

NOBU BITES

Edamame	8
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Padron Peppers Mint Miso	11
Salmon New Style Tacos	13
Heritage Tomato Salad Cilantro Dressing	16
Crispy Rice Shiso Tomato	16
Crispy Rice Creamy Crab	25
Black Cod Butter Lettuce	22
Wagyu Aji Amarillo Tacos	22
Seabass Croquettes Anticucho Aioli	28
Wagyu Beef Sliders	28
Avocado Tiradito	12
Wasabi Mochi New Style Salmon	16
Yellowtail Jalapeño	20
Negi Tempura Yakiniku Aioli	16
Shrimp Tempura Yakiniku Aioli	24
Veggie Green Roll	12
Salmon Avocado Roll	14
Yakimaki Roll	18



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HOKUSETSU SAKE

Exclusive to Nobu

The Hokusetsu Brewery on Sado Island in the Sea of Japan has been operated by the Hazu family since 1871. The name Hokusetsu (Northern Snow) was chosen to reflect the ideal sake brewing conditions on the island during the coldest days of winter.

GRADE DAIGINJO RARE AND ICONIC

These sakes go through a special process, using a centrifuge to separate the sake mash, creating a silkier and lighter texture. This Hikari process is stopped before the mash solids are completely separated, producing a Nigori-style fine texture. Served for you in fine Daiginjo glasses.

Daiginjo YK 35 Enshinbunri	Glass	Bottle
	<i>100ml</i>	<i>720ml</i>
Full bodied, fresh citrus, melon and delicate umami flavours.	62	451

Daiginjo YK 35 Nigori Enshinbunri	Glass	Bottle
	<i>100ml</i>	<i>720ml</i>
Full bodied, fresh citrus, melon and delicate umami flavours, with a milky texture.	46	331

GRADE DAIGINJO

Cho Daiginjo YK 35	Glass	Small	Large	Bottle
	<i>100ml</i>	<i>180ml</i>	<i>380ml</i>	<i>500ml</i>
Lychee, melon, refined yoghurt and marzipan.	35	64	135	189

Daiginjo Black Label	Glass	Small	Large	Bottle
	<i>100ml</i>	<i>180ml</i>	<i>380ml</i>	<i>1800ml</i>
Full bodied with creamy texture. Notes of peach, banana and lactic nuances.	21	37	78	371

SPIRITS

All served by 50ml

COGNAC AND ARMAGNAC	Abv%
Baron de Sigognac 10 Yo Armagnac <i>Ch.de Bordeneuve</i>	40 16
Baron de Sigognac 20 Yo Armagnac <i>Ch. de Bordeneuve</i>	40 24
Baron de Sigognac XO Platinum Armagnac <i>Ch. Bordeneuve</i>	40 33
Baron de Sigognac 50 Ans Armagnac <i>Ch. de Bordeneuve</i>	40 90
Courvoisier XO Cognac <i>Jarnac</i>	40 37
Martell Cordon Bleu Cognac <i>Javrezac</i>	40 41
Hennessy VS Cognac <i>Cognac</i>	40 13
Hennessy Paradis Cognac <i>Cognac</i>	40 170
Hennessy Paradis Imperial Cognac <i>Cognac</i>	40 450
Hennessy Richard Cognac <i>Cognac</i>	40 475
Janneau XO Armagnac <i>Condom</i>	40 30
Sazerac de Forge Cognac <i>Segonzac</i>	40 32
Remy Martin XO Excellence Cognac <i>Juillac-le-Coq</i>	40 48
Remy Martin Louis XIII Cognac <i>Juillac-le-Coq</i>	25ml 40 150 50ml 300

GRAPPA	Abv%
Nardini Bianca <i>Bassano</i>	40 13
Nardini Riserva <i>Bassano</i>	40 18

VERMOUTH & LIQUORS	Abv%
Frangelico <i>Italy</i>	20 10
Campari <i>Italy</i>	25 10
St. Germain Elderflower	20 10
Disaronno <i>Italy</i>	28 10
Noilly Prat <i>France</i>	18 10
Punt e Mes <i>Italy</i>	16 10
Aperol <i>Italy</i>	25 10
Evangelista Limoncello <i>Italy</i>	32 10
Cynar <i>Italy</i>	16.5 10
Fernet Branca <i>Italy</i>	39 10

