



At Yamatora, we believe the drink is just as important as the dish. Our curated collection of Japanese sake offers a journey through the country's finest expressions, each bottle chosen for its depth, character and complexity.

For those seeking something more inventive, our cocktails blend traditional Japanese ingredients with a contemporary twist. We also offer a selection of fine international wines, thoughtfully chosen to complement the delicate flavours of our cuisine, alongside a range of premium beers and exquisite Champagne for those moments that call for something special.

Please inform a member of staff about any food allergy or intolerance before placing an order. All prices are in GBP £. A 12.5% discretionary service charge will be added to your bill.

COCKTAILS

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| 01. Zen Garden Sangria | 14 |
| Japanese sake, muscat and peach liqueurs with sauvignon blanc, yuzu and chrysanthemum honey, fresh fruit, soda splash | |
| 02. Spicy Mango Margarita | 14 |
| Tequila shaken with mango purée, yuzu, lime and cointreau, with a shichimi salt rim for firey spice kick | |
| 03. Hanami Cognac | 15 |
| VSOP courvoisier with cherry liqueur, amaretto, yuzu and elderflower, balanced with fresh grapes and blueberries | |
| 04. Melon Matsuri | 14 |
| Nikka Days whisky with fresh honey melon, yuzu, midori and orgeat for a smooth, lightly nutty finish | |
| 05. Tokyo Negroni | 14 |
| Roku gin stirred with passion fruit, campari, suze and carpano antica, softened with a touch of elderflower | |
| 06. Yuzu Coriander Cooler | 14 |
| A vibrant blend of tequila, mezcal, yuzu and green tea, topped with ginger beer and fresh coriander | |
| 07. Yamatora Bloom | 15 |
| Roku gin and Nikka Days shaken with mango, yuzu, grapefruit and yuzu sake, finished with a silky foam | |
| 08. Sakura Pink Sour | 14 |
| Roku gin with watermelon, apricot liqueur, citrus and elderflower, shaken with egg white for a smooth finish | |
| 09. Passion Old Fashioned | 14 |
| Japanese whisky and plum wine stirred with bitters and luxardo for a rich, smooth twist on the Italian classic | |
| 10. Strawberry Kiss | 14 |
| Peach, apricot and passion fruit liqueurs shaken with strawberry, yuzu and grapefruit for a bright, fruity finish | |

MOCKTAILS

20. Apple Mockjito	10
Fresh cucumber, apple juice and elderflower with mint and lemon, topped with soda for a crisp, refreshing finish	
21. Okinawa Sun	10
Passion fruit, mango and coconut water blended with elderflower and fresh lime for a bright tropical balance	
22. Red Dragon	10
Mango, passion fruit and coconut water with citrus, elderflower and a gentle chilli heat for a sweet-spiced finish	
23. Kyoto Kisser	9
Red grape juice, strawberry, elderflower and lime, lightly sweetened with grenadine and finished with fresh grapes	

JAPANESE BEER

30. Asahi Draught 5%	half 4.5	pint 7
Soft bubbles and flavour with a light citrus note		
31. Sapporo Draught 4.9%	half 4.5	pint 7
Light fizz with underlying bitterness		
32. Party Beer Tower - 7 pints	45	
Asahi or sapporo		
33. Kirin Ichiban 5% 330ml	7.6	
Light fizz, very cirtrusy with yuzu and soft grapefruit		
34. Asahi 0.0% 330ml	4.5	
Same crisp refreshing asahi taste, without the alcohol		

SAKE

House

40. Kikumasamune Freshly Pressed Sake Junmai Kojo 15%

Full floral aroma, whilst rich and full of umami

Warm - heat accentuates the earthy flavours (125ml / 300ml) 10 / 22

Cold - fruity notes are enhanced when cold (200ml) 18

Fruity / Aromatic

BOTTLE

41. Nanbu Bijin Tokubetsu Junmai 300ml 15.5% *

32

Fully rounded texture with light and clean sweetness of melon and pear

42. Chiebijin Junmai 720ml 15% *

62

Bright nose and juicy on the palate, with sweetness and refreshing acidity

43. Dassai 23 Junmai Daiginjo 16% 330ml / 720ml

52 / 122

Gorgeous aromas of melon and peach with smooth, velvety texture

Fresh / Crispy

44. Shirataki Jozen Mizuno Gotoshi Junmai Ginjo 300ml 14.4%

28

Light with subtle aromas of honeydew melon and apple, soft and clean finish

45. Tosatsuru Azure Ginjo 720ml 15%

80

Smooth, delicate, with a clean finish, made with deep sea-water

Earthy / Mineral

46. Sayuri Junmai Nigori Sake (cloudy) 300ml 12.5%

24

Coarsely filtered creating a creamy, cloudy, and generally sweeter taste

47. Urakasumi Junmai 300ml 15%

32

Gentle and classic with a hint of peach, cotton candy and spicy pepper kick

Rich / Mellow

48. Nishinoseki Cube Seishu Honjozo 300ml 17%

30

Spicy and powerful on the palate, yet with a light and delicate finish

49. Tosatsuru Tenpyo Daiginjo 500ml 17%

94

Elegant floral scent with subtle fruitiness, well-balanced dryness, smooth finish

