

TAKA SIGNATURE COCKTAILS

15

TOKI OLD FASHIONED

Toki Whisky, Chesnut Syrup, Cedar Wood Smoke

PEACH & JASMINE SELTZER

Aged Rum, Citrus, Chamomile, Green Tea, Peach&Jasmine Soda

RINGO #2

Yuzu Sake, Pear Vodka, Apple

TAKA MULE

Sake, Chilean Chilli Spirit, Ginger & Apple Nectar, White Wine

FUWA FUWA HIGBALL

Apricot Sake, East London Gin, Peach Syrup, Citrus blend, Soda

HANA SPRITZ

Kew Gardens Gin, WildBerry & Rice Shrub, Blackberries, Slim Tonic

LYCHEE MARTINI

East London Vodka, Lychee Liquor, Hibiscus Syrup

TAKA COLADA

Nigori Sake, Coconut Rum, Pineapple, Citrus

KASATU MICHELADA

Mezcal, Pineapple, Citrus, Cucumber, Kirin Beer

NIPPON DAIQUIRI

Shochu, Matcha Tea & Lime Sugar

Classic Cocktails available from £15

VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill.

TAKA PREMIUM COCKTAILS

18

FLYING YASAI

*Casamigos Anejo, Artichoke amaro, Bell pepper,
Pink Peppercorn*

GAIJIN

*Nikka Whisky, Maraschino liq, Punt & Mes,
Cedar Wood*

KYOTO SOUR

Ki no bi Gin, Cucumber, Tedorigawa Daiginjo Sake

TAKA VIRGIN COCKTAILS

10

VIRGIN MARY

*Tomato Juice, Lemon juice, Worcestershire sauce,
Tabasco, Soy Sauce, Shichimi & Kombu*

ICED HOJICHA

Lalani & Co. Hojicha Tea, Citrus Blend, Fresh Mint

GINGER TEPACHE

Fermented Pineapple, Ginger Beer, Citrus blend

JASMINE DRAGON FIZZ

*Lalani & Co. Oolong Tea, Homemade Syrup,
Jasmine & Peach Soda*

ICHIGO

*Strawberry Puree, Apple, Fresh mint, Pink
Peppercorn*

SAKE GLASS & CARRAFE

Glass Carrafe
100ml 300ml

Kamoizumi Shusen Junmai

12.5 36

. Big, bold yet an elegance from Hiroshima unlike any other. Woody flavours of fall leaves & mushroom pairs this sake well with our chicken and wagyu rice dishes

Tedorigawa Yamahai Junmai

13 37

. Using the old Yamahai method, this Sake brings a smooth creamy like roundness to our Rock and Rolls. Great warm and cold alike

Masumi Shiro Junmai Ginjo

14 40

. This unique sake from Nagano brings a balance of wild plum & pomegranate acidity. It's lower ABV makes it a perfect sake-sipping aperitif. Best Cold

Katsuyama En Junmai Ginjo

Ž 45

. From Miyagi in northern Japan, this sake uses Hitomebori 'love at first sight' table rice instead of Ʃ_ a` sake rice. This in turn brings in a lovingly pleasant savoury pairing to our fish ~~VeZV~~ Enjoy cold

Bijofu Gin No Yume Junmai Daiginjo

17 49

. Elegant and fruity notes of Banana, sweet Orange & Cantaloupe by it's 50% polishing ratio & it's unique soft, clean fermenting water. A must have Cold Sake

Masumi 'Arabashiri' Nama Junmai Ginjo

18 52

Spring season - **Limited Release.**

. Fresh and vibrant, with flavour amplitude rare in a young, unpasteurised sake. Savoury notes add to the taste enjoyment. Made with a strain of the No. 7 yeast discovered at Masumi's brewery 70 years ago

SAKE FLIGHT

13

3x 25ml tasting selection of
Masumi Shiro Junmai Ginjo,
Tedorigawa Yamahai Junmai &
Kamoizumi Shusen Junmai

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SAKE BOTTLES

SMALL AND HALVES

Tedorigawa Yamahai Daiginjo 300ml 53

. Pear, papaya & fresh citrus notes bring this Yamahai method Daiginjo a cut above! Best on it's own or with our Yellowtail Sashimi

Kamoizumi Junmai Daiginjo 500ml 95

. An earthy & umami sake. Notes of Shiitake mushroom and caramel brings a balance of tartness and sweetness to our Enoki Mushroom and Fry or Die dishes. Try it Cold!

