

8 TASTES OF JAPAN

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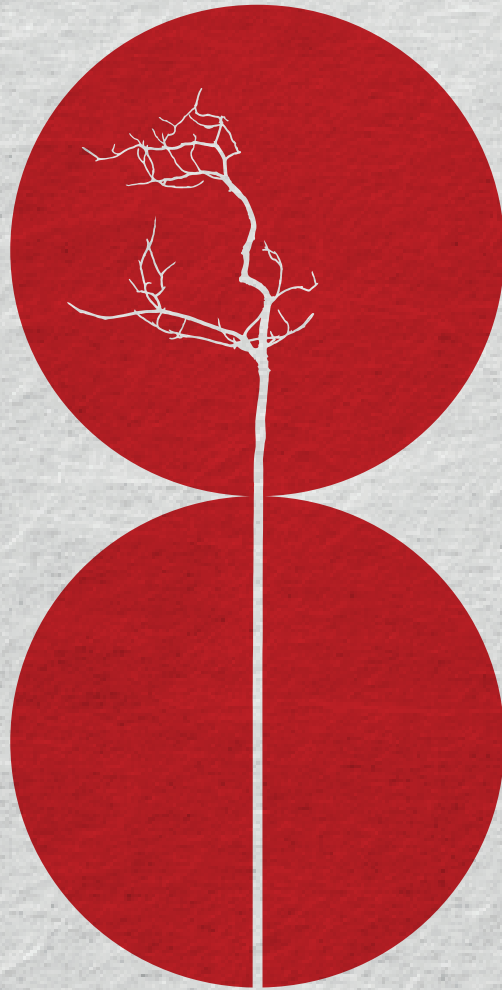
FOOD MENU

24 - 27



Please scan the QR code for allergen and dietary information.

8 Tastes of Japan



8 TASTES OF JAPAN

The flavours associated with Japan are varied, thrilling, unexpected. Sometimes natural, other times meticulously crafted, they defy categorisation and convention.

Our cocktails explore eight distinct aspects of flavour, challenging perceptions with approachable innovation. Eight cocktails, eight tastes – each representing a phenomenon of Japanese cuisine.

Our vision is rooted in culinary tradition, with each cocktail crafted to complement dishes on our bar menu.

Edamame



KEEN BEAN

Hendrick's gin, edamame,
St-Germain elderflower
liqueur, yuzu, Green
Chartreuse, lemon balm

18



Pair with

Edamame candy,
tossed in lemon butter
and chilli salt v

8

KEEN BEAN

Floral | Citrusy | Herbal | Smooth

18

Hendrick's gin, edamame, St-Germain elderflower liqueur,
yuzu, Green Chartreuse, lemon balm

Sprung from the wild imaginations of the garden, this cocktail is a tribute to our favourite snack: edamame. Freshly pressed pure edamame juice perfectly complements Hendrick's botanicals and the sweet florals of elderflower. A splash of yuzu brings a citrusy zing, while Chartreuse and lemon balm add herbaceous depth and an intoxicating aroma.

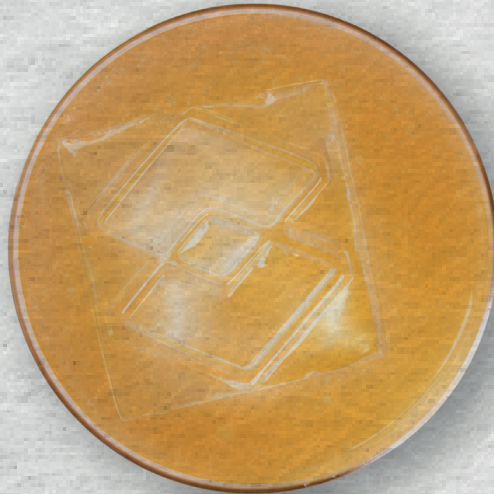
5

Also available as a non-alcoholic cocktail.

