

THIS ONE PACKS A PUNCH! AKASHI-TAI UMESHU PLUM SAKE IS MIXED WITH HATOZAKI BLENDED WHISKY, UME-BOSHI SHRUB, SUPASAWA, MT FUJI BITTERS, AGAVE AND SODA.

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£13

MY LITTLE CHERRY BLOSSOM. APEROL SEES AKASHI-TAI HONGOSHU SAKE, CHERRY BLOSSOM SYRUP, GRAPEFRUIT AND SODA.

£14.5

SERVED IN A MISO SOUP BOWL. DOORLY'S GOLD 5 YEAR OLD RUM IS MIXED WITH MISO SYRUP, SOUR GARI, GINGER ALE AND SEASN LIGHT BITTERS.

£13.5

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THE ULTIMATE TREAT. JAPANESE 135° EAST HYOGO DRY GIN IS MIXED WITH GIFFARD BANANA LIQUEUR, CREAM, PINEAPPLE, LIME, SUGAR SYRUP AND MATCHA. FINISHED WITH A LITTLE MOONS MOCHI MATCHA BALL.

£14.5