50. Hiramatsu Junmai Daiginjo Idomu 720ml 15%

137

Fruity notes of pineapple, banana and jackfruit, with a silky texture and a clean finish

51. Saura Urakasumi Junmai Daiginjo M 720ml 16.5%

165

Elegant aromas of apple and pineapple, smooth with sweetness and body

*can be served warm

SPECIAL SAKE

Sparkling

60. Shirakabegura MIO Clear 300ml 5.6%

BOTTLE

20

Light and sparkling with gentle sweetness and a refreshing hint of apple

Fruit

61. Nakata Shokuhin Rich Kishu Umeshu Plum Wine 12%

125ML / BOTTLE

9 / 42

Fragrant and smooth, with a gentle acidity, served with a whole ume plum

62. Chiebijin Black Tea Umeshu 7%*

12 / 56

Cold brewed tea, blended with plum wine, for a layered and soothing taste

63. Tsukasabotan Yama Yuzu Shibori Yuzu Sake 8%

10 / 48

Delicate, light and citrus-forward, with crisp acidity and a clean finish

Dessert Sake

64. Takara Shimane Shine Muscat 125ml 12%

8

Sweet and moreish with juicy mango and citrus notes (shochu based)

65. Takara Yamanashi White Peach 125ml 12%

8

Beautiful balance of rich sweetness and full peachy aroma (spirits based)

Fruity Tasting

66. A playful exploration of fruit-driven sakes

20

A spectrum of soft sweetness, bright citrus, and aromatic layers in each 50ml pour

- Yuzu
- Plum - Shochu Based
- Muscat - Grape
- Black Tea Umeshu

*can be served warm

WINE BY THE GLASS

125ml available upon request

White (175ml)

70B. Chardonnay Gran Reserva, Vina Echeverria	CHILE	9
71B. Sauvignon Blanc, Origin, Saint Clair	NEW ZEALAND	12
72A. Gavi di Gavi, 'Rovereto', Michele Chiarlo	ITALY	17

Rosé (175ml)

73B. San Marzano Tramari, Salento	ITALY	9
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Red (175ml)

74B. Merlot Reserva, Viña Echeverría	CHILE	9
75C. Rioja Crianza, Finca San Martín, Torre de Oña	SPAIN	13
76C. Malbec, Matias Riccitelli	ARGENTINA	14

SPARKLING WINE & CHAMPAGNE

Prosecco

ITALY

80. Bottega Liquid Gold 200ml	16
81. Bottega Liquid 'Rose' Gold 200ml	16
82. Pronol Prosecco DOC 750ml	28

Sparkling wine

ENGLAND

83A. Simpsons Wine Estate 'Chalklands' Classic Cuvee NV	68
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Champagne

FRANCE

84B. Champagne Bernard Remy, Brut Carte Blanche (375ml)	39
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Rosé Champagne

FRANCE

85B. Champagne Bernard Remy, Brut Rosé	89
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White wine (dry/sweet guide): A dry, B dry to lightly sweet, C lightly sweet

Red wine (body guide): B light to medium, C medium, D medium to full bodied

WHITE WINE

Aromatic / Floral

Light and refreshing

90B. Torrontés, Andeluna'1300', Uco Valley **ARGENTINA** 41

Green / Flinty

Dry, crisp acidity and minerality

91B. Sauvignon Blanc, Origin, Saint Clair **NEW ZEALAND** 44

92A. Albariño, Rías Baixas, Lagar de Cervera **SPAIN** 61

93A. Gavi di Gavi, 'Rovereto', Michele Chiarlo **ITALY** 68

94A. Sancerre, Cul de Loup, Eric Louis 2019 **FRANCE** 83

Tropical / Balanced

Fresh, succulent stonefruit with a citrus backbone

95B. Chardonnay Gran Reserva, Vina Echeverria **CHILE** 32

96B. Viognier, 1753, Chateau de Campuget **FRANCE** 37

ROSÉ

Crisp / Dry

Dry and elegant on the plate, with medium body a succinct finish

100B. San Marzano Tramari, Salento **ITALY** 36

RED WINE

Light / Perfumed

Bright fruit aromas and low tannins

110B. Pinot Noir, Craggy Range 2019 **NEW ZEALAND** 74

Savory / Classic

Broad spectrum of flavor, elegant and structured

111C. Rioja Crianza, Finca San Martín, Torre de Oña **SPAIN** 48

112C. Chianti Classico, Badia a Coltibuono **ITALY** 59

113C. Initial de Desmiral, Margaux 2019 **FRANCE** 98

114D. Château Batailley, 5ème Cru Classé, Pauillac 2017 **FRANCE** 189

Bold / Structured

Ripe red berries fruit and firm tannins

115B. Merlot Reserva, Viña Echeverría **CHILE** 32

116C. Malbec, Matias Riccitelli **ARGENTINA** 42

White wine (dry/sweet guide): A dry, B dry to lightly sweet, C lightly sweet
Red wine (body guide): B light to medium, C medium, D medium to full bodied