Seedlip Garden, edamame, elderflower, yuzu

14

Tempura



PALOM-PURA

Cachaça, shiso shōchū,
ama ponzu cordial,
sudachi, Three Cents
Grapefruit soda

18



Pair with

Crispy tiger prawn
clouds, truffled yuzu
mayonnaise

16

PALOM-PURA

Umami | Zesty | Peppery | Sparkling

18

**Cachaça, shiso shōchū, ama ponzu cordial,
sudachi, Three Cents Grapefruit soda**

Paloma meets tempura – the duo you never knew you needed. This highball reinvents the grapefruit-led Mexican classic with an umami-rich ama ponzu cordial, inspired by our tempura dressing. Smooth Cachaça and herbaceous shiso shōchū add depth, while a splash of sparkling grapefruit soda keeps it bright. Finished with a crispy tempura tuile.

7

Also available as a non-alcoholic cocktail.

**Everleaf Forest & Mountain, ama ponzu cordial,
sudachi, Three Cents Grapefruit soda**

14

Robata



PIÑA ROBATA

Los Siete Misterios
Doba-Yej mezcal,
roasted & clarified
pineapple juice, pandan,
jasmine & coconut milk

18



Pair with

Fiery chicken robata
skewers with anticucho
of Peruvian aji panca
& sake

14

PIÑA ROBATA

Smoky | Creamy | Tropical | Sweet

18

Los Siete Misterios Doba-Yej mezcal, roasted & clarified
pineapple juice, pandan, jasmine & coconut milk

Beach life, with a Japanese twist. This smoky take on the classic Pina Colada uses the ancient robata technique to add deep, caramelised sweetness. Pandan leaf gives a touch of natural vanilla, while a homemade jasmine rice and coconut milk blend creates a silky finish – topped off with a baby bounty chocolate crafted from leftover coconut.

9

Dashi



DASHING

Belvedere vodka, homemade dashi cordial, ube, citrus fruits, Veuve Clicquot Brut Champagne foam

20



Pair with

The Gr8

A curated selection showcasing everything 8 embodies. Sashimi with vanishing texture, butter-soft tartare, and our signature Maki rolls – each introducing a unique dimension of flavour.

50

DASHING

Tangy | Daring | Enlivening | Bubbly

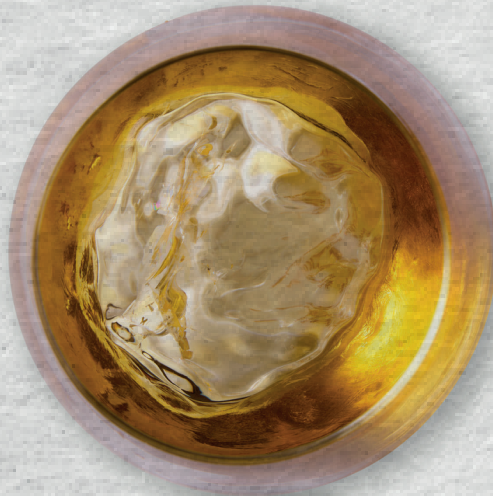
20

**Belvedere vodka, homemade dashi cordial, ube, citrus fruits,
Veuve Clicquot Brut Champagne foam**

*Two essentials, one bold cocktail: dashi and Champagne.
A cornerstone of Japanese cuisine (think Miso soup), dashi
holds the same cultural weight as Champagne does in France
- so we decided to shake things up. This umami-rich take
on a Gimlet layers savoury depth and bright acidity for a
refreshingly unexpected twist. Elegance, with an edge.*

11

A5 Wagyu



THE WAGYU

Nikka From The Barrel
whisky, A5 Wagyu, house
vermouth blend, amari mix

24



Pair with

Wagyu “hot dog”,
gorgonzola hash brown,
habanero kick

32

THE WAGYU

Punchy | Buttery | Bitter | Warming

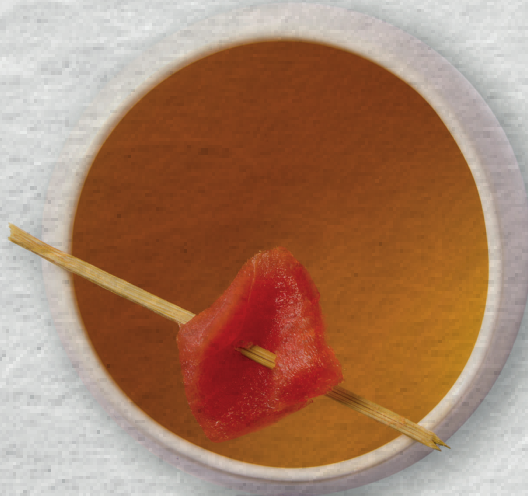
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Nikka From The Barrel whisky, A5 Wagyu,
house vermouth blend, amari mix

