

# 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*

## TAKA MULE

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

## FUWA FUWA HIGHBALL

*Plum Sake, Roku Gin, Rosemary & Orange Shrub, Citrus blend, Soda*

## NATSU 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*

## TOKYO DE JANEIRO

*Cachaca, Apricot Sake, Herbal Liquor, Lime*

## KASATU MICHELADA

*Mezcal, Pineapple, Citrus, Cucumber, Kirin Beer*

*Classic Cocktails available from £14*

## TAKA PREMIUM COCKTAILS

17

### OKINAWA DAIQUIRI

*Awamori, Green Tea & Lime Sugar, Edamame*

### 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  
100ml

Carrafe  
300ml

### **Bunraku Oniwaka Honjozo**

10

26

. Subtle sweetness on nose with dry finish. This classic Honjozo is best served warm with our Rice and Beef dishes. A perfect Sake for the table!

### **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

### **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

### **Bijofu Gin No Yume Junmai Daiginjo**

17

48

. 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!

## SAKE FLIGHT

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

13

# 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

### **Koshi no Kanbai Tokusen Ginjo 500ml** 88

. A light cucumber and steamed rice flavour from Niigata, the most renowned sake brewing region in Japan. It's cold snowy winters help create a delicate sake best served warm & paired with our Robata dishes

### **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

### **Bunraku Oniwaka Honjozo**

-

150

. Subtle sweetness on nose with dry finish. This classic Honjozo is best served warm with our Rice and Beef dishes. A perfect Sake for the table

### **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

### **Masumi Shiro Junmai Ginjo**

95

. 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

### **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!

### **Nagurayama Yokikana Ginjo**

110

. Gorgeously aromatic and clean sweetness of Guava and Pineapple makes this Cold sake great with our Scallops and Kimchi alike

### **Sohomare 'Indigo' Junmai Ginjo**

118

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

<b>Koshi no Kanbai 'Sai' Ginjo</b>	116	
<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>Masumi 'Sanka' Junmai Daiginjo</b>	168	
<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>		
<b><u>FRUIT INFUSED SAKE</u></b>	100ml	720ml
<b>Ume Shu Sayuri Classic</b>	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>		
<b>Ume Shu Ume No Yado Aragoshi</b>	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>		
<b>Yuzu Shu Eme No Yado</b>	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>		
<b>Anzu Shu Bunraku</b>	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>		
<b><u>AWAMORI (OKINAWA SPIRIT)</u></b>	50 ml	720ml
<b>Higa Zanpa</b>	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>		
<b>Ryukyu 1429</b>	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>		

125ml / 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</i>	14.5

## WHITE 125ML

<i>France - Sauvignon Blanc Emille Balland 2020</i>	8
<i>Italy- Varietal Blend Langhe Rapuje Sordo 2020</i>	10
<i>USA - Chardonnay Daou Vineyard 2020</i>	12
<i>France - Chablis Grand Cru Valmur, C Moreau 2018</i>	29

## ROSE 125ML

<i>France - Estandon Diamarine, Provence 2019</i>	7
---	---

## RED 125ML

<i>France - Gamay, Domaine du Moulin Camus 2020</i>	9
<i>USA - Cabernet Sauvignon, Daou Vineyard 2018</i>	13
<i>South Africa - Shiraz, De Trafford 2016</i>	14

175ml measures available on request.

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

# 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.*
- Coates & Seely Britagne Rose, Brut Reserve, NV* 90  
*Hampshire, England*  
*Crisp & fresh with a lovely pale pink color.*  
*Delicate aromas of rose hips and summer berries.*
- Chapel Down Rose , Brut reserve, NV* 90  
*Kent, England*  
*This is a classic example of quality English sparkling wine with aromas of red apple, citrus and freshly baked bread*
- 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.*
- 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!*
- Domaine Balland Le Balbuzard ,Sauvignon Blanc 2020* 38  
*Loire Valley, France*  
*The palate is fresh and clean, exactly how Sauvignon should be,*  
*with those citrus notes being joined by gooseberry, juicy green*  
*apple and hints of classic Loire minerality.*
- Gavi, Araldica 'La Battistina' 2020* 49  
*Italy, Piedmont*  
*A modest light to medium bodied, unoaked white. On*  
*the nose elements of fresh apple and sea breeze followed*  
*by a palate of zingy fresh lemons. Great with temaki and*  
*rolls*
- Sordo Rapuje Langhe Bianco 2020* 56  
*Italy, Piedmont*  
*This wine is the perfect combination of 3 grape variety.*  
*Sauvignon Blanc, Chardonnay & Viogner. Complex, aromatic & dry.*  
*A perfect match for to our Black Cod Miso dish.*
- Daou Vineyard Chardonnay 2020* 67  
*Paso Robles California, USA*  
*This lush and luxuriant Chardonnay presents tropical aromas of*  
*pineapple, mango and freshly sliced banana, all accented by*  
*captivating accents of nutmeg, vanilla, honeysuckle, and hazelnut.*

