



*** Seasonal Cocktails ***

Sotoki	15
<i>Etsu Pacific Gin, Fig Cordial, Lime, Carbonated Salty Pear Juice</i>	
Rotatsu	15
<i>Ginger Toki Whiskey, Laphroaig 10, Umeshu, Lemon Honey, Pear, Oolong Tea</i>	
Roshi	15
<i>Kiyomi Rum, Pear Cordial, Dry Vermouth, Chocolate Bitters, Citrus & Saline Solutions, Smoked Sakura Cherry Perfume</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 & Lime Leaf Cordial</i>	
The Black Cat	23
<i>Teeda Rum, Umeshu, Laphroaig, Okinawa Sugar</i>	
Le Mort d'Artur	19
<i>Rice Shochu, Yellow Chartreuse, Clarified Coconut & 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.