

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

Electric flowers infused vodka · Lemon juice · Sugar syrup

Lychee Martini £12

Jasmine blossom infused gin · Lychee liqueur · Lychee puree · Lime juice
Sugar syrup

Watermelon Touch £13

Żubrówka vodka · Peach liqueur · Watermelon homemade reduction
Lime juice · Mint

Matcha Passion Punch. £13

Bacardi spiced rum · Passion fruit liqueur · Fresh passion fruit · Vanilla syrup
Matcha powder · Lime juice

Pineapple Twilight £13

Bacardi rum · Elderflower liqueur · Elderflower cordial · Pineapple juice
Lime juice Orange & grapefruit bitters

Dragon Ryūjin £13

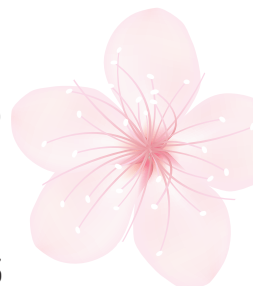
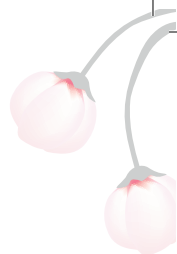
Strawberry infused Toki - Japanese whisky · Bacardi coconut rum
Lime juice · Sugar syrup

Hōjicha Old Fashion £13

Hōjicha tea infused Toki - Japanese whisky · Maraschino liqueur · Agostura bitters

Fumiko Boba Mojito £13

Vanilla infused vodka · Dragon fruit & mango puree · Lime juice · Vanilla syrup
Soda water





Champagne Cocktails

Midori Melon Fizz £13

Champagne brut · Midori melon liqueur

Toki Champagne Cocktail £13

Toki - Japanese whisky · Champagne brut · Angostura bitters · Brown sugar cube

Sakura Bellini £12

Umeshu / Plum liqueur · Prosecco · Plum bitters



Dessert Cocktails

Tiramisu Temple £13

Kahlua coffee liqueur · Cacao liqueur · Amaretto · Milk · Cocoa powder



🍷 Fuji Elixir £13

Bacardi coconut rum · Advocaat liqueur · Amaretto · Coconut milk · Orgeat syrup
(*nuts allergy)



Mocktails

(non-alcoholic Cocktails)

Ichigo Breeze £8

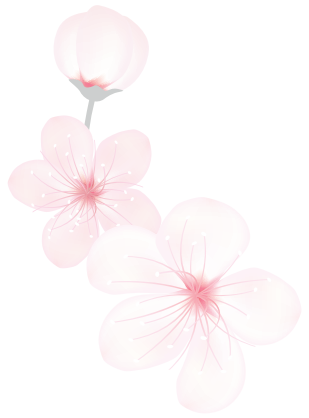
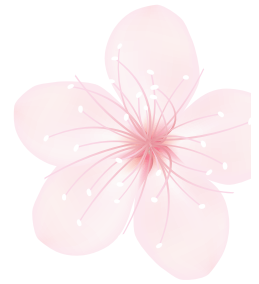
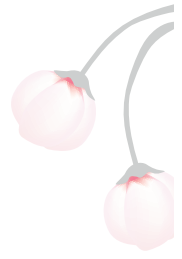
Strawberry puree · Cranberry juice · Lime juice · Lemonade · Sugar syrup · Mint

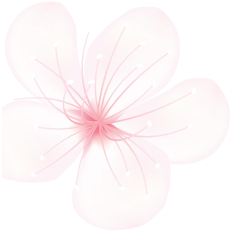
Ringo Breeze £8

Apple juice · Lime juice · Lemonade · Soda water · Sugar syrup · Mint

Fumiko Junior £8

Orange juice · Lychee juice · Lime juice





Champagne & Prosecco

Prosecco Extra Dry, Ca' di Alte / 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

Canard Duchene Cuvee Leonie Rose Brut / France

Medium bodied on the palate with a core of white apple giving subtle fruit sweetness, backed by a mineral edge and good persistence.

Bottle £75

Rose wine

Organic Rosado, Familia Castaño / Spain, 2025

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, 2025

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, 2025

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

Sauvignon Blanc, Vignerons de Valençay / France, 2025

Vignerons de Valençay Sauvignon offers aromas of citrus, green apple, white peach and minerals. On the palate it is crisp, fruit forward with depth of flavour and a refreshing, elegant finish.

175 ml £7 | Bottle £27

Pinot Grigio, [P] Alpha Zeta / Italy, 2025

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, 2025

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 Castelnaud Garenne / France, 2025

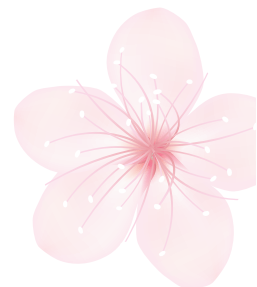
Coastal sea breezes lend a beautiful freshness to this wine from the south of France. Enticing citrus, ripe nectarine and floral notes are abundant.