Eating Wagyu steak is an all-senses experience, which is how we've approached this creation. Rich Wagyu beef fat is infused into whisky, creating a velvety depth that spreads a potent warmth through body and soul. Balanced with bitters and sweet vermouth, this bold, silky serve is poured over a giant ice orb. The essence of Tokyo flair, in a glass.

13

Maki Roll



ROLL WITH IT

Diplomático Planas rum,
clarified avocado & nori
blend, Azure sake, ginger

18



Pair with

Crispy tiger prawn maki roll
with a cool & creamy spiced
mayonnaise

20

ROLL WITH IT

Refreshing | Zingy | Sharp | Clean

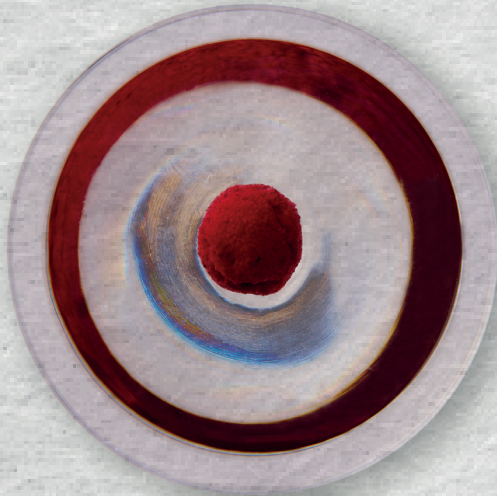
18

Diplomático Planas rum, clarified avocado
& nori blend, Azure sake, ginger

Maki roll – in a drink? We’ve deconstructed this iconic sushi staple to prove it belongs in a glass as much as on a plate. Rum blended with clarified avocado and nori creates an elegant base, while sake and ginger add aromatic zing to balance the richness – all accompanied by skewered tuna sashimi. Trust us. It works.

15

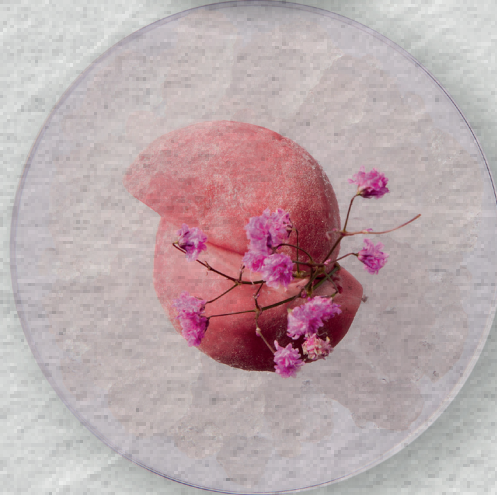
Mochi



STORM MOCHI

Adzuki bean & red wine
distillate, Adzuki bean
leftovers, Cocchi Americano,
rice wine

18



Pair with

Chef's Selection
of Mochi v

12

STORM MOCHI

Powerful | Sweet | Smooth | Elegant

18

Adzuki bean & red wine distillate, Adzuki bean leftovers,
Cocchi Americano, rice wine

While traditional mochi is cute and sweet, our cheeky rendition packs a punch. A powerful martini with a sweet façade, it's a cocktail of unexpected contradictions. House-distilled adzuki bean and red wine forms the base, while Cocchi Americano made with red bean by-products adds herbal depth. A touch of rice wine rounds it off with a subtly sweet finish.

17

Chawanmushi



PANNA COTTA

Haku vodka, passion
fruit & peach, vanilla
amazake, Sake Ono
Junmai Daiginjo, Aperol

18

18



Pair with

Wildcard
– take your pick.

