

イントロダクション INTRODUCTION

Our menu is influenced by the Chinese philosophy of Wu Xing, which uses the five basic elements of wood, fire, earth, metal and water as a guiding principle throughout life and culture.

We have used this approach to achieve a delicate balance of flavour, aroma, texture, aesthetics and experience.

The result is a collection of extraordinary cocktails and exquisite Mǎān Kǒū (mouthfuls of food) that you are unlikely to ever forget.

木 WOOD

Wood is the most human of the elements and is the element of spring

火 FIRE

Fire is the element of heat, summer and enthusiasm; nature at its peak of growth, and signifies warmth in human relationships

土 EARTH

Earth is the element of harvest time, abundance, nourishment, fertility, and represents the mother to child relationship

金 METAL

Metal is the force of gravity, the minerals within the earth, the patterns of the heavenly bodies and the powers of electrical conductivity and magnetism. It is the element of autumn

水 WATER

The element of winter, water is the source of life on this planet. Likewise it is the fluid which nourishes and maintains the health of every cell

6コース • シェフテーブル
6 COURSE CHEF'S TABLE

Fried Enoki and Aubergine Gyoza

Enoki mushroom, aubergine, cabbage, carrot, garlic, ginger and sesame wrapped in gyoza sheets steamed, fried and finished with xing dip

 Collesi Bionda

Sea Bass

Filled with ginger, mangetout and sweet peppers grilled on our Teppanyaki table, glazed with Yuzu garlic butter and served with a mango and teriyaki dressed salad

 Te Awa Albarino

Chicken Ozuyaki

Thin slices of chicken breast rolled with truffle scented mushroom, spring onion and chilli duxelle

 Nikka Cocktail

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Pallet Cleanser

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Grilled Beef Fillet Tataki

Basted with teriyaki sauce, thinly sliced and filled with amaranth, lemon balm and spring onion, served with a saffron emulsion

 Dashwood Pinot Noir

Teppanyaki Scallops

Soy glazed scallops on a nest of bamboo and pea shoots in a ginger and pea puree

 Lemon and Mint Margarita

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Hazelnut Chocolate Mousse

Hazelnut caramel, white chocolate and cream patissiere with multi-seed granola

 Tsukiko Prosecco

£50 per person



Suggested Drinks Pairings
Available for an additional £25 per person



懷石献立

KAISEKI MENU

All sushi plates are served with soy sauce, cucumber ketchup, wasabi paste & pickled ginger

Gluten free soy sauce is available upon request

巻き寿司

MAKI SUSHI

Born from 'maku', which means 'to wrap' in 'nori' the Japanese for seaweed

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| Cucumber Maki Roll (V) | £4 |
| Cucumber strips with seasoned sushi rice wrapped in nori | |
| Futo Maki Roll (V) | £4.5 |
| Cucumber, mango, avocado and carrot wrapped in nori and seasoned sushi rice | |
| Salmon Maki Roll | £5 |
| Strips of salmon with seasoned sushi rice wrapped in nori | |
| Tuna Maki Roll | £5 |
| Strips of tuna with seasoned sushi rice wrapped in nori | |
| Spicy Tuna Maki Roll | £5.5 |
| Tuna, spring onion and cucumber with sriracha mayonnaise wrapped in nori rolled in seasoned sushi rice | |
| Californian Maki Roll | £6.5 |
| Tempura prawn, avocado and cucumber wrapped in nori and seasoned sushi rice, topped with sriracha mayonnaise | |
| Prawn & Mango Maki Roll | £7.5 |
| Tempura prawn, avocado, sriracha mayonnaise and nori wrapped in seasoned sushi rice and topped with mango slices | |
| Soft Shell Crab Maki Roll | £8.5 |
| Tempura soft shell crab, cucumber, avocado, mango and mayonnaise wrapped in nori, rolled in seasoned sushi rice, topped with tobiko roe | |
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握り寿司

NIGIRI SUSHI

Derived from the Japanese word 'Nigiru', which means 'to hand mould', a time honoured method of forming a block of rice as a base for Nigiri sushi