SPIRITS

All served by 50ml

TEQUILA & MEZCAL

Abv%

Nobu Rare 2008 Reserve <i>Capilla de Guadalupe</i>	40	65
Casa Dragones Plata <i>San Miguel De Allende</i>	40	30
Casa Dragones Joven <i>San Miguel De Allende</i>	40	50
Casa Dragones Anejo <i>San Miguel De Allende</i>	40	40
Casamigos Blanco <i>Jesus Maria</i>	40	15
Casamigos Reposado <i>Jesus Maria</i>	40	18
Casamigos Anejo <i>Jesus Maria</i>	40	22
Claze Azul Plata <i>Jesus Maria</i>	40	28
Claze Azul Reposado <i>Jesus Maria</i>	40	36
Don Julio Blanco <i>Atotonilco El Alto</i>	40	14
El Rayo Plata <i>Capilla de Guadalupe</i>	40	16
El Rayo Reposado <i>Capilla de Guadalupe</i>	40	19
Maestro Dobel Diamante <i>Jalisco</i>	40	13
Patron Reposado <i>Jalisco</i>	40	18
Patron Anejo <i>Jalisco</i>	40	20
Patron El Cielo <i>Jalisco</i>	40	35
Patron Gran Platinum <i>Jalisco</i>	40	45
Rooster Rojo Blanco <i>Tequila</i>	38	11
Rooster Rojo Reposado <i>Tequila</i>	38	12
Del Maguey Vida <i>Oaxaca</i>	42	17
Madre Mezcal <i>Oaxaca</i>	46	15

RUM

Abv%

Bacardi Anejo 4 <i>Puerto Rico</i>	40	12
Bacardi 8 Old Reserva Ocho <i>Puerto Rico</i>	40	14
Trois Rivieres Ambre <i>Martinique</i>	40	15
Appleton 12 Estate <i>Jamaica</i>	43	15
Havana Club 15 Cuba	40	16
Santa Teresa 1796 <i>Venezuela</i>	40	15
Zacapa Centenario 23 <i>Guatemala</i>	40	18
Appleton Estate 21 <i>Jamaica</i>	43	23
El Dorado 21 <i>Guyana</i>	40	33
El Dorado 15 <i>Guyana</i>	43	18
Zacapa XO <i>Guatemala</i>	40	42
Diplomatico Ambassador <i>Venezuela</i>	47	77
Diplomatico 2021 Vintage <i>Venezuela</i>	47	33

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GRADE JUNMAI DAIGINJO

Junmai Daiginjo TK 40	Glass	Small	Large	Bottle
	100ml	180 ml	380ml	300ml
<i>Nobu Private Selection</i>	19	34	71	61

Gardenia flower with tropical fruit notes and a touch of sweet nuttiness.

Bottle
500ml
102

Junmai Daiginjo	Glass	Small	Large	Bottle
	100ml	180ml	380ml	300ml
<i>Nobu Private Selection</i>	17	31	66	61

Cherry blossom notes, unripe melon and rose buds.

Bottle
500ml
101

Junmai Daiginjo Yurara	Glass	Small	Large	Bottle
	100ml	180ml	380ml	500ml
	24	42	89	117

Yurayura stands for “Wavy-Wavy”
The sake is kept for three months on trays that vibrates uninterrupted, affecting the characteristics of the product.

GRADE JUNMAI

Junmai	Glass	Small	Large
	100ml	180ml	380ml
	11	19	41

Cotton candy and yoghurt flavours.
Displays the quintessential flavour of the rice.