HAPPO (SPARKLING) SAKE

Umeshu Kotsuzumi Sparkling 250ml 27

. Named after the musical instrument, this Plum Sake brings melodies and a feeling of wellbeing to any table!

Ume no Yado, Tsuki Usagi 300ml 28

. Born in Nara, the birthplace of sake. This Sake goes through a second fermentation process to create bubbles. Sweet with a dry finish. Just like Champagne!

BOTTLES

720 ml

Kawatsuru Fuku Nigori Sake 82

. An "unfiltered" Sake that is passed through a mesh filter to remove the larger undissolved rice grains. This in turn gives it a Rich, Sweet taste. Try it with our Mochi Flatbread!

Tedorigawa Yamahai Junmai	92
<i>. Using the old Yamahai method, this Sake brings a smooth creamy like roundness to our Rock and Rolls. Great warm and cold alike</i>	
Masumi Shiro Junmai Ginjo	98
<i>. This unique sake from Nagano brings a balance of wild plum & pomegranate acidity. It's lower ABV makes it a perfect sake-sipping aperitif. Best Cold</i>	
Katsuyama En Junmai Ginjo	110
<i>. From Miyagi in northern Japan, this sake uses Hitomebori 'love at first sight' table rice instead of common sake rice. This in turn brings in a lovingly pleasant savoury pairing to our fish dishes. Enjoy cold</i>	
Bijofu Gin No Yume Junmai Daiginjo	115
<i>. Elegant and fruity notes of Banana, sweet Orange & Cantaloupe by it's 50% polishing ratio & it's unique soft, clean fermenting water. A must have Cold Sake</i>	
Tedorigawa 'Kinka' Nama Daiginjo	117.5
<i>. A 'nama' or 'unpasteurized' sake. Full & acidic yet an elegance brought on by winter blossoms at winter's end. A vivid and poised sake best enjoyed with Tempura or garlic dishes</i>	
Sohomare 'Indigo' Junmai Ginjo	118
<i>. 3 simple words. Clean, Rich & Silk. This hand crafted Sake goes best chilled with our Namayasai Salad</i>	
Masumi 'Arabashiri' Nama Junmai Ginjo	120
<i>Spring season - Limited Release. . Fresh and vibrant, with flavour amplitude rare in a young, unpasteurised sake. Savoury notes add to the taste enjoyment. Made with a strain of the No. 7 yeast discovered at Masumi's brewery 70 years ago</i>	
Koshi no Kanbai 'Sai' Junmai Ginjo	122.5
<i>. From Niigata, the most renowned sake region. This 'Sai' version brings extra umami flavour to the table. Best slightly Chilled with Tartare and rich rolls</i>	