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| Salmon Nigiri | £4.5 |
| Thinly sliced salmon on hand-moulded seasoned sushi rice | |
| Tuna Nigiri | £4.5 |
| Thinly sliced sashimi tuna on hand-moulded seasoned sushi rice | |
| Tiger Prawn Nigiri | £5.5 |
| Tiger prawn on hand-moulded seasoned sushi rice | |
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ホットセレクション HOTTO SEREKUSHION

A hot selection of traditional
Japanese favourites

平田パンズ HIRATA BUNS

Delicious steamed buns stuffed with
savoury fillings

Vegetable Hirata (V) £5

Teppanyaki courgettes, sweet peppers and mushrooms, kimchi salad, sriracha mayonnaise in a steamed hirata bun

Duck Hirata £5.5

Marinated shredded duck, kimchi salad, sriracha mayonnaise in a steamed hirata bun

Seafood Hirata £5.5

Teppanyaki red snapper, salmon and sweet peppers, kimchi salad, sriracha mayonnaise in a steamed hirata bun

Braised Pork Belly Hirata £5.5

Teppanyaki pork belly, kimchi salad, sriracha mayonnaise in a steamed hirata bun

餃子 GYOZA DUMPLINGS

Pan fried and steamed Japanese dumplings

Wild Mushroom and Aubergine Gyoza (V) £3.5

Aubergine, enoki mushroom, cabbage and carrot, steamed, fried and served with Shaoxing dip

Chicken Gyoza £4

Teriyaki chicken thigh with enoki mushroom, cabbage and carrot, steamed, fried and served with Shaoxing dip

Salmon Gyoza £4

Finely diced salmon with enoki mushroom, cabbage and carrot, steamed, fried and served with Shaoxing dip

Duck and Truffle Gyoza £4

Marinated duck breast, truffle, enoki mushroom, cabbage and carrot, steamed, fried and served with Shaoxing dip

焼鳥 YAKITORI

Chargrilled skewers glazed with a teriyaki sauce and cooked on the Robata grill

Vegetable Yakitori (V) £4.5

Sweet peppers, aubergine, red onion and chestnut mushroom, served with sticky teriyaki sauce and toasted black and white sesame seeds

Chicken Teriyaki Yakitori £5.25
Teriyaki marinated chicken thigh served with sticky teriyaki sauce and toasted black and white sesame seeds

Braised Pork Belly Yakitori £5.5
Pork belly served with sticky teriyaki sauce and toasted black and white sesame seeds

Seafood Medley Yakitori £5.75
Prawn, salmon and red snapper skewers served with toasted black and white sesame seeds

唐揚げ

KARAAGE

Lightly tempered small bite size pieces fried in oil

Vegetable Karaage (V) £4
Carrot, sweet pepper, enoki mushroom and leek marinated in a light soy sauce, mirin, ginger and garlic before being dusted with flour, deep fried and finished with sriracha sauce and spring onions

Chicken Karaage £4.5
Tender chicken pieces marinated in light soy sauce, mirin, ginger and garlic before being dusted with flour, deep fried and finished with sriracha sauce and spring onions

Prawn Karaage £5.5
King prawn marinated in light soy sauce, mirin, ginger and garlic before being dusted with flour, deep fried and finished with sriracha sauce and spring onions

丼物

BOWL FOOD

Noodles or stir fried rice, served to your preference

Teppanyaki Tossed Noodles

Plain £4
Tofu £4.5
Chicken £5

Japanese Egg Fried Rice

Plain £4
Tofu £4.5
Chicken £5

シェアプラター

SHARING PLATTERS

Hirata Platter £17

Marinated vegetable, duck, seafood or braised pork belly served with kimchi salad and sriracha mayonnaise in a selection of steamed hirata buns

Sky Sashimi Cloud Plate £20

One of the most famous dishes in Japanese cuisine. A selection of raw salmon, red snapper and sashimi tuna served with wasabi, pickled ginger and tobiko

Kaiseki Sharing Platter For Two - £28 For Four - £45

Our signature sharing platter includes a delicious selection of our most popular dishes.

