



英勇力
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YAMAMORI
Drinks



COCKTAILS カクテル

SPICY ASIAN 14.00

Sake, lychee liqueur, lime juice, vanilla syrup, chilli & ginger.

NAMA LYCHEE 14.50

Shochu, lychee liqueur, sloe gin, lime juice lychