

DUKE OF TOKYO COCKTAILS

KARAOKE CLASSICS

カクテル

PHIL COLLINS - 13

Don Julio Tequila - St Germain Elderflower - Strega
Lemon - Shiso - Sugar Earl Grey Kombucha

THE RUBERT HOLMES - 11,50

Bacardi Blanca - Plantation Overproof - Pineapple
Coconut Matcha - Pecan

MY MILKSHAKE (BRINGS ALL THE BOYS TO THE YARD) - 11,50

Capucana Cachaca - Aperol - Campari - Passionfruit cordial
Rice Milk - Yuzu Sorbet

GIN & JUICE - 10,50

Tanqueray Gin - Grape Juice - Yuzu Syrup
Lime - Fever Tree Tonic

MIXTAPE #1

YADOKAI HIGHBALL - 12

Nikka Whisky - Otoro Sake - Lemon - Ginger
Grapefruit - Yuzu - Orange Blossom - Soda

THE DARUMA - 12,50

Jinzu Gin - Mandarin Sake - Lemon - Lavender
Rose - Honey - Szechuan

THE EMPTY ORCHESTRA - 13,50

Bulleit Bourbon - Nikka Whisky - Shiitake - Maple
Miso - Red Eye Bitters

LEFT HAND SUZUKI METHOD - 13

William George Rum - Kokoro Sake - Madeira - Lemon
Calpis - Egg White - Suzuki syrup

ARTIFICIAL GEISHA - 12,50

Nuestra Soledad Mezcal - Mandarin Sake - Pineapple
Plum Cordial - Citric Acid - Peach Bitters

WE SERVE A WIDE VARIETY OF CLASSIC COCKTAILS. PLEASE JUST ASK.

GLASSES AND BOTTLES

SPARKLING

PROSECCO FRIZZANTE, CASA DI MALIA, VENETO, ITALY - 6 / 30
(gentle bubbles - white fruit - organic - almond)

MOET CHANDON BRUT - 13 / 85
MOET CHANDON ROSE - 100
MOET CHANDON BRUT - 13 / 85
VEUVE CLICQUOT BRUT - 95
DOM PERIGNON BRUT - 250
DOM PERIGNON ROSE - 425

WHITE WINE

VERDEJO, LA POSADA, LA MANCHA, SPAIN - 4 / 18,50
(refreshing - citrus - easy drinking - organic)

PINOT GRIGIO, BORG PALAZZI, VENETO, ITALY - 4,80 / 21,90
(juicy - pear - spice - mineral)

CHARDONNAY, DOMAINE LES CHARMETTES, CÔTES DE THAU, FRANCE - 5,50 / 23,50
(round - yellow fruit - silky - nutty)

SAUVIGNON BLANC, CAVE DE FLORENSAC, PAYS D'OC, FRANCE - 25,75
(aromatic - grass - melon - fresh)

VIOGNIER, DOMAINE ST HILAIRE, PAYS D'OC, FRANCE - 29,75
(flowers - stone fruit - honey - rich)

ROSE WINE

PALIX, LE ROSE, VIGERONS DE LA VICOMTE, FRANCE - 4,50 / 18,50
(light - fresh - white fruit)

CHATEAU D'OLLIERES (GRENACHE, CINSAULT), COTEAUX VAROIS, PROVENCE, FRANCE - 35
(red fruit - herbs - light colour)

RED WINE

GARNACHA, LA POSADA, LA MANCHA, SPAIN - 4 / 18,50
(strawberry - juicy - smooth - organic)

MONASTRELL, RIBERA DEL SEGURA, JUMILLA, SPAIN - 4,50 / 20,50
(dark fruit - bold - leather - clove)

CABERNET SAUVIGNON, DOMAINE LES CHARMETTES, CÔTES DE THAU, FRANCE - 5,80 / 23,90
(blueberry - mint - chocolate - backbone)

'CASAMATTA' SANGIOVESE, BIBI GRAETZ, TOSCANA, ITALY - 28,75
(cherry - spice - elegant - medium body)

PRIMITIVO DI MANDURIA, VIGNE SAMMARCO, PUGLIA, ITALY - 31,50
(plum - tutti frutti - jam - smooth)

SNACKS

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EDAMAME - 3,50

Blanched Soybeans with sea salt flakes

SPINACH GOMA PONZU - 4,50

Blanched wild spinach, sesame dressing with a homemade Ponzu

SALMON TATAKI - 6,50

Torched Salmon, Daikon, chopped Wasabi, shiso with a homemade Ponzu

BEEF TATAKI - 6,50

Torched Beef, Daikon, ginger, spring onion with a homemade Ponzu

SHIME SABA - 7,00

Marinated torched Mackerel, ginger, wasabi and spring onion

CHICKEN GYOZA - 7,00 (5 PIECES)

Boiled Chicken Gyoza served with spring onion, shiso leaf, chill pepper and Ponzu sauce

VEGETARIAN GYOZA - 6,00 (5 PIECES)

Boiled Vegetarian Gyoza served with spring onion, shiso leaf , chill pepper and Ponzu sauce

SAKE

酒

SHOT 40ML - 180ML - BOTTLE 720ML

KIZAN - 4 / 18 / 55

(Outspoken fruity unpasteurised sake)

KOKORO - 3,50 / 17 / 50

(Full-body, rich taste)

OTORA - 3,50 / 17 / 50

(Dry, crisp and smooth finish)

KIDO GINJO - / - / 60

(Light, elegant and slightly dry)

HANATOMOE - / - / 65

(Floral and fresh)

KIREI 80 - / - / 55

(Full body and dry)

MUTEMUKA - / - / 50

(Earthy, dry and rich)

CHOCHOKYU - / - / 65

(Big body, powerful and rich aroma)

AKISHIKA - / - / 75

(Dry and rich)

YANWARI - / - / 50

(Soft, gentle and mild)

BIDEN 1999 - / - / 65

(Soft and light with last flavour)

YUZU - 4,75 / 20 / 70

(Refreshing, sour and citrus)

NATSUMIKAN - / - / 70

(Tangerine, bitter, sweet and sour)