Dassai 39 Junmai Daiginjo	130	
<i>. With an incredible rice polishing ratio of 39%. This fantastic sake brings a quaint tropical fruit freshness & luxury to the table. A must have celebration Sake!</i>		
Masumi 'Sanka' Junmai Daiginjo	180	
<i>. Hailing from the Majestic Nagano mountain region. This exceptional Sake brings a unique freshness of Stone Fruits & Aniseed to our Fatty dishes. The ultimate combo to the Wagyu Sando!</i>		
<u>FRUIT INFUSED SAKE</u>	100ml	720ml
Ume Shu Ume No Yado Aragoshi	12	86
<i>. Meaning 'roughly pressed'. This Plum Sake retains the natural pulp and sweetness of the specially selected Plums. A treat from Nara. Perfect as a desert drink!</i>		
Yuzu Shu Eme No Yado	12	86
<i>. Refreshing, Vibrant, Gorgeous are just a few words to describe this Yuzu Sake from Nara. A great addition to any celebration amongst friends. Kanpai!</i>		
Anzu Shu Bunraku	12	86
<i>. An Amber coloured Apricot Sake with hints of Mellow, Mature, Fragrant stone fruits. A great companion for richer, fatty rolls or as an Aperitif</i>		
<u>AWAMORI (OKINAWA SPIRIT)</u>	50 ml	720ml
Higa Zanpa	6.5	85
<i>. Distilled Indica rice and black Koji from the island. Fruity on the nose but light and delicate on palate. Incredible cold on the rocks or mixed with water</i>		
Ryukyu 1429	16	
<i>. Distilled Indica rice and black Koji from the island. Leafy, Brown Sugar on nose gives way to a crystal clear hotness and acidity on Palate. The oldest distilled Spirit in Japan!</i>		

25 ml measures available on request.

VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill.

WINE BY THE GLASS

SPARKLING 125ML

<i>Casa Canavel Extra Dry</i>	11
<i>Jacques Bardelot Brut NV Champagne</i>	17
<i>Franciacorta Marchese Antinori Blanc de Blancs NV</i>	18

WHITE 125ML

<i>Spain - Finca Antigua Sobre Lias</i>	10
<i>Italy - Soave DOC</i>	11
<i>Spain - Albarino, Rias Baixas Sobre Lias 2020</i>	13
<i>USA - Chardonnay, Buena Vista 2018</i>	15

ROSE 125ML

<i>Italy - Il Caggio Pinot Grigio Blush 2020</i>	10
<i>France - Provence, Minuty</i>	12.5

RED 125ML

<i>Italy - Traluna, Sangiovese Toscana IGT 2020</i>	10
<i>Italy - Malbec IGT Veneto, Borga 2020</i>	12
<i>France- Saumur Champigny 'Glouglou', Cabernet Franc</i>	14
<i>St Julien, Chateau Langoa Barton Grand Cru Classé 2009</i>	40



175ml measures available on request.

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SPARKLING AND CHAMPAGNE

- Casa Canavel Prosecco Extra Dry** 55
.Floral notes of Jasmine with a touch of pear and apple to taste finished with a citrus aftertone.
- Jacques Bardelot NV Champagne** 90
. Delicate and discreet aromatics with a lively mousse and soft mouthfeel. A well balanced Champagne with a delightful finish.
- Marchese Antinori Blanc de Blanc** 100
. Soft, orchard fruits and white flowers carried by a beautifully linear and pinpoint seam of minerality.
- Drappier Carte d'Or Brut** 140
. A Pinot Noir based champagne of style and finesse. Aromas of white peach and quince. The dry, elegant palate shows an impressive degree of concentration with a long crisp finish.
- Piper-Heidsieck Essentiel Blanc de Blanc NV** 150
. From being the first Champagne featured in film to being Marilyn Monroe's drink of choice, this low sugar exclusive Champagne is an excellent choice for seafood and sushi alike
- Devaux D Millesime Vintage 2009** 200
. This fantastic marriage of Pinot Noir and Chardonnay is further enhanced for over 10 years in Oak barrels giving it exceptional complexity, structure & balance

WHITE

Cantina Borga, Sauvignon Blanc 45

Venezie, Italy

. Citrus fruits, white peach, enhanced by elderflower. Orange blossom and fresh hints of aromatic herbs. Pairs perfectly with our Rock and Rolls and fish dishes.

Casal Caeiro Sobre Lias, Albarino 50

Rias Baixas Galicia, Spain

. Situated in the cooler northern region of Spain, the Albarino grape exceptionally brings apricot and mineral/salty-like flavours which pairs very nicely with our seafood.

