



COCKTAILS

LYCHEE COOLER	16
Grey Goose Le Citron vodka, elderflower cordial and vanilla. Shaken hard with coconut cream and lychee water. Served long.	
WASABI MARGARITA	15
Wasabi infused El Rayo tequila, lime juice and agave. Shaken and served short over ice.	
KAFFIRINHA	15
Our creative take on the Brazilian Classic. Fragrant Kaffir lime leaves infused in Velho Barreiro cachaca, churned with lime and sugar and served short, over crushed ice.	
SAKURA	16
Cherry blossom infused vermouth paired with Roku gin. Delicately stirred down and served up	
SHISO FINE	15
Portobello vodka, shiso leaf, apple and Thai basil syrup. Churned through crushed ice with apple and lime juices. Finished with a drizzle of crème de cassis. Served long.	
KOBE COCKTAIL	29
Kobe fat washed Japanese whisky, salted caramel and maple. Stirred until icy cold and served short over ice cube.	

All prices include 20% VAT.

A discretionary 13.5% service charge will be added to the bill

WINE & CHAMPAGNE

CHAMPAGNE

	PHILIPPONNAT ROYALE RÉSERVE, BRUT, MAREUIL-SUR-AY	120
	BOLLINGER, SPECIAL CUVÉE, BRUT, Aÿ	175
2014	LA GRANDE ANNÉE, BOLLINGER, BRUT, Aÿ	385
2012	DOM PERIGNON, VINTAGE, BRUT, EPERNAY	450
	KRUG, GRANDE CUVÉE BRUT, REIMS	475
2014	CRISTAL, LOUIS ROEDERER, BRUT, REIMS	540
	PHILIPPONNAT, ROYALE RÉSERVE, BRUT ROSÉ, MAREUIL-SUR-AY	150
	BOLLINGER, BRUT, BRUT ROSÉ, Aÿ	220
	LAURENT PERRIER, BRUT ROSÉ, TOURS-SUR-MARNE	220
2013	CRISTAL, LOUIS ROEDERER, BRUT ROSÉ, REIMS	957

MAGNUM

	PHILIPPONNAT, ROYALE RÉSERVE, BRUT, MAREUIL-SUR-AY (1.5LT)	240
	PHILIPPONNAT, ROYALE RÉSERVE, BRUT ROSÉ, MAREUIL-SUR-AY (1.5LT)	300
	BOLLINGER, SPECIAL CUVÉE, BRUT, Aÿ (1.5L)	350
	LAURENT PERRIER, BRUT ROSÉ, TOURS-SUR-MARNE (1.5LT)	450

WHITE

2021	POUILLY FUME, LADOUCKETTE, LOIRE VALLEY, FRANCE	98
2020	CHABLIS "1ER CRU LES VAUDEVY" DOMAINE LAROCHE, BURGUNDY, FRANCE	129

ROSÉ

2021	COTES DE PROVENCE, CHÂTEAU MINUTY, PRESTIGE, FRANCE	75
2021	COTES DE PROVENCE, CHÂTEAU MINUTY, ET OR ROSÉ, FRANCE – (MAGNUM 1.5LT)	190

RED

2019	SAVIGNY-LÈS-BEAUNE, VINCENT GIRARDIN, BEAUNE, BURGUNDY, FRANCE	124
2019	CHÂTEAU CISSAC "CRU BOURGEOIS" HAUT-MÉDOC, BORDEAUX, FRANCE	109

SAKE

503	DEWAZAKURA 'YUKIMANMAN' SNOW COUNTRY, DAIGINJO, YAMAGATA, JAPAN Elegantly nuanced, with notes of pomegranate and persimmon	275
504	TOKU 'JUNMAI DAIGINJO', HOKKAIDO Freshness and a long finish characterise this exquisite sake. Scents of honeydew melon segue into a chalky palate reminiscent of Grand Cru Champagne.	285

All prices include 20% VAT.

