



Rikyū



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allergen and dietary information.

Signatures			Signature Cocktails		
Gyoza Tacos (three per serving)	Grilled lobster with chilli and cilantro	19	Martini	Yuzu & Mandarin Margarita	13
	Seared beef with truffle chilli dressing	14		Tapatío Blanco tequila shaken with a blend of yuzu sake, yuzu juice and mandarin syrup	
	Vegetable with spicy lime avocado salsa v	9		Violeta Margarita	14
Small Eats	Lemon butter and shichimi sea salt edamame v	8	Sparkling	A punchy twist on the classic with Volcan tequila, mezcal, Grand Marnier, syrup of yuzu kosho, ginger and honey, lime and a touch of violet	
	Signature guacamole with homemade paprika-spiced nachos v	8		Tonka Passion Fruit	13
	Fondue de queso with chorizo and baked tortilla chips	9		Absolut vodka, passion fruit puree, Passoã, tonka syrup, lime and yoghurt, topped with a foam of Whispering Angel rosé & wild strawberry	
	Crispy Baja fish tacos, cabbage slaw and habanero mayonnaise (two per serving)	7		Tiramisu Martini	16
	Paprika-dusted calamari, green chilli, lime and cayenne pepper chilli mayonnaise	15		Belvedere Dirty Brew Vodka, Crème de Cacao Dark, Amaretto, Baileys, espresso and homemade savoiardi syrup	
	Yellowtail sashimi with truffle yuzu soy and miso salt	18			
	Crispy filo king prawns with wasabi mayonnaise	18			
	Prawn tempura with ama ponzu	16		Lychee & Apricot Rosé	16
	Habanero matchstick chicken	10		Homemade Lychee Sake, Hendrick's gin, Crème d'Abricot, Kwai Feh and Mount Fuji bitters bitters and a Moët & Chandon Rosé top	
	Beef tataki and truffle ponzu	18		Osaka Royale	20
Kaisen Moriawase	Grilled soya mince empanadas with melted cheese, serrano chilli and cilantro red onion salad v	10		Moët & Chandon Rosé, Belvedere infused with cranberry, orange liqueur, Mah Kwan strawberry bitters, mixed berry cordial, fruit bubble	
	Seafood Platter	85	Highball	Palomino	14
	Four oysters with chilli shiso dressing			The Paloma reimagined. Verde Momento mezcal, grapefruit & yuzu sherbet, Pampelle Ruby L'Apéro grapefruit liqueur, topped with Fever-Tree soda	
	Tiger prawns with cayenne pepper mayonnaise			Piña Rosa	13
	Tuna sashimi with tosazu			Pink strawberry gin infused with delicate hibiscus flowers, tequila rosa, passion fruit, and a finishing pour of London Essence roasted pineapple soda	
	Hamachi tartare with jalapeño and ponzu				
	Cornish crab dressed with chilli and lemon				

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Ice	Negroni Fleur	12	Our Sake Selection			Bottle
	Roku gin stirred with St-Germain, Kokoro Cherry Blossom liqueur and Bitter Bianco, Chamberyzette Strawberry aperitif and sakura oils		Sparkling sake	Mio 300ml		25
	Ichigo	14		Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry		
Non-Alcoholic	Belvedere Vodka, Crème de Fraise des Bois,fresh strawberries, miso, homemade yuzu and honey cordial topped with Fever-Tree ginger beer		Served in carafes		Small 120ml	Large 240ml
	Nizawa Old Fashioned	18		Junmai Daiginjo 720ml	10.5	21
	A blend of Yamazaki Distiller’s Reserve and Woodford Reserve, rice syrup, oak bitter, Nizawa sake reduction, house signature bitter blend, and a golden chocolate garnish			Nizawa Atago No Sakura		
				Soft, clean and delicate sake with a touch of tropical fruit		
	Peony Royale	10		Honjozo Genshu 720ml	11	23
	Strawberry & jasmine syrup, fresh cranberry and white peony sparkling green tea			Akashi-Tai		
	Marine Margarita	11		Junmai Ginjo 720ml	14	28
	A delicate combination of Seedlip Garden and Everleaf Marine, shaken with yuzu juice, mandarin syrup and agave			CEL-24		
				Fresh aromas of apple and grape. Rich flavours of pineapple, banana and pear on the palate with notes of citrus		
				Yuzu Sake 500ml	18	35
				Nakajima Shiroku		
				A clean, tart junmai, full of the flavour of yuzu Japanese citrus fruits		
			Warm sake	Shiraume Umeshu 500ml	19	38
				Akashi-Tai		
				A rich, plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity		
				Genbei San-No Onikoroshi	10	20
				A dry sake with a smooth, light taste when served warm		

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Champagnes

Brut	Moët & Chandon Brut Impérial NV	Glass 125ml	18
	Charles Heidsieck Brut Réserve NV		20

