

A P E R I T I F

Sparkling White Koji	11
a very special sparkling sake, brewed in London by Kanpai (90ml)	
L'Antica Quercia – 2024	11
‘Matiu’ Prosecco Superiore	
Valdobbiadene, Italy: fresh & clean with umami intention (125ml)	
NA Spark	9
lively, pink, and full of fizz: a functional wine alternative (125ml)	

C O C K T A I L

White Jasmin Negroni	13.5
Miso Mezcal Margarita	14.5
Pickled Green Melon Sour	13.5
Pineapple & Pandan Fizz	13.5
Palume	13.5
tequila, umeshu, grapefruit soda	
NA Sansho Ginger Beer	10.5
NA Cherry Blossom Margarita	10.5

S A K E

Sora	7.5 / 35
Honjozo: versatile, crisp & light	
Sumi	8 / 37.5
Junmai: smooth, fruity & savoury	
Kumo	8 / 37.5
Nigori: rich, fruity & cloudy	
Keg fresh	8.5 / –
Varying styles: fresh, unique & seasonal	
(75ml / 375ml)	

B E E R

Sapporo half (½ pint)	4.5
Orbit London Porter (330ml)	6
Orbit Rice Lager (330ml)	5.5

S O F T

Coca Cola (330ml)	5
Diet Coke (330ml)	5
Peach & Yuzu Kombucha	6
(330ml)	
Belu filtered water	1 pp
Still or sparkling	

M I O K U R U

Hana Yuzu Sake (50ml)	6
Espresso by Assembly	2.5
Iced Kamairicha green tea	5
by Lalani & Co	
Iced Miyazaki black tea	5
by Lalani & Co	
Hot Kamairicha green tea	5
by Lalani & Co	
Hot Miyazaki black tea	5
by Lalani & Co	

Items on our menu may contain allergens. Please inform your waiter of any allergies or dietary requirements.

A 12.5% discretionary service charge will be added to your bill, 100% of all tips and service charge go to our team.

miokuru.co.uk
@miokurulondon

DRINK

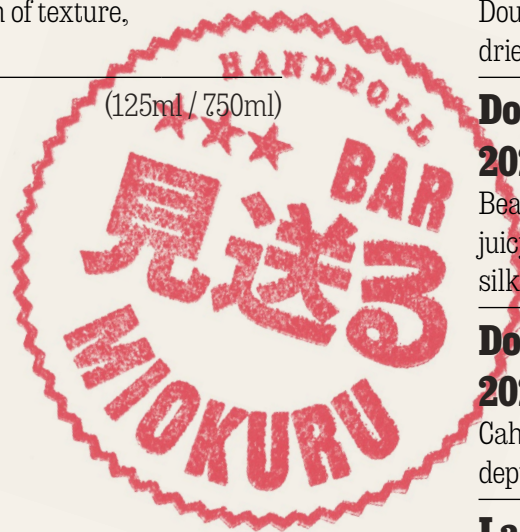
W H I T E

Entre Vinyes –	7 / 37
2023 Oniric Blanc	
Penedès, Spain: light and delicate, white blossom, citrus and chalky	
Folias de Baco –	8.5 / 44
2023 Alvarinho	
Douro, Portugal: lean and zesty, green apple, bright acidity	
L'Archetipo –	9 / 48
2024 Fiano	
Puglia, Italy: honeyed and saline, stone fruit, grippy and warm	
Domaine de Thalie –	11 / 55
2024 Les Pierres Levées	
Mâcon-Bray, France: creamy and rounded, stone fruit, long and toasty	
Bernard Fleuriot – 2023	13 / 62
‘Tradition’ Sancerre	
Loire, France: bright and precise, citrus and flint, clean finish	
Antonio Madeira – 2021	– / 75
Vinhas Velhas Branco	
Dão, Portugal: textured, waxy and broad with a saline mineral finish	

(125ml / 750ml)

O R A N G E & R O S É

Atelier Kramar –	11 / 52
2023 Primario	
Goriška Brda, Slovenia: softly tannic, orchard fruit, gentle grip	
Entre Vinyes –	8 / 42
2023 Oriric Rosat	
Navarra, Spain: zesty and aromatic with a touch of texture, very approachable	



(125ml / 750ml)

R E D

Domaine Entras –	7 / 37
2022 Entras Rouge	
Côtes de Gascogne, France: soft and approachable, dark berry, earthy and smooth	
Folias de Baco –	8.5 / 44
2023 Renegado	
Douro, Portugal: wild and complex, dried herbs, tangy and textured	
Domaine Bulliat –	– / 50
2023 ‘Bibine’	
Beaujolais-Villages, France: juicy and lifted, fresh cherry, silky tannins	
Domaine La Calmette –	13 / 65
2023 Trespotz	
Cahors, France: dark fruit, earthy depth, tense and structured	
La Niverdière –	– / 75
2021 Palimpseste	
Chinon, France: perfumed and silky, red berry, pencil shaving and earth	

(125ml / 750ml)