

*Our interpretation of the concept of time;  
Past, Present and Future inspired by Asian culture and  
Buddhism philosophy.*



## CHAPTER 1 THE PAST

*“In the sky, there is no distinction of east and west,  
people create distinctions out of their own minds and then believe them to be true.”*



KINPAKU

12.50

Plum infused Saké,  
Momo Fruits Liquor or Saké,  
Four Degree White Tea Bitters.

*Fresh and fruity,  
momo and plum offers a unique sweetness balanced by  
the herb aromatics of White Tea Bitters.*

MAI TAIKO

14.00

Cor Cor Japanese Rhum Agricole,  
Bumbu Ron, Matcha Green Tea infused Rice Milk,  
Japanese Falernum, Yuzu Juice,  
Four Degree Chocolate & Tonka Beans Bitters.

*Inspired by Mai Tai,  
strong and creamy blending together Japanese and Caribbean Rum,  
all spiced by Oriental Falernum.*

ALL PRICES ARE INCLUSIVE OF VAT  
A DISCRETIONARY 12.5% CHARGE WILL BE ADDED TO YOUR BILL  
FOR MORE INFORMATION ON ALLERGENS OR DIETARY REQUIREMENTS PLEASE SPEAK TO ONE OF THE TEAM  
ALL SPIRITS ARE SERVED IN 50ML MEASURES  
25ML MEASURES ARE AVAILABLE



**BUSHI**  
13.00

Bamboo leaves infused vodka,  
Sake, Yuzushu, Lemon Juice,  
Chinese Rhubarb Jam, Egg white.

*Fresh and savory with a hint of citrus.*

**SHI ZY**  
13.00

Akashi Whisky,  
Four Degree Momo Fruit Liquor,  
Dom Benedictine, Chestnut Honey.

*Round, warming and robust. Perfect for whisky lovers.*



YOSHIMITSU MARTINI

13.50

Kokoro Gin, Four Degree Aromatize Sake,  
Yuzu and Electric Bitters,  
Electro Daisy.

*Choose your style of Martini between the unique  
citrus of Yuzu and the “dirtiness” of Japanese olives.*

NASHIMOTO ROYALE

12.50

Rinomato Aperitivo, Umeshu,  
Yuzu Bitter,  
topped with Mio.

*Inspired by Kir Royale,  
an elegant aperitif with our own touch.*



THE WHISKEY RINJIN

12.50

Kinahan's,  
tonka and cocoa homemade bitter,  
Blend of Vermouth, Smoked.

*Dedicate to a good friend Z,  
our expression of a gentleman's drink.*

KAORI FROM MATTIA PERCIBALLI

13.00

Junmai Sake, Saint Germain,  
Yuzu Juice,  
Celery Bitter, Sweet Peas,  
Dill spring.

*A fresh breeze of flowers.*



## CHAPTER 2 THE PRESENT

*“Do not dwell in the past, do not dream of the future, concentrate your mind on the present.”*

## FOUR DEGREES OF REVIVOR

13.50

Kokoro Gin, Yuzu Juice,  
Elderflower infused Shoshu Reduction,  
Cherry Blossom, Absinthe.

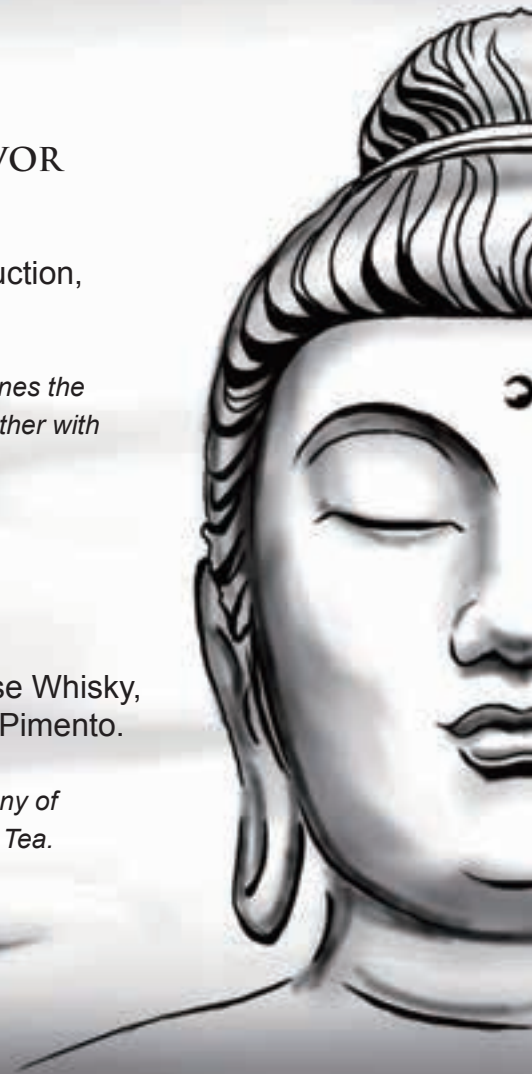
*Inspired by Corpse Revivor n2, it combines the unusual fizziness of Sansho Berries together with a hint of anise. Light and fruity.*

## NOUVEAU CARRÉ

12.50

Ume infused Cognac, Akashi japanese Whisky,  
Geinmacha Tea infused Vermouth, Pimento.

