



SHINZO

STEAK & SUSHI | WINE & COCKTAILS

A warm welcome from myself and the team to Shinzo.

Dining at Shinzo is about experiencing a fresh take on the produce Jersey has to offer, cooked in a simple yet eccentric fashion with a respect that allows them to shine.

We see this as a blank canvas; creating new dishes that will suit your discerning appetite, as well as our ambitions.

Steak and Sushi is something that is not new to Jersey, however, we are keen to take that to the next level. Using only the best Jersey produce, with respect to Japanese culinary arts, we want to offer an experience like no other in the Bailiwick.

Please ensure you ask about our daily specials and we hope you have a fantastic dining experience with us.

Gavin Roberts | Owner



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All our dishes are prepared to order, therefore during busy dining sittings there may be a slight time delay.

FOOD ALLERGY NOTICE. Please notify a member of staff if you have any allergies or dietary requirements. Our kitchen tries its best to reduce the risk of cross-contamination and provide its customers all dietary and ingredient information they require in good faith, however we cannot guarantee this and do not accept any liability in this regard.



STARTERS / MAINS

APPETISERS

- Crispy King Prawn** • 14.00
Calamari | Watermelon | Chilli | Garlic
- Roasted Scallops** • 13.00
Oxtail | Asparagus | Peas
- Chicken Yakitori** • 13.00
Kaiso Seaweed Salad | Teriyaki Glaze
- Sake Cured Salmon** • 11.50
Shimeji | Yuzu | Avocado
- Crispy Hen's Egg** • 11.50
Ham Hock | Apple | Beetroot
- Risotto of Wild Mushroom** • 9.50
Parmesan | Tarragon | Grapefruit

MAIN DISHES

- Turbot** • 29.00
Crab | Gnocchi | Split Herb Sauce
- Lamb** • 27.00
Peas | Truffle | Onions | White Asparagus
- Cod** • 26.50
Parsley Risotto | Tagine | Scraps
- Breast and Leg of Corn Fed Chicken** • 24.00
Sweetcorn | Maple Bacon Potatoes | BBQ Sauce
- Guinea Fowl or Prawn Katsu** • 24.00
Sticky Rice | Lotus Root | Katsu Sauce
- Sweet Potato and Chard Samosas** • 20.00
Lentil Dahl | Couscous | Vegan Yoghurt
- Shinzo Seafood Platter (24-hour pre-order)** • 124.00
Whole Jersey Lobster | Smoked Salmon | Crab | Prawns | New Potatoes | Kaiso Seaweed Salad | Lemon | Japanese Mayo | Marie Rose Sauce

CHARGRILLED STEAKS

- Chargrilled Ribeye of Irish Beef** • 26.50
Hand Cut Chips | Onion Rings | Grilled Tomato | Mushrooms
- Chargrilled Fillet Steak** • 35.00
Hand Cut Chips | Onion Rings | Grilled Tomato | Mushrooms
- Chargrilled Tomahawk Steak** • 73.00
Hand Cut Chips | Onion Rings | Grilled Tomato | Mushrooms
- Shinzo Steak Board (24-hour pre-order)** • 140.00
A selection of the above Steaks | Hand Cut Chips | Onion Rings | Grilled Tomato | Mushroom

Add to any order:

- Add 3 Tiger Prawns** • 5.00
- Add 6 Tiger Prawns** • 9.00

For all the steaks please choose 1 from the following sauces and 2 sauces for the Tomahawk:

Béarnaise sauce | Diane Sauce | Peppercorn Sauce | Garlic Sauce | Teriyaki Sauce

All sauces come with the Shinzo Steak Board

SIDE DISHES

- Hand Cut Chips** • 4.00
- New Potatoes** • 4.00
- White Rice** • 4.00
- Seasonal Vegetables** • 4.00
- Mixed Salad** • 4.00



