

TAKA SIGNATURE COCKTAILS

14

MATCHA HIGHBALL

Toki Whisky, Matcha, Citrus, Soda

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

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 £14

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

TAKA PREMIUM COCKTAILS

17

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 GOHAN FIZZ

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

ICHIGO

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

SAKE GLASS & CARRAFE

Glass Carrafe
100ml 300ml

Kamoizumi Shusen Junmai

12.5 35

. 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 36

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

Hoyo Genji Junmai Ginjo

14 40

. A refined 55% ratio ginjo with a distinctive leafy, citrus skin & cedar taste, much akin to a French Sauvignon Blanc. Best paired cold with greens or lean fish

Kuheiji "Eau De Desir" Junmai Daiginjo

16 46

. Meaning "Water of Desire" This exclusive independent Sake brings floral notes of citrus & apricot followed by a touch of mild elegant umami excellence. Best enjoyed cold to room temperature & paired with our rolls

Bijofu Gin No Yume Junmai Daiginjo

17 48

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

Masumi 'Hiyaoroshi' Yamahai Junmai Ginjo

19 52

Meaning 'cool release'. This Yamahai **Limited edition** sake symbolises autumn perfectly by being pressed in winter and stored cold until the early leaves fall. Rich & fragrant flavours make this sake great warm with our oven-roasted fall vegetables

SAKE FLIGHT

13

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

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

SAKE BOTTLES

SMALL AND HALVES

Tedorigawa Yamahai Daiginjo 300ml 52

. 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 90

. 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

Magnum 1.8L

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!

Kamoizumi Shusen Junmai - 198

. 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

92

210

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

Hoyo Genji Junmai Ginjo

95

. A refined 55% ratio ginjo with a distinctive leafy, citrus skin & cedar taste, much akin to a French Sauvignon Blanc. Best paired cold with greens or lean fish

Kuheiji "Eau De Desir" Junmai Daiginjo

110

. Meaning "Water of Desire" This exclusive independent Sake brings floral notes of citrus & apricot followed by a touch of mild elegant umami excellence. Best enjoyed cold to room temperature & paired with our rolls

Bijofu Gin No Yume Junmai Daiginjo

115

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

Tedorigawa 'Kinka' Nama Daiginjo

116

. 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

Koshi no Kanbai 'Sai' Ginjo

116

. 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.

Masumi 'Hiyaoroshi' Yamahai Junmai Ginjo

118

. Meaning 'cool release'. This Yamahai **Limited edition** sake symbolises autumn perfectly by being pressed in winter and stored cold until the early leaves fall. Rich & fragrant flavours make this sake great warm with our oven-roasted fall vegetables

Sohomare 'Indigo' Junmai Ginjo

118

. 3 simple words. Clean, Rich & Silk. This hand crafted Sake goes best chilled with our Namayasai Salad

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	168	
<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 Sayuri Classic	13	89
<i>. A southern Japan Plum Sake from Honshu, the renowned Plum sake region. Perfect on it's own, on the rocks or with a dash of Soda!</i>		
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>Prosecco Pietra Fine</i>	11
<i>Champagne Delavenne Brut Tradition NV Champagne</i>	14.5
<i>Devaux Ultra D 5 years 2020</i>	17

WHITE 125ML

<i>Spain - Albarino, Rias Baixas Sobre Lias 2020</i>	9.5
<i>Italy - Gavi, Castello di Tassarolo 'Spinola' 2021</i>	11
<i>USA - Chardonnay, Buena Vista 2018</i>	12
<i>France - Chablis Grand Cru Valmur, C Moreau 2018</i>	25

ROSE 125ML

<i>Portugal - Douro Casa Ferreirinha 2020</i>	8
<i>France - Provence Estandon Diamarine 2019</i>	9

RED 125ML

<i>France - Gamay, Domaine du Moulin Camus 2020</i>	9
<i>Argentina - Malbec, Mendoza Kaiken Ultra 2019</i>	11.5
<i>France - Cabernet Franc, Saumur-Champigny 2020</i>	12
<i>Italy - Varietal, Guado al Tasso, Il Bruciato 2020</i>	15

175ml measures available on request.

