

# TAKA SIGNATURE COCKTAILS

15

## MAPLE TOGATTA

*Roku Gin, Hojicha Infused Maple Syrup, Black Grapes, Blackberries, Mio Sparkling Sake*

## 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 HIGHBALL

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

## 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*

*Classic Cocktails available from £15-£17*

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

## TAKA PREMIUM COCKTAILS

18

### GAIJIN

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

### KYOTO SOUR

*Ki no bi Gin, Cucumber, Tedorigawa Daiginjo Sake*

## TAKA VIRGIN COCKTAILS

10

### 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

## **Akitabare Koshiki Junzukuri**

12.5 36

. Pleasantly dry and quite mild. Its subdued, understated refinement evokes a sense of the northern province where it is meticulously brewed. Enjoy hot or cold!

## **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

## **Tedorigawa Yamahai Junmai**

16 41

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

## **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 Hiyaoroshi**

19 56

. Mild fruit aromas drift above the acidity, sweetness, and savory finish of a well-matured junmai ginjo yamahai. Gracefully fragrant, with limpidly balanced sweetness and acidity. Great warm and cold alike.

## **Dassai 39**

64

. 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

# SAKE FLIGHT

13

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

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# SAKE BOTTLES

## HAPPO (SPARKLING) SAKE

### **MIO Sparkling 300ml**

35

. Crafted using a traditional brewing style - Rice, water and Koji - MIO appeals to a wide range of tastes with it's unique sweet aroma and refreshingly fruity flavour.

## BOTTLES

### **Kamoizumi "Summer Snow" - Nigori Ginjo Sake**

500ml

. This premium unfiltered sake is rich, creamy and brimming with exuberant natural flavour. Mildly sweet, yet surprisingly robust, it is an excellent introduction to the world of sake enjoyment. Try it with our Mochi Flatbread!

82

### **Koshi No Kanbai Tokusen**

92

. The light, clean Niigata style of sake-brewing first defined by Koshi no Kanbai in the early '70s has been emulated by other breweries, but none come close to its definitive expression of the classic Niigata ginjo style.

720 ml

### **Masumi Shiro Junmai Ginjo**

99

. 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

### **Tedorigawa Yamahai Junmai**

100.5

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

### **Katsuyama En Junmai Ginjo**

110

. 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

<b>Akitabare Daiginjo</b>	112
<i>. Light and fragrant, with a clean and even finish. Supple and smooth for easy drinkability. It's all here: fragrance, taste, balance and texture, in perfect harmony.</i>	
<b>Bijofu Gin No Yume Junmai Daiginjo</b>	115
<i>. Elegant and fruity notes of Banana, sweet Orange &amp; Cantaloupe by it's 50% polishing ratio &amp; it's unique soft, clean fermenting water. A must have Cold Sake</i>	
<b>Tedorigawa 'Kinka' Nama Daiginjo</b>	119.5
<i>. A 'nama' or 'unpasteurized' sake. Full &amp; 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>	
<b>Sohomare 'Indigo' Junmai Ginjo</b>	122
<i>. 3 simple words. Clean, Rich &amp; Silk. This hand crafted Sake goes best chilled with our Namayasai Salad</i>	
<b>Koshi no Kanbai 'Sai' Junmai Ginjo</b>	127
<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>	
<b>Dassai 39 Junmai Daiginjo</b>	130
<i>. With an incredible rice polishing ratio of 39%. This fantastic sake brings a quaint tropical fruit freshness &amp; luxury to the table. A must have celebration Sake!</i>	
<b>Masumi Hiyaoroshi Junmai Ginjo</b>	135
<i>. Mild fruit aromas drift above the acidity, sweetness, and savory finish of a well-matured junmai ginjo yamahai. Gracefully fragrant, with limpidly balanced sweetness and acidity. Great warm and cold alike.</i>	
<b>Masumi 'Sanka' Junmai Daiginjo</b>	184.5
<i>. Hailing from the Majestic Nagano mountain region. This exceptional Sake brings a unique freshness of Stone Fruits &amp; Aniseed to our Fatty dishes. The ultimate combo to the Wagyu Sando!</i>	

## FRUIT INFUSED SAKE

100ml

720ml

### ***Ume Shu Ume No Yado Aragoshi***

12

86

*. 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!*

### ***Yuzu Shu Eme No Yado***

12

86

*. Refreshing, Vibrant, Gorgeous are just a few words to describe this Yuzu Sake from Nara. A great addition to any celebration amongst friends. Kanpai!*