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GRADE GINJO

Junmai Ginjo Nobu 71	Glass <i>100ml</i>	Bottle <i>720ml</i>
Rich and coating. Intense and aromatic with orchard fruit notes.	18	130

Nigori (Unfiltered sake)	Glass <i>100ml</i>	Carafe' <i>250ml</i>	Bottle <i>500ml</i>
Rich texture supported by notes of unripe banana and yoghurt.	12	29	59

GRADE HONJOZO

Honjozo Yukinohibiki	Glass <i>100ml</i>	Small <i>180ml</i>	Large <i>380ml</i>
Slightly citrusy with aromas of marzipan and banana skin. Earthy and nutty on the palate.	11	20	43

Honjozo Kinpaku-Iri	Glass <i>100ml</i>	Carafe' <i>250ml</i>
Slightly citrusy with aromas of marzipan and banana skin. Earthy and nutty on the palate. Served particularly for celebrations and special occasions.	12	30

GRADE FUTSU-SHU

Ongakushu 10yrs old	Glass <i>100ml</i>	Small <i>180ml</i>	Large <i>380ml</i>
Dry and smooth with spicy notes from ageing.	13	24	50

Onikoroshi "Devil Killer"	Glass <i>100ml</i>	Small <i>180ml</i>	Large <i>380ml</i>
Very dry, earthy and neutral.	10	18	38

SPIRITS

All served by 50ml

IRISH WHISKEY	<i>Abv%</i>
Jameson <i>Dublin</i>	40 12
Fierfield Barberry <i>Cooaclare</i>	42 14
Fierfield Birch <i>Cooaclare</i>	42 14
Bushmill 21 <i>Bushmills</i>	40 55

WELSH	<i>Abv%</i>
Aber Falls Single Malt <i>Abergwyngrehyn</i>	40 12

BLENDED WHISKY	<i>Abv%</i>
Dewar's Caribbean Smooth <i>Aberfeldy</i>	40 14
Dewar's Illegal Smooth Mezcal Cask <i>Aberfeldy</i>	40 14
Johnny Walker Black Label <i>Edinburgh</i>	40 14
Johnny Walker Blue Label <i>Edinburgh</i>	43.8 42
Compass Box Phenomenology <i>London</i>	46 44
Chivas 25 <i>Keith</i>	40 88

BOURBON & RYE WHISKEY	<i>Abv%</i>
Buffalo Trace <i>Frankfort, Kentucky</i>	40 11
Eagle Rare 10 <i>Frankfort, Kentucky</i>	45 14
Tincup <i>Indiana, Colorado</i>	42 15
Sazerac Rye <i>Frankfort, Kentucky</i>	45 16
Woodford Reserve Rye <i>Versailles, Kentucky</i>	45.2 16
Angel's Envy <i>Louisville, Kentucky</i>	43.3 19
Ritten House Rye <i>Bardstown, Kentucky</i>	50 17
Mitcher's Rye US1 Straight Rye <i>Louisville, Kentucky</i>	42.4 19
Hudson Four Grain Bourbon <i>New York, New York</i>	50 22
Old Rip Van Winkle 10 <i>Frankfort, Kentucky</i>	53.5 39
Van Winkle 12 <i>Frankfort, Kentucky</i>	45.2 51
Sazerac 18 <i>Frankfort, Kentucky</i>	45 48
Eagle Rare 17 <i>Frankfort, Kentucky</i>	50.5 49
George T Stagg <i>Frankfort, Kentucky</i>	71.3 50
Sazerac Thomas H. Hardy <i>Frankfort, Kentucky</i>	64.7 51
Sonoma Californian Bourbon <i>Sonoma</i>	46 19
William Laure Weller <i>Frankfort, Kentucky</i>	62.6 52
Pappy Van Winkle 15 Family Reserve <i>Frankfort, Kentucky</i>	53.5 51
Pappy Van Winkle 20 Family Reserve <i>Frankfort, Kentucky</i>	45.2 67
Pappy Van Winkle 23 Family Reserve <i>Frankfort, Kentucky</i>	47.8 80

