

FUMIKO

JAPANESE RESTAURANT & BAR

We have carefully curated a selection of wines and sakes, thoughtfully chosen to elevate the rich tapestry of flavours and textures found in Japanese cuisine. We warmly invite you to explore our enticing cocktail menu, featuring a meticulously crafted cocktail experience inspired by the Land of Cherry Blossoms and Samurais. Immerse yourself in our collection of the finest Japanese spirits, and savour the best this vibrant culture has to offer.



125 ml measure available on wines by the glass.
Vintages are subject to change.
Wines on the list may contain sulphites, egg or milk products.

Please ask a member of staff if you require guidance.

Signature cocktails

Electric Martini £13

Experience an electrifying blend of our buzz flower vodka infusion accompanied by lemon juice and sugar syrup. Served with a tantalising chilli and sugar rim, garnished with a buzz button to add a unique spark to your palate. A bold and invigorating flavour journey awaits.

Lychee Martini £12

Delight in the exquisite fusion of jasmine blossom-infused vodka, sugar syrup, fresh lime, lychee juice, and lychee liqueur. This cocktail offers a sophisticated, floral-inspired flavour that's both fragrant and delectable. A truly elegant experience

Watermelon Touch £12.5

This mojito-style cocktail is a vibrant blend of fresh homemade watermelon reduction, Zubrowka Vodka, and peach liqueur, kissed with zesty lime juice and mint. Expect a fruity and refreshing sensation that invigorates your palate.

Shogun Crush. £13

Introducing our harmonious blend of vibrant flavours. Pink peppercorn and sea salt kickstart the palate, followed by the notes of orange juice and lemon, perfectly balanced with the botanical elegance of Roku Gin. A touch of honey reduction and kumquat jam adds a sweet twist. Sip and savour the fusion

Cherry Spice Negroni £12

This fantastic twist on a classic Negroni features Roku Japanese Gin, a hint of plum sake, and our homemade Campari and cherry reduction, and a dash of Thai Chilli sugar syrup. It's a unique and sophisticated take on a classic drink created specifically to please all senses.

Matcha Passion Punch £13

A voyage into Japanese flavours awaits with the Matcha Passion Punch. The rich depth of Blackwell Rum meets fresh passion fruit, enhanced by the allure of passion fruit liqueur and vanilla syrup. A hint of matcha green powder adds an earthy charm. Served with a Campari surprise in a fruit shell.

Pineapple Twilight £13

Transport your senses to paradise with our Pineapple Twilight cocktail. Flor de Caña 4 Rum is the perfect base for the lush combination of elderflower liqueur and pineapple juice. A hint of citrus from lime and dashes of orange and grapefruit bitters create a symphony of flavours. Caramelised pineapples add a sweet finale.





Dragon Ryūjin £13

Transport your senses to a mythical realm of Dragon Ryūjin cocktail. Sip on the bold fusion of strawberry-infused whiskey Toki and Koko Kanu Rum, balanced with sugar syrup and the zing of lime. This drink is a visual and sensory adventure that will awaken your inner dragon.

Yoichi Old Fashion £13

Experience a modern twist on the timeless Old Fashioned. Immerse yourself in the harmonious marriage of Nikka from the Barrel Japanese Whisky, enriched with plum sake. Meticulously stirred and expertly diluted, this masterpiece is garnished with a luscious maraschino cherry.



Kiwi Margarita £12

Savour the refreshing allure of our Kiwi Margarita. This new take on the classic margarita combines tequila with the sweet essence of kiwi and agave syrup, all balanced by the zesty freshness of lime. It's a harmonious blend of sweet and tangy, delivering a taste of the exotic.

Champagne cocktails

Toki Champagne Cocktail £13

Elevate your evening with the Toki Champagne Cocktail. A brown sugar cube soaked in aromatic angostura bitters mingles with Toki Japanese Whisky, all elevated with a crisp Brut Champagne. It's a harmonious depth of sparkling elegance.

