



SEASONAL SPECIAL

Slushy Rita - Fresh watermelon, Espolon tequila, Ancho Reyes chilli liqueur, Korean miso, lime, agave 10.80

COCKTAILS ON TAP

INKO Spritz - watermelon, Aperol, yuzu, sparkling wine 9.80
Neon Musk Highball - White rum, melon, sudachi lime, green tea & basil water, carbonated 10.80
Palomita - sakura infused tequila, lime, pink grapefruit, agave 11.30
Ichigo Negroni - gin, plum sake, Merlet strawberry, Campari 9.80
Nori Old Fashioned - Toki whisky, kokuto, nori 10.80
INKO Star - Nitro charged, passion fruit, vodka, kaffir lime leaf, pisco, verjus 11.80

By the bottle

Inko Spritz (4 serves, 700ml) 31.00
Palomita (4 serves, 700ml) 35.00

BEER

Kirin Ichiban draught (380ml) 5.90
Wild card pale ale can (330ml) 6.90
Freestar non alcoholic beer (330ml) 5.30

BOOZELESS

INKO Shiso Spritz - elderflower cordial, shiso, soda 4.50
Apple, yuzu, ginger, coriander juice 4.50
Cocorella - crossip, coconut, kabosu lime juice, ginger beer 6.90

SOFT

Coca Cola 3.00
Coke Zero 3.00
Karma lemonade 3.00
Karma ginger ale 3.00
Green tea (free refills) 3.00
Eira still mineral water 4.30
Eira sparkling mineral water 4.30

SAKE

	75ml	250ml	300ml	720ml
Shochikubai Gokai Karakuchi (Served warm - light & refreshing)			17.50	
Shirataki, Junmai (Fruity & savoury)	6.50		26.00	
Tosatsuru, Ginjo (Light & fresh)	7.25		29.00	
Kubota, Junmai Daiginjo (Creamy & rich)			32.00	
Urakasumi "Honjikomi", Honjozo (Clean & rounded)	6.90	22.60		60.00
Dassai "45", Junmai Daiginjo (Creamy & rich)	8.90	29.60		74.00
Yuzu shu Ume No yado (Sweet sake - citrusy, bright & refreshing)	7.00			75.00

There will be a discretionary 12.5% service charge added to your bill.

#INKONITO



BUBBLES

	125ml	750ml
Prosecco Campo Grando NV, Veneto, Italy (Fine bubbles, crisp, green apple & lime)	7.50	38.00
Crémant d'Alsace, Cuvee Julien Dopff, NV, France (Dry & elegant, white flowers and fine bubbles)		52.00
Billecart-Salmon Brut NV, Champagne, France (Elegant, finisse, brioche & honeysuckle)	15.30	85.00
Billecart-Salmon Brut Rose NV, Champagne, France (Refined hints of wild strawberries and cream)		112.00

WHITE

	175ml	500ml	750ml
Pegoes "Santo Isidro Branco" 2022, Setubal, Portugal (Citrus & sun-kissed peach)	6.30	18.00	27.00
Chenin Blanc "Founders" Swartland Winery 2022, Western Cape, SA (Ripe passionfruit, guava & pineapple)	8.20	23.40	35.00
Picpoul de Pinet "La Serre" Villa Noria 2022, Languedoc-Rousillon, France (Citrus, floral & mineral finish)			41.00
Gruner Veltiner "Loss" Weingut Rabl 2021, Kamptal, Austria (Spicy grapefruit, tropical fruit & white pepper)	9.80	28.00	42.00
Albarino "Ruta 49" 2022, Rias Baixas, Spain (Crisp and lively with ripe stone fruit; classic albarino)	10.30	29.40	44.00
Pinot Grigio "Delle Venezie" Cantine Valdadige 2022, Veneto, Italy (Crunchy fruit, hints of spiced peach)			42.00
Chardonnay Andeluna 1300 2022, Mendoza, Argentina (Unoaked, peach, pear and crispy green apple)			47.00
Gavi di Gavi "Fossili" San Silvestro 2022, Piemonte, Italy (Crispy, mineral, zesty citrus & floral notes)			51.00
Ibbotson Sauvignon Blanc 2022, Marlborough, New Zealand (Classic NZ sauvignon; crisp, tropical & floral)	12.90	36.70	55.00
Chablis Domaine Francis Boudin 2022, Burgundy, France (Textured fleshy white fruit, mineral, citrus tang)			58.00
Sancerre, Domaine de la Rossignole, Loire valley, France, 2022 (Lively and mineral, stone fruit & melon)	15.20	43.40	65.00

ROSE

	175ml	500ml	750ml
Chateau l'Aumerade "Style" 2022, Provence, France (Summer in the bottle with red fruit & melon)	10.30	29.40	44.00
"The Pale" by Sacha Lichine 2022, Provence, France (Crisp and refreshing, summer berry notes)	11.20	32.00	48.00

RED

	175ml	500ml	750ml
Les Boules Rounge 2021, Pays d'Oc, France (Blackberry and bramble flavours; hint of raspberry)	6.30	18.00	27.00
Merlot Tierra Antica 2022, Valle Central, Chile (Black cherry, plum and a touch of spice)	8.20	23.40	35.00
Primitivo "Il Pumo" San Marzano 2021, Puglia, Italy (Powerful & ripe fleshy red fruits, rosemary and vanilla)	9.40	26.70	40.00
Rioja Primeur Ondarre 2020, Rioja, Spain (Generous dark fruits with well-integrated oak)	11.00	31.40	47.00
Brouilly Olivier Ravier 2020, Beaujolais, France (Served chilled, ripe, vibrant black fruits)	11.20	32.00	48.00
Malbec Matias Riccitelli 2021, Mendoza, Argentina (An Argentinian classic - full and juicy)	12.90	36.70	55.00
Pinot Noir "The Raptor" Lake Chalice 2020, Marlborough, New Zealand (Blackberry, plum and floral hints)			70.00
Saint Emillion Grand Cru Château Boutisse 2018, Bordeaux, France (Smooth, ripe cherry, dark chocolate)			92.00
Morey-Saint-Denis Stephane Magnien 2018, Burgundy, France (Savoury & lovely depth with a fruit explosion)			98.00
Châteauneuf-du-Pape Domaine de la Solitude 2019, Rhone valley, France (Elegant, full, long red berries)			105.00
Amarone della Valpolicella Ca'Rugate 2018, Veneto, Italy (Gamey & elegant with ripe red fruit finish)			105.00

There will be a discretionary 12.5% service charge added to your bill.

#INKONITO