Serve: cold



* SMV: Sweet/Dry (sweet to dry)

Fushimizu Jitate

Light and flowery nose. Light and crisp palate with a hint of mint.

Best with: All kinds of dishes and cuisines / Hot dishes go best / Meat or fish.

300ml / bottle **19.9**

SMV: +2 / ABV: 13%

Serve: warm



Shochikubai Nigori

Delicate aroma redolent of flower and melon nose and a light dry silky palate.

Best with: Spicy dish

300ml / bottle **18.5**

SMV: -15 / ABV: 15%

Serve: cold

Honjozo

Limited amount of brewer's alcohol is added in order to extract flavours and aroma. Honjozo tends to be light and crisp, mildly fragrant and easy-drinking. Perfect for serving warm or hot.



Cube Oita

A sake brewed to be chilled or served on the rocks. Spicy, rich and powerful on the palate yet, it has a light and delicate finish.

300ml / bottle **22.9**

SMV: 0 / ABV: 17%

Serve: cold



Tsukasabotan Yuzu Liqueur

Filled with the fruity aroma of Yuzu on the nose. Extremely refreshing and delicate on the palate. Perfectly balanced Yuzu sake followed by elegant acidity. This is Junmai Sake base style.

Best with: White Fish Dishes/ Spicy Foods/ Desserts

175ml / glass **8.5** 720ml / bottle **35.0**

ABV: 8%

Serve: cold



● **Shochu** * Serve as Neat, On The Rock, Cold Water, Hot Water



Ichinokura Extra Dry

Quiet nose, crisp and sharp on the palate with mint and brazilian nuts notes. Subtle attack leads to bright Umami and refreshing apple after taste.

150ml / glass **10.9**

720ml / bottle **46.9**

SMV: +9.5 / ABV: 15%

Serve: cold

Kirishima White

A shochu using the ideal sweet potatoes and white koji carefully prepared with natural water. The flavour is always smooth that retains the full bodied richness of sweet potato white offering a gentler aroma.

ABV: 25%

50ml/shot **4.9**

900ml/bottle **75.9**



House Sake

Kasen Shochikubai Gokai Karakuchi

Gokai is an extremely dry masculine-flavoured sake that appeals to all those who love a traditional rich sake flavour.

Best with: Strong-flavoured dishes that complement it's masculine nature.

150ml / glass **8.8**

300ml / glass **16.5**

SMV: +9.5 / ABV: 15%

Serve: hot



Kannoko

Mellow aroma with a rounded flavour with plenty of depth.

ABV: 24%

50ml/shot **4.9**

720ml/bottle **56.5**



Gokai Nama

A vibrant nama sake with a strong dry flavour and a light and clean finish. **Best with:** Grilled fish and stronger-flavoured Japanese dishes.

300ml / bottle **16.9**

SMV: +2 / ABV: 13%

Serve: cold



Sanwa Iichiko Mungi

Produced slowly and carefully from the best os barley, barley koji and mineral water. This is best seller of authentic shochu that is mellow and will never get tired of drinking.

ABV: 25%

50ml/shot **4.5**

900ml/bottle **56.5**



Special Sake



Shirakabegura Mio

Perfect balance of sweet and sour. Naturally sweet taste derived only from Rice and Koji.

Best with: Apretif or with lighter flavours.

300ml / bottle **17.5**

SMV: -70 / ABV: 5%

Serve: cold



Chiebijin Black Tea Plum Wine

Chiebijin "Tea" Umeshu is a unique blend infused with Kitsuki Black Tea from Oita prefecture in Japan. The deep red plum colour has a hint of Darjeeling's bitterness: a unique mix.

ABV: 7%

175ml/glass **8.5**

720ml / bottle **35.0**



Choya

Delicate aroma and exquisite flavor are unsurpassed. Enjoy this specialty on the rocks or as an aperitif.

ABV: 10%

175ml/glass **10.5**

750ml/bottle **31.9**

* SMV: Sweet/Dry (sweet to dry)



Ta Ke
たけ SUSHI

Drinks menu

お飲み物



Drink Like You're in Tokyo..