Rosé	Moët & Chandon Rosé Impérial NV		20
	Billecart-Salmon Brut Rosé NV		22

Sparkling	Prosecco Extra Dry, Fantinel NV		11
	Wild Idol, Alcohol Free Sparkling White		12
	Gusbourne Blanc de Blancs 2020		14

White Wines		125ml	
Fine wine	Pouilly-Fumé, Château du Nozet, de Ladoucette (Sauvignon Blanc) France 2023		22
	Meursault, Domaine de Montille, Saint-Christophe (Chardonnay) Côte de Beaune, France 2021/22		35

	Glass 175ml	Carafe 500ml
Élevé (Marsanne, Viognier) Languedoc, France 2024	9.75	27
Timo, San Marzano (Vermentino) Puglia, Italy 2024	12	32
Les Traditions, Emile Beyer (Pinot Gris) Alsace France 2023	14	37
Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese) Piemonte, Italy 2024	16	43
Chablis, La Sereine, La Chablisienne (Chardonnay) France 2023	18	48
Russian River Valley Chardonnay, De Loach (Chardonnay) Russian River Valley, USA 2023	18	48
Sancerre, Les Collinettes, Joseph Mellot, (Sauvignon Blanc) Loire Valley, France 2024	20	54

Rosé Wines	Viña Echeverría Rosé (Cabernet Franc) Valle de Curicó, Chile 2023/24	Glass 175ml	10	Carafe 500ml	27
	Whispering Angel Rosé, Château d’Esclans (Grenache, Vermentino, Cinsault) Côtes de Provence, France 2024		17		46

Red Wines				125ml	
Fine wine	Amarone della Valpolicella, Brolo Dei Giusti (Corvina Veronese, Rondinella, Corvinone) Veneto, Italy 2020				25
	Gevrey-Chambertin, Domaine Gallois (Pinot Noir) Cote de Nuits, France 2022				27
	Stags Leap District Cabernet Sauvignon, Chimney Rock, (Cabernet Sauvignon) Napa Valley, California, USA 2021/2022				36

	Glass 175ml	Carafe 500ml
Élevé (Carignan) Roussillon, France 2024	9.75	26
Cabaletta, Tenute Fiorebelli (Corvina, Rondinella, Cabernet Sauvignon) Veneto, Italy 2023	12	32
Rioja Crianza, Vivanco (Tempranillo, Garnacha) Rioja, Spain 2022	14	37
Malbec, Terrazas de Los Andes (Malbec) Uco Valley, Mendoza, Argentina 2023	16	43
Saint Clair, Origin (Pinot Noir) Marlborough, New Zealand 2022	17	46
Bourgogne Pinot Noir, Sylvain Debord (Pinot Noir) Côte de Beaune, France 2022	18	48
Château Boutisse, Grand Cru (Merlot, Cabernet Sauvignon, Cabernet Franc) Saint-Émilion, Bordeaux, France 2018	20	54

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Spirits		50ml			50ml
Japanese Whisky	<i>Single Grain</i>		Tequila	<i>Blanco</i>	
	Suntory The Chita	16		Olmecca Altos Blanco	10
	Honey / wood spice			Gran Centenario Silver	11
	Nikka Coffey Grain	17		Ocho Blanco	11
	Ripe pears / exotic fruit			Villa Lobos Blanco	11
				Tapatío Blanco	12
	<i>Single Malt</i>			Casamigos Silver	14
	Hakushu Distiller's Reserve	18		Volcán de Mi Tierra Blanco	14
	Smoked tea / mint			Código Rosa Blanco	15
	Yamazaki Distiller's Reserve	20		Maestro Dobel Humito Blanco	15
	White peach / vanilla / sweet spice			Patrón Blanco	16
	Yamazaki 12 Year Old	25		Clase Azul Plata	22
	Caramel / candied orange				
	Yamazaki 18 Year Old	100		<i>Reposado</i>	
	Dark cherry / caramel / oak			Olmecca Altos Reposado	11
	The Hakushu 18 Year Old	125		Ocho Reposado	12
	Toasted barley / barrel char			Gran Centenario Reposado	12
	Yamazaki 25 Year Old	1750		Villa Lobos Reposado	12
	Wood / banana			Tapatío Reposado	13
	<i>Blended</i>			Código Reposado	15
	Suntory Toki	11		Herradura Reposado	15
	Grapefruit / vanilla			Casamigos Reposado	15
	Nikka From The Barrel	14		Patrón Reposado	16
	Vanilla / oak				
	Hibiki Japanese Harmony	20		<i>Añejo</i>	
	Apricot / sandalwood			Tapatío Añejo	13
	The Nikka 12 Year Old	30		Gran Centenario Añejo	14
	Toffee / apple / lightly peated			Casamigos Añejo	16
	Hibiki 21 Year Old	200		Patrón Añejo	17
	Dark cherry / caramel / oak			Tapatío Excelencia Añejo	28
				Don Julio 1942 Añejo	40
				Gran Patrón Piedra Extra Añejo	55

