



At Yamatora, we believe the drink is just as important as the dish. Our curated collection of Japanese sake offers a journey through the country's finest expressions, each bottle chosen for its depth, character and complexity.

For those seeking something more inventive, our cocktails blend traditional Japanese ingredients with a contemporary twist. We also offer a selection of fine international wines, thoughtfully chosen to complement the delicate flavours of our cuisine, alongside a range of premium beers and exquisite Champagne for those moments that call for something special.

Please inform a member of staff about any food allergy or intolerance before placing an order. All prices are in GBP £. A 12.5% discretionary service charge will be added to your bill.

COCKTAILS

- | | |
|---|----|
| 01. Yamatora | 12 |
| Light barley shochu with cherry heering and aperol, topped with ginger beer to enhance the spices | |
| 02. Shiso-jito | 12 |
| Shiso leaf crushed with lime juice and simple syrup, japanese kiyomi rum, topped with soda | |
| 03. Sakura | 12 |
| Cloudy nigori sake, luxardo 'maraschino' liqueur, sakura vermouth, lime juice, simple syrup, pink grapefruit soda | |
| 04. Umi | 13 |
| Barley shochu balanced with yuzu sake, honey syrup, green tea, lemon juice, a touch of blue curacao | |
| 05. Zen Garden | 12 |
| Roku gin, mango juice, orange juice, citrus mixed juice, mint-basil syrup, topped with blood orange soda | |
| 06. Tokyo Iced Tea | 14 |
| Haku vodka, roku gin, kiyomi rum, midori and tequila, cointreau, lime juice, topped with lime and yuzu soda | |
| 07. Gold Rush | 13 |
| Nikka 'days' japanese blended whisky, with lemon juice and honey syrup for balance | |
| 08. Bonsai Margarita | 12 |
| Chrysanthemum infused tequila for a delicate floral note, midori, lime juice, cantaloupe syrup | |
| 09. Espresso Martini | 12 |
| Haku vodka, rich espresso, a touch of simple syrup and kahlúa for a smooth taste | |
| 10. Matcha Gin Dream | 12 |
| Roku gin, smooth white chocolate liqueur, matcha syrup and a unique mandarine liqueur with cognac and green tea | |
| 11. Chrysanthemum | 13 |
| Remy martin vsop, dry vermouth, and chrysanthemum syrup to add a sweet floral touch | |

MOCKTAILS

- | | |
|---|---|
| 20. Lychee Rose | 8 |
| Crushed raspberries with rose water and lemon juice, lychee juice for an exotic twist, topped with ginger ale | |
| 21. Citrus Cooler | 7 |
| Lime and lemon slices, mint leaves, mixed citrus juice, honey ginger syrup, green tea, topped with lemonade | |
| 22. Passion Mock-tini | 8 |
| Fresh passion fruit seeds mixed with passion fruit juice, lime juice and simple syrup | |
| 23. Yuzu Cucumber | 8 |
| Refreshing cucumber and yuzu juice, mixed with coconut water and a touch of honey for natural sweetness | |

JAPANESE BEER

- | | | |
|--|----------|--------|
| 30. Asahi Draught 5% | half 4.5 | pint 7 |
| Soft bubbles and flavour with a light citrus note | | |
| 31. Sapporo Draught 4.9% | half 4.5 | pint 7 |
| Light fizz with underlying bitterness | | |
| 32. Party Beer Tower - 7 pints | 45 | |
| Asahi or sapporo | | |
| 33. Kirin Ichiban 5% 330ml | 7 | |
| Light fizz, very citrusy with yuzu and soft grapefruit | | |
| 34. Coedo Shikkoku Black Lager 5% 330ml | 8 | |
| Onyx black, smooth and light with mellow flavour profile | | |
| 35. Asahi 0.0% 330ml | 4.5 | |
| Same crisp refreshing asahi taste, without the alcohol | | |

