SAKE

75ml/375ml

Keg Fresh (Kaze Nama) 8.5/45
Varying style Fresh, Unique, Seasonal

Sora 8/37
Horison Versatile, Light, Crip

Sumi 8/38
Junmai, Smooth, Fruity, Savoury

Kumo 8/38
Nigori, Rich, Fruity, Cloudy

Hana Yuzu 9.5/45
Sweet, Citrusy, Refreshing

BEER

Sapporo Draft	6.5
Orbit Rice Lager	6
Orbit London Porter	6

SOFT DRINKS

Coca Cola	5
Diet Cola	5
Peach & Yuzu Kambucha	6
Kamaircha Green Ice Tea	5
Miyazaki Black Ice Tea	5

Tea & Coffee

Black and Green Tea 5
by Lalani & Co

Coffee - Various Styles 3+
by Assembly

Cocktails

Yuzu & Ginger Highball 14
Kanade Yuzu, Suntory Toki Ginger & Lemon Kambucha

Miso Mezcal Margarita 14.5
Mezcal Verde | Lime | Soya

Pickled Melon Sour 14
Vodka | Midori | Pickle

Smokey Paloma 14
Mezcal | Umeshu | Pink Soda

Pineapple & Pandan Fizz 14
Rum | Pandan | Pineapple

White Jasmine Negroni 14
Gin | Jasmine | Vermouth

Sansho Ginger Beer NA 11
Ginger | Sansho | Lime

Cherry Blossom Margarita NA 11
Agave | Cherry Blossom | Soda

NATURAL WINE

Sparkling

White Koji 11/67
Kanpai, London
Sparkling Traditional Method

L'Antica Quercia - 2024 11/67
Valdobbiadene Prosecco, Italy
Fresh, Clean, Umami

Lumiere Orange 17/140
Banana Bread, tropical Fruit, brioche. Delicate mousse.

White

Eclat de Joie Blanc 7/37
Grenache and Vermentino.
Graperfuit, pear, peach

Sans Chagrin Viognier 2025 9/44
Refreshing finish, Lychee, Apricot, White Flowers

Entree Vinyes - 2023 Oniric Blanc 9.5/48
Pendes, Portugal
Light, Zesty Bright

L'Archetipo - 2024 Fiano 11/55
Puglia, Italy
Stone fruits, Grippy, Warm

Domaine de Thalie - 2024 Les Pierres Levées 12/60
Mâcon - Bray, France
Creamy, Toasted, Rounded

"Tradition" Sancerre - 2023 13/72
Loire, France, Bernard Fleuriet
Bright, Precise, Clean finish

Vinas Velhas Branco - 2021 14/80
Dão, Portugal, Antonio Madeira
Texured, Waxy, Mineral

Koshu Hikari- Lumiere 15/90
White peach, pear, Rounded and Elegant

Orange & Rose

Atelier Kramar - 2023 Primario 11/52
Gorižka Brda, Slovenia
Orchard fruit, Tannic, Adventurous

Entre Vinyes - 2023 Oniric Rosat 9/44
Navarra, Spain
Zesty, Textured, Aromatic

Red

Domaine Entras - 2022 Rouge 7/37
Côtes De Gascone, France
Smooth, Soft, Dark Berry

Folias de Baco - 2023 Renegado 9/44
Douro, Portugal
Complex, Tangy, Textured

Domaine Bulliat - 2023 Bibine 10/50
Douro, Portugal
Lean, Zesty, Bright

Trespotz - 2023 13/69
Cahors, France Domaine La Calmette
Depth, Structured, Juicy

La Niverdiere - 2021 Palimpseste -/80
Chinon, France, La Niverdiere
Silky, Pencil Shavings, Earthy

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Item on our menu contain allergens, please inform your waiter of any dietaries or allergy requirements

A 13.5 % discretionary service charge will be added to your bill. 100% of all tips and service charge go to our team.

PREMIUM SAKE

75ml/300ml/720ml

Gozenshu "Misty Mountain" Junmai Usu-nigori Bodaimoto 12/52/115
Thin cloudy sake with creamy yoghurt texture and a touch of zesty lemon

Hyakujuro "Black Face" Junmai Daiginjo 15/68/145
Structured junmai daiginjo with aromas of anzu, peach and white grapes

Yauemon "Silent Forest" Junmai Ginjo 12/52/115
Elegant, rounded junmai ginjo which is reminiscent of mixed berry yoghurt

Kodakara Nanko Ume-shu 12/52/115
Juicy & rich plum sake with hints of marzipan

Hyakujuro "Jidai" Yamahai Junmai Ginjo 15/68/145
A lively and full fragrance of cooked apples, caramel, marrow & dark chocolate.

Kamoshibito KUHEIJI "Betsu Atsurae 245
Velvety, rich, smooth. 35 % rice polish.

Ume No Yado Yuzu shu 11/50/109
Zesty mandarin, limey fruits- just gorgeus.

Kawatsuru Junmai Muroka 9/44/95
Savoury, dry, nutty

Suigei "Drunken Whale"Junmai Ginjo 13/55/120
Complex, elegant, well balanced

Gangi "Calm evening Sea" Yuunagi Junmai Daiginjo 13/55/120
Lemon Yoghurt, white lily, tropical fruits. 45% rice polish

MIOKURU
SOHO - LONDON