TERRACE

SERVED BETWEEN
12PM AND 6PM



TAPAS STYLE

Curried Jersey Lobster	• 9.00
Curried Lentils Pickled Onion	
Moroccan Spiced Lamb Neck	• 7.00
Caramelised Couscous Tzatziki Tagine Sauce	
Smoked Jersey Scallops	• 9.00
Apple Celeriac Truffle	
Chargrilled Jersey Royal Salad	• 6.00
Fried Quail's Egg Black Pudding	
Calamari	• 9.00
Prawn Mango Spring Onion Oyster Leaf	
Turbot	• 10.00
Pickled Cucumber Asparagus Lobster Butter	
Charred Vegetable Brochette	• 7.00
Salsa Verdi	
Beef Carpaccio	• 9.00
Rocket Parmesan Sourdough	
Steak Sandwich	• 15.00
Onions Rocket Teriyaki Glaze	
Edamame (Plain or Salted)	• 5.00
Kaiso Seaweed Salad	• 5.00
Marinated Mixed Seaweed Edamame Carrot Su-miso Dressing	
Wasabi Peas	• 5.00
Hand Cut Chips	• 4.00



SUSHI

SASHIMI 5 PIECES

- Yellow Tail** Plain or with Coriander • 12.00
- Tuna** Plain, Seared or with Sesame Seeds • 9.50
- Salmon** Plain, Seared or with Sesame Seeds • 8.50
- Octopus** • 8.50

NIGIRI 3 PIECES

- Unagi** Unagi Glaze | Sesame Seeds • 10.50
- Tuna** • 8.50
- Octopus** • 7.50
- Salmon** • 7.50
- Ebi** • 7.50
- Tamago (V)** • 6.50
- Inari Tofu (Vegan)** • 6.50

GUNKAN NIGIRI 3 PIECES

- Crab** Tobiko | Japanese Mayo | Chives • 11.00
- Unagi** Unagi Glaze | Sesame Seeds • 10.50
- Rainbow Masago** Mixed Masago • 9.50
- Kaiso** Marinated Seaweed | Su-miso | Sesame Seeds (V) • 7.50

HOSOMAKI 6 PIECES

- Tuna** • 8.50
- Chicken** • 7.50
- Salmon** • 7.50
- Avocado** • 6.50
- Asparagus** • 5.50
- Crunchy Cucumber** Black Sesame Seeds • 5.50

FUTOMAKI 6 PIECES

- Lobster Futo** • 17.00
Tuna | Lobster | Crab | Cucumber | Black Tobiko | Spring Onion | Truffle Mayo
- Spider Roll Futo** • 14.50
Shrimp Katsu | Spring Onion | Cucumber | Avocado | Spicy Mayo
- One More Roll** • 13.50
Shrimp Katsu | Spring Onion | Cucumber | Avocado | Spicy Mayo
- Vegetarian Roll Futo (V)** • 10.50
Tamago | Asparagus | Cucumber | Spring Onion | Avocado | Carrot

TEMAKI 1 PIECE

- Lobster** • 15.50
Avocado | Asparagus | Black Tobiko | Truffle
- Salmon** • 13.50
Avocado | Sesame Seed | Japanese Mayo
- Yasai** • 12.50
Avocado | Asparagus | Tamago | Inari | Gari
- Chicken Teriyaki** • 12.50
Cucumber | Spring Onion | Teriyaki Glaze
- Volcano** • 12.50
Spicy Tuna | Spring Onion | Cucumber

SUSHI PLATTERS

- Mixed Selection 9 PIECES** • 15.50
One of each of the Nigiris, Tuna | Salmon | Yellow Tail | Avocado Maki | Cucumber Maki
- Salmon Selection 11 PIECES** • 15.50
Hosomaki | Nigiri | Sashimi
- Nigiri Selection 3 PIECES** • 10.00
Tasting plate of Salmon | Tuna | Ebi



URAMAKI 4 PIECES

Hoisin Duck • 14.00

Cucumber | Spring Onion | Orange Sauce

Dragon Roll • 13.00

Salmon | Crab | Avocado | Cucumber
| Togarashi Powder | Spring Onion
| Japanese Mayo