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SPARKLING AND CHAMPAGNE

- Prosecco Pietra Fine** 55
Veneto , Italy
. Soft, orchard fruits and white flowers carried by a beautifully linear and pinpoint seam of minerality.
- Franciacorta Marchese Antinori Blanc de Blancs NV** 70
Lombardia, Italy
. A blend of fine Chardonnay and Pinot blanc. The fermentation is stainless steel followed by an ageing of at least 24 months on the lees giving the wine a lively and floral personality, of great balance and finesse
- Delavenne Grand Cru Brut Tradition NV** 82
. From Bouzy this Champagne is a pure expression of the terroir. Notes of Apple and lemon. Refreshing and light bubbles.
- Devaux Ultra D 5 Years 2020** 90
. This fantastic marriage of Pinot Noir and Chardonnay is enhanced by a minimum 40% of reserve wines including 2 solera systems dating back 20 years creating a long lasting freshness and length
- 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
- Dom Perignon Brut Vintage 2010** 335
. A firm and vivid Champagne with a precise, focused palate. Full-bodied and dry. It's very layered and bright with light pineapple, peach, praline, cooked-apple and stone aromas.

WHITE

- The Liberator, Chenin Blanc 2020*** 37
Stellenbosch, South Africa
. Vibrant with golden fruits like apple, apricot & fresh citrus. Slight mineral & acidic, great with ocean breeze savoury dishes like our temakis!
- Chatelain Desjacques, Sauvignon Blanc 2020*** 38
Loire Valley, France
. The palate is fresh and clean, exactly how Sauvignon should be, Stashed with fresh citrus, gooseberry flavours and a mouth-watering acidity. Pairs well with fish or as an aperitif
- Casal Caeiro Sobre Lias, Albarino 2020*** 51
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.
- Castello di Tassarolo 'Spinola', Gavi 2021*** 54
Piedmont, Italy
. 20 hectares of vineyard along Biodynamic principles and champion the use of heavy horses. This wine is light and fruity with notes of citrus.
- Bott Geyl Les elements, Dry Riesling 2018*** 65
Alsace, France
. Biodinamic wine with the true expression of the terroir. Clear, ripe & concentrated stone fruit bouquet. This wine will be perfect with your Sushi rolls.

WHITE

Buena Vista, Chardonnay 2018

67

Los Carneros California, USA

. This lush and luxuriant Chardonnay presents tropical aromas of peach, mango & freshly sliced pineapple, all accented by captivating accents of nutmeg, vanilla, honeysuckle, and butter.

Mahi Malborough, Sauvignon Blanc 2021

75

Marlborough, New Zealand

. The palate is medium to light bodied with gooseberries, tropical fruits and citrus flavours followed by a fresh, dry mineral finish. Great with white fish & our veggies!

Domaine Vincent Latour Meursault, Les Pellans 2020

120

Burgundy, France

*. A beautiful complexity of ripe apples, quaint key lime pie & honey makes this a very pleasant wine to enjoy along with our **Signature Set Menu***

Christian Moreau, Chablis Grand Cru 'Blanchot' 2020

140

Burgundy, France

*Chablis, the **king** of Chardonnay!*

. Pure, fine and elegant with a long mineral finish. Revealing fresh fruit notes and floral aroma.

SWEET WINE

100ml 500ml

Domaine de Grange Neuve Monbazillac 2018

10

46

Périgord, France

. Sweet and luscious with a great backbone of fine acidity. On nose is fresh with classic botrytis, marmalade and ripe peach

ROSÉ

Willunga 100, Grenache Rose 2020 45

McLaren Vale, Australia

. Don't let it's pale colour fool you, this multi award winning rose brings perfumed and floral notes on the nose with fresh red berries on the palate

Casa Ferreirinha, Touriga Nacional 2020 45

Vinha Grande Douro, Portugal

. Founded in homage to legendary port making artisans, this light rose brings bright aromas of red berries, coupled with violet and acidity

Estandon Diamarine, Coteaux Varois 2019 50

Provence, France

. It's refreshing, light, and dry, with more focus on fruit than minerality. A great pair with light green dishes or as an aperitif

Infusion Pinot Noir Prophet's Rock 2018 60

Central Otago, New Zealand

. Not a typical rose wine!

