

NIBBLES

Sesame & seaweed popcorn -

Wasabi coated peas -

SIGNATURE COCKTAILS

EN Cocktail -

Our fusion handcrafted cocktail of the month.
Ask your server for more info.

Jalapenõ & Pineapple Margarita -

Sweet, savoury, spicy
A margarita made with Tequila, Cointreau orange liqueur, fresh lime & pineapple juice, jalapenõ syrup, served with Shichimi togarashi salt rim.

Lapsang Julep -

Smoky, strong, refreshing
Lapsang tea contributes to a beautiful lean and smokey twist to the classic Old Fashioned. It combine with Bourbon whiskey and mint, served on crushed ice.

Il Padrino -

"Means *Godfather* in Italian"
Sweet, herby, citrusy
Enjoy a shaken cocktail made with Don Papa rum, freshly squeezed grapefruit juice, rosemary syrup and egg white.

KOKO Espresso Martini -

Rich, sweet, indulgent
Imagine the smooth creaminess of coconut toffee caramel and freshly brewed espresso packed into a perfect, delectable drink. Made with Koko Kanu rum, toasted coconut, topped with whipped cream.

Kaffirinha -

Strong, herbaceous, refreshing
Our take on the Caipirinha. Mixing lime wedges, kaffir lime leaf syrup and cachaca onto crushed ice.

The Green Matcha -

Rich, sweet, smooth
Our twist to the classic Pina Colada. Packed with the nutritious punch from the ginger and Matcha powder, which kind of makes this cocktail a healthy sip!

CLASSIC COCKTAILS

Espresso Martini -

Vodka, fresh espresso, coffee liqueur & local coffee beans

Mojito -

(Choose: Original / Spiced / Mango / Coconut)
lime & fresh mint

Pornstar Martini -

Vodka, passionfruit & passoa, served with a shot of prosecco

Pina Colada -

Koku Kanu rum, pineapple juice, cream of coconut & angostura bitters

BOBA TEA

All served with chewy black tapioca pearls and all can be made without alcohol

Lychee Boba -

Cold brewed black tea, lychee liqueur and lemongrass syrup

Matcha Boba -

Fresh brewed coffee, Matcha green tea powder, Kaluha liqueur and soy milk

Cha Yen Boba -

Cold brewed Thai tea, vanilla vodka and condensed milk

SOJU Korean rice wine -

No Korean BBQ is complete without Soju. Highly recommended for an authentic experience!
Serve per 350 ml bottle only.

Classic 20.1% / Fresh 16.9%

Grapefruit / Plum / Strawberry 13.0%

DRAUGHTS *Subject to availability*

Asahi Japanese lager 5.2%	1/2 pint - 1 pint -
Cider Cornish Orchard Gold 5.0%	1/2 pint - 1 pint -

BEER BOTTLES

Cass Korean lager 4.5%	330 ml -
Asahi Japanese lager 5.2%	330 ml -
Kirin Japanese lager 5.2%	330 ml -
Sapporo Japanese lager 5.2%	330 ml -
Ludlow Gold Golden pale ale 4.2%	500 ml -
Butty Bach Smooth premium ale 4.5%	500 ml -
Gluten free Peroni 5.1%	330 ml -
Peroni 0.0%	330 ml -

CIDER BOTTLES

Bulmers Red berries Cider 4.0%	500 ml -
Wyld Wood Organic medium dry 6%	500 ml -
Wilces Medium sweet 4.6%	500 ml -

MAKGEOELLI -

A traditional Korean Rice Wine, fermented to produce a creamy flavour, with a tangy twist. A perfect palette cleanser that pair perfectly with Korean foods. (Can) 6% 350ml

SAKE - Japanese rice wine

SAWANOTSURU 14.5%

Served: Chilled or warm
180 ml / 300 ml / 750 ml

OZEKI sake dry 14.5%

Served: Chilled
180 ml / 375 ml / 750 ml

WHISKEY 25 ml

Toki 43%

Bulliet Bourbon 45% 3.20

A range of South Asian whiskey is available (4.50 / 25ml)
please ask our experienced bartenders for more info.

SPIRITS 25 ml

Chase Vodka 40%

Chase GB Gin 40%

Rhubarb Gin 40%

Roku Japanese Gin 43%

Havana club 3 year old 40%

Old J spiced 35%

Koko Kanu Coconut rum 37.5%

SOFT DRINKS & MIXERS

Pepsi / Pepsi Max (Glass) -

Coke / Diet Coke (Bottle) 330 ml -

Still water / Sparkling water 330 ml -

Cold Japanese Green tea / Cold Oolong tea (Can) -

Fever tree: tonic / lemon tonic / elderflower tonic /
ginger beer 200 ml -

Korean "Bong Bong" Grape juice -

SIGNATURE MOCKTAILS

Mango Iced Tea -

Cold brewed Rooibos tea, mango purée and lemon essence

Rhubarb & Peach Iced Tea -

Cold brewed black tea, rhubarb cordial, peach purée

Cucumber Cooler -

Fresh cucumber, coriander and a hint of chili

en

KOREAN BARBECUE