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	Abv%	
JAPANESE WHISKY		
Nikka from the Barrel <i>Kashiwa</i>	51.4	17
Nikka Taketsuru Pure Malt <i>Kashiwa</i>	43	22
Nikka Taketsuru 17 <i>Kashiwa</i>	43	90
Nikka Taketsuru 21 <i>Kashiwa</i>	43	160
Suntory Toki <i>Osaka</i>	43	14
Suntory Chita Single Grain blend <i>Nagoya</i>	43	17
Suntory Hakushu Distiller's Reserve <i>Yamanashi</i>	43	21
Suntory Hakushu 25 <i>Yamanashi</i>	43	300
Suntory Yamazaki Distiller's Reserve <i>Osaka</i>	43	24
Suntory Yamazaki 18 <i>Osaka</i>	43	125
Suntory Hibiki Harmony <i>Osaka</i>	43	24
Suntory Hibiki 30 <i>Osaka</i>	43	500
Mars Komagatake Kohiganzakura <i>Nagano</i>	50	55
Mars Maltage Cosmo <i>Nagano</i>	43	18
Togouchi 12 <i>Hiroshima</i>	43	34
SINGLE MALT SCOTCH WHISKY	Abv%	
Bunnahabhain 18 <i>Port Askay</i>	46.3	30
Laphroaig 10 <i>Port Ellen</i>	58.6	15
Talisker 10 <i>Carbost</i>	46	16
Aberfeldy 12 <i>Aberfeldy</i>	46	16
Balvenie 14 Caribbean Cask <i>Dufftown</i>	43	18
Lagavulin 16 <i>Islay Bay</i>	43	22
Glenmorangie 18 <i>Tain</i>	43	24
The Macallan 12 Double Cask <i>Craigellachie</i>	43	24
The Macallan 15 Double Cask <i>Craigellachie</i>	43	40
The Macallan 18 Double Cask <i>Craigellachie</i>	43	47
The Macallan 12 Sherry Oak <i>Craigellachie</i>	43	27
The Macallan Rare Cask <i>Craigellachie</i>	43	60
The Macallan 18 Sherry Oak <i>Craigellachie</i>	43	70
The Macallan Sherry Oak 25 <i>Craigellachie</i>	43	310
Glenfiddich 21 <i>Dufftown</i>	43	44
Dalmore 12 <i>Alness</i>	40	20
Balvenie 21 <i>Dufftown</i>	40	52
Glenmorangie 25 <i>Tain</i>	46	82
Talisker 25 <i>Carbost</i>	45.8	88
Glenfiddich 30 <i>Dufftown</i>	43	232

CHAMPAGNE AND SPARKLING WINE

CHAMPAGNE BRUT	
Henriot Souverain <i>Reims</i>	110
Louis Roederer Collection 244 <i>Reims</i>	140
Henriot Blanc de Blancs <i>Reims</i>	135
Henry Giraud Esprit Nature <i>Aÿ</i>	149
Bollinger Special Cuvée <i>Aÿ</i>	170
Armand de Brignac Blanc de Blancs <i>Reims</i>	650
Armand de Brignac Blanc de Noirs <i>Reims</i>	1150
CHAMPAGNE BRUT VINTAGE	
Henriot L'inattendue 2016 <i>Reims</i>	225
Henriot Cuvée Hemera 2008 <i>Reims</i>	265
Bollinger La Grande Année Brut 2014 <i>Aÿ</i>	310
Taittinger Comtes de Champagne 2006 <i>Reims</i>	352
Dom Pérignon 2013 <i>Epernay</i>	550
Louis Roederer Cristal 2014 <i>Reims</i>	580
CHAMPAGNE ROSE'	
Henriot Rose' <i>Reims</i>	135
Chapuy Rose' <i>Aÿ</i>	128
Bollinger Rose' <i>Aÿ</i>	185
Krug Rose' <i>Reims</i>	583
CHAMPAGNE ROSE' VINTAGE	
Louis Roederer Rose' 2016 <i>Reims</i>	170
Louis Roederer Cristal Rose' 2013 <i>Reims</i>	1050
CHAMPAGNE MAGNUM	
Henriot Souverain <i>Reims</i>	210
Henriot Blanc de Blancs <i>Reims</i>	225
Henriot Rose' <i>Reims</i>	235
SPARKLING	
Lia Pet-Nat Rosado Bodegas Nivarous 2022 <i>Rioja, Spain</i>	45
Crémant de Bourgogne Reserve Marsigny <i>Burgundy, France</i>	60
Crémant de Loire Marc Bredif Brut <i>Loire, France</i>	65
Contratto Pas Dose Millesimato 2019 <i>Piedmont, Italy</i>	98