### ***Anzu Shu Bunraku***

12

86

*. An Amber coloured Apricot Sake with hints of Mellow, Mature, Fragrant stone fruits. A great companion for richer, fatty rolls or as an*

## AWAMORI (OKINAWA SPIRIT)

50 ml

### ***Ryukyu 1429***

16

*. 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!*

*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>Italy- Sauvignon Blanc, Borga</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

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 Petit Chablis**

100

*Burgundy, France*

*. A vibrant, zesty and mineral Chablis. Despite 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.*

# WHISKY(EY)

<b>JAPANESE</b>	50ml
<i>Suntori Toki</i>	10
<i>Suntory Chita Single malt</i>	16
<i>Nikka Coffey Grain</i>	16
<i>Nikka Coffey Malt</i>	17
<i>Nikka from the Barrel</i>	17
<i>Mars Maltage Cosmo Blended malt</i>	17.5
<i>Nikka Miyagikyo Single Malt</i>	20.5
<i>Nikka Yoichi Single Malt Suntory</i>	20.5
<i>Suntori Hakushu Distiller's reserve</i>	22.5
<i>Suntori Hibiki Harmony</i>	23
<i>Yamazaki 12 Years old</i>	37.5

## **BOURBON/RYE**

<i>Buffalo Trace</i>	8
<i>Rittenhouse Rye</i>	12.5
<i>Sazerac Rye</i>	13
<i>Sonoma Cherrywood Rye Sonoma</i>	13.5
<i>Cherrywook Smoked</i>	15

## **SCOTCH**

<i>Glenmorangie Single malt</i>	10.5
<i>Laphroaig 10 Year Old</i>	12.5
<i>Lagavulin 16 Year Old</i>	25

25ml measures available on request.

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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 &amp; Geranium</i>	9
<i>Tanqueray 10</i>	10
<i>Nikka Coffey</i>	13.5
<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>	11
<i>Nikka Coffey</i>	12

*25ml measures available on request.*

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

# TEQUILA AND MEZCAL

	50ml
<i>El Tequilano</i>	10
<i>Momento Mezcal</i>	11
<i>Fortaleza Reposado</i>	16
<i>Illegal Reposado</i>	16.5
<i>Fortaleza Blanco</i>	18
<i>Casamigos Blanco</i>	18.5
<i>Casamigos Anejo</i>	20

# 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

25ml measures available on request.

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## SOFT DRINKS AND JUICES

*Coke, Diet Coke* 5

*Ginger Beer* 4

*Ginger Ale* 4

*Soda water* 4

*Peach and Jasmin Soda* 4

*Tonic Water, Tonic Light* 4

*Homemade Lemonade* 4

### Juices:

*Orange, Apple, Cranberry,* 3.5

*Pineapple, Tomato*

*Belu Still, Sparkling Water  
(750ml)* 4.5

## BEERS

*Kirin Ichiban Lager* 6

## COFFEE

*Single Espresso* 2.5

*Double Espresso* 3.5

*Latte / Cappuccino* 4

*Americano* 3

## INFUSION

*Fresh Mint* 2.5

*25ml measures available on request.*

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## SINGLE BATCH JAPANESE TEAS

<b>GENMAICHA</b> <i>A blend of Kabusecha tea and Organic Brown Rice</i>	4.5
<b>HOJICHA 2020 - FROM THE HARIMA FAMILY GARDEN IN KYOTO</b> <i>The roasting process removes all bitterness from the green tea, and gives it a sweet and smoky taste.</i>	4.8
<b>MATCHA - FROM FAMILY OWNED GARDEN IN KAGOSHIMA</b> <i>Made from Sae Midori plant. Rich in flavours of Nuts, Cocoa and grassy aromas.</i>	6
<b>OKUMIDORI KABUSECHA 2021- FROM THE HENTA FAMILY GARDEN</b> <i>Exquisite single-varietal Japanese green tea from Kagoshima, with excellent umami.</i>	6
<b>HONEY BLACK 2022- FROM NANTOU, TAIWAN</b> <i>The much loved Honey Black tea; beautiful leaves, silky smooth, honey sweet, and very floral.</i>	6
<b>SPRING PEONY DARJEELING 2022 - FROM THE GOPALDHARA GARDEN INDIA</b> <i>Delicate, lively, fruity, and sharp. A new style of Darjeeling from Gopaldhara.</i>	8