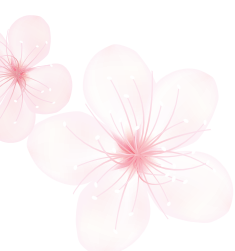


Sakura Bellini £12

Sip the elegance of Japan with our Sakura Bellini. A delicate composition of cherry liqueur meets the effervescence of Prosecco, creating a subtly sweet and vibrant cocktail. This cocktail is a floral symphony in a glass, capturing the essence of cherry blossoms.

Japanese 75 £12

Discover the Japanese 75, where the zest of yuzu juice blends harmoniously with the botanical elegance of Roku Gin, lightly sweetened by a touch of simple syrup. Topped with champagne, it's a crisp, effervescent journey through Japan's vibrant flavours, perfect for celebrating any occasion.



Dessert cocktails

Tiramisu Temple £13

The Japanese twist on the classic Italian dessert in a martini glass. This cocktail blends the richness of Kahlúa Coffee Liqueur and Cacao Liqueur with the elegance of Amaretto. Silky milk ties these flavours together in a divine concoction worthy of a temple's reverence.

Fuji Elixir £13

Experience a symphony of flavours in our Mount Fuji-inspired cocktail, featuring a balance of nutty amaretto, sweet orgeat, tropical coconut rum, creamy advocaat, and coconut milk. Each sip offers a delightful taste sensation that is reminiscent of the calm and beauty of the Japanese highest peak.

Mocktails

(non-alcoholic Cocktails)

Ichigo Breeze £7.5

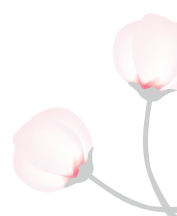
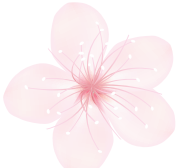
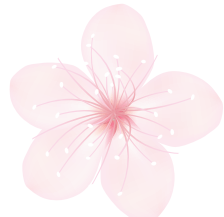
Mojito-style mocktail. A refreshing blend of cranberry juice, strawberry purée, lime, and fresh mint.

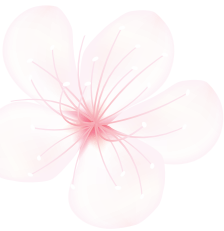
Ringo Breeze £7.5

Mojito-style mocktail. Enjoy a crisp mix of apple juice, lemonade, lime, and fresh mint.

Orenji Breeze £7.5

Delight in the tropical flavours of orange juice, aloe vera and grenadine, and don't forget to crack open a fortune surprise.





Champagne & Prosecco

Prosecco Spumante Extra Dry, Ca' di Alt / Italy

Clean floral and pear notes with a fine stream of bubbles - a moreishly good Prosecco.

125 ml £7 | Bottle £28

Prosecco Rosé, Ca' di Alte / Italy

A beautiful peach pink in colour. Notes of white peach, raspberry and ripe passion fruit, with a delicate mousse.

125 ml £7.5 | Bottle £35

Sophie Baron Champagne / France

An elegant and textured Champagne made with the traditional grape varieties. The Pinot dominant blend gives this wine richness and red berry fruit notes.

125 ml £12 | Bottle £65

Thienot Blanc de Blancs Brut N.V (v) / France

A lively Blanc de Blancs with a fresh, zesty profile, boasting flavours of green apple and citrus, all wrapped up in a creamy texture.

Bottle £100



Rose wine

Organic Rosado, Familia Castaño (o),(v) / Spain, 2023

This beautiful organic rosé from south-east Spain has fruity aromas of peach, apricot and raspberry, with hints of dried fruit. Fresh and juicy on the palate.

175 ml £7 | Bottle £26

Côtes de Provence, Villa Estérelle, Château du Rouët / France, 2023

With its trademark pale salmon-pink colour, this elegant Provence rosé combines ripe citrus, red berry and floral notes with a delightful mouthfeel and refreshing length.

Bottle £36



White wine

Trebbiano/Garganega, Ponte Pietra / Italy, 2023

A lifted and fresh white from the Veneto with aromas of green apple and flowers. Crisp citrus flavours with hints of marzipan.

