

SAKE LIST

KUN-SHU

Fragrant & Aromatic

KONISHI GOLD 12.5 125ml 180ml (hot) 300ml (hot) 360ml 720ml 36 72

Hyogo / Nama-chozo Daiginjo
Delicate and fruity, cherries and pear. Light clean and elegant

DEWAZAKURA OKA 14.9 43 86

Yamagata / Ginjo
Delightful cherry blossoms with a touch of pear and melon

GOZENSHU USU-NIGORI 16 46 92

Okayama / Bodaimoto Junmai
Sweet sour with lemon and passion fruit notes

SEITOKU 'TRAPEZA' 16.8 49 98

Gunma / Junmai Ginjo
Graceful & refined with just enough body to support its delicate flavour

TATENOKAWA 50 'STREAM' 18.2 53 106

Yamagata / Junmai Daiginjo
Fresh autumn fruits of pear and fig. Very well balanced

TEDORIGAWA 'U' 19.6 57 114

Ishikawa / Yamahai Junmai
Pink grapefruit with pear aroma at first sip with svelte texture

TEDORIGAWA KINKA 20 58 116

Ishikawa / Nama Daiginjo
Vivid and poised, like plum blossoms at winter's end

DEWAZAKURA DEWA33 20.5 59 118

Yamagata / Junmai Ginjo Nama-genshu
Brisk and clean, with an engaging lift at first sip

NABESHIMA 21.2 61 122

Saga / Junmai Ginjo
Light-bodied with lower alcohol, low acidity and a delicate fragrance

TEDORIGAWA IKI NA ONNA 21.5 62 124

Ishikawa / Daiginjo
Vivacious and saucy, with a caress of wild honey

SO-SHU

Refreshing & Crispy

TEDORIGAWA YAMAHAI 14 20 34 40 80

Ishikawa / Yamahai Junmai
A classic yamahai junmai: dry, sharp & smooth all in one

DEWAZAKURA IZUMI JUDAN 14.9 21 37 43 86

Yamagata / Ginjo
A potent ginjo sake for martini fans—crisp and bone dry

SOHOMARA KARAKUCHI 15.2 22 38 45 90

Tochigi / Junmai
Clean, mellow and bracingly delicious

TOSATZURU AZURE 17.7 51 102

Kochi / Ginjo
A smooth Sake with a clean finish. Made with deep seawater

KOSHI NO KANBAI SAI 21.2 61 122

Niigata / Junmai Ginjo
Niigata sake at its best—crisp, clean, with a satisfying umami imprint

JUKU-SHU

Aged & Rich

SWORD & DIAMOND 12.6 18 30 36 91

Hyogo / Yamahai Futsushu
Food pairing perfection! Smooth & easy to drink

EDO GENROKU REDUX 18.1 26 43 52 104

Hyogo / Junmai
Sweet, devilishly delicious & with buckets of umami

TAMAGAWA TIME MACHINE 11.3 81

Kyoto / Kimoto
Delightfully sweet with hints of molasses and dried fruit

GOLDEN AMBER 12.6 91 182

Gifu / Koshu
Deep, oaky, rich & mature

JUN-SHU

Umami & Rich

NISHINOSEKI 'CLASSIC' 11.5 17 28 33 66

Oita / Junmai
Kyushu style Umami rich sake with comfort sweetness and refreshing tartness

URAKASUMI HONJIKOMI 13.1 19 32 38 76

Miyagi / Honjozo
Classic honjozo style, savoury and umami rich

YAMATOGAWA YAUEMON 14.2 21 34 41 82

Fukushima / Junmai
Tropical melon and pear on the nose, with lots of savoury notes

KAMOIZUMI SHUSEN 14.9 22 36 43 86

Hiroshima / Junmai
Rich, robust, with a woodsy shiitake aroma

INNOCENT 50 17.2 49 99

Iwate / Nama Junmai Ginjo
Lively aroma of zesty lime meeting a juicy pear with round and silky finish

KOKURYU 'KOKURYU' 18.8 54 108

Fukui / Junmai Ginjo
Deeply mysterious flavour, rich and welcoming

TAMAGAWA WHITE LABEL 24.1 35 58 70 140

Kyoto / Yamahai Junmai Muroka Nama Genshu
Massively bold and dry with a spicy punch

SPECIALITY

125ml 180ml (hot) 300ml (hot) 360ml Bottle

SAWA SAWA 11.5 23

Nara / Junmai Nigori Sparkling
Lively and refreshing cloudy sparkling delight

SAIKA NIGORI UMESHU 12.8 37 74

Iwate / Nigori Umeshu
Cloudy plum sake with rich & refreshing flavour

GOZESHU YUZUSHU 17 49 68

Okayama / Bodaimoto Junmai
Rich, sweet, marmalade flavours

SAKE FLIGHT

Inspired by the ranking system of Sumo wrestlers, known as 'the Banzuke'
Handpicked by our in-house sake sommelier selection of three types of premium Sake 50ml each

