### COCKTAILS

### 13.2 EACH

### - SIGNATURE COCKTAIL -

LUCKY CAT Vodka, peach, cranberry, topped with prosecco

ICHIGO BASIL MARTINI Basil-infused vodka, fresh strawberry, lime juice

SHŌGA MARTINI Spicy ginger, lime, vodka UMESHU NEGRONI Umeshu, campari, vermouth

**NEW FASHIONED** Sesame infused Japanese whisky, orange bitters

BLOOD ORANGE MARTINI Gin, triple sec, lemon, blood orange YUZU MARGARITA (SERVED FROZEN) Tequila, triple sec, lime, yuzu, agave

**LYTINI** Vodka, yuzu sake, lychee ZEN GARDEN Mint, melonade, elderflower liqueur, lemon, topped with prosecco

KOCHO NO HANA Butterfly pea flower infused gin, umeshu, lychee, jasmine syrup **PISCO SOUR** Pisco, citrus, egg whites SAKE

### **SPARKLING & SPECIALITY SAKE**

	100ml	360ml	BTL
MIO SPARKLING [300ML] Delicately sweet sparkling sake with light vanilla notes	7.5	-	20.6
HANA AWAKA SPARKLING PEACH [250mL] An elegant and refined sparkling sake with a hint of peach	9.1	-	20.6
HANA AWAKA SPARKLING YUZU [250ML] A refreshingly tangy sparkling sake which brings the lovely flavour of yuzu to life	9.1	-	20.6
<b>NARUTO TAI GINJO NAMA GENSHU [720ML]</b> A lively and refreshing unpasteurised sake with a sweet, fruity aroma	9.6	32.6	64
<b>SAIKA CLOUDY UMESHU PLUM SAKE [720ML]</b> The plum pulp in this sake makes it cloudy, and adds a beautiful tartness to this elegant sake	9.8	32.8	64.8
UMESHU URAKASUMI PLUM SAKE [720ML] Rich sweetness with a pronounced plum character	12.4	43.5	77.9
TAMAGAWA RED LABEL JUNMAI [720ML] Unfiltered, punchy and robust for a more advanced sake exploration	12.2	44.8	84

advanced sake exploration

### WARM SAKE

	150ml	300ml
MASUMI JUNMAI Smooth with a round gentle texture	15.5	27.8
GOKAI FUTSUSHU Crisp, clean & traditionally dry	9.7	17.6

# SAKE

### **BY MASU OR CARAFE**

	125ml	360ml	BTL
GOKAI NAMA TWO [300mL] Hint of soft sweetness of rice and smooth texture	6	-	19.4
<b>NIGORI [375ML]</b> Cloudy with a creamy texture, light & sweet with a hint of melon	7.9	-	26.8
NISHINOSEKI JUNMAI [720ML] Robust and structured	8.5	30.7	59.7
SUIGEI CLASSIC TOKUBETSU JUNMAI [720ML] An elegant medium-bodied Junmai with a velvety texture, bright acidity and kick of bitterness. A classic mellow sake with umami notes	10.5	31	58
MASUMI SHIRO JUNMAI GINJO [720ML] Smooth, gentle and lightly poised	11	32	58
<b>AKITABARE DAIGINJO [720ML]</b> Light and fragrant, with a clean and even finish	11.8	33	59
SHIRAKABE GURA JUNMAI DAIGINJO [640ML] Subtle balance between soft and fruity, with a smooth texture	13.3	38.4	62
<b>SAIKA OMACHI JUNMAI GINJO [720ML]</b> This sake is juicy on the palate, with notes of nectarine and Nashi pear. It has a soft and elegant texture, with a citrus kick	13.7	40	78
SUIGEI KOIKU NO.54 JUNMAI GINJO [720ML] This sake has bright attractive nose of peach and honeydew melon with a light umami finish. Suiegi means "drunken whale"	13.8	43.5	77.9
URAKASUMI KIOKE 280 KIMOTO JUNMAI [720ML] The cedar wood barrel this sake is brewed in lend earthy and woody notes. First produced to celebrate Urakasumi brewery's 280th birthday	14.5	43	82
YUKIMURO JUNMAI DAIGINJO [720ML] Aged in snow for 3 years, this sake has an immaculate elegance yet retains a well rounded umami			124

# SAKE FLIGHTS

### **DISCOVER THE TRADITION OF SAKE**

Japanese Sake is a fermented alcoholic beverage made from rice, served at range of temparatures. Sake has played a long and distinguished role in the evolution of Japanese tradition and culture where it is considered to be the drink of Gods.