<i>Bott Geyl Les elements, Dry Riesling 2018</i>		65
<i>Alsace, France</i>		
<i>Biodinamic wine with the true expression of the terroir. Clear, ripe and concentrated stone fruit bouquet. This wine will be perfect with your Sushi rolls.</i>		
<i>Astrolabe, Sauvignon Blanc 2019</i>		75
<i>Marlborough, New Zealand</i>		
<i>The palate is medium-bodied with white peach, tropical fruits and citrus flavours and a fresh, dry mineral finish.</i>		
<i>Robert Mondavi Fumee Blanc 'To Kalo', 2015</i>		160
<i>Napa Valley, USA</i>		
<i>Zesty lemon, tangerine and pink grapefruit, exotic pineapple, mango flavors and a touch of fresh springtime grass.</i>		
<i>Chablis Grand Cru Valmur, Chirstian Moreau 2018</i>		170
<i>Burgundy, France</i>		
<i>Chablis the king of Chardonnay!</i>		
<i>Pure, fine and elegant with a long mineral finish. Revealing fresh fruits notes and flower scents.</i>		
<b>SWEET WINE</b>	100ml	500ml
<i>Royal Tokaji Harvest 2017</i>	9	44
<i>Very fruity - pear and citrus. With a bit of minerality and honey. Sweet yet not overwhelming.</i>		

*125ml measures available on request.*

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

# WINE

## ROSÉ

*Estandon Diamarine ,Coteaux Varois 2019* 40

*Provence, France*

*It's refreshing, light, and dry, with more focus on fruit than  
minerality.*

*Infusion Pinot Noir Prophet's Rock 2018* 80

*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, with a satisfyingly full mid-palate.*
- Punt Road, Airlie Bank, Cabernet Franc 2018* 46  
*Yarra Valley, Australia*  
*This explosive cabernet Franc will seduce you with it's juiciness. The flavours of grilled peppers will offer you the perfect match to our Robatta selection.*
- Catena Appellation, Vista Flores Malbec 2019* 58  
*Mendoza, Argentina*  
*Rich and dense Malbec with notes of plums, violets and dark chocolate, from one of the best terroirs of the Mendoza vineyard.*
- 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.*
- Daou Cabernet Sauvignon 2018* 77  
*Paso Robles California, USA*  
*Rich and sophisticated on the nose with currant, black cherry, cedar and eucalyptus. Excellent structure and harmony.*

## RED

- De Trafford Blueprint, Shiraz 2016* 79,5  
*Stellenbosch, South Africa*  
*A powerful shiraz from the beautiful hills of Stellenbosch, spicy with deep blackerry and blueberry notes.*
- Domaine de la Pinte Capitaine, Arbois Rouge 2017* 82  
*Jura, France*  
*A very light bodied & pale red blend of Pinot Noir and local varietals with a combination of red currant and earthy aromas.*
- Bibi Graetz Soffocone Di Vincigliata IGT 2018* 88  
*Tuscany, Italy*  
*This wine is loaded with sourcherries, and avant garde take on Toscana's classic Sangiovese cultivar. Grown right above Florence by a kult winemaker.*
- St Julien, Chateau Langoa Barton Grand Cru Classé 2009* 220  
*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 AND BOURBON

50ml

## JAPANESEWHISKY

<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</i>	18
<i>Suntory Yamazaki 12 Years old</i>	28
<i>Nikka 12 Years Old</i>	31

## AMERICANWHISKEYBOURBON

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

## SCOTCHWHISKY

<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.

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

# 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>	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.*

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

# TEQUILA AND MEZCAL

	50ml
<i>1800 Silver Blanco</i>	9
<i>1800 Anejo</i>	10
<i>Momento Mezcal</i>	10
<i>Illegal Joven</i>	12
<i>Illegal Reposado</i>	15
<i>Fortaleza Blanco</i>	15
<i>Fortaleza Reposado</i>	16.5

# RUM AND CACHACA

<i>Aluna Coconut Rum</i>	8
<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 Cacha</i>	7

*25ml measures available on request.*

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



## 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
--	-----

*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

<b>GENMAICHA</b> <i>A blend of Sencha tea and 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>KAMAIRICHA 2021 - FROM THE MIYAZAKI GARDEN IN GOKASE</b> <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
<b>KYOTO OOLONG 2019 - FROM THE NAKAI FAMILY'S GARDEN IN KYOTO</b> <i>Oolong from Japan! Inviting apricot notes, a vibrant fruity acidity, smooth texture, and biscuity base notes.</i>	8