



BY GORDON RAMSAY

AKASHI-TAI

ARTISANAL JAPANESE SAKE

CHAMPAGNE BY THE GLASS

Perrier-Jouët, Grand Brut NV 27

Perrier-Jouët, Blanc de Blancs NV 35

Perrier-Jouët, Blason Rosé NV 37

WINTER COCKTAIL SPECIALS

Lucha Carré 22

Redbreast 12 Year Old Irish Whiskey, Port & cinnamon reduction, Peychaud's Bitters,
Green Tea, Akashi-Tai Yuzushu & Benedictine Bitters

Golden Solstice 14

Akashi-Tai Ginjo Sparkling Sake, clarified clementine cordial, Benedictine

Red Lotus 16

Código 1530 Rosa Tequila, lime juice, Aperitivo, herbal liqueur

Jingle Muse 16

Elyx Vodka, blood orange soda, Chartreuse air, salted chocolate

Silk & Spice 15

Ki No Bi Dry Kyoto Gin, Ambrato Vermouth, cinnamon, lavender, clove, orange peel,
yuzu Juice floral bitters, ginger foam, hojiso flower.

Kyoto 25 14

Código 1530 Rosa Tequila, Akashi-Tai Tokubetsu Junmai Sake, Supasawa, nashi syrup

AKASHI-TAI PREMIUM JAPANESE SAKE

Akashi-Tai Ginjo Sparkling Sake 100ml 17 | 300ml 50 | Bottle 99

FRESH AND CRISP AND A PERFECT APERTIF OR WITH CAVIAR

Akashi-Tai Tokubetsu Honjozo 100ml 15 | 300ml 45 | Bottle 98

PAIR WITH PORK DISHES

Akashi-Tai Tokubetsu Junmai 100ml 20 | 300ml 59 | Bottle 139

PAIR WITH SASHIMI

Akashi-Tai Umeshu 100ml 14 | 300ml 42 | Bottle 98

PAIR WITH OUR SPICY GFC

Akashi-Tai Yuzushu 100ml 14 | 300ml 42 | Bottle 98

PAIR WITH SCALLOPS IN WZU DRESSING

a 12.5% discretionary service charge will be added to your bill. all prices are inclusive of VAT.