PANNA COTTA

Fruity | Tart | Sweet | Vibrant

18

Haku vodka, passion fruit & peach, vanilla amazake,
Sake Ono Junmai Daiginjo, Aperol

Silky Japanese egg custards, aka chawanmushi, are often served as a light first course. But for our Italian Head Mixologist, it was a chance to go full dolce vita. This clarified cocktail blends smooth vodka with the tropical tang of passion fruit, sweetness of peach liqueur, a hint of vanilla amazake, Aperol, sake, and a luscious passion fruit panna cotta.

19

Cocktails In Brief

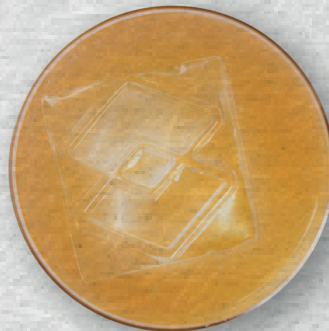


KEEN BEAN 18

Gin, edamame, elderflower, yuzu,
Green Chartreuse

Non-Alcoholic

Seedlip Garden, edamame,
elderflower, yuzu



PALOM-PURA 18

Cachaça, shiso shōchū, ama ponzu,
sudachi, grapefruit

Non-Alcoholic

Everleaf Forest & Mountain,
ama ponzu, sudachi, grapefruit



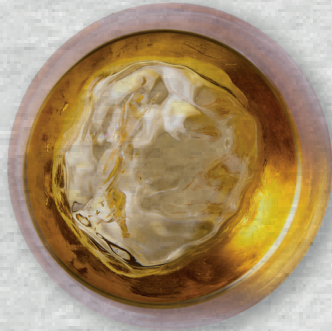
PIÑA ROBATA 18

Mezcal, pineapple, pandan,
jasmine, coconut



DASHING 20

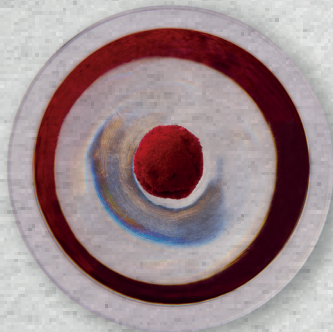
Vodka, dashi, ube, citrus,
Champagne



THE WAGYU 24
Whisky, A5 Wagyu,
vermouth, amari



ROLL WITH IT 18
Rum, avocado, nori,
sake, ginger



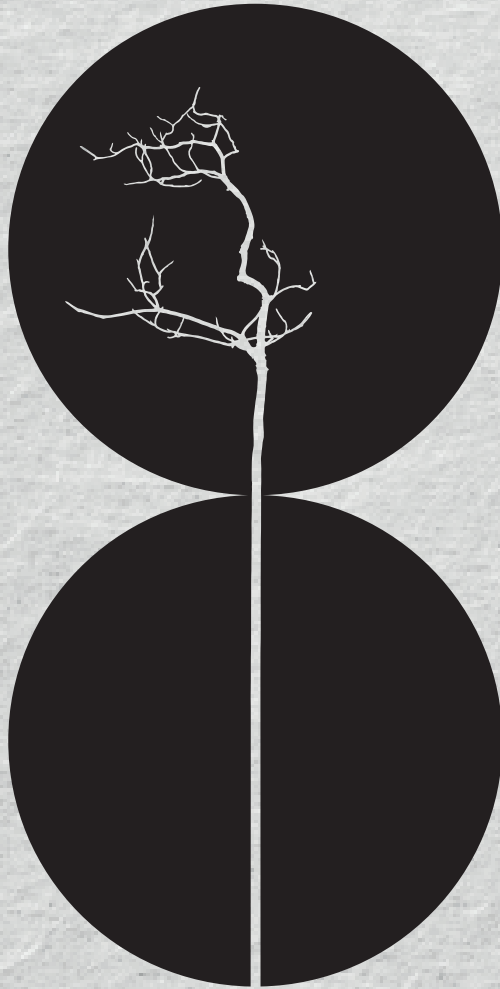
STORM MOCHI 18
Adzuki bean, red wine,
Cocchi Americano, rice wine



PANNA COTTA 18
Vodka, passion fruit, peach,
amazake, sake, Aperol

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.
v Suitable for vegetarians. Adults require around 2000 kcal per day. A discretionary service charge of 15% will be added to your bill.
All prices are inclusive of VAT.