SAKE

House

40. Kikumasamune Freshly Pressed Sake Junmai Kojo 15%
Full floral aroma, whilst rich and full of umami

Warm - heat accentuates the earthy flavours (125ml / 300ml) 8 / 18

Cold - fruity notes are enhanced when cold (200ml) 15

Earthy & Mineral

BOTTLE

41. Nishinoseki Cube Seishu Honjozo 300ml 17% 28
Spicy and powerful on the palate, yet with a light and delicate finish

42. Nanbu Bijin Tokubetsu Junmai 300ml 15.5% * 29
Fully rounded texture with light and clean sweetness of melon and pear

Fresh & Crispy

43. Tosatsuru Ginrei Senju Ginjo 300ml 15% 27
Beautifully balanced with a light body, soft texture and clean finish

44. Tosatsuru Azure Ginjo 720ml 15%% * 76
Smooth, delicate, with a clean finish, made with deep sea-water

Fruity & Aromatic

45. Sayuri Junmai Nigori Sake (cloudy) 300ml 12.5% 21
Coarsely filtered creating a creamy, cloudy, and generally sweeter taste

46. Urakasumi Junmai 300ml 15% 30
Gentle and classic with a hint of peach, cotton candy and spicy pepper kick

47. Yonetsuru Junmai Daiginjo 500ml 15.5% 67
Traditional aroma profile with faint notes of grape, pineapple and lychee

Premium

48. Asahi Shuzo Dassai 39 720ml 16% 73
Clean honey-like sweetness, followed by a long, reverberating finish

49. Shinozaki Idomu Junmai Daiginjo 720ml 15% 98
Lychee, pear and sweet rice on the nose, umami rich on the palette

50. Denshin First Class Junmai Daiginjo 720ml 16.5% 188
A deep aroma with fruity undertones of peach, mango, pear, and banana

51. Izumibashi Rakufumai Kimoto Junmai Daiginjo 720ml 15% * 228
Elegant, clean and refreshing with fruit and cardamon spice finish

*can be served warm

SAKE

Fruit

125ML

52. Nakata Shokuhin Rich Kishu Umeshu Plum Wine 12%

8

Fragrant and smooth, with a gentle acidity, served with a whole ume plum

53. Chiebijin Black Tea Umeshu 7%*

10

Cold brewed tea, blended with plum wine, for a layered and soothing taste

54. Tsukasabotan Yama Yuzu Shibori Yuzu Sake 8%

9

Delicate, light and citrus-forward, with crisp acidity and a clean finish

Sparkling

300ML

55. Shirakabegura MIO Clear 5.6%

18

Light and sparkling with gentle sweetness and a refreshing hint of apple

56. Discovery Tasting

20

A curated journey through four distinct styles. Each 50ml pour highlights a different expression, showcasing the diversity of flavour, texture, and depth

The Crisp & Clean One

The Fruity & Aromatic One

The Rich & Umami-Driven One

The Unique & Textured One

57. Fruity Tasting

18

A playful exploration of fruit-driven sakes, offering a spectrum of natural sweetness, bright citrus, and aromatic layers in each 50ml pour

Yuzu

Plum - Shochu Based

Muscat - Grape

Black Tea Umeshu

*can be served warm

WINE BY THE GLASS

125ml available upon request

White (175ml)

60. Chardonnay Gran Reserva, Vina Echeverria 2023	CHILE	8
61. Sauvignon Blanc, Origin, Saint Clair 2024	NEW ZEALAND	11
62. Riesling Feinherb, Schloss Johannisberg 2022	GERMANY	17
63. Sauvignon Blanc, Goutte d'Argent 2022	CHILE	17
(with Sake Yeast Fermented)		

Rosé (175ml)

64. San Marzano Tramari, Salento 2023	ITALY	9
---------------------------------------	-------	---

Red (175ml)

65. Merlot Reserva, Viña Echeverría 2023	CHILE	8
66. Rioja Crianza, Finca San Martín, Torre de Oña 2020	SPAIN	12
67. Pinot Noir, Craggy Range 2019	NEW ZEALAND	18

SPARKLING WINE & CHAMPAGNE

Fresh and Youthful Prosecco Brut (200ml)

70. Bottega Liquid Gold	ITALY	16
71. Bottega Liquid 'Rose' Gold		16

Sparkling wine

72A. Simpsons Wine Estate 'Chalklands' Classic Cuvee NV	ENGLAND	67
---	---------	----