*Strong and deep in flavours. A harmony of tastes completed by the Geinmacha Tea.*







HAJIME NO..IPPO

12.50

Four Degree Aromatize Sake,  
Suze, Calvados,  
Yuzu Bitters, Oyster's Air.

*Dry and bitter, a real Connoisseur choice.*

L'HERITAGE DE TARTASSE

13.50

Chocolate Absinthe, Copper Dog Whisky,  
Solerno, Lemon Juice,  
Morning Glory leaves.

*No better way to finish your experience  
than a chocolate and orange hug and an absinthe kiss.*

RATATOUILLE

13.00

Chopen Vodka, Plum Sake,  
Four Degree Starch Liqueur, Lemon Juice, Egg white,  
Angostura spray.

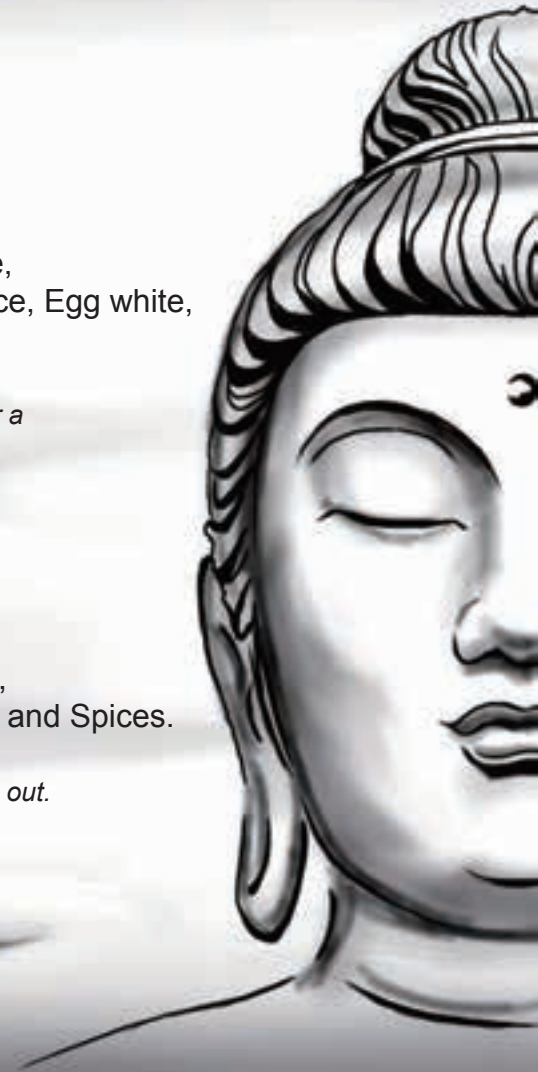
*Delicate and creamy designed for a  
extravagant personality.*

RYŌHŌ

12.50

Yama Yuzu Sake, Umeshu,  
Yellow Tomato Juice, Japanese Herbs and Spices.

*A perfect remedy for your dirty stop out.*





## KING LOU

13.50

Maker's Mark, Pecan Bitters,  
Sake Aperitivo, egg white, yuzu juice,  
Peaty whiskey.

*A drink for Kings!!*

*Perfect match between whisky and  
Asian's tradition, fabulous after dinner.*

## THE BATTLE OF THE ALPS FROM CHRIS DENNIS

13.00

Christian Drouin Blacnhe de Normandie,  
Nardini Grappa Reserva, Bonal, Apple honey.

*Ale le grapes !! A deep and smooth gentleman "Verre".*



## CHAPTER 3 THE FUTURE

*“The future is purchased by the present.”*

## THE SIN

12.50

Ocho Tequila, Kumquat & Wasabi Jam,  
Momo Fruits Liqueur, Yuzu.

*Indulge yourself in a sweet and sour pleasure  
with a decadent spice touch.*

## BLIND FATE

13.50

Pisco Gobernador , Pococello,  
Pink Grapefruit Juice, Shiso Leaves Syrup,  
Matcha Tea Foam.

*Citrussy concoction hidden behind herbal notes.*





## SAIAKI

13.00

Sherry, Umeshu, Port reduction,  
Chocolate & Chestnut bitter, Lotus Syrup,  
Fernet Branca Spray, wood smoke.

*A silky caress for your palate.*

## BABU

13.50

Shiso leaves infused Gin,  
Sage Syrup, Umeshu,  
Lime Juice, Cardamom Bitters,  
Mautai Foam.

*Through the mirror you can find your "precious one".*

ONLY TIME WILL TELL

14.00

Skipper Rum, Meteoro Mezcal,  
Four Degree Masala Falernum,  
Lemon Juice, Egg White,  
topped Saké Shira Kabe Gura.

*What you think you become.*

*What you feel you attract.*

*What you imagine you create.*

CARROT 2.0

13.50

Copperhead Classic Batch,  
Meteoro Mezcal Spray, Americano Bianco,  
Carrots & Tomatoes water sparkling.

*Hummm...what's up Doc ??*





MODERN TIMES

13.00

Courvoisier VS,  
Strega, Lemon, Sugar,  
Strawberry Jam, Custard foam.

*Four Degrees of sweetness.*

THE ELECTRIC HODGEHOOK  
FROM TONY PESCATORI

13.50

Essentiae Pruni,  
Essentiae Erba Cedrina,  
Noilly Prat,  
Electric Bitters.

*Discover a new way to  
enjoy the flavours with a “pungent” surprise.*