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Spirits		50ml			50ml
Mezcal	QuiQuiRiQui Joven	12	Irish Whiskey	Jameson	10
	Del Maguey Vida	14		Middleton Very Rare	50
	Illegal Joven	14	American Whiskey	Maker's Mark	10
	Corte Vetusto Espadín	15		Jack Daniel's	10.5
	Illegal Reposado	16		Woodford Reserve	11
Scotch Whisky	<i>Single Malt</i>			Bulleit Rye	12
	Glenmorangie 12 Year Old	11		WhistlePig Rye 10 Year Old	16
	Glenfiddich 12 Year Old	11.5	Vodka	Absolut	10
	Glenlivet Founder's Reserve	11.5		Discarded Grape Skin	10.5
	Laphroaig 10 Year Old	12		Ketel One	10.5
	Dalwhinnie 15 Year Old	15		Skyy	10.5
	Glenfiddich 15 Year Old Solera	15		Belvedere	11
	Macallan Double Cask 12 Year Old	17		Haku	11
	Lagavulin 16 Year Old	18		Konik's Tail	11
	Oban 14 Year Old	18		Chopin	12
	Talisker 10 Year Old	18		Cîroc	12.5
	Glenfiddich 18 Year Old	20		Grey Goose	13
	Macallan Double Cask 15 Year Old	24		Nikka Coffey Vodka	14
	Glenlivet 18 Year Old	28		Eiko	15
	Glenfiddich 21 Year Old Gran Reserva	30		Stoli Elit	15
	Balvenie 21 Year Old	40		Belvedere 10	28
	Macallan Double Cask 18 Year Old	50	Magnum		
	Balvenie 30 Year Old	200			
	<i>Blended</i>			Belvedere	280
	Monkey Shoulder	10		Grey Goose	300
	Chivas Regal 12 Year Old	10.5			
	Johnnie Walker Black Label	11			
	Johnnie Walker Gold Label	14			
	Chivas Regal 18 Year Old	16			
	Johnnie Walker Blue Label	36			

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Spirits		50ml	Cognac		50ml
Gin	Bombay Sapphire	10		Courvoisier 3 star	11
	Tanqueray	10.5		Rémy Martin XO	32
	Hendrick's	11		Hennessy XO	36
	Roku	11		Hennessy Paradis	150
	Sipsmith	11		Hennessy Paradis Impérial	300
	Gin Mare	12	Liqueurs / Digestifs	Baileys	9
	Hendrick's Flora Dora	12		Disaronno Amaretto	9
	Hendrick's Orbium	14		Kahlúa	9
	Nikka Coffey Gin	14		Sambuca	9
	Tanqueray 10	14		Tia Maria	9
	Oxley	15	Beer & Cider		
	Monkey 47	16			
	Etsu	16			
Flavoured Gin	Bombay Citron Pressé	10		Asahi Super Dry	6
	Malfy Rosa	10.5		Kirin Ichiban	6
	Tarquin's Rhubarb & Raspberry	11		Modelo Especial	6.5
	Tarquin's Blood Orange	11		Sassy Cidre Brut	6.5
Rum				Sassy Cidre Rosé	6.5
	Bacardi Carta Blanca	10		Asahi Super Dry 0%	5.75
	El Dorado 3 Year Old	10.5			
	Havana 3 Year Old	10.5			
	Havana 7 Year Old	11			
	El Dorado 12 Year Old	12			
	Brugal 1888 Doblemente Añejado	13			
	Diplomático Reserva Exclusiva	13			
	Gosling's Family Reserve	14			
	Ryoma 18 Year Old	18			

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Soft

Bottled Water

Nordaq still water	5.5
Nordaq sparkling water	5.5

Sparkling

Bottle

Coke	4.75
Diet Coke	4.75
Coke Zero	4.75
Three Cents Grapefruit Soda	5
London Essence Roasted Pineapple Soda	5

Fever-Tree

Ginger ale	4.75
Ginger beer	4.75
Lemonade	4.75
Mediterranean tonic	4.75
Naturally light tonic	4.75
Soda	4.75
Tonic	4.75

Juices

Glass

Fresh apple	4.75
Fresh grapefruit	4.75
Fresh orange	4.75
Cranberry	4.75
Tomato	4.75

Loose Leaf Tea

English Breakfast	5
Jasmine	5
Earl Grey	5
Fresh mint and lemon	5
Green Sencha	5
Rosehip & Hibiscus	5

Premium

Genmai Matcha	6
Sencha Yabukita	6

Coffee

Americano	5
Latte	5
Decaffeinated	5
Macchiato	5
Espresso	5
Mocha	5
Cappuccino	5
Double espresso	5.5
Rococo chocolate (Award-winning organic drinking chocolate with a creamy finish)	6

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