Champagne

73B. Champagne Bernard Remy, Brut Carte Blanche (375ml)	FRANCE	38
74B. Champagne Veuve Clicquot, Brut Yellow Label		148
75B. Champagne Gosset, Blanc De Blancs Brut (big in Japan)		148

Berries & Cream Rosé Champagne

76B. Champagne Bernard Remy, Brut Rosé	FRANCE	89
77B. Champagne Laurent Perrier, Cuvée Rosé Brut		210

ROSÉ

Crisp & Dry

Dry and elegant on the plate, with medium body a succinct finish

80B. San Marzano Tramari, Salento 2023	ITALY	34
--	-------	----

Rich & Fruity

Refreshing, succulent and well balanced, medium body with bright acidity

81A. Ultimate Provence Rosé, Côtes de Provence 2023	FRANCE	60
---	--------	----

Dry / sweet guide: A dry, B dry / lightly sweet, C lightly sweet

WHITE WINE

Aromatic & Floral

Light and refreshing

90B. Torrontés, Andeluna'1300', Uco Valley 2023	ARGENTINA	38
91C. Riesling Feinherb, Schloss Johannisberg 2022	GERMANY	68

Green & Flinty

Dry, crisp acidity and minerality

92B. Sauvignon Blanc, Origin, Saint Clair 2024	NEW ZEALAND	42
93A. Albariño, Rías Baixas, Lagar de Cervera 2023	SPAIN	59
94A. Gavi di Gavi, 'Rovereto', Michele Chiarlo 2023	ITALY	65
95B. Sauvignon Blanc, Goutte d'Argent 2022	CHILE	66
(with Sake Yeast Fermented)		
96A. Sancerre, Cul de Loup, Eric Louis 2019	FRANCE	80
97A. Chablis 1Er Cru Montmains, La Chablisienne 2022	FRANCE	110

Tropical & Balanced

Fresh, succulent stonefruit with a citrus backbone

98B. Chardonnay Gran Reserva, Vina Echeverria 2023	CHILE	30
99B. Viognier, 1753, Chateau de Campuget 2023	FRANCE	35

Buttery & Complex

Dry full-bodied fruit and spice

100A. Meursault, Ropiteau Frères 2022	FRANCE	180
---------------------------------------	--------	-----

RED WINE

Light & Perfumed

Bright fruit aromas and low tannins

110B. Fleurie Vieilles Vignes, Reserve de Colonat 2023	FRANCE	55
111B. Pinot Noir, Craggy Range 2019	NEW ZEALAND	72

Savory & Classic

Broad spectrum of flavor, elegant and structured

112C. Rioja Crianza, Finca San Martín, Torre de Oña 2020	SPAIN	46
113C. Chianti Classico, Badia a Coltibuono 2021	ITALY	58
114C. Initial de Desmiral, Margaux 2019	FRANCE	95
115D. Château Batailley, 5ème Cru Classé, Pauillac 2017	FRANCE	180

Bold & Structured

Ripe red berries fruit and firm tannins

116B. Merlot Reserva, Viña Echeverría 2023	CHILE	30
117C. Malbec, Matias Riccitelli 2023	ARGENTINA	42
118C. Cabernet Sauvignon, Xanadu 2021	AUSTRALIA	65

Rich & Intense

Deep, fruit-driven and jammy

119D. Châteauneuf-du-Pape, Domaine de la Solitude 2022	FRANCE	98
--	--------	----

Body guide: B light - medium, C medium, D medium - full bodied

SPIRITS

Aperitifs

		25ML	50ML
120. Aperol 11%	ITALY	3	5
121. Dubonnet 14.8%	FRANCE	3	5
122. Pernod Pastis 40%	FRANCE	3	5
123. Suze De Gentiane 15%	FRANCE	3	5

Digestif

124. Bailey's 17%	REPUBLIC OF IRELAND	3	5
125. Benedictine 40%	FRANCE	4	7
126. Campari 25%	ITALY	3	5
127. Cointreau 40%	FRANCE	3	5
128. Disaronno Amaretto 28%	ITALY	3	5
129. Jagermeister 35%	GERMANY	3	5
130. Luxardo White Sambuca 38%	ITALY	3	5