Classics



LYCHEE ROSÉ

Haku vodka, lychee & kumquat, rosé wine, Lanique Rose liqueur,
Kwai Feh, Mount Fuji aroma

18

JASMINE & YUZU MARGARITA

Patrón Añejo tequila, Darjeeling & jasmine, lime, Cointreau Noir,
yuzu kosho, timur pepper

20

SAKURA ROYALE

Roku gin, Kokoro Gin Cherry Blossom liqueur, Sencha green tea,
Veuve Clicquot Yellow Label Champagne

20

23

BARREL-AGED OLD FASHIONED

Yamazaki 12 year, Hibiki Harmony, Hakushu Distiller's Reserve,
WhistlePig 6 year rye, barrel/chocolate/orange bitters, chocolate wax

24

Non-Alcoholic

CALAMANSI MOJITO

Lyre's Dark Rhum, calamansi, passionfruit & vanilla, kombucha, mint

14

Food Menu

Our food menu explores the beauty of Japanese produce and ancient culinary techniques, meticulously curated to pair with our signature cocktails.

SNACKS

Humble staples from the earth, reimagined for endless, irresistible grazing.

Edamame candy, tossed in lemon butter and chilli salt v

8

Addictive lotus crisps with truffle ponzu mayonnaise v

9

TEMPURA

Light and crispy, our approach to tempura is the dining equivalent of walking on air.

Crispy tiger prawn clouds, truffled yuzu mayonnaise

16

Asparagus meringues with a creamy, spicy ponzu dip v

12

ROBATA BRIOCHE ROLLS

Grilled over binchotan charcoal using ancient techniques. Served in brioche rolls.

Two per portion

Snow crab & hot garlic mayo

18

“KFC” Karaage Fried Chicken with spiced aioli

16

Beef fillet steak, gorgonzola hash brown, habanero kick

19

Crispy bamboo chips, sticky ginger glaze v

14

ROBATA SKEWERS

Grilled over binchotan charcoal using ancient techniques. Served on skewers.

Two per portion

Silken salmon with a subtle, citrusy anticucho of ají amarillo

14

Fiery chicken with anticucho of Peruvian ají panca & sake

14

Ribeye steak ribbons, brushed with truffle teriyaki glaze

17

“Cauliflower” mushroom mille-feuille, yuzu teriyaki v

16

A5 WAGYU

The A5 grade of Wagyu signifies the finest marbling, texture, and flavour.

Two per portion

Wagyu “hot dog”, gorgonzola hash brown, habanero kick

32

Skewered and flamed Wagyu ribbons, brushed with hot truffle glaze

28

25

Food Menu

MAKI ROLLS

Crafted with fine Nishiki rice, rolled in a thin sheet of nori, and served slightly warm.

Six per portion

Crispy tiger prawn with a cool & creamy spiced mayonnaise

20

Seared beef fillet carpaccio, blanched asparagus crunch, toasted sesame & ginger soy

24

Asparagus tempura, punchy wasabi mayonnaise v

14

THE GR8

A curated selection showcasing everything 8 embodies. Sashimi with vanishing texture, butter-soft tartare, and our signature Maki rolls – each introducing a unique dimension of flavour.

50

Tartare

Tuna sugar cubes with fragrant shiso leaf soy

Sashimi – 8 pieces

Salmon slices in a zesty, gently spicy aji amarillo sauce

Yellowtail handkerchiefs, truffled yuzu soy, miso salt

Maki Rolls – 4 pieces

Seared beef fillet carpaccio, blanched asparagus crunch, toasted sesame & ginger soy

or

Crispy tiger prawn with a cool & creamy spiced mayonnaise

MOCHI

Sweet, chewy rice cake dumplings with an ice cream centre. Perfect for sharing.

Chef's Selection

Please ask for today's flavours v

12