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WINE BY THE GLASS

All served by 125ml

SPARKLING

Henriot Brut Souverain <i>Reims, France</i>	22
Henriot Rose' <i>Reims, France</i>	25
Henriot Blanc de Blancs <i>Reims, France</i>	25
Bollinger Special Cuvée <i>Aÿ, France</i>	31
Bollinger Rose' <i>Aÿ, France</i>	32

WHITE WINE

Hugel Gentil 2022 <i>Alsace (Gewurztraminer, Muscat, Pinot, Blanc Riesling, Pinot Gris)</i>	10
Tenuta Fertuna Droppello Alto 2020 <i>Maremma, Tuscany, Italy (Sangiovese)</i>	14
Castel D'Encus Ekam 2022 <i>Costers del Segre, Spain (Riesling, Albariño)</i>	22
Meursault Les Clous Domaine Bouchard Père et Fils 2020 <i>Burgundy, France (Chardonnay)</i>	25
Merry Edwards Sauvignon Blanc 2022 <i>Russian Valley, Sonoma County, California (Sauvignon Blanc)</i>	26

RED WINE

Soraie Cecilia Beretta 2021 <i>Veneto (Cabernet Sauvignon, Corvina, Merlot)</i>	11
Rioja Viña Alberdi La Rioja Alta 2015 <i>Rioja, Spain (Tempranillo)</i>	15
Hamilton Russel Pinot Noir 2022 <i>Hemel en Harde, South Africa (Pinot Noir)</i>	19
Château Tronquoy-Lalande Tronquoy de Sainte-Anne 2012 <i>Saint Estéphe, France (Bordeaux Blend)</i>	22
Brunello di Montalcino Pian delle Vigne Antinori 2018 <i>Tuscany, Italy (Sangiovese)</i>	25

ROSE & ORANGE WINE

Château de l'Évêque Petal de Rose 2022 <i>Côte de Provence, France (Syrah, Cinsault, Rolle)</i>	15
Anima Arancio Arneis Giacomo Fenocchio NV <i>Piedmont, Italy (Arneis)</i>	17

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SPIRITS

All served by 50ml

VODKA

	Abv%	
Wheatley <i>USA</i>	41	11
Ketel One <i>Netherlands</i>	40	12
Zubrowka <i>Poland</i>	37.5	12
Haku <i>Japan</i>	40	12
Reyka <i>Iceland</i>	40	13
Belvedere Pure <i>Poland</i>	40	14
Belvedere B10 <i>Poland</i>	40	45
Grey Goose <i>France</i>	40	13
Chase Potato <i>England</i>	40	13
Kavka Estate <i>Poland</i>	40	13
Boatyard <i>Ireland</i>	41	14
Tito's <i>Texas</i>	40	14
Nikka Coffey <i>Japan</i>	40	14
Stolichnaya Elite <i>Latvia</i>	40	15
Cristal Head <i>Canada</i>	40	17
Cristal Head Aurora <i>Canada</i>	40	28

GIN

	Abv%	
Whitley Neill Rhubarb & Ginger <i>United Kingdom</i>	43	12
Whitley Neill Distiller Cut <i>United Kingdom</i>	47	13
Whitley Neill Connoisseur Cut <i>United Kingdom</i>	47	13
Bombay Sapphire <i>United Kingdom</i>	47	11
Booth's <i>United Kingdom</i>	40	12
Hayman's Old Tom <i>United Kingdom</i>	41.2	12
Aviation <i>USA</i>	42	12
Hendrick's <i>United Kingdom</i>	41.4	12
Bombay Premier Cru <i>United Kingdom</i>	47	13
Hendrick's Orbium <i>United Kingdom</i>	43.4	15
Hendrick's Cabaret <i>United Kingdom</i>	43.4	16
Palmarae Golden Premier Cru <i>Morocco</i>	44	15
Tanqueray No.10 <i>United Kingdom</i>	47.3	12
Roku <i>Japan</i>	43	12
Ki No Bi <i>Japan</i>	45.7	13
Nikka Coffey <i>Japan</i>	47	15
Monkey 47 <i>Germany</i>	47	17
Ki No Tea <i>Japan</i>	45.1	18
Procera Blue Dot <i>Kenya</i>	44	20