KOMUSUBI

Beginner
Fruity & Fragrant / Clean & Dry / Rich & Umami

16

OOZEKI

Advanced
Junmai Daiginjo / Junmai Ginjo / Junmai

18.9

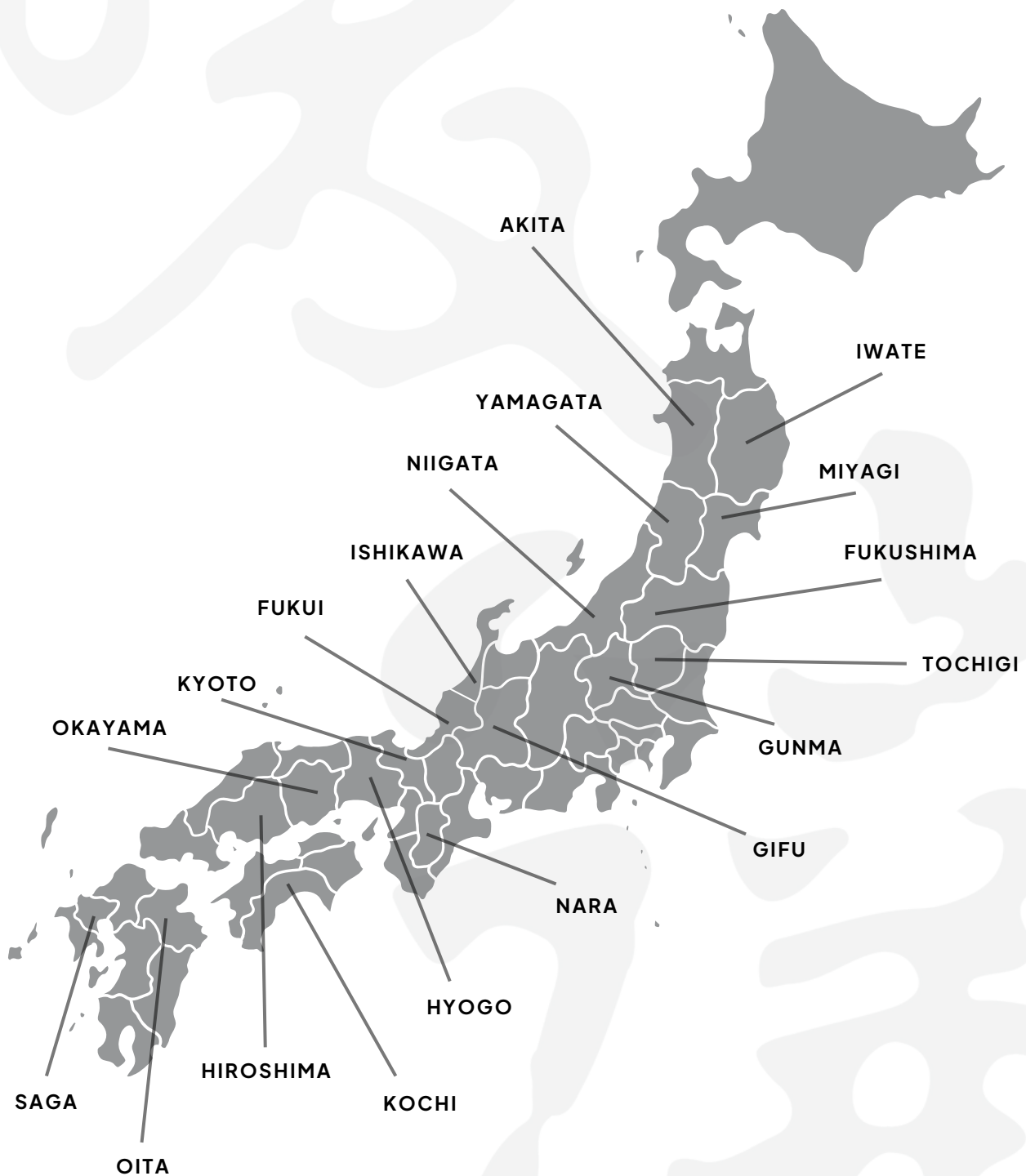
YOKOZUNA

Pro
Nigori / Nama-Genshu / Koshu

22

NOREN

SAKE & SUSHI BAR



All prices include 20% VAT. A discretionary 15% service charge will be added to the bill.
If you have a food allergy or special dietary requirement, please inform a member of staff.