Braised pork belly hirata buns, wild mushroom and aubergine gyozas, chicken teriyaki and vegetable yakitori skewers, egg fried rice, prawn karaage pieces, and tuna maki rolls

デザート

DESSERTS

All £4

Macaroon Selection (N)

Coconut and strawberry jam, peanut butter and jelly or strawberry and balsamic

Matcha Teapot (N)

Hibiscus Petit Gateaux

Mandarin Petit Gateau

カクテルメニュー

COCKTAIL

MENU

スペシャルドリンク

SIGNATURE

木 WOOD

Asian Rose £9.5

Cognac, lime, rose syrup and lychee served long with orange rose and a mint sprig

Dragon's Kiss £9.5

Hibiki, lychee, lemon juice and ginger ale served long with edible flowers

土 EARTH

Asian Iced Tea £8.5

Sake, camomile syrup and lemon juice served long and finished with a mint sprig and lemon zest

Apple & Berry Martini £8.75

Tequila, Crème de Cassis, apple juice, lemon juice, egg white with a dash of old fashioned bitters and a flamed sprig of rosemary

水 WATER

Colonial Cooler £8.5

Vodka, strawberry syrup, lemon juice, fresh strawberries and basil served long and garnished with a strawberry and basil

Water of Life £9.5

Gin, Velvet Falernum, grapefruit juice and prosecco served on the rocks and with a lime and star anise

金 METAL

Bittersweet Symphony £9.5

Aperol, elderflower liqueur, grapefruit juice, agave and rose prosecco, served on the rocks with an orange wheel and mint sprig

Thyme & Blackberry Caipirissima £9.5

Rum, lime juice, fresh blackberries and thyme syrup, served on the rocks with a sprig of thyme and blackberries

火 FIRE

Tropical Flame £8.5

Plum sake, mango and pineapple syrup, mint and lemon served martini style with a shiso leaf and sliced chilli

Camp Fire Cream Tea £9.5

Bourbon, Kahlua, hazelnut syrup and double cream served on the rocks with a toasted marshmallow

クラシック CLASSICS

- Mojito** £8
Rum, lime, mint leaves and soda served long and finished with a mint sprig and lime wedge
- Bellini** £8
Peach syrup and prosecco garnished with an edible flower
- Black Raspberry Cosmopolitan** £8
Citron vodka, Crème De Mure, lime and cranberry garnished with a flamed orange and raspberry
- Kir Royal** £8
Crème De Cassis and prosecco with a raspberry garnish
- Lychee Collins** £8
Gin, lychee juice, lemon and soda served long with a mint sprig and lemon zest
- Espresso Martini** £8.75
Vodka, Kahlua, vanilla and espresso garnished with coffee beans
- French Martini** £8.75
Vodka, Crème de Cassis and pineapple juice garnished with edible flowers
- Tommies Margarita** £9.25
Tequila, agave and lime juice served on the rocks with lime and salt
- Old Fashioned** £9.75
Tonka beans infused Bulliet Bourbon, maple syrup served on the rocks with a chocolate covered bacon garnish

ノンアルコール NON-ALCOHOLIC

- Berries On The Tree** £4
Raspberry, pineapple and elderflower
- Fruity Punch** £4
Refreshing mix of orange, pineapple, cranberry and a splash of fresh lime juice
- Limeade** £4
Fever-Tree Sicilian lemonade with fresh lime juice
- Virgin Mary** £4
Tomato juice, Yuzu citrus with a dash of spice

ドリンクメニュー

DRINKS

MENU

スパークリング

SPARKLING

PROSECCO

	150ml	Btl	Mag
Bottega Gold Prosecco DOC Brut Tasty and harmonious, with scents of flowers, wisteria and apple	£7	£32	£65
Bottega Rose Gold Pinot Nero Brut Harmonious and delicate with scents of white rose and peach	£7	£34	£70
Bottega Diamond Pinot Nero Brut Flowery, velvety, and savoury with scents of dried fruit and spice		£40	

CHAMPAGNE

	125ml	Btl	Mag
Taittinger Brut Réserve NV Light, delicate and elegant	£9	£52	£105
Taittinger Prestige Brut Rosé NV Beautiful, delicate, with crisp red fruits	£11	£60	
Taittinger Nocturne Sec NV Slightly sweeter style, with a subtle and delicate bouquet		£65	
Laurent-Perrier Brut Rosé Precise and crisp, with hints of soft red fruits, and a highly expressive bouquet		£84	£160
Taittinger Prelude Grand Crus NV Silky, rich and lively with fresh citrusy notes		£130	
Krug Grande Cuvée Brut NV Complex and elegant with a wonderfully creamy bouquet		£220	