Bottle £35

Mâcon-Villages, Domaine Perraud / Burgundy, France, 2024

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, 2025

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, 2024

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, 2024

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 / Argentina, 2024

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, 2024

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

Kimoto Junmai / Bunraku (Kimoto Junmai, 60% rice polishing, 15% abv)

Complex Junmai made with traditional kimoto method combines a refreshing aroma with a cool, refreshing taste. Its acidity adds good balance and the sake matches well with rich dishes such as beef and pork. Enjoy chilled or slightly warm.

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

Yuzu Shu / Ume No Yado (Yuzu liqueur, sake-based, 8% abv)

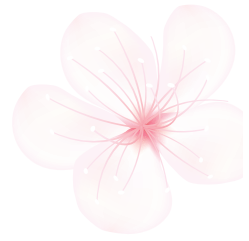
Yuzu is a citrus fruit that adds a unique, tangy dimension to this sake. It's an excellent choice as an aperitif or paired with lighter dishes due to its refreshing and lively citrus notes. It is great chilled or on the rocks.


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

Umeshu - Aragoshi / Ume No Yado (Plum liqueur, sake-based, 12% abv)

A perfect example of Umeshu - a traditional Japanese plum liqueur - Aragoshi Umeshu, meaning "roughly pressed," is crafted with sake and contains around nine plums per bottle. Its natural ume pulp delivers rich depth, a full-bodied aroma, and a mellow taste.

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.

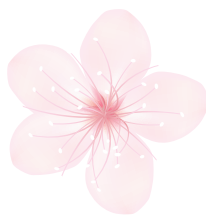
Suntory Distillery

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

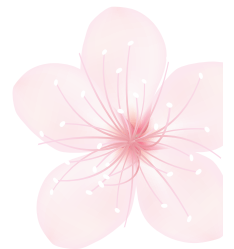
Kirin Ichiban Pint 4.6% Pint	£7.00
Japanese-style Pilsner	
Kirin Ichiban Pint 4.6% Half-pint	£4.00
Japanese-style Pilsner	
Asahi Super Dry 5.2% Pint	£7.00
Japanese Rice Lager	
Asahi Super Dry 5.2% Half-pint	£4.00
Japanese Rice Lager	

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	

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



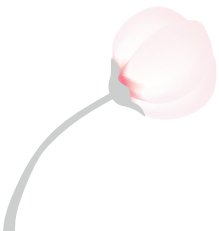
Coffee

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.	



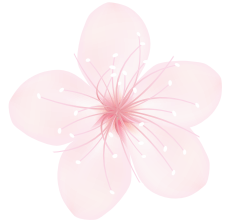
Spirits

VODKA	<u>50 ml</u>
Wyborowa	£7.00
Zubrowka	£8.00
Ketel One	£9.00
Haku	£8.00
COGNAC AND BRANDY	<u>50 ml</u>
Martell VS	£8.00
Grand Marnier (Cognac & Orange Liqueur)	£8.50
BOURBON	<u>50 ml</u>
Maker's Mark	£8.00
Bulleit Bourbon	£9.00
TEQUILA	<u>50 ml</u>
El Jimador Blanco	£7.00
El Jimador Reposado	£8.00
Patron Silver	£10.00
Cazcabel Coffee Liqueur	£10.00
RUM	<u>50 ml</u>
Bacardi Carta Blanca	£7.00
Bacardi Spiced Rum	£8.00
Bacardi Reserva Ocho Rum	£10.00
Bacardi Coconut Rum	£8.00

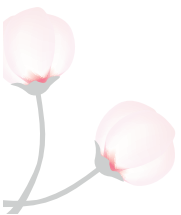
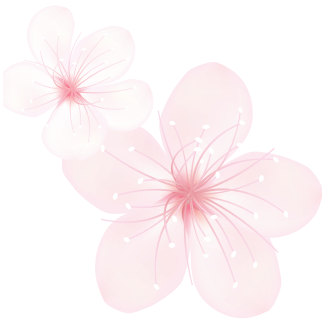




GIN	50 ml
Beefeater	£7.00
Beefeater Pink	£8.00
Tanqueray	£8.00
Roku	£10.00
Hendricks	£10.00



LIQUEURS	50 ml
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
Sambuca (Anise Liqueur)	£7.00



FUMIKO

The logo for 'FUMIKO' features the name in a bold, black, serif font. A light pink circle is positioned behind the letters 'U' and 'M'. Inside this circle, there are delicate cherry blossom branches with small white flowers and a thin black diagonal slash running from the top-left to the bottom-right. The overall design is clean and elegant.