

GOLDEN HOURS

4PM - 7PM



SIGNATURE COCKTAILS 9.50

SHIBUYA SHAKEDOWN

Ocho Blanco Tequila, yuzu, coriander,
lime, agave, togarashi salt

ABOVE THE CLOUDS

Haku Vodka, unfiltered sake, pickled ginger,
lychee, orange blossom

NIPPON SANGRIA

Sake Junmai Ginjo, Lillet Rosé, Italicus,
Yuzu-shu, rooibos tea, seasonal berry infusion

SALTY SHIBA

Nikka Coffey Vodka, yuzu, grapefruit soda,
hibiscus, ume peach bitter

MATCHA MULE

Nikka Coffey Gin, matcha, Okinawa sugar,
ginger beer

BLOOD PINK SPRITZ

Hoxton Pink Gin, green shiso sherbet,
blood orange soda

SEASONAL NON ALCOHOLIC COCKTAIL 7

GOLDEN AGE COCKTAILS 9.50

ESPRESSO MARTINI

WHISKY SAWA

BEE'S KNEES

OLD FASHIONED

PALOMA

JAPANESE BEER 5.50

SAPPORO PREMIUM BEER

ASAHI SUPER DRY 0.0%

CHAMPAGNE

glass 12.5 | bottle 75

NV VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE

SOMMELIER'S SELECTION

9.5 glass / 49 bottle

WHITE

2025 PINOT GRIS, SOPHIE SCHAAL, ALSACE, FRANCE

RED

2021 COTES-DU-RHONE, LES SABLIERES, DOMAINE
DES ESCARAVAILLES, SOUTHERN RHONE, FRANCE

ROSE

2025 G DE GALOUPET, CHATEAU GALOUPET,
PROVENCE, FRANCE

SAKE

glass 15 | carafe 29 | bottle 79

CLAP X HAKURAKUSEI JUNMAI DAIGINJO,
MIYAGI, JAPAN

NON-ALCOHOLIC SPARKLING

9 glass / 49 bottle

0% WILD IDOL ROSE, RHEINHESSEN, GERMANY

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your final bill.

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COLD BITES

HOMEMADE CHIPS

Oscietra caviar, yuzu cream 65

RAW TUNA

sesame yuzu truffle dressing, umami tenkatsu 11

OYSTER SELECTION SF

6pcs 15 | 12pcs 30

HOT BITES

STEAMED EDAMAME

sea salt GF, VG 4

GRILLED EDAMAME

yuzu miso VG 5

BEEF GYOZA

yuzu ponzu 2pc 14

SQUID KARAAGE

gochujang mayo SF 16

CHICKEN YAKITORI

negi 2pc 9

WAGYU KUSHIYAKI

truffle ponzu butter 2pc 21

SUSHI BAR

EBI TEMPURA

gochujang, braised red onion, pickles SF 10

SALMON VOLCANO

tempura flakes, spicy mayo, tobiko, spring onions, sesame 9

SUSHI PLATTER

Spicy tuna roll, salmon avocado roll, shrimp tempura roll SF 29

BATTERA

salmon ikura 13

DESSERT

ASSORTED MOCHI ICE CREAM 3

EXOTIC FRUITS OF THE SEASON GF 11

A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

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