

GOLDEN HOURS

EVERY DAY | 4PM TO 7PM



SIGNATURE COCKTAILS 9.50

SHIBUYA SHAKEDOWN

Ocho Blanco Tequila, yuzu, coriander, lime, agave, togarashi salt

ABOVE THE CLOUDS

Haku Vodka, unfiltered sake, pickled ginger, lychee, orange blossom

NIPPON SANGRIA

Sake Junmai Ginjo, Lillet Rosé, Italicus, Yuzu-shu, rooibos tea, seasonal berry infusion

BLOODY GEISHA

Patron Silver, Bandida Cristalino Mezcal, Sherry, red shiso, plum, celery, clarified tomato

SALTY SHIBA

Nikka Coffey Vodka, yuzu, grapefruit soda, hibiscus, ume peach bitter

MATCHA MULE

Nikka Coffey Gin, matcha, Okinawa sugar, ginger beer

SEASONAL NON ALCOHOLIC COCKTAIL 7

GOLDEN AGE COCKTAILS 9.50

ESPRESSO MARTINI

WHISKY SAWA

BEE'S KNEES

OLD FASHIONED

PALOMA

JAPANESE BEER 5.50

SAPPORO PREMIUM BEER

ASAHI SUPER DRY 0.0 ALCOHOL FREE

CHAMPAGNE

12.5 glass / 75 bottle

VEUVE CLICQUOT BRUT YELLOW LABEL

SOMMELIER'S SELECTION

9.5 glass / 49 bottle

GAVI GIROSSA ALVIO PESTARINO

MINUTY PRESTIGE, CÔTES DE PROVENCE

GARNACHA, IMMUNE, TANDEM

SAKE

6 glass (100 ml) / 15 carafe (250 ml) / 75 bottle (1.8 litre)

OZEKI GINKAN

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

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

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FRESH ROCK OYSTERS ^{SF}

THREE FOR 9 | SIX FOR 15 | TWELVE FOR 30

EDAMAME

SEA SALT GF, VG 4 | GRILLED & SPICY A, VG 5

PADRON PEPPERS ^{GF, V 8.5}

sweet honey miso sauce, sesame seeds

CRISPY RICE

AVOCADO VG, V 6 | SALMON 9

SQUID KARA AGE 7

aji panca aioli, lime

SHRIMP TEMPURA ROLL ^{SF 10}

spicy mayo, sesame seeds

☞ - signature | A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

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