California • 11.50

Crab | Avocado | Cucumber | Sesame Seeds
| Japanese Mayo

Salmon & Avocado • 11.50

Orange Masago | Japanese Mayo

Volcano Roll • 11.50

Spicy Tuna | Chives | Cucumber | Black
Tobiko | Teriyaki Glaze | Cashew Nuts

Chicken Katsu • 11.00

Spring Onion | Togarashi | Mirin Marinated
Red Pepper Mayo

Alaska Summer • 11.00

Salmon | Cream Cheese | Strawberry
| Teriyaki Glaze

Yasai • 10.50

Tamago | Inari | Avocado | Cucumber
| Carrot | Teriyaki Glaze | Japanese Mayo

OTSUMAMI SNACKS/SIDES

Edamame Plain or Salted • 5.00

Wasabi Peas • 5.00

Kaiso Seaweed Salad • 5.00

Marinated Mixed Seaweed | Edamame
| Carrots | Su-miso Dressing

CRISPY HOT ROLLS

FUTOMAKI 6 PIECES

Tataki beef • 15.50

Fillet of Beef | Cucumber | Spring Onion
| Japanese Mayo | Unagi Sauce | Fried
Onion | Crispy Noodles

Seafood • 14.00

Tuna | Salmon | Crab | Avocado Cucumber
| Japanese Mayo | Unagi Sauce | Bonito
Flakes

G-Roll • 12.50

Teriyaki Chicken | Cream cheese | Spring
Onion | Togarashi | Chilli Mayo | Fried
Onion

Chicken Teriyaki • 11.50

Teriyaki chicken | Cucumber | Spring Onion
| Unagi Glaze

Vegetarian (V) • 11.00

Tamago | Asparagus | Cucumber | Spring
Onion | Avocado | Carrot

URAMAKI 4 PIECES

Oh My Roll • 14.50

Shrimp Tempura | Avocado | Masago
| Bonito Flakes | Unagi Glaze | Japanese
Mayo

Philadelphia Roll • 13.50

Salmon | Avocado | Cream Cheese
| Teriyaki Glaze | Spicy Mayo | Jalapeño



DESSERTS

DESSERT MENU

Cheese and Biscuits	• 14.50
Chocolate Fondant Orange Texture	• 12.00
Lemon Raspberry White Chocolate	• 11.00
Strawberry Vanilla Passion Fruit	• 11.00
Fine Fig Tart Clotted Cream	• 11.00
Selection of Joe Dellucci's Ice Creams and Sorbets	• 7.00

COFFEE

Americano	• 2.90
Espresso	• 2.90
Café Macchiato	• 2.90
Decaffeinated	• 2.90
Hot Chocolate	• 2.90
Flat White	• 3.00
Café Latte	• 3.00
Double Espresso	• 3.00
Cappuccino	• 3.75
Mocha	• 3.75
Iced Coffee	• 3.75
Affogato	• 5.00
Add Syrup: Caramel, Vanilla, Gingerbread, Cinnamon and Hazelnut	• 0.50

TEA

English Breakfast / Earl Grey / Ginger & Lemon / Green Tea / Red Berry / Peppermint / Decaffeinated / Camomile / Chai Tea	• 3.00
Flora Tea Please ask your server for the menu	• 4.50



LIQUEUR COFFEE

Baileys Coffee	• 8.00
Irish Coffee Peaky Blinder Whiskey	• 8.00
Kentucky Coffee Makers Mark	• 8.00
Russian Coffee Grey Goose	• 8.00
Smugglers Coffee Peaky Blinders Rum	• 8.00
Calypso Coffee Tia Maria	• 8.00
Italian Coffee Amaretto	• 8.00
Tennessee Coffee Jack Daniels	• 8.00
French Coffee Grand Marnier	• 8.00
Coffee Royal Remy Martin V.S.O.P	• 8.00

DESSERT WINE

Bottle/125ml

Chateau Padouen, 2016, Sauternes, Bordeaux, France	• 30.00 / 9.90
Riesling, Icewine, Peller Estate 2017	• 50.00/16.90