Juicy and easy drinking, this Kiwi Pinot is the missing link between rose and red wine.

RED

Domaine du Moulin Camus, Gamay 2020 39

Loire valley, France

. A light red wine with dense fruits of Morello cherries & Victoria plums. A satisfyingly full mid-palate & light acidity.

Kaiken Ultra, Mendoza Malbec 2019 58

Aventura, Argentina

. With grapes planted at high peaks over a 1km in height, this unusually enticing Malbec brings a purity of fresh plums and spicy aromas with soft tannings on the palate

Saumur Champigny 'Glouglou', Cabernet Franc 2020 60

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

Domaine Sautereau, Pinot Noir 2020 70

Sancerre, France

. A modern, Pinot Noir that offers great expectations. It's notes of fresh strawberry and raspberry aromas complement our Robata and Fish dishes alike

Stonier, Pinot Noir 2019 72

Mornington Peninsula, Australia

. Taste the cool-climate excellence in structured notes of red fruits and spice and a luscious finish. Very easy to drink

Peppoli Chianti Classico, Antinori, Sangiovese 2020

77

Tuscany, Italy

. A Sangiovese from Chianti through & through! Notes of cherries, strawberries & blackberries accompanied by delicate balsamic aromas and a spicy undertone.

Perfect with our Tare sauce dishes

Guido al Tasso Il Bruciato, Antinori, 2020

88

Tuscany, Italy

. Situated on the Tuscan coast, this vineyard used to be a former forest, thus bringing notes of oak, vanilla, plum and an exceptional umami after-taste. Perfect with Asian cuisine

Bibi Graetz Soffocone Di Vincigliata IGT 2018

92

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.

St Julien, Chateau Langoa Barton Grand Cru Classé 2009

250

St Julien, Bordeaux

. 3eme Grand Cru Classe. Aromas of blackberry, tobacco and hints of mint and cedar. Medium to full-bodied with smooth tannins and slightly meaty finish. Quite a monster!

WHISKY(EY)

JAPANESE

50ml

<i>Suntori Toki</i>	9
<i>Kasei blended Whisky</i>	11.5
<i>Suntory Chita Single malt</i>	13.5
<i>Nikka from the Barrel</i>	14
<i>Nikka Coffey Grain</i>	13.5
<i>Nikka Coffey Malt</i>	14.5
<i>Mars Maltage Cosmo Blended malt</i>	16
<i>Suntori Hakushu Distiller's reserve</i>	17
<i>Suntori Hibiki Harmony</i>	17
<i>Nikka Miyagikyo Single Malt</i>	18
<i>Nikka Yoichi Single Malt Suntory</i>	18
<i>Yamazaki 12 Years old</i>	28
<i>Nikka 12 Years old</i>	31

BOURBON/RYE

<i>Buffalo Trace</i>	8
<i>Rittenhouse Rye</i>	11
<i>Sazerac Rye</i>	12
<i>Sonoma Cherrywood Rye</i>	13.5
<i>Sonoma Cherrywook Smoked</i>	14.5

SCOTCH

<i>Glenmorangie Single malt</i>	8
<i>Laphroaig 10 Year Old</i>	11
<i>Lagavulin 16 Year Old</i>	16.5

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 & Geranium</i>	9
<i>Tanqueray 10</i>	10
<i>Nikka Coffey</i>	12
<i>Ki No Bi</i>	12
<i>Ki No Tea</i>	14
<i>Ki No Sei</i>	15

VODKA

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

25ml measures available on request.

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TEQUILA AND MEZCAL

	50ml
<i>1800 Silver Blanco</i>	9
<i>1800 Anejo</i>	10
<i>Momento Mezcal</i>	10
<i>Illegal Reposado</i>	15
<i>Fortaleza Blanco</i>	15
<i>Casamigos Blanco</i>	15.5
<i>Fortaleza Reposado</i>	16.5
<i>Casamigos Anejo</i>	17

RUM AND CACHACA

<i>Aluna Coconut Rum</i>	8
<i>East London Liquor Co. Rarer Rum</i>	8.5
<i>Veritas White rum</i>	9
<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

<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.

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

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