

Lounge Bar

MENU



TERAK

layered over crushed ice, green apple liqueur, cassis, lychee liqueur and a dash of fresh apple

19.9

THAI ME UP

for those who like it hot and spicy, Absolut vodka and Soho lychee liqueur, muddled with fresh red chillies, coriander, lychees, fresh lime and charged with lemonade

19.9

JAPANESE MOJITO

classic mojito turned Japanese – shiso (Japanese mint) and fresh lime, muddled with white rum, Miyamizu sake and sugar, then covered in crushed ice

19.9

LOST IN TRANSLATION

mixing the very best of Japan: Yuzushu citrus sake, Yamazaki whiskey, a squeeze of orange, topped with Disaronno

23.9

TOKYO SLIPPER

Midori, Yuzushu infused sake and pineapple juice shaken and strained over yuzu sorbet

19.9

KOBE JONES SUNSET

refreshing layers of mango and strawberry liqueur, pineapple juice, mandarin liqueur and cranberry juice

19.9

KIMI TO BOKU (YOU AND I) (FOR 2)

for those feeling a little romantic, this flavour-filled concoction of Cointreau Passionfruit liqueur and Golden Alize is served in a large carafe with two straws to ensure it's enjoyed together

36.9

MANGALO (NON-ALCOHOLIC)

fresh mangoes blended with orange and crushed pineapple juice with a dash of grenadine

13.9

cocktails



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TOKYO RAW JAPANESE PIZZA

crisp Japanese style pizza dough with amadare pizza sauce, fresh belly salmon shavings, tomato, avocado and Japanese pickles, finished with honey wasabi sauce

14.0

KUSHIAGE CHICKEN

crispy deep fried chicken on skewers with Japanese curry dipping sauce

12.0

WASABI SALMON NACHOS

finely diced New Zealand Saikou salmon mixed with wasabi soy dressing, served with prawn nachos

14.9

ALASKAN CRAB GYOZA (4 PIECES)

house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce

14.0

KANI (CRAB) CROQUETTES (3 PIECES)

housemade crab and corn croquettes, shallow fried, served with jalapeno salsa and tonkatsu sauce

16.0

PARMESAN MOTOYAKI OYSTERS (4 PIECES)

freshly shucked oysters baked with parmesan motoyaki served in the half shell

14.0

HOKKAIDO HORENISO (3 PIECES)

Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction

16.0

YUZU CALAMARI

bottle squid tubes, grilled on the robata with yuzu butter, and chilli tempura tentacles

16.0

PANKO PACIFIC OYSTERS (4 PIECES)

Japanese panko coated Pacific oyster served

14.0

eats