Liqueur

131. Cherry Heering 24%	DENMARK	3	5
132. Giffard Blue Curacao 25%	FRANCE	3	5
133. Giffard 'Abricot Du Roussillon' 25%	FRANCE	3	5
134. Giffard Passion Fruit 16%	FRANCE	3	5
135. Kahlua 16%	MEXICO	3	5
136. Kwai Feh Lychee Liqueur 20%	NETHERLANDS	3	5
137. Luxardo 'Maraschino' 32%	ITALY	3	6
138. Mandarine Napoléon 38%	BELGIUM	4	7
139. Midori Melon 20%	JAPAN	3	5
140. Mozart 'Dark' Chocolate 17%	AUSTRIA	3	5
141. Mozart 'White' Vanilla 15%	AUSTRIA	3	5
142. Southern Comfort 35%	UNITED STATES	3	5
143. St Germain Elderflower 20%	FRANCE	3	6
144. Tia Maria 'Matcha cream' 17%	JAMAICA	3	5
145. Shinozaki Asakura Liqueur 40%	JAPAN	6	12
146. Takachiho Premium Ume Liqueur 26%	JAPAN	4	8
147. Takara Fukuoka Amaou Strawberry Liqueur 12%	JAPAN	3	5
148. Takara Yamanashi White Peach Liqueur 12%	JAPAN	3	5
149. Takara Shimane Shine Muscat Liqueur 12%	JAPAN	3	5

SPIRITS

Vodka

		25ML	50ML
150. Suntory 'Haku'	JAPAN	4	7
151. Absolut 'Citron'	SWEDEN	3	5
152. Belvedere	POLAND	4	7

Gin

153. Suntory 'Roku'	JAPAN	3	6
154. Bombay Sapphire	ENGLAND	3	5
155. Tanqueray No. 10	ENGLAND	4	7

Rum

156. Kiyomi	JAPAN	5	10
157. Equiano Light Rum	BARBADOS	4	7
158. Equiano Afro Caribbean	BARBADOS	4	8

Tequila

159. Jose Cuervo Silver Classico	MEXICO	3	5
160. Patron Reposado	MEXICO	6	11
161. San Cosme	MEXICO	5	10

Bourbon

162. Jack Daniel's	TENNESSEE	3	6
--------------------	-----------	---	---

Whisky

163. Nikka 'Days' Japanese Blended	JAPAN	4	8
164. Nikka Yoichi	JAPAN	8	15
165. Suntory Hibiki 'Harmoni'	JAPAN	8	16
166. Suntory Yamazaki 12 Year Old	JAPAN	14	27
167. Johnnie Walker Blue Label	SCOTLAND	17	34
168. The Balvenie, PortWood 21 Year Old	SCOTLAND	29	58

Cognac

169. Remy Martin VSOP	FRANCE	5	10
170. Hennessy X.O (Limited Edition)	FRANCE	28	56

SAICHO SPARKLING TEA

A 200ml bottle of luxurious non-alcoholic, cold brewed tea from England

180. Darjeeling - black tea flushed with muscatel flavours	9
181. Jasmine - green tea scented with jasmine flowers	9

SOFT DRINKS

200ML

182. Coke	3
183. Coke Zero	3
184. Tonic	3
185. Lemonade	3
186. Soda Water	3
187. Ginger Ale	3
188. Ginger Beer	3
189. Pink Grapefruit Soda	3.5
190. Italian Blood Orange Soda	3.5
191. Mexican Lime & Yuzu Soda	3.5

JUICES

192. Orange	5.5
193. Apple	5.5
194. Watermelon	5.5
195. Detox - celery, parsley, cucumber, ginger, lemon, apple	6

WATER

196. Hildon Still 750ml	5.2
197. Hildon Still 330ml	2.8
198. Hildon Sparkling 750ml	5.2
199. Hildon Sparkling 330ml	2.8

COFFEE

200. Espresso	2.8
201. Double Espresso	3.8
202. Americano	3.8
203. Latte	3.8
204. Cappuccino	3.8
205. Macchiato	3.8

TEA

206. Bottomless Green Tea - per person	3
--	---