PORT WINE

Bottle/50ml

Sandeman Fine Tawny Port 19.5%	• 32.00 / 4.90
Sandeman Fine Ruby Port 18.5%	• 32.00 / 4.90
Sandeman Fine White Port N.V. 19.5%	• 34.00 / 5.90
Sandeman Vintage Port 'Quinta do Seixo' 20.5%	• 67.00 / 7.90
Sandeman Tawny Port '20-Year-Old' 20%	• 85.00
Dow's Vintage Port Bottle, 1997	• 120.00



COCKTAILS

CHAMPAGNE COCKTAILS

French 75 . 13.00

Blood Orange Gin | Fresh lemon |
Champagne

Strawberry Bellini . 13.00

Strawberry Liqueur | Strawberry Puree |
Champagne

Melon & Lime Bellini . 13.00

Midori | Fresh Lime Juice | Champagne

Peach Bellini . 13.00

Peach Liqueur | Fresh Grapefruit | Champagne

Shinzo Bellini . 16.00

Yuzu | Lychee Liqueur | Champagne

THE CLASSICS

Almond Sour {Sour} . 10.00

Amaretto | Aromatic Bitters | Simple Syrup
| Lemon Juice | Egg White

Daquiri (M) {Sour} . 11.00

Spiced Rum | Lime Juice | Honey
Available Shaken or Frozen. Flavours – Strawberry,
Mango, Passion Fruit, Raspberry or Peach

Dark & Stormy {Sour} . 11.00

Dark Rum | Fresh Lime | Ginger Beer | Simple
Syrup | Egg White

Pina Colada (M) {Sweet} . 11.00

Malibu | Coconut Milk | Pineapple Juice |
Coconut Cream | Fresh Pineapple | Fresh Lime

Margarita {Sour} . 12.00

Tequila | Cointreau | Fresh Lime
Available Shaken or Frozen

Spiced Mojito (M) {Sour} . 12.00

Spiced rum | Lime Juice | Brown Sugar | Fresh
Mint | Ginger Ale

Cosmopolitan (M) {Tart} . 13.00

Blood Orange Vodka | Grand Marnier | Lime
Juice | Cranberry Juice

Pornstar Martini (M) {Sweet} . 14.00

Vanilla Vodka | Passoa | Passion Fruit Puree
| Vanilla Syrup | Lemon Juice | Champagne

Long Island {Sour} . 15.00

Tequila | Vodka | Rum | Cointreau | Lemon
Juice | Coke or Ginger ale & cranberry

SIGNATURE

Tokyo Slipper {Tart} . 12.00

A creamy fruity, tart creation is one not to be
missed. With Midori, Yuzu Sake and Lime
Sorbet bringing out a refreshing taste that will
melt in your mouth.

Japanese Highball {Refreshing} . 12.00

Light refreshing drink containing Hibiki
Whiskey paired with Plum Sake, squeeze
of fresh lemon. Topped off with bubbling
lemonade perfect for day or night.

Ginza Mary (M) {Savoury/Spicy} . 12.00

A delicious classic drink with a Japanese
twist adding traditional Sake and a Kimchi
hot sauce to savoury tomato juice added soy
sauce and Vodka together brings a burst of
flavour.

Amber Special (M) {Sweet/Tart} . 12.00

Created by our in-house mixologist, this
cocktail is for the pink Gin lovers paired with
fresh strawberries creating a sensation of
exceptional sweetness.

Gin Gin Bramble {Sour} . 12.00

Sweet yet Sour. A berry Gin blended with
unique botanicals paired with freshly squeezed
lemon juice hits all palettes with this one.
Topped off with Crème de Mure and dried
raspberries.



Medusa {Sweet}

· 15.00

Using Belvedere Vodka mixed with a hint of spice from the cardamon seed it becomes levelled out by using vanilla undertones creating a creamy sweet drink.

