



WINE



White Wine

1. **Sauvignon Blanc** £5.99 / 6.99 / 22.99
175ml / 250ml / Bottle
2. **Pinot Grigio** £23.99
Bottle

Rose Wine

44. **Rose** £23.99
Bottle

Red Wine

24. **Malbec** £6.25 / 6.99 / 24.99
175ml / 250ml / Bottle
26. **Merlot** £24.99
Bottle

Sparkling Wine

52. **Prosecco** £6.35 / 24.99
200ml / Bottle



COCKTAILS

Classics and Twists

- C.3 **Lychee Martini** £8.65
Vodka shaken with lychee liqueur, syrup, topped with vermouth
- C.4 **Margarita** £8.25
Cold tequila & triple sec shaken together with lime juice with a salt rim
- C.6 **Passionfruit Margarita** £8.55
Tequila & triple sec, passion fruit puree & lime juice

Rum Passion

- C.7 **Mojito** £8.55
Fresh mint crashed with sugar & ice topped with rum, lime juice & soda
- C.8 **Raspberry Daiquiri** £8.55
Raspberry liquor, Havana club shaken with lime, raspberries

Vodka Delight

- C.10 **Long Island Iced Tea** £8.75
Vodka, triple sec, rum, gin, tequila & lemon juice topped with cola
- C.11 **Okinawa Breeze** £8.55
Vodka, gin, syrup, topped up with cranberry juice
- C.12 **Little Tokyo Passion Delight** £8.55
Vodka, gin, topped up with passion fruit puree and syrup



JAPANESE SPIRITS & LAGERS

- SL.1 **Asahi Super Chilled** £3.75 / 6.55
½ pint / Pint (5.0%)
- SL.4 **Kirin Beer** £3.75 / 6.55
½ pint / Pint (5.0%)
- SL.5 **Premium Sake** ^(Cold/Warm) £7.99
125ml (14.8%)
- SL.6 **Large Premium Sake** ^(Cold/Warm) £15.75
250ml (14.8%)
- SL.7 **Glass of Plum Wine** £6.75
125ml (10.0%)
- SL.8 **Bottle of Plum Wine** £28.99
750ml (10.0%)

Foods and drinks in this restaurant are processed in a kitchen that produces dishes which may contain common allergens such as fish, eggs, gluten, milk, nuts, sesame, sulphites, wheat or other unknown allergens etc. Please take note that we shall take caution to prevent cross contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Customers please inform our staff or ask for information if you have a food allergy. Although every effort will be made in case of a severe allergen, we cannot 100% guarantee that there won't be traces of the allergen as all our food is prepared in a kitchen environment where allergens are present. Thank you for your understanding.



HOT DRINKS

Americano	£3.50
Café Latte	£3.50
Cappuccino	£3.50
Espresso	£3.20
Double Espresso	£3.50
Extra Shot of Coffee	£1.00
Earl Grey Tea / Organic English <i>(Served in pot)</i>	£3.50
Japanese Genmai Tea <i>(Roasted Brown Rice Tea served in pot)</i>	£3.99

COLD DRINKS

Fruit Juice <i>(Cranberry / Lychee / Mango / Pomegranate)</i>	£3.50
Glass of Coke / Diet Coke / Sprite	£3.50
Homemade Chrysanthemum Cold Tea <i>(With honey suckle which helps detoxify your body)</i>	£3.55
Homemade Herbal Coke <i>(A traditional sweet herbal tea which helps soothe sore throats)</i>	£3.55
Homemade Iced Green Tea <i>(Cleanses your liver and digestive system with raw honey & lime)</i>	£3.55
Homemade Lemonade <i>(Still or Sparkling)</i>	£3.55
Homemade Raspberry Lemonade <i>* Customer's favourite</i> <i>(Still or Sparkling)</i>	£3.95
Iced Pomegranate with Green Tea Nectar	£3.55
Spring Sparkling or Still Water <i>(Bottle of 750ml)</i>	£4.99



HOMEMADE DESSERTS

Japanese Style Profiteroles <i>2 skewers of profiteroles lightly fried, drizzled with syrup, topped with nori and sesame seeds</i>	£5.99
Organic Chocolate Brownie <i>Triple chocolate brownies served with a scoop of lychee ice cream</i>	£5.99
Homemade Gelato / Sorbet 2 scoops	£5.99
Extra scoop (up to 4 extra scoops)	£1.50

Flavour:

Mango Sorbet (Veg)

Delicious sweet and rich in vitamin C, mango is the favourite flavour for all seasons

Sweet Ginger

Spicy taste of ginger, captured in delicate sweet gelato

Sesame

Roasted sesame seeds mixed with honey. A heavenly combination

Lychee ** Customer's favourite*

Light, floral and refreshing, lychee makes excellent gelato

Green Tea

Rich and aromatic, green tea gelato leaves a unique refreshing aftertaste

Chilli Chocolate *(Newbie)*

A gorgeous sweet treat with a little spicy kick

Foods and drinks in this restaurant are processed in a kitchen that produces dishes which may contain common allergens such as fish, eggs, gluten, milk, nuts, sesame, sulphites, wheat or other unknown allergens etc. Please take note that we shall take caution to prevent cross contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Customers please inform our staff or ask for information if you have a food allergy. Although every effort will be made in case of a severe allergen, we cannot 100% guarantee that there won't be traces of the allergen as all our food is prepared in a kitchen environment where allergens are present. Thank you for your understanding.