SPIRITS

Aperitifs

		25ML	50ML
120. Aperol 11%	ITALY	4	7
121. Dubonnet 14.8%	FRANCE	4	7
122. Pernod Pastis 40%	FRANCE	4	7
123. Suze De Gentiane 15%	FRANCE	4	7

Digestif

124. Bailey's 17%	REPUBLIC OF IRELAND	4	7
125. Benedictine 40%	FRANCE	5	8
126. Campari 25%	ITALY	4	7
127. Cointreau 40%	FRANCE	4	7
128. Disaronno Amaretto 28%	ITALY	4	7
129. Jagermeister 35%	GERMANY	4	7
130. Luxardo White Sambuca 38%	ITALY	4	7

Liqueur

140. Cherry Heering 24%	DENMARK	4	7
141. Giffard Blue Curacao 25%	FRANCE	4	7
142. Giffard 'Abricot Du Roussillon' 25%	FRANCE	4	7
143. Giffard Passion Fruit 16%	FRANCE	4	7
144. Kahlua 16%	MEXICO	4	7
145. Kwai Feh Lychee Liqueur 20%	NETHERLANDS	5	8
146. Luxardo 'Maraschino' 32%	ITALY	4	7
147. Mandarine Napoléon 38%	BELGIUM	5	8
148. Midori Melon 20%	JAPAN	4	7
149. Mozart 'Dark' Chocolate 17%	AUSTRIA	4	7
150. Mozart 'White' Vanilla 15%	AUSTRIA	4	7
151. Southern Comfort 35%	UNITED STATES	4	7
152. St Germain Elderflower 20%	FRANCE	4	7
153. Shinozaki Asakura Liqueur 40%	JAPAN	8	14
154. Takachiho Premium Ume Liqueur 26%	JAPAN	6	10
155. Takara Fukuoka Amaou Strawberry Liqueur 12%	JAPAN	4	7
156. Takara Yuzuha Yuzu Liqueur 43.5%	JAPAN	8	15

SPIRITS

Vodka

		25ML	50ML
160. Suntory 'Haku'	JAPAN	5	8
161. Absolut 'Citron'	SWEDEN	4	7
162. Belvedere	POLAND	5	8

Gin

163. Suntory 'Roku'	JAPAN	4	7
164. Bombay Sapphire	ENGLAND	4	7
165. Tanqueray No. 10	ENGLAND	5	8

Rum

166. Kiyomi	JAPAN	7	12
167. Equiano Light Rum	BARBADOS	5	8
168. Equiano Afro Caribbean	BARBADOS	5	8

Tequila

169. Jose Cuervo Silver Classico	MEXICO	4	7
170. Patron Reposado	MEXICO	7	12
171. San Cosme	MEXICO	7	12

Bourbon

172. Jack Daniel's	TENNESSEE	4	7
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Whisky

173. Nikka 'Days' Japanese Blended	JAPAN	5	9
174. Nikka Yoichi	JAPAN	8	15
175. Suntory Hibiki 'Harmoni'	JAPAN	10	18
176. Suntory Yamazaki 12 Year Old	JAPAN	16	29
177. Johnnie Walker Blue Label	SCOTLAND	19	36
178. The Balvenie, PortWood 21 Year Old	SCOTLAND	32	60

Cognac

179. Remy Martin VSOP	FRANCE	7	12
180. Hennessy X.O (Limited Edition)	FRANCE	30	58

SAICHO SPARKLING TEA

A 200ml bottle of luxurious non-alcoholic, cold brewed tea from England

190. Darjeeling - black tea flushed with muscatel flavours	9
191. Jasmine - green tea scented with jasmine flowers	9

SOFT DRINKS

200ML

192. Coke	3.5
193. Coke Zero	3.5
194. Fever Tree Tonic	3.8
195. Fever Tree Lemonade	3.8
196. Fever Tree Soda Water	3.8
197. Fever Tree Ginger Ale	3.8
198. Fever Tree Ginger Beer	3.8
199. Fever Tree Pink Grapefruit Soda	3.8
200. Fever Tree Italian Blood Orange Soda	3.8
201. Fever Tree Mexican Lime & Yuzu Soda	3.8

JUICES

210. Orange	5.8
211. Apple	5.8
212. Watermelon	6.5

WATER

213. Hildon Still 750ml	5.5
214. Hildon Still 330ml	3
215. Hildon Sparkling 750ml	5.5
216. Hildon Sparkling 330ml	3

COFFEE

217. Espresso	3
218. Double Espresso	4
219. Americano	4
220. Latte	4
221. Cappuccino	4
222. Macchiato	4

TEA

223. Bottomless Green Tea - per person	3
224. Fresh Mint Tea - per person	3