Night Of Passion {Sweet}

· 15.00

A picture-perfect cocktail bursting with succulent passion fruit flavours paired with our Japanese Jinzu Gin topped with lemonade and a Yuzu shot to elevate the flavour.

Birds & The Bees {Tart}

· 15.00

A balanced creation that is fruity yet tart using Mandarin Lime and Hibiscus Gin, a squeeze of fresh grapefruit. Drops of elderflower highlight the sweeter notes. Served to you in a hand-blown pineapple glass.

Fugu Punch {Tart}

· 16.00

Our best-selling signature recipe contains our favourite Sake the Yuzu infused with mango puree and blood orange Gin. Served to you in our elegant puffer fish glass.

Tai Sake Old Fashioned {Refreshing}

· 16.00

Another twist on this well-loved classic. A touch of rosemary delivers smoky aromas paired with Hibiki Whiskey and Plum Sake to achieve an intoxicating flavour.

DESSERT COCKTAILS

Grasshopper {Sweet & Creamy}

· 12.00

Crème de Menthe | White Crème de Cacao | Heavy Cream | Milk | Vanilla Sugar Syrup
(Alternative milk options available)

Apple Martini (M) {Refreshing}

· 13.00

Vodka | Apple Sours | Vanilla Essence | Apple Juice | Raw Brown Sugar | Egg White

Miss Merange (M) {Sweet}

· 13.00

Orange Gin | Galliano | Limoncello | Lemon Juice | Orange Juice | Vanilla Syrup

Espresso Martini {Sweet}

· 15.00

Vanilla vodka | Kahlua | Vanilla Sugar Syrup | Homemade Salted Caramel | Espresso
(Vegan Option Available)

**Mocktail Version Available with (M) noted for 8.50
If your preferred cocktail isn't listed, please ask.**



CHAMPAGNE

CHAMPAGNE - WHITE Bottle / 125ml

- | | | |
|---|---|---------------|
| 1 | Vve Fourny & Fils, Blanc de Blancs, Vertus Brut | • 50.00/11.00 |
| 2 | Bollinger Brut Special Cuvee NV | • 80.00/15.00 |
| 3 | Laurent Perrier Brut La Cuvee | • 100.00 |
| 4 | Ruinart, Blanc de Blancs, Brut | • 110.00 |
| 5 | Perrier-Jouet, Belle Epoque Brut | • 200.00 |
| 6 | Dom Perignon 2008 | • 250.00 |
| 7 | Krug, Grand Cuvee, Brut | • 300.00 |

CHAMPAGNE - ROSÉ

- | | | |
|----|---------------------------------|---------------|
| 8 | Bollinger Brut Rose NV | • 90.00/17.50 |
| 9 | Laurent-Perrier Cuvee Rose Brut | • 110.00 |
| 10 | Perrier-Jouet Belle Epoque | • 280.00 |
| 11 | Dom Perignon Rose | • 450.00 |

SPARKLING WINE

- | | | |
|----|--|----------------|
| 11 | Jean-Charles Boisset JCB NO. 21 Brut | • 20.00 |
| 12 | Millesimato Prosecco, Biscardo | • 25.00 /7.50 |
| 13 | Villa Saletta Spumante Rose, Millesimato | • 40.00 /12.50 |

LA GRANDE (LIMITED)

- | | |
|--------------------------------------|-----------|
| Bollinger Brut Rose Jeroboam (300cl) | • 450.00 |
| Bollinger Brut Methuselah (600cl) | • 900.00 |
| Bollinger Brut Balthazar (1200cl) | • 1800.00 |

A selected few of our champagnes are to be ordered 24hrs in advance to allow time to correctly chill.

