

都miyako

Cold drinks

	glass	bottle
still/sparkling water	2.00	5.50
coke/diet coke	3.50	
fresh orange juice	4.00	
iced matcha latte	4.00	
calpis	4.00	
a japanese favourite		

Miyako signatures

akanami	5.00
orange and cranberry juice, rose syrup topped with soda water	
midoringo	5.00
cold matcha, apple juice and vanilla	

Hot drinks

japanese green tea (unlimited)	4.00
coffee	4.00
matcha latte	4.50
loose leaf tea	4.50

White wine

	glass	bottle
sauvignon blanc, los tortolitos central valley, chile	5.50	25.00
pinot grigio le pianure, italy	7.00	36.00
riesling		39.00
knipser, pfalz germany		

Red wine

	glass	bottle
merlot, los tortolitos central valley chile	5.50	25.00
nero d'avola, mandrarossa sicily, italy	6.50	39.00

Sparkling wine & Champagne

	glass	bottle
laurent-perrier brut nv france	14.50	68.00
père ventura, cava spain	9.50	44.00

都m — sake experience

Enjoy 3 different glasses of sake from our select range 10.00
Each experience a different journey!

Sake is a traditional Japanese drink made from rice, water, koji and yeast. It is categorized by the degree to which its rice has been polished and whether a tiny amount of brewer's alcohol has been added to pronounce the sake characteristics. Sake can be enjoyed over a range of temperatures. We hope you will enjoy discovering your own personal favorite.

Sparkling sake

shirakabegura mio (300ml)	24.00
one of the newest style of sake with a unique sweet aroma and refreshingly fruity flavor that works well with the carbonation. enjoy chilled	

Hot sake

	150ml	360ml
shochikubai gokai	8.00	18.50
light and dry sake. its flavours come to life when warm		

Honjozo

	180ml	360ml	720ml
urakasumi honjikomi	14.90	27.80	52.50
light, mildly and fragrant sake with a crisp and clean finish. it is brewed with a small amount of brewer's alcohol. the rice used is polished to at least 70%. enjoy hot or cold			

Junmai daiginjo

	180ml	360ml	640ml
shirakabegura	21.50	41.50	71.50
highest class of junmai sake, elegant and sophisticated. the rice used to brew this sake is polished to a minimum of 50%. made using only premium sake rice, this sake has a fruity aroma, balanced and refined. enjoy chilled			

Junmai

shochikubai gokai (180ml)	13.90
character sake, full bodied with stronger flavors. the rice used is polished to at least 70%. enjoy hot or cold	

Junmai ginjo

jozen mizunogotoshi (300ml)	29.00
elegant rice flavors and elevated fruity and floral aromas with a dry finish. the rice used is polished to at least 60%. enjoy chilled	

Ginjo

shirakabegura kimoto (180ml)	19.90
delicate, aromatic and well balanced sake with fruity and flowery notes. the rice used is polished to at least 60%. enjoy chilled	

Nigori

dassai 50 (300ml)	28.00
cloudy sake has been coarsely filtered allowing some of the rice solids to pass into the bottled sake, giving cloudy appearance and a distinctive flavour. enjoy chilled	

Beer

sapporo	6.00
asahi	6.00
kirin	6.00

Cocktails

umeshu soda plum sake with soda	7.50
japanese highball nikka whiskey topped with soda water, served on ice	11.00
kimino ume vodka, umeshu, apple juice	9.50
m.a.m. vodka, freshly squeezed orange and lemon, St Germain, topped with sparkling sake, served on ice	9.50

japanese spirits

Shochu

traditional distilled liquor most commonly made from rice, sweet potato or barley. Enjoy it your favorite way: on the rocks, straight, with cold or hot water.

	25ml	50ml
takara ikkomon sweet potato shochu	6.00	8.50
kan-noko barley shochu	6.00	8.50

Umeshu

made with locally grown ume fruit and Junmai genshu sake: the perfect combination of sweetness and acidity.

	50ml
urakasumi plum sake	6.00

Whiskey

blended whisky with full and rich flavours.

	25ml	50ml
nikka from the barrel	6.50	11.00