VINTAGE CHAMPAGNE

	125ml	Btl	Mag
Taittinger Brut Vintage Lively and elegant with a biscuity finish		£76	
Perrier-Jouët Belle Epoque Brut Classic elegance with a silky caress		£174	
Dom Pérignon Brut Rich and elegant, with intense fruit		£180	
Taittinger Comtes Champagne de Blanc de Blancs Brut Rich and elegant, with intense fruit		£200	
Krug Vintage Subtle gold in colour with reserved finesse and fresh summer fruits		£300	

ワイン WINE

WHITE WINE

	175ml	Btl
Picpoul de Pinet 'Les Girelles' Jean-Luc Colombo Languedoc, France	£6.25	£24
Soave, Bottega Classico DOC Veneto, Italy	£6.5	£26
Vidal Sauvignon Blanc Marlborough, New Zealand	£6.75	£28
Te Awa 'Left Field' Albariño Gisborne, New Zealand	£7.75	£32
Hardys HRB Chardonnay Pemberton-Yarra Valley, Australia	£9.75	£40
Sancerre Blanc, Domaine Vacheron Loire Valley, France		£48
Meursault, Louis Jadot Burgundy, France		£68
Chablis Grand Cru Les Clos, J. Moreau et Fils Burgundy, France		£80

175ml Btl

**Chassagne-Montrachet
1er Cru Morgeot Clos de la
Chapelle, Domaine Duc de
Magenta** £94
Burgundy, France

**Bâtard-Montrachet Grand
Cru, Louis Jadot** £195
Burgundy, France

ROSÉ WINE

175ml Btl Mag

**White Zinfandel,
Rugged Ridge Rosé** £4.75 £18
California, USA

Mirabeau Pure Rosé £6.5 £26 £50
Côtes de Provence,
France

**Sancerre Rosé,
Domaine Vacheron** £42
Loire Valley, France

RED WINE

175ml Btl

**Errázuriz 1870 Teno
Block Merlot** £6.25 £24
Curicó Valley, Chile

Malbec Serbál, Atamisque £6.5 £26
Tupungato, Mendoza,
Argentina

**Ravenswood Old Vine
Zinfandel** £7.25 £30
Lodi County, USA

Dashwood Pinot Noir £8 £32
Marlborough, New Zealand

**Bottega Chianti Classico
Riserva DOCG,
Acino d'Oro** £10 £40
Toscana, Italy

JoJo's Jetty Shiraz £42
Colo River, Australia

Sanford Pinot Noir £58
Santa Rita Hills,
California, USA

**Amarone Della Valpolicella
Bottega DOCG** £58
Veneto, Italy

175ml Btl

Contino Rioja Graciano £74
Rioja, Spain

**Corton-Pougets Grand
Cru, Domaine des Héritiers
Louis Jadot** £80
Burgundy, France

**Château d'Issan 3ème
Grand Cru Classe,
Margaux, 2006** £98
Bordeaux, France

SAKE

Akashi-Tai Daiginjo 17% £4
50ml

Akashi-Tai Honjozo Genshu 17.5% £4

**Akashi-Tai Shiraumme Umeshu
Plum Sake 17.5%** £4

DESSERT WINE

**Bottega Il Vino
dell'Amore
Petalò Manzoni
Moscato Rosé** £7 £32
50ml 125ml Btl
Veneto, Italy

**Torres Moscatel
Oro Floralis** £3 £24
Catalonia, Spain

**Villa Maria Reserve
Noble Riesling
Botrytis Selection** £6 £46
Marlborough, New
Zealand

スピリッツ

SPIRITS

VODKA

Sipsmith £4
25ml
Belvedere £4
Grey Goose £4.3
Kauffman Luxury Vintage £5.5
Grey Goose VX £8.5

GIN

	25ml
Sipsmith	£4
Gin Mare	£4
Hendrick's	£4
Portobello Road	£4
Tanqueray 10	£4
William Chase Elegant Gin	£4
Martin Miller's Westbourne Strength	£4.1
The Botanist	£4.3
N° 209 Premium	£4.6
Oxley London Dry	£5