ROSE & WHITE WINE



ROSÉ WINE

	<i>Bottle/125ml/250ml</i>
15 Pinot Grigio Blush, Primi Soli, Italy 2019	• 23.00/6.00/8.00
16 Pinot Grigio Rose, Callusari, Romania	• 24.00
17 Pinot Nero, Biscardo Rosapasso, Italy 2019	• 25.00
18 Cinsault Grenache Shiraz/ Syrah, Pierre De Taile, France 2019	• 29.00/8.50/10.50
19 Grenache, Chateau D' Aqueria, France 2019	• 31.00
20 Vermentino Tibouren Grenache, Whispering Angel, France 2020	35.00/10.00/12/00
21 Shiraz/Syrah Grenache, Pure' Mirabeau, France 2020	• 37.00
22 Pinot Noir, Sancerre Rose, France, 2019	• 40.00

WHITE WINE

	<i>Bottle/125ml/250ml</i>
23 Pinot Grigio, Primi Soli, Italy 2019	• 23.00/6.00/8.00
24 Chenin Blanc, Vouvray, France, 2019	• 26.00/7.50/9.00
25 Pinot Grigio, Ponte Del Diavolo, Italy 2019	• 30.00
26 Sauvignon Blanc, Little Beauty, New Zeland 2019	• 32.00/10.00/12.00
27 Torrontes, Crios, Argentina 2019	• 33.00
28 Albariño, Santiago Ruiz, Spain 2019	• 36.00
29 Sauvignon Blanc, Hubert Brochard Sancerre, France 2020	• 36.00

30 Chardonnay, Nathalie & Gilles Fevre , France 2019	• 38.00
31 Chardonnay Les Charmes, Cave de Lugny, France 2018	• 38.00/11.90/13.50
32 Grace, Kayagatake / Koshu, Japan 2019	• 38.00/11.90/13.50
33 Marsanne-Viognier, Hermit Crab, Australia 2019	• 39.00
34 Verdicchio, Villa Bucci, Classico VGN/ORG, Italy 2019	• 42.00
35 Muscadet, Sevre Maine Sur Lie, France 2019	• 42.00
36 Bourgogne Blanc, Terroir Noble, France 2015	• 47.00
37 Chardonnay, Pouilly-Fuisse, L'Ame Forest, France 2019	• 47.00
38 Albariño, D' Fefinane, Spain 2019	• 47.00
39 Chardonnay, Penfold, Bin 311, Australia 2018	• 47.00
40 Sauvignon Blanc, Pouilly-Fume, 'Calcite', Francis Blanchet, France 2018	• 47.00
41 Sauvignon Blanc, Little Beauty Black Edition, New Zeland 2016	• 52.00
42 Chardonnay, Domaine Jean Monnier & Fils, France 2015	• 90.00
43 Chardonnay, Vincent Girardin, Meursault-Village 'Vielles Vignes', France 2017	• 100.00
44 Chardonnay, White Bones, Adrianna Vineyard, Argentina, 2016	• 120.00



RED WINE

RED WINE

Bottle/125ml/250ml

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| 45 Pinot Noir, R de Montsable, France, 2019 | <i>• 26.00/7.00/9.00</i> | 55 Nebbiolo, Fontanafredda Barolo DOCG, Italy 2015 | <i>• 47.00</i> |
| 46 Mencia, Salterio DO Bierzo, Spain 2018 | <i>• 29.00</i> | 56 Gamay, Fleurie La Roilette, France 2019 | <i>• 48.00</i> |
| 47 Grenache, Casa Mariol, Spain 2018 | <i>• 34.00</i> | 57 Merlot, Chateau Des Lauret Rothchild Heritage, France 2015 | <i>• 52.00</i> |
| 48 Montepulciano, Gran Sasso, 'Alta Quota' Tera Vera, Italy 2015 | <i>• 37.00</i> | 58 Sangiovese, Rosso di Montalcino, Italy 2017 | <i>• 52.00</i> |
| 49 Pinotage, Spiced Route, South Africa 2018 | <i>• 37.00/11.90/13.50</i> | 59 Tempronillo, Bodegas Aster 'Crianza', Spain 2014 | <i>• 57.00/17.50/21.00</i> |
| 50 Sangiovese, 'Vina Progreso', Uruguay, 2017 | <i>• 40.00/12.50/14.00</i> | 60 Shiraz, Penfolds Kalimna Bin 28, Australia 2018 | <i>• 62.00</i> |
| 51 Bonarda, El Enemigo, 'El barranco' Argentina, 2017 | <i>• 40.00/12.50/14.00</i> | 61 CabSauv / Merlot, Legende,by Lafite Rothchild, France 2016 | <i>• 66.00</i> |
| 52 Gamay, Corcelette Morgon, France 2018 | <i>• 42.00</i> | 62 Shiraz / Syrah / Geranche, Chateauneuf du Pape Reserve France, 2018 | <i>• 72.00</i> |
| 53 Nero d'avola Donnafugata Sherazade, VGN, Italy 2019 | <i>• 42.00</i> | 63 Malbec, Matervini Antes Andes, Argentina 2017 | <i>• 97.00</i> |
| 54 Cabernet / Sauv / Merlot, Chateau Odilon, Rothchild, France 2016 | <i>• 47.00</i> | 64 CabSauv / Merlot, Chateau Batailley Sieme Cru Classe, France 2014 | <i>• 132.00</i> |