<b>CHOOSE YOUR OWN SAKE FLIGHT</b> Any three sakes of your choice   3 x 40ml	19
<b>SAKE TRADITION FLIGHT</b> Naruto Tai - Ginjo Nama Genshu, Akitabare - Daiginjo, Tamagawa Red Label - Junmai   3 x 30ml	17
A selection of premium sake. Start with the Karatamba, a versatile sake that's commonly shared at meals. Follow with the premium Akitabare - fragrant and flowery. Finish with Tamagawa Red Label - the strongest sake on the menu. It's full bodied and pairs amazingly with meat.	
INTRODUCTION TO SAKE FLIGHT Mio Sparkling, Hana Awaka Peach, Nigori   3 x 30ml Easy to drink sakes that play with tradition. Start with a modern, sparkling sake - favoured by younger generations. Followed up with a peach flavoured sake - something fun and different. Finished with Nigori - a traditional cloudy, unfiltered sake.	16
LEARN MORE	•

Visit our website to learn more about the history and craft of sake: www.fleshandbuns.com



BUBBLES		
	125ml*	RTI
		DIE
TERRE DI RAI PROSECCO EXTRA DRY VENETO, ITALY Red apples, lemon and notes of grapefruit	7.8	39.2
BOCCHORIS BRUT CAVA ALT PENEDÈS, SPAIN Green apple, pear, and lime	9	44.8
CHAMPAGNE A. LEVASSEUR RUE DE SORBIER BRUT CHAMPAGNE, FRANCE Fresh aromas of peach and ripe apricots, with notes of almonds	18.5	102.8

ROSÉ

	125ml*	500ml*	BTL
CHÂTEAU LABALLE BRUME ROSÉ CÔTES DE GASCOGNE, FRANCE Pink grapefruit, hints of redcurrant and a lovely fruity finish	6.8	24.3	34
VINS EL CEP ROSAT DE TERRER PENEDÈS, SPAIN Pale, crisp and refreshing with notes of strawberry and raspberry	7.2	25.7	36
<b>CLOS CIBONNE TENTATIONS</b> côtes de provence, FRANCE Fresh strawberry and raspberry, complemented by hints of citrus and peach	10	35.7	50

## RED

	125ml*	500ml*	BTL
ADEGA DE BORBA CONVENTO DA VILA TINTO ALENTEJO, PORTUGAL Ripe cherry, fine tannins and smooth fruity finish	6.1	21.3	29.8
CANTINA MIGLIANICO MONTEPULCIANO D'ABRUZZO ABRUZZO, ITALY Wild berries and gentle spicy notes	7.1	25.4	35.6
MARY TAYLOR JEAN MARC BARTHEZ BORDEAUX ROUGE BORDEAUX, FRANCE Savoury black and red fruits with hints of wild herbs	7.5	26.9	37.6
<b>TEMPO AL VINO PRIMITIVO PUGLIA, ITALY</b> Ripe plums, ripe black cherries with a long fruity finish	8.1	29	40.6
TENUTA PANDOLFA SANGIOVESE EMILIA ROMAGNA, ITALY Red cherries with notes of cinnamon and nutmeg	9.2	32.9	46
COSSETTI BARBERA D'ASTI SUPERIORE "LA VIGNA VECCHIA" DOCG PIEDMONT, ITALY Dried black fruits, blackberries, lively acidity and wooden notes	10.7	38.1	53.4
MAAL BIUTIFUL MALBEC MENDOZA, ARGENTINA Bold aromas of blackberry, plum, and subtle earthy notes	11.6	41.4	58
MINISTRY OF CLOUDS SHIRAZ MCLAREN VALE, AUSTRALIA Ripe plums, blackberries and black cherry with layers of cardamom and wood aromas	12.8	45.9	64.2
AU PIED DU MONT CHAUVE BOURGOGNE ROUGE BURGUNDY, FRANCE Cherry, raspberry, redcurrant, complemented by earthy undertones of forest floor and mushroom	14.4	54.3	78.6
<b>CANTINA SOBRERO BAROLO CIABOT TANASIO PIEDMONT, ITALY</b> Fleshy cherry and red plum with notes of dried fruits, tanned leather, black plum and liquorice	18.4	69	97.9

