



THE HOUSE OF SUNTORY

The Nature and Spirit of Japan

DRINKS MENU

Haru/Spring

Toki, Cashew Orgeat, Ume Su, Blood Orange & Soda

Natsu/Summer

*Roku, Sake, Midori, Shiso Leaf & Jasmine Tea Cordial,
Wakame Citrus Tincture*

Aki/Autumn

*Haku, Tomato Water Cordial, Rice Wine & Santaka
Shrub, Pink Pepper, Lemon & Fortified Wine Blend*

Fuyu/Winter

*Toki, Cocchi Americano, Vanilla, Sancho Pepper,
Mirin & Soy Milk*



HAKU
VODKA

THE JAPANESE CRAFT VODKA



SUNTORY
WHISKY
TOKI





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FOOD MENU

Starter

Seared tuna, horseradish & lovage

Main

*Guinea fowl, cavolo nero, leek, swede, pork bone
broth & burnt garlic*

Dessert

*Deep fried custard, fermented rhubarb
& miso caramel*