175 ml £6.5 | Bottle £25

Chenin Blanc, Liberty Fairtrade / South Africa, 2024

This delicious Fairtrade white is from South Africa's coastal region. Vibrant and expressive with notes of fresh apple, stone and tropical fruit and a mouth watering finish.

175 ml £7 | Bottle £27

Pinot Grigio, [P] Alpha Zeta / Italy, 2023

From hillside vineyards in the Alpone Valley, this delightful Pinot Grigio has peach and pear aromas and a refreshing acidity on the palate.

175 ml £7.5 | Bottle £29

Chardonnay, 16 Stops / South Australia, 2023

Made with fruit from the McLaren Vale and Adelaide regions. Citrus, stone fruit and white floral aromas. Gentle hints of spice add texture and complexity.

175 ml £7.5 | Bottle £32

Picpoul de Pinet, Domaine de Castelnau Garenne / France, 2023

Coastal sea breezes lend a beautiful freshness to this wine from the south of France. Enticing citrus, ripe nectarine and floral notes are abundant.

Bottle £35

Mâcon-Villages, Domaine Perraud / Burgundy, France, 2022

A classic Burgundian Chardonnay from organically farmed vineyards. Rich and generous on the palate with ripe apple and stone fruit flavours and a racy acidity on the long finish.

Bottle £45





Red wine

Merlot/Corvina, Ponte Pietra / Italy, 2023

Juicy and fruit-forward. Soft blackberry from the Merlot melds with the typical red cherry character of Corvina. Can also be enjoyed lightly chilled.

175 ml £7 | Bottle £26



Primitivo, A Mano / Italy, 2022

Deeply coloured and expressive on the nose, this Primitivo has an intense perfume of red and black fruit and Mediterranean spices. Full bodied on the palate with a long and smooth finish.

175 ml £7.5 | Bottle £29

Pinot Noir, Montes Limited Selection / Chile, 2022

This premium Pinot Noir, from one of Chile's leading producers, combines ripe red and black fruit flavours with hints of sweet spice and smooth and silky tannins.

175 ml £8.5 | Bottle £34



Malbec, Altos Las Hormigas, [o] / Argentina, 2022,

Made with 100% organic fruit, this Malbec has intense plum aromas with hints of spice and eucalyptus. Juicy and fresh on the palate with a fine acidity and balanced tannins.

Bottle £35

Château Macquin, Saint-Georges-Saint-Émilion / Bordeaux, France, 2022

A blend of Merlot, Cabernet Sauvignon and Cabernet Franc. This superb Bordeaux is full bodied with concentrated flavours of cassis, raspberry and tobacco, silky tannins and a long finish.

Bottle £49



Sake

Sake, a revered Japanese beverage made from polished rice, water, yeast, and koji, offers a diverse range of flavours, from light and floral to rich and complex. It's often mistaken for wine due to its appearance and alcohol content, but in reality, it undergoes a careful two-step brewing process, akin to beer. Kampai! to the world of sake!

TASTING SAKE SET | SERVED COLD £12

Honjozo / King Jozo – House sake, 50 ml

Junmai Ginjo / Bijofu Junrei Tama, 50 ml

Yuzu shu / Ume No Yado, 50 ml

Honjozo / King Jozo / Ajinoutage Sake – House Sake

(Honjozo, 75% rice polishing, 15% abv)

A great introduction to the world of sake, medium dry, well-balanced choice with a clean and refreshing taste. Suitable to be served as both, chilled or slightly warmed.

100 ml glass £6 | 250 ml carafe £14

Junmai Ginjo / Bijofu Junrei Tama

(Junmai Ginjo, 55% rice polishing, 15% abv)

This Junmai Ginjo delights with its refined and elegant character. Expect a delicate, floral aroma and a gentle, fruity flavour with a touch of rice sweetness, making it a sophisticated choice. Choose between cold or slightly warmed

100 ml glass £8 | 250 ml carafe £19 | 720 ml bottle £52

Junmai Daiginjo / Ume No Yado

(Junmai Daiginjo, 60% rice polishing, 16.5% abv)

For the ultimate sake experience, try our Junmai Daiginjo. It offers a luxurious and complex palate with floral notes, tropical fruit hints, and a velvety texture, perfect for those seeking a premium sake adventure. The sake compliments full-flavoured dishes and it's also great as an aperitif.