A discretionary 13.5% service charge will be added to the bill

SPIRITS

Includes bottle and assorted mixers

VODKA

GREY GOOSE, FRANCE	260
BELVEDERE, POLAND	260
CIROC, FRANCE	300
SAUVELLE, FRANCE	260

GIN

HENDRICK'S SCOTLAND	230
TANQUREY 10, ENGLAND	280
ROKU, JAPAN	260
G-VINE, FRANCE	330

WHISKY

JOHNNIE WALKER BLACK LABEL, SCOTLAND	240
JOHNNIE WALKER BLUE LABEL, SCOTLAND	790
WOODFORD RESERVE, KENTUCKY	230
HIBIKI HARMONY, JAPAN	280

TEQUILA

MEXICO

EL RAYO PLATA	240
EL RAYO REPOSADO	260
DON JULIO BLANCO	240
DON JULIO REPOSADO	260
DON JULIO 1942	790
CLASE AZUL PLATA	470
CASAMIGOS BLANCO	300
CASAMIGOS REPOSADO	360
CASAMIGOS ANJEO	420
CASA DRAGONES BLANCO	260
CODIGO 1530 ROSA	350

MEZCAL

MEXICO

ILEGAL REPOSADO	360
CASAMIGOS MEZCAL	420

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CANE SPIRITS

ZACAPA 23, GUATEMALA	260
DIPLOMATICO RESERVA EXCLUSIVA, VENEZUELA	240
KRAKEN SPICED, TRINIDAD AND TOBAGO	320
ZACAPA XO, GUATEMALA	470
DIPLOMATICO AMBASSADOR, VENEZUELA	980

MAGNUM

GREY GOOSE, FRANCE	520
BELVEDERE, POLAND	440
CIROC, FRANCE	540
DON JULIO 1942, MEXICO	1600

BOTTLED BEER

ASAHI, JAPAN 5.2%	7
ASAHI, JAPAN 0%	6
SUSHISAMBA LAGER, COALITION BREWING LONDON	7

SOFT DRINKS

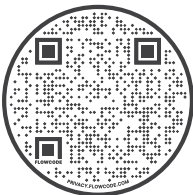
COCA COLA	4	FEVER TREE SODA	4
DIET COKE	4	RED BULL	6
FEVER TREE TONIC	4	RED BULL SUGAR FREE	6

FOOD MENU

OTSUMAMI assortment of edamame, green bean tempura, shishito	22
PLANTAIN CHIPS aji amarillo 281 kcal	7
CRISPY TAQUITOS two per order	
YELLOWTAIL avocado and roasted corn miso 229 kcal	20
VEGETABLE avocado, radish, red onion, peppers, pickled shimeji mushrooms 113 kcal	13
LOBSTER avocado, pickled shallots 122 kcal	26
WAGYU GYOZA kabocha purée and sweet soy 260 kcal	23
ROCK SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette 603 kcal	29
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive 118 kcal	16
TORO TIRADITO yuzu soy, wasabi pickle, black truffle, yuzu caviar 263 kcal	19
YELLOWTAIL TIRADITO jalapeño and lemongrass 115 kcal	14
A5 KOBE TIRADITO pickled wasabi, bubu arare, truffle citrus soy 302 kcal	32
CHILEAN SEA BASS ANTICUCHOS miso, peruvian corn 457 kcal	30
PORK BELLY ANTICUCHOS butterscotch miso, peruvian corn 933 kcal	21

SAMBA ROLLS

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion hishiho miso, crispy yuba, yuzu dressing 301 kcal	20
EL TOPO®* salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce 579 kcal	18
NEO TOKYO tuna, tempura flakes, aji panca, spicy mayo 408 kcal	18
SASA shrimp tempura, quinoa, shishito pepper, coriander, spicy mayo, red onion 352 kcal	16
EZO soy-marinated salmon, asparagus, onion, chives, sesame, tempura flakes, soy paper, wasabi mayo 537 kcal	17



According to the NHS, adults need around 2000 kcal a day.
Scan the QR code to view calorie information.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.