

## COCKTAILS

\$25

### Miyazaki Magic

Mango-infused Pampero rum, Nigiri sake, bitters, yuzu, aquafaba.

*A harmony of sweet and sour with our house-made fusion of mango, rum and creamy sake. The flavours are cut through with the citric sharpness of yuzu.*

### Blossom

Ukiyo Japanese Blossom Gin, crème de cacao, raspberry, passionfruit, aquafaba.

*Cherry blossom flavoured Japanese gin in a cocktail that is a dessert-like delight. Hints of chocolate and passionfruit muddled in with fresh raspberries.*

### Sencha Highball

Tea- infused Suntory Toki, soda, tea dust, nori cracker. Japanese whisky, infused in-house with Japanese tea.

*Served long on handmade Collins ice, dusted with tea powder and a savoury snack.*

### Gardens of Kyoto

Haku vodka, cucumber, mint and ginger syrup, sake foam.

*A refreshing cocktail featuring our house-made garden syrup and Japanese vodka, with an elevated sake foam floating on top. Floral, fruity and fresh; the drink that evolves the longer it lasts.*

### Clipper

Midori, Cointreau, cranberry, lemon, citrus bubble.

*The Cosmopolitan reimagined and married with a Japanese slipper. Delightfully sweet and extra delicious. Served in a bubble of bursting citrus.*

### Matcha Much

Matcha-infused Don Julio Blanco, coconut cream, lime, desiccated coconut.

*House-made 24-hour infused matcha tequila, blended with coconut cream for the perfect combination of flavour and texture. Topped with toasted coconut shavings.*

### An Evening in Tokyo

Pampero Blanco rum, Malibu Coconut, house grenadine, fresh lime, fresh raspberries.

*A tiki-style rum fizz, layers of red, pink and white with raspberry, pomegranate and coconut flavours, topped with fresh raspberries.*

### Mary Kim

Soju, house Korean Mary mix, lemon, wasabi powder.

*A traditional Bloody Mary enhanced with Korean flavours and spices. Savoury, spicy, not your usual fare and not for the faint hearted. Served tall on ice with a wasabi-rimmed glass.*

### Martini Nippon

Haku Vodka OR Roku Gin, vermouth sidecar, orange bitters, lemon zest, olives (on request).

*A classic Martini served the traditional Japanese way; in a super-chilled glass. The cocktail can also be made with Japanese gin on request.*

## THE SHARE PLATTER

\$180

### Large shared cocktail (for groups of 4 or more)

Regularly updated, please ask our friendly bar staff for the current flavours.

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