## WHITE

	125ml*	500ml*	BTL
ADEGA DE BORBA CONVENTO DA VILA BRANCO ALENTEJO, PORTUGAL Aromatic summer flowers and tropical fruit	6.1	21.3	29.8
CHÂTEAU LABALLE BLANC TREBBIANO AND COLOMBARD CÔTES DE GASCOGNE, FRANCE Ripe stone fruits and tropical notes of pineapple	7.1	25.3	35.4
WABI-SABI CHENIN BLANC STELLENBOSCH, SOUTH AFRICA Crisp yellow apple, stone fruits and a slightly savoury finish	8.3	29.6	41.4
HOLZER ALTWEINGARTEN GRÜNER VELTLINER WAGRAM, AUSTRIA Green apple, lime leaf, and pink grapefruit, complemented by flint-like minerality	8.7	31.1	43.6
WEINGUT CORVERS-KAUTER R3 RIESLING RHEINGAU, GERMANY Dry style with notes of peach, green apple, and lemon, alongside a hint of gooseberry	9.9	34.4	49.9
LOVEBLOCK SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND Ripe peach, passion fruit, pineapple and fresh, zesty acidity	10.5	37.4	52.4
<b>CASA MONTE PÍO RAXEIRA ALBARIÑO</b> rías baixas, spain Bright lemon and grapefruit notes, alongside hints of mineral salinity	10.7	38.3	53.6
COSSETTI GAVI DI GAVI DOCG PIEDMONT, ITALY White flowers, peach and nectarines	11.8	42.3	59.2
MURDOCH HILL CHARDONNAY ADELAIDE HILLS, AUSTRALIA Oak aged, ripe white peach, citrus and grapefruit hints	12.7	45.4	63.6
<b>DOMINIQUE GRUHIER CHABLIS BURGUNDY, FRANCE</b> Lemon and grapefruit, accompanied by green apple and lots of minerality	14.8	53.4	82.9

# SPIRITS

#### GIN 50ml

<b>BEEFEATER</b> Remarkably clean flavour, with a bold juniper character, balanced with strong notes of citrus	10.4
<b>BEEFEATER 24</b> Sweet citrus with notes of lemon rind and sweet lime, moves into a mid-palate with juniper. Long and dry finish, with a grassy, vegetal note of warm green tea	13
MONKEY 47 Exotic gin, complex, rich and smooth, with pine, citrus and floral notes. Long and dry finish	15.1
<b>SIPSMITH</b> Floral, summer meadow notes, followed by mellow rounded juniper and zesty, citrus freshness. Very smooth, hits the palate with juniper, warms it with spice and then wrings it dry, begging you to take another sip	11.2
HENDRICKS Huge, intense nose with an initial burst of crisp zesty botanicals harmoniously balanced juniper and coriander and a deep, surprisingly floral aroma of violets and rose. Smooth and superbly balanced, clean and dry without being in any way astringent	12.1
ROKU	12.6

Subtle yet complex flavors of citrus, juniper, pepper, and spice lead to a tangy, vegetal finish

## SPIRITS

#### SHOCHU 50ml

The Chūhai or Shochu Highball is a traditional and popular drink in Japan made from Shochu and lightly fruited soda. Shochu is a distilled spirit typically made from rice, barley and other starches. We've picked two of our favourites here and we recommend to have them over ice with a soda of your choice.

LENTO AMAMI The Japanese rum of Shochu	9.4
<b>SATOH</b> Sweet potato Shochu with an otherworldy flavour	14.5

#### VODKA 50ml

<b>ABSOLUT</b> Rich, full-bodied and complex, yet smooth and mellow with a distinct character of grain, followed by a hint of dried fruits	10.4
<b>BELVEDERE</b> Wonderfully clean and silky with a creamy mouthfeel. Floral notes and hints of vanilla with faint white chocolate, almond oil and mild black peppers	11.6
<b>GREY GOOSE</b> Clean and peppery. Perfumed palate with hints of star anise and rye, produced in the Picardy region of France	12.1

## JAPANESE WHISKY

#### AKASHI 50ml

AKASHI BLENDED Medium length, sweet with dried apricot & a touch of oatcake

### HAKUSHU

HAKUSHU 12YRS Light, grassy & slightly stony, notes of sweet lime & green fruits	30.1
HAKUSHU DISTILLERS RESERVE	15.9

Green fruit, mint, cucumber, pine, spearmint & grapefruit

### YAMAZAKI

YAMAZAKI 12YRS Well-balanced fruity sweetness, with notes of orange and pineapple	23.3
YAMAZAKI DISTILLERS RESERVE	16.5

