Ta Ke
たけ SUSHI

Tea / Coffee

(Hot) 3.3
Japanese Roasted Rice Tea
Japanese Green Tea
UESHIMA Japanese Coffee

(Cold) 3.5
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)	7.4
Asahi 0% alcohol free		
	330ml (bottle)	4.9

Wine

Bianco Dry fruity, balanced, hints of nuts and toasted bread. Great with Horsd'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, haromnic.
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 rasberry. 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 afollowing soft delightful aftertaste. Served well-chilled. This is the perfect way to start an evening. **12.9**

** Unless otherwise stated, photos are generic and for reference only*

Soft Drink

Coca-Cola	*330ml*	3.5
Coke Zero	*330ml*	3.5
Sprite	*330ml*	3.5
Fanta Orange	*330ml*	3.5
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	3.5
Orange	3.5
Pineapple	3.5

New! Premium Sparkling Tea *200ml* 6.9

- *Darjeeling (India)*
- *Hojicha (Japan)*
- *Jasmine(China)*



Special Drink

Ramune *(Japanese lemonade)* 3.8

- *Original*
- *Lychee*
- *Melon*



New! Mocktails *350ml* 6.5



Sakura
Pomegranate, Cranberry, Strawberry, Soda water

Sunflower
Pineapple, Orange, Mango, Soda water

Lily
Lychee, Apple, Soda water

Spirit

Bacardi
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

Daiginjo *Top grade sake with at lease 50% rice ground away. Pinnacle of brewer's art for its precise and time-consuming methods.Llight, 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 gental 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 re- quires strict supervision and advanced skills and techniques, with an addition of a small amount of brew- er'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



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

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.*



Nishinoseki Hiya

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

300ml / bottle ***22.9***
SMV: 0 / ABV: 17%
Serve: cold



Ichinokura Extra Dry

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

150ml / glass ***10.9*** *720ml / bottle* ***46.9***
SMV: +9.5 / ABV: 15%
Serve: cold

** SMV: Sweet/Dry (sweet to dry)*

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

Gokai Nama



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

300ml / bottle **16.9**
SMV: +2 / ABV: 13%
Serve: cold

Special Sake



Yuzu & Elderflower Sake Spritz

Wonderful tart and slightly sweet yuzu juice, combined with beautifully fra- grant 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



Shirakabegura Mio

Perfect balance of sweet and sour. Naturally sweet taste drived only from Rice and Koji.
Best with: *Apretif or with lighter flavours.*
300ml / bottle **17.5**
SMV: -70 / ABV: 5%
Serve: cold



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



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* **34.9**
ABV: 8%
Serve: cold



Sake Cocktails



Sunlight on Sake **8.5**

Sake, yuzu liqueur,prosecco, lemon



Kyoto kiss **8.5**

sake, strawberry, soda water

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



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 gental aroma.

ABV: 25%
50ml/shot **4.9** *900ml/bottle* **75.9**



Kannoko

Mellow aroma with a rounded flavour with plenty of depth.

ABV: 24%
50ml/shot **4.9** *720ml/bottle* **56.5**



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**

Umeshu *(plum wine)*



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* **34.9**



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



SPARKLING TEA

SINGLE ORIGIN

SAICHO

New Favourite Incoming

Sparkling Tea, Done Properly