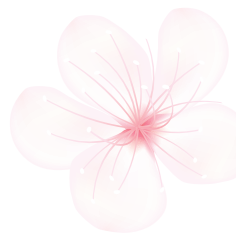
100 ml glass £10 | 250 ml carafe £22 | 720 ml bottle £58

Yuzu Shu / Ume No Yado

(Yuzu liqueur, sake-based, 8% abv)

Yuzu is a citrus fruit that adds a unique, tangy dimension to this sake. It's an excellent choice as an aperitif or paired with lighter dishes due to its refreshing and lively citrus notes. It is great chilled or on the rocks.

100 ml glass £10 | 250 ml carafe £23 | 720 ml bottle £60





Umeshu / Sayuri Umenomi (Plum liqueur, 13% abv)

A perfect example of Umeshu – a traditional Japanese plum liqueur. Umeshu has a sweet and tart flavour profile, with the natural tartness of the ume fruit. Sayuri Umenomi infuses the finest plums from the famous Kishu region, made with traditional method then a hint of brandy is added. It is great chilled or on the rocks.

100 ml glass £10 | 250 ml carafe £23 | 720 ml bottle £60

Japanese whisky

WHISKY TASTING SET £17

Nikka From The Barrel 51.4%, 25 ml

Nikka Coffey Grain 45%, 25 ml

Toki Suntory Distilleries 43%, 25 ml

Nikka Distillery

Nikka From The Barrel 51.4%. 50 ml £12

This Japanese whisky is known for its high alcohol content, bottled at cask strength. It is characterised by its bold flavours of toffee, orange peel, and baking spices, with a hint of smokiness. It boasts a full-bodied palate with notes of dried fruit, vanilla, and a long, warming finish.

Nikka Coffey Grain 45% 50 ml £12

Similarly, Nikka Coffey Grain is distilled in Coffey stills, but it focuses on grain spirits. It's aged in a variety of casks, including ex-bourbon barrels, adding depth and complexity to the final product. Approachable whisky with flavours of vanilla, coconut, and citrus zest, offering a delicate sweetness and a clean, crisp finish.


Suntory Distillery

Toki Suntory Distilleries 43%. 50 ml £11

Toki is a blended whisky from the Suntory portfolio, combining spirits from Hakushu, Yamazaki, and Chita distilleries. This whiskey offers herbal and fruity notes like fresh mint, melon, and a gentle smokiness, creating a crisp and revitalising experience.

Hibiki Japanese Harmony 43%. 50 ml £16

A great introduction to Japanese whisky. Hibiki is the artistry of Japanese whisky blending, where malt and grain whiskies come together in perfect harmony, offering a delightful fusion of orange zest, honey, and gentle oak notes, providing a smooth and accessible whisky experience.



Draft beers

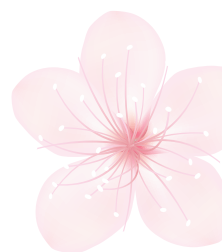
Kirin Ichiban Pint 4.6% Pint	£6.50
Japanese-style Pilsner	
Kirin Ichiban Pint 4.6% Half-pint	£4.00
Japanese-style Pilsner	
Asahi Super Dry 5.2% Pint	£7.00
Japanese Rice Lager	
Asahi Super Dry 5.2% Half-pint	£4.00
Japanese Rice Lager	

Bottled beers

Asahi Super Dry 5.2% Bottle	£5.00
Japanese Rice Lager 330 ml	
Asahi Super Dry Zero 0.0% Bottle	£5.00
Japanese Rice Lager 330 ml	
Sapporo 4.6% Bottle	£5.00
Japanese Rice Lager 330 ml	

