



\*\*\* Seasonal Cocktails \*\*\*

Boyasha	15
<i>Strawberry, Tedorigawa Sake, Apple, Campari</i>	
Kikenji	17
<i>Strawberry, Tequila Blanco, Chili Umeshu, Citrus, Red Perilla</i>	
Daito	18
<i>Strawberry, Roku Gin, Citrus, Italicus, Champagne</i>	

\*\*\* Signature \*\*\*

Peacock Room	19
<i>Sakura Mancino Vermouth, Sweet Potato Shochu, Yuzu, Tonic</i>	
Volpone	18
<i>Etsu Gin, Wasabi Liqueur, Citrus, Soap Bark</i>	
Salome	19
<i>Sake, Rice Shochu, Etsu Ocean Water, Tomato Liqueur, Umami</i>	
The Death of the Lion	21
<i>Ki No Bi Gin, Yuzu Liqueur, Quinine &amp; Lime Leaf Cordial</i>	
The Black Cat	23
<i>Teeda Rum, Umeshu, Port Charlotte Whisky, Okinawa Sugar</i>	
Le Mort d'Artur	19
<i>Sweet Potato Shochu, Yellow Chartreuse, Clarified Coconut &amp; Pineapple</i>	

\*\*\* Highballs & Chuhais \*\*\*

Toto Sundai	20
<i>Chita Whisky, Soda, Citrus</i>	
Obi	21
<i>Hatozaki Pure Malt, Cold Brew Oolong Sparkling Tea</i>	
Flowers of Edo	24
<i>Nikka from The Barrel, Housemade Yuzu Soda</i>	
Bijin-Ga	21
<i>Sweet Potato Shochu, Soda, Umeshu</i>	
Torii	18
<i>Rice Shochu, Housemade Grapefruit Soda</i>	
Koi	16
<i>Barley Shochu, Soda, Citrus</i>	

*All prices include VAT at the current rate.*

*A discretionary service charge of 13.5% will be added to your bill.*