Marchesi di Barolo Roero Arneis DOCG 65

Roero, Italy

. The aroma is fruity with fragrant scents of acacia flowers, rennet apples, peaches and green hazelnuts. The taste is fresh, fragrant and lightly mineral. It is the perfect companion of raw or marniated fish.

Gavi La Meirana, Broglia 75

Piedmont, Italy

. It's imparted aromas of lemon, plantain and lime, along with a crisp yet intense freshness, make it an ideal companion for seafood dishes. Combined with it's lower acidity and delicate minerality, this wine is sure to bring a sophisticated taste to any occasion.

WHITE

Vermentino di Bolgheri

85

Tuscany, Italy

. The flavours are fruity with well supported acidity and minerals. The engaging citrus flavours make it pair well with white fish & our veggies!

Agnès et Didier Dauvissat Chablis

100

Burgundy, France

. A vibrant, zesty and mineral Chablis. Dispute being a relatively recent producer, Domaine Agnès and Didier Dauvissat is already making a name for itself with their pure expressions of Chardonnay.

Meursault Vieilles Vignes, Maison Roche de Bellene

130

Cote de Beaune, France

.Aromas of apple and citrus with light floral notes and minerals on the nose. Fresh and fruity flavours with a nice acidity, candied lemons and hints of minerals with elegant texture and a long finish.

DAOU Reserve Chardonnay 2019

150

California, USA

. The nose bears tropical notes with a full profile of ripe ruby red grapefruit, white peach and a dash of apricot. On the palate there is a distinct richness that makes the fruit and oak balance become even more evident.

ROSÉ

Il Caggio Pinot Grigio Blush 2020

45

IGT, Italy

. This fruity Rose is delicate and pale pink in colour. Crisp and refreshing flavours of soft red fruits are complemented by subtle floral aromas.

Minuty 2021

70

Provence, France

. A blush wine with intense aromas ranging from tangy berries to tropical fruit notes. It's vibrant and light on the palate with refreshing zesty and herbaceous notes.

RED

Traluna Sangiovese Toscana IGT

45

Tuscany, Italy

. A light red wine with violet and cherry aromas. Soft tannins compliment the palate of black cherry and blackcurrant fruits. The perfect companion for our wagyu sando!

Cantina Borga, Malbec IGT Veneto 2020

50

Veneto, Italy

. Intense Ruby red with youthful reflections. Fragrant on the nose with notes of fresh cherries and currants followed by floral hints of violet. The taste is agile with a pleasant softness that is well balanced by the acidity and tannin.

Montepulciano d'Abruzzo DOC

60

Abruzzo, Italy

. This wine is wonderfully full, soft with hints of vanilla, accompanied by ripe dark fruits and a touch of chocolate. Dried herb and spice characters give vibrant acidity a soft finish.

Saumur Champigny 'Glouglou', Cabernet Franc

70

Loire valley, France

. Named for the sound of 'glug-glug' this easy sipping red displays enticing, fragrant notes of juicy raspberry and redcurrant fruit, with supple tannins and crisp finish

Bibi Graetz Soffocone Di Vincigliata IGT 2018

90

Tuscany, Italy

. This wine is loaded with sourcherries, and avant garde take on Toscana's classic Sangiovese cultivar. Rich and bold, grown right above Florence by a kult winemaker.

WHISKY(EY)

JAPANESE	50ml
<i>Suntori Toki</i>	10
<i>Suntory Chita Single malt</i>	16
<i>Nikka Coffey Grain</i>	16
<i>Nikka Coffey Malt</i>	16.5
<i>Nikka from the Barrel</i>	17
<i>Mars Maltage Cosmo Blended malt</i>	17
<i>Nikka Miyagikyo Single Malt</i>	20
<i>Nikka Yoichi Single Malt Suntory</i>	20
<i>Suntori Hakushu Distiller's reserve</i>	22
<i>Suntori Hibiki Harmony</i>	23
<i>Yamazaki 12 Years old</i>	37