MAGNUMS



MAGNUMS

- | | |
|--|---------|
| 65 Chateau Roc de Segur, France, Bordeaux, 2017 | • 55.00 |
| 66 Pure, Mirabeau, Cotes de Provence, France / Provence, 2017 | • 65.00 |
| 67 Vermentino Tibouren Grenache, Whispering Angel, France 2018 | • 95.00 |
| 68 La Rioja Alta Rioja Reserva 'Vina Alberdi', Spain, 2011 | • 90.00 |
| 70 Poggerino Chianti Classico, DOCG, Italy, 2016 | • 96.00 |

SAKE

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|---|--------------------------|
| SAKE (RICE WINE) | <i>90ml/180ml/Bottle</i> |
| Tatenokawa Kodakara Mango Liqueur | • 7.00/14.00/65.00 |
| Tatenokawa Kodakara Ginger Liqueur | • 7.00/14.00/65.00 |
| Michisakri Junmai Sake 'Morning Dew' | • 7.00/14.00/65.00 |
| Akashi-Tai Shiraume Ginjo Umeshu 'Plum' | • 8.00/16.00/75.00 |
| Hyakujyuro Yamahai 'Purple Warrior' | • 9.00/18.00/85.00 |
| Tatenokawa Kodakara Yuzushu Yuzu | • 9.00/18.00/85.00 |



SPIRITS

GIN

Gordons London Dry	• 3.90
Gordons Sloe Gin	• 3.90
Gordons Pink Gin	• 4.20
Bombay Sapphire London Dry	• 4.20
Whitley Neill Parma Violet/ Blood Orange, Rhubarb & Ginger / Lemongrass & Ginger / Raspberry	• 4.50
Seedlip Citrus 0%	• 4.50
La Mare Jersey Royal Gin	• 4.50
Tanqueray London Dry Gin	• 4.50
Brockmans, Premium	• 4.60
Roku, Japanese Craft Gin	• 4.70
Hendrick's	• 4.90
Jinzu Distinctly Crafted Japanese	• 4.90
Silent Pool Gin from Surrey	• 4.90
Slingsby Rhubarb Gin	• 4.90
Edinburgh Elderflower Gin	• 4.90
Hepple Sloe & Hawthorn	• 4.90
Hoxton Coconut & Grapefruit	• 4.90
The Botanist Gin Islay	• 4.90
Wheadon's Mandarin Lime & Hibiscus/ Rock Samphire, & Pink Grapefruit/ Yuzu/ Lemongrass & Green Tea	• 4.90
Pink Granite	• 5.00
Tanqueray, No.10, London Dry	• 5.50
Monkey 47, Schwarzwald Dry	• 7.60

RUM

Peaky Blinder, Black Spiced	• 3.90
Havana Club 3 Year	• 3.90
Havana Club 7 Year	• 4.50
Captain Morgan Dark	• 4.50
Captain Morgan, Spiced	• 4.50
The Kraken, Black	• 4.70
Bacardi	• 4.70
Angostura '1919' Premium	• 4.70
Sailor Jerry Rum	• 4.70
Indica Rum	• 5.50
Mount Gay, X.O.	• 6.20
Ron Zacapa 'Sistema Solera 23'	• 6.90