Jam-packed with superb red berry notes

17.6

# JAPANESE WHISKY

#### NIKKA 50ml

NIKKA FROM THE BARREL Rich & peppery, with spicy oak & soft vanilla	18.8
NIKKA YOICHI SINGLE MALT Clean, fresh fragrance with notes of peat, light smoke, vanilla & spice	25.3
NIKKA COFFEY MALT Dark chocolate & dark berry fruit, along with toffee & vanilla notes	14.9
NIKKA DAYS Buttery lemon shortbread, sprinkled with sugar & vanilla pod	13.3

### SUNTORY

<b>SUNTORY TOKI</b> Grapefruit, green grapes and peppermint notes, with a subtly spicy sweet finish	12.3
<b>SUNTORY CHITA</b> A flash of leafy floral notes, bitter cocoa & white fruits	16.3
<b>SUNTORY HIBIKI HARMONY</b> Flavours of crushed almonds, stewed fruits, oranges & sherried malt	19.5

# SPIRITS \_\_\_\_\_

#### WHISKEY 50ml

<b>WOODFORD</b> Rich, chewy, rounded and smooth, with complex citrus, cinnamon and cocoa. Toffee, caramel, chocolate and spice notes abound	11
<b>CHIVAS</b> Rich and fruity, Chivas bursts with the smooth taste of ripe, honeyed apples, and notes of vanilla, hazelnut and butterscotch	12.8
<b>TEQUILA</b> 50ml	
<b>OLMECA BLANCO</b> Fresh herbal notes, complemented by green pepper with a soft citric finish. Sweet and slight smoky with a final soft honey flavour	10.4
<b>OLMECA REPOSADO</b> Sweet citrus notes of orange and grapefruit. Robust, yet pleasant, with tannins and citrus notes; a long and well-balance finish.	11
<b>CAZCABEL</b> Sweet taste of freshly roasted coffee, notes of chocolate, vanilla and agave	11.2

## SPIRITS



<b>HAVANA 3</b> Well-balanced and complex: a sweet, mild, fruity flavour with a light hint of citrus. Intense aromas of smoky vanilla, white chocolate, caramelised pear and banana	9.4
<b>HAVANA 7</b> Full and rich with Sweet Cuban tobacco, lush tropical fruits, notes of honey and rich brown spices with dry cocoa	11
<b>GOSLING</b> Sweet, herbal, fruitcake, hints of vanilla, banana, butterscotch and spices. The flavor is rich and well-balanced with notes of vanilla, fruit, and sweet spice. Crisp, spiced and tingling	9.4
APPLETON ESTATE Aromas of orange peel, banana, tobacco and molasses, with sweet fruits. A warming finish with notes of cinnamon, caramel and vanilla	9.9

COGNAC ARMAGNAC 50ml

#### MARTELL VS

Bright and golden in colour, this cognac reveals pleasant notes of plum, apricot and candied lemon on the nose. It has rich fruity flavours on the palate and a luscious mouthfeel. 10.2

## BEER & CIDER

### DRAUGHT

	Half	Pint
ASAHI 5.2% abv	3.6	6.7

### BOTTLED

	each
ASAHI 5.2% abv	5.1
KOME BIRU 4.9% abv   330ml	6.2
LUCKY SAINT 0.5% abv   330ml	5.9
BIRRA MORETTI 4.6% ABV   330ml	5.5
CORNISH ORCHARD GOLD CIDER 5% ABV   500ml	6.9
BLUE MOON 5.4% ABV   330ml	6.1
BROOKLYN LAGER 5.2% ABV   330ml	6.1

FRESH JUICES

FRESH PEAR & LYCHEE	5.6
ORANGE JUICE	4.1
GRAPEFRUIT JUICE	4.1
<b>'CLOUDY' JUICES</b> Apple, tomato, pineapple, cranberry	4.1

## TEAS

### **SERVED HOT OR COLD**

INCLUDES COMPLIMENTARY REFILLS

JASMINE	3.3
GREEN	3.3
OOLONG	3.3
FRESH MINT	3.3

# SOFT COCKTAILS

YUZU BERRY SODA Fresh raspberry & blueberries, cranberry juice, yuzu juice, soda	5.8
<b>PAINAPPURU MINT FIZZ</b> Pineapple juice, lime juice, mint, soda	5.3
<b>PINK GRAPEFRUIT COOLER</b> Graprefruit juice, passion fruit purée, vanilla syrup, soda	5.3

# SOFT DRINKS

COKE / DIET COKE [330ML] Bottled	4.1
SCHWEPPES [200ML] Lemonade Tonic Slimline Tonic Ginger Beer Ginger Ale Soda	3.5
BELU WATER [750ML]	4.6

Still or sparkling