BOURBON/RYE

<i>Buffalo Trace</i>	8
<i>Rittenhouse Rye</i>	12
<i>Sazerac Rye</i>	13
<i>Sonoma Cherrywood Rye Sonoma</i>	13.5
<i>Cherrywook Smoked</i>	15

SCOTCH

<i>Glenmorangie Single malt</i>	9
<i>Laphroaig 10 Year Old</i>	12
<i>Lagavulin 16 Year Old</i>	25

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GIN

50ml

<i>East London Liquor Co.</i>	8.5
<i>Roku</i>	9
<i>Hendricks</i>	9
<i>Marylebone Orange & Geranium</i>	9
<i>Tanqueray 10</i>	10
<i>Nikka Coffey</i>	13
<i>Ki No Bi</i>	14
<i>Ki No Tea</i>	15
<i>Ki No Sei</i>	16

VODKA

<i>East London Liquor Co.</i>	8.5
<i>Suntory Haku</i>	9.5
<i>Koniks Tail</i>	10.5
<i>Nikka Coffey</i>	12

25ml measures available on request.

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TEQUILA AND MEZCAL

	50ml
<i>El Tequilano</i>	10
<i>Momento Mezcal</i>	10.5
<i>Fortaleza Reposado</i>	16
<i>Illegal Reposado</i>	16.5
<i>Fortaleza Blanco</i>	17.5
<i>Casamigos Blanco</i>	18.5
<i>Casamigos Anejo</i>	19

RUM AND CACHACA

<i>Aluna Coconut Rum</i>	8
<i>East London Liquor Co. Rarer Rum</i>	9.5
<i>Veritas White rum</i>	11
<i>Plantation Isle of Fiji</i>	11
<i>La Hechiciera</i>	12
<i>Plantation 2005</i>	17.5
<i>Sagatiba Cachaca</i>	7

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SOFT DRINKS AND JUICES

<i>Coke, Diet Coke</i>	4
<i>Ginger Beer</i>	3.5
<i>Ginger Ale</i>	3.5
<i>Soda water</i>	3.5
<i>Peach and Jasmin Soda</i>	3.5
<i>Tonic Water, Tonic Light</i>	3.5

Homemade Lemonade 4

Juices:

<i>Orange, Apple, Cranberry, Pineapple, Tomato</i>	3.5
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*Belu Still, Sparkling Water
(750ml)* 4.5

BEERS

Kirin Ichiban Lager 6

COFFEE

<i>Single Espresso</i>	2.5
<i>Double Espresso</i>	3.5
<i>Latte / Cappuccino</i>	4
<i>Americano</i>	3
<i>Soya and Oat milk</i>	+0.50

INFUSION

Fresh Mint 2.5

25ml measures available on request.

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SINGLE BATCH JAPANESE TEAS

GENMAICHA <i>A blend of Kabusecha tea and Organic Brown Rice</i>	4.5
HOJICHA 2020 - FROM THE HARIMA FAMILY GARDEN IN KYOTO <i>The roasting process removes all bitterness from the green tea, and gives it a sweet and smoky taste.</i>	4.8
MATCHA - FROM FAMILY OWNED GARDEN IN KAGOSHIMA <i>Made from Sae Midori plant. Rich in flavours of Nuts, Cocoa and grassy aromas.</i>	6
OKUMIDORI KABUSECHA 2021- FROM THE HENTA FAMILY GARDEN <i>Exquisite single-varietal Japanese green tea from Kagoshima, with excellent umami.</i>	6
KAMAIRICHA 2021 - FROM THE MIYAZAKI GARDEN IN GOKASE <i>This green tea is grown in Japan and pan-fired rather than steamed. Vegetal notes, followed by hints of popcorn and toasted nuts.</i>	6
KYOTO OOLONG 2019 - FROM THE NAKAI FAMILY'S GARDEN IN KYOTO <i>Oolong from Japan! Inviting apricot notes, a vibrant fruity acidity, smooth texture, and biscuity base notes.</i>	8