VODKA

Stolichnaya Red Label	• 3.90
Stolichnaya citrus	• 3.90
Whitley Neill Blood Orange	• 4.20
Absolut Raspberry / Vanilla / Citron	• 4.90
Haku	• 5.20
Grey Goose French Vodka	• 5.50
Ciroc	• 5.70

TEQUILA

Cachaca	• 4.50
Tequila 'Especial'	• 4.50
1800 Tequila 'Silver' Reserva	• 5.50



LIQUEURS

Galiano	• 3.50
Limoncello	• 3.50
Tequila Rose	• 3.50
Midori Melon	• 3.50
Passoa Passion Fruit	• 3.50
Kahlua	• 3.50
Antica Sambuca 'Classic'	• 3.50
Chambord	• 3.90
Disaronno	• 3.90
Drambuie	• 3.90
Malibu	• 3.90
Cointreau	• 4.00
Jägermeister	• 4.00
Grand Marnier Rouge	• 4.00
Patron Caffè XO	• 4.50
Southern Comfort	• 5.00
Baileys	• 5.00
Giffard liqueur	• 5.00

COGNAC/CALVADOS/ARMAGNAC

Hennessy	• 5.50
La Mare Apple Brandy VSOP	• 5.50
Chateau Du Breuil VSOP Fine Calvados	• 5.50
Remy Martin, VSOP, Fine Champagne, Mature Cask	• 6.90
Remy Martin, XO Fine Champagne	• 11.90
Tesseron Cognac Xo Passion 'Signature'	• 14.90

WHISKY

Canadian Club Canadian Rye Whiskey	• 4.50
The Famous Grouse	• 4.50
Bells	• 4.50
Jack Daniels No. 7	• 4.50
Jameson's	• 4.50
Peaky Blinders Irish Blended	• 4.50
Black Label, 12-Year-Old	• 4.90
Glenmorangie, The Original	• 4.90
Highland Park, 12-Year-Old (Orkney)	• 4.90
Makers Mark Bourbon	• 5.50
Isle of Jura 10-Year-Old	• 5.50
Laphroaig, 10-Year-Old	• 5.50
Bunnahabhain	• 5.50
Talisker 10-Year-Old 'Classic' Malt	• 6.90
Suntory Hibiki Japanese Harmony	• 7.90
Lagavulin 16-Year-Old Single Islay Malt	• 8.90
Nikka 'The Nikka' 12-Year-Old	• 9.50

APERITIFS

	50ml
Martini Bianco	• 4.20
Martini Rosso	• 4.20
Benedictine	• 4.20
Ricard	• 4.50
Pernod	• 4.50
Aperol	• 4.90
Campari	• 4.90
Pimm's	• 5.20
Harvey's Bristol Cream Sherry	• 5.90



BEER & CIDER

BEER

Becks Blue (alcohol free)	• 4.10
Peroni Nastro Azzuro	• 4.90
Guinness Draught (canned)	• 4.90
Corona Lager	• 4.90
Kirin Ichiban	• 5.00
Liberation Ale	• 5.00
Liberation IPA	• 5.00
L'Authentique French Cider Rose / Brut / Pear / Doux	• 5.00
Magners	• 6.00

DRINKS

SOFT DRINKS

J2O Apple & Mango / Apple & Raspberry / Orange & Passion	• £3.20
Tonic Water Naturally Light / Mediterranean / Aromatic / Elderflower	• £2.50
Ginger Ale	• £2.50
Ginger Beer	• £2.50
Lemonade	• £2.50
Soda Water	• £2.50
Coca Cola 200ml	• £2.00
Coca Cola Diet 200ml	• £2.00
Coca Cola 330ml	• £2.90
Coca Cola Diet 330ml	• £2.90

WATER

Hildon Still	• £4.00
Hildon Sparkling	• £4.00

