

U9



BRINGING CULTURES TOGETHER, ONE COCKTAIL AT A TIME

This menu is a reflection of my journey, my experiences, and the cultures that have shaped me throughout my career in hospitality. Having worked with people from every corner of the world, I have always been fascinated by how food and drink can tell stories, connect communities, and create memorable moments."

"The inspiration behind these cocktails comes from my love for multicultural flavours and my curiosity to explore ingredients beyond traditional boundaries. Japanese precision, Middle Eastern warmth, European craftsmanship, and Asian botanicals all meet within these creations. Each cocktail has been carefully crafted to balance familiarity with discovery that brings together ingredients, techniques, and traditions that may seem worlds apart, yet harmonise beautifully in the glass."

"From the bright citrus notes of yuzu and calamansi to the comforting aromas of pandan, jasmine, sesame, ginger, and tea, every drink is designed to take guests on a journey. Some are inspired by bustling city streets, others by peaceful tea gardens, family traditions, or flavours discovered while travelling and working alongside talented people from different cultures."

"More than a cocktail menu, this collection is an invitation to explore, share, and celebrate the diversity that makes hospitality so special. Every glass represents a conversation between cultures, crafted with respect for tradition and a passion for innovation."

Hasan Farhat
Creator of the U9 Cocktail Collection

HOUSE COCKTAILS

ALL AT £16

Yuzu Blossom *Bright, floral, silky*

A premium Japanese Gin (Kinobi), Yuzu Liqueur, Fresh Yuzu juice, lemon grass cordial, clarified coconut water. Served in a Coupet glass with lemon foam & Sakura petals

Pandan Eclipse *Earthy, smooth, Rich*

Havana 3, Pandan infused coco rum, House Pandan Syrup, Fresh lime, Toasted Sesame Bitters. Served in rocks glass with dash of sesame spray, and pandan leaf.

Matcha Mist *Delicate, creamy, aromatic*

Shochu, Green tea infused vodka (Belvedere), Yuzu honey syrup, matcha foam. Served in Japanese Sour glass

Lychee Umami *Exotic, savoury – sweet, intriguing*

Absolute, Lychee puree, Miso honey syrup, Sesame oil spray, Lemon juice. Served with hints of mint spray

Ginger Sakura *Warm, spiced, refined*

Umeshu, Ginger infused Shochu, Umesh, lemon juice, green tea juice. Served in rocks glass, Ice ball, and gold spray dust.

Bejin-Dragon *Vibrant, refreshing, spiced*

Soju or Baijiu, Dragon fruit puree, Five spices Syrup, Soda, calamansi juice, Thai Basil. Served in highball, garnished with 5 spices coin jelly.

INTERNATIONAL COCKTAILS U9 TWIST

ALL AT £14

Negroni

Campari, Plymouth gin, Red Vermouth.

Espresso Martini

Belvedere Dirty brew, Kahlua, Fresh coffee, sugar cane syrup.

Henny OldFashioned

Hennessy Vs, Demerara sugar, Mushroom bitters, Aromatic bitters.

Naked n Famous

Aperol, Mezcal Del maguey, Chartreuse.

Porn-star Martini

Absolute infused honey and Jasmin, passion fruit puree, Passoa and a chilled prosecco shot!

Belvedere meets Asia

Fat wash till perfection Belvedere pure vodka with Miso served chilli

Spritzers: Choose your flavour

Choose your flavour: White, Rose!

Sours x Asia!

Choose your base: Tokyo-Gin, Midori-Michi, Xing rén Sour, or Whiskey Sour

U9 x Jalisco

Blanco Margaritas or Palomas

Hakka

Not your traditional Mojito!

NON-ALCHOLIC COCKTAILS

ALL AT £12.5

Crimson Garden *The refined Bloody Mary*

Inspired by bustling Asian markets at dawn, this savoury blend of clarified tomato, spice and umami delivers a fresh and elegant interpretation of a timeless classic

Silk Blossom *Hibiscus • Fig Leaf • Jasmine*

A journey through tea gardens and summer orchards, where floral jasmine, tart hibiscus and aromatic fig leaves create a beautifully balanced alcohol-free experience

Golden Ember *Botanical Spirit • Ginger • Yuzu*

Bold ginger spice meets bright citrus and botanical complexity, celebrating the historic spice routes between East and West

Please advise a member of staff if you have any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill

25ml spirit measure also available upon request.

ALLERGENS