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ZERO ALCOHOL COCKTAILS

All lovingly made with a distilled non-alcoholic spirit
by Whitley Neill Distillery

DARK APRICOT DAQUIRI ZERO 12
Everleaf Forest – Apricot Liquorice – Citrus

DRUID ZERO 12
Rhubarb Shrub – Rhubarb & Ginger Whitley Neill Zero
Citrus – Ginger Ale

NOBU'S NON-ALCOHOLIC COCKTAILS

LYCHEE & GINGER COLLINS 10
Lemongrass – Ginger – Lime – Lychee – Elderflower Tonic

ZERO UCHIUMI POINT 10
Passion Fruit – Pineapple – Vanilla – Citrus – Shichimi – Carbonation

BEERS

	Bottle <i>330ml</i>	Draught <i>380ml</i>
Asahi Super Dry <i>Italy – Japan</i>	7	8
Hitachino White Ale <i>Japan</i>	9.5	-
Peroni 0.0% Zero Alcohol <i>Italy</i>	6	-

NOBU'S SIGNATURE

B10 VODKA MARTINI 30

Belvedere B10 Ultra – Premium Vodka Martini
Select your Choice of Bitter from
Citrusy – Nutty – Floral

THE BOULEVARDIER 25

A classic revisited with Macallan 12 Double Cask
Nobu Vermouth Blend - Campari
Aromatic – Rich – Spiced

TOFU HIGHBALL 25

Sazerac de Forge Cognac – Bacardi 8
Salted Tofu Syrup – Genmaicha Tea
Creamy – Inventive – Smooth

PANDAN & JASMINE HIGHBALL 20

Reminiscent of a Bamboo Forest in Aromas and Colour
Hakushu Whiskey – Pandan & Jasmine Cordial – Ume Shu – White Port
Immersive – Earthy – Evocative

NOBU'S SIGNATURE

DRUID COLLINS 16

Rhubarb Shrub – Whitley Neill Rhubarb & Ginger Gin
Strega – Lime – Ginger Carbonation
Tangy – Mystical – Heavenly

STRAWBERRY, LEMONGRASS & VETIVER MARTINI 16

Grey Goose Vodka – Booth's Gin
Vetiver – Lemongrass – Strawberry
Delicate – Innovative – Perfumed

SEASHORE SAKETINI 15

Hendricks Gin – Nori Infused Kavka Vodka
Sake – Lillet Blanc
Savoury – Clean – Crisp

ENRAPTURE 16

Clarified Blend of Bacardi Carta Blanca – Discarded Banana Rum – Sherry Cream
Rue Berry Paragon – Cherry Sencha – Citrus – Umeshu
Sweet – Rich – Moreish

DARK APRICOT DAQUIRI 14

Bacardi Caribbean – Bacardi Carta Blanca
Apricot Liquorice – Citrus
Fresh – Tangy – Luscious

MARGARITA DEL SUR 18

Patron Silver – Madre Mezcal
Beetroot Cordial – Jalapeno – Citrus – Salted Foam
Fiery – Earthy – Intricate

NOBU'S SIGNATURE

PIÑA NAKED & COLADA 15

Clarified Blend of Bacardi Cuatro & Carta Blanca
Pineapple – Pepper Syrup – Citrus
Exotic – Modern – Inebriating

FLAMES & SMOKE 16

Buffalo Trace Bourbon – 1757 Sweet Vermouth
Madre Mezcal – Barbecue Syrup – Bitters
Bewitching – Surprising – Flavoursome

SNOW PIERCER 16

Whitley Neill Gin – Basil Syrup
Citrus – Salted Coconut Foam
Summery – Herbal – Refreshing

TEMPLE OF LIGHTS 14

Sake – Haku Vodka – Seedlip Garden
Paragon Labdanum – Hojicha – Chocolate Bitters
Smoky – Elegant – Nutty

SHISO PALOMA 16

Rooster Rojo Blanco Infused with Yukari – Citrus – Ginger & Lime Syrup
Shiso – Grapefruit Juice - Soda
Refreshing – Tangy – Light

SHIITAKE OLD FASHIONED 16

Aber Falls Chestnut Butter – Shiitake Mushroom
Walnuts Bitter
Umami – Earthy – Nutty