Soft drinks & Water

Still Water	£3.50
Sparkling Water	£3.50
Coke	£3.60
Coke Zero	£3.50
Diet Coke	£3.50
Lemonade	£2.50
Tonic Water	£2.50
Slimline Tonic Water	£2.50
Soda Water	£2.50
Ginger Beer	£2.50
Ginger Ale	£2.50





Juices

Apple	£3.50
Pineapple	£3.50
Cranberry	£3.50
Lychee	£3.50
Orange Juice	£4.00

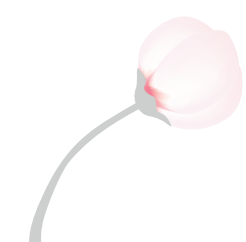
Coffee

Espresso	£2.90
Double Espresso	£3.30
Americano	£3.30
Latte	£3.70
Cappuccino	£3.70



Tea selection

Japanese Green Tea / Sencha	£4.00
A sencha green tea with a mild and refreshing taste.	
Jasmine Tea	£4.00
Low-caffeine green tea with the aroma of jasmine blossoms.	
Peppermint Tea	£4.00
Deliciously minty-sweet taste with a cool and fresh aroma.	
Fresh mint Tea	£3.50
Organic fresh mint leaf tea.	
English Breakfast Tea	£3.50
A traditional blend of black tea, full-bodied and rich.	



Spirits

VODKA 50 ml

Wyborowa	£7.00
Zubrowka	£8.00
Ketel One	£9.00
Haku	£8.00

COGNAC AND BRANDY 50 ml

Martell VS	£8.00
Grand Marnier (Cognac & Orange Liqueur)	£8.50

BOURBON 50 ml

Maker's Mark	£8.00
Bulleit Bourbon	£9.00

TEQUILA 50 ml

El Jimador Blanco	£7.00
El Jimador Reposado	£8.00
Patron Silver	£10.00
Cazcabel Coffee Liqueur	£10.00

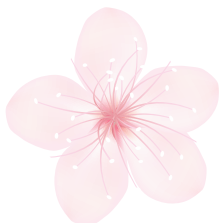
RUM 50 ml

Bacardi Carta Blanca	£7.00
Bacardi Spiced Rum	£8.00
Bacardi Reserva Ocho Rum	£10.00
Bacardi Coconut Rum	£8.00

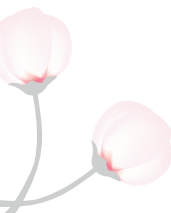
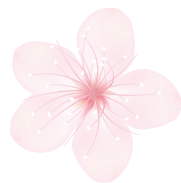
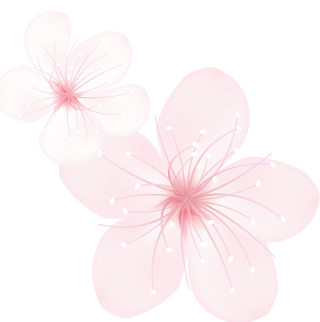




GIN	<u>50 ml</u>
Beefeater	£7.00
Beefeater Pink	£8.00
Tanqueray	£8.00
Roku	£10.00
Hendricks	£10.00



LIQUEURS	<u>50 ml</u>
Baileys Irish Cream	£7.00
Frangelico (Hazelnut Liqueur)	£7.00
Kahlua (Coffee Liqueur)	£7.00
Midori (Melon Liqueur)	£7.00
Chambord (Black Raspberry)	£8.00
Limoncello (Lemon Liqueur)	£7.00
Saliza Amaretto (Almond Liqueur)	£8.00



FUMIKO

The image features the name "FUMIKO" in a bold, black, serif font. The letters are centered horizontally. Behind the letters "U" and "M" is a large, semi-transparent pink circle. Overlaid on this circle is a delicate branch of cherry blossoms with small white flowers and pink buds. A thin black diagonal line runs from the top-left to the bottom-right across the center of the pink circle, passing through the middle of the "U" and "M".