RUM

	25ml
Doorly's White 3yr	£3.6
The Kraken Black Spiced	£4
Don Papa	£4.3
Doorly's 5yr	£4.3
Havana 7	£4.3
Doorly's XO Gold	£5
Ron Zacapa XO	£8.6
Havana 15yr	£10.7

TEQUILA

	25ml
Aqua Riva Blanco	£3.6
Patrón XO Café	£3.6
Aqua Riva Handmade Reposado	£3.9
Patrón Silver	£5.1
Patrón Añejo	£6.1

COGNAC

	25ml
Remy Martin VSOP Mature	£4
Martell Cordon Bleu 1912 Re-edition	£10
Hennessy Paradis Rare	£50
Hennessy Paradis Imperial	£125
Remy Martin Louis XIII	£180
Richard Hennessy	£200

WHISKIES - JAPANESE

	25ml
Nikka from the Barrel	£5
Suntory Yamazaki Distiller's Reserve	£5.5
Suntory Yamazaki 12yr	£6.5
Nikka Coffey Grain	£6.5
Suntory Hibiki Harmony	£7
Suntory Hibiki 17yr	£12

WHISKIES - MALT

	25ml
Glenmorangie 10yr	£3.9
Laphroaig 10yr	£4
Talisker 10yr	£4
Jameson Special Reserve 12yr	£5

WHISKIES - SCOTCH CONNOISEUR

	25ml
Glenfarclas 25yr Quarter Cask	£14
Glenmorangie 25yrs	£28
Laphroaig 25yr Cask Strength	£50

WHISKIES - BOURBON

	25ml
Bulleit Bourbon	£3.9
Buffalo Trace	£4
Bulleit Rye	£4.3
Eagle Rare 10yr	£4.3
Basil Hayden's	£6.4
Eagle Rare 17yr	£15

WHISKIES - BLENDED

	25ml
Johnnie Walker Black	£4
Johnnie Walker Platinum	£7
Johnnie Walker Gold Label	£5
Johnnie Walker Blue	£20

ビール&シードル BEER AND CIDER

Asahi 330ml	£4.5
Estrella Damm 330ml	£4.75
Einstök Icelandic Pale Ale 330ml	£5.4
Einstök Icelandic White Ale 330ml	£5.4
Rekorderlig Strawberry & Lime 500ml	£5.5
Rekorderlig Wild Berry 500ml	£5.5
Orchard Pig Truffle 500ml	£5.65
Collesi Bionda 330ml	£6
Hitachino Nest Red Rice 330ml	£7

ソフトドリンク SOFT DRINKS

Voss Water Still or Sparkling 375ml/800ml	£3.25/£6
Fever-Tree Tonics	£1.95
Elderflower Tonic Water	
Ginger Ale	
Ginger Beer	
Indian Tonic Water	
Lemon Tonic	
Light Tonic Water	
Mediterranean Tonic Water	
Sicilian Lemonade	
Spring Soda Water	
Bottlegreen Pressé	£2.85
Elderflower	
Pomegranate and Elderflower	
Ginger and Lemongrass	
Eager Fruit Juices	£2.4
Orange, Cranberry and Apple	
Bottled Pepsi/Diet Pepsi	£2.75
Fentimans Ginger Beer	£2.85
Red Bull	£3

ホットドリンク

HOT DRINKS

Newby Tea	£2
English Breakfast	
Earl Grey	
Chamomile	
Peppermint	
Newby Flowering Tea	£3.5
Blueberry	
Harmony	
Jasmine	
Lychee	
Midnight Milky	
Passion	
Rose and Union	
Nespresso Coffee	
Espresso Sgl/Dbf	£2 / £2.5
Americano	£2
Flat White	£3
Cappuccino	£3
Latte	£3
Hot Chocolate	£3

(V) Suitable for vegetarians. For further allergen advice please ask a member of The Sky Bar team. (N) May contain nuts. Fish may contain small bones. For special dietary requirements or allergy information, please speak with a member of The Sky Bar team. The menu is subject to availability and seasonality. Spirits served in multiples of 25ml; prosecco or champagne in 125ml and wine served in 175ml.

Please drink responsibly. Over 18's only. Challenge 25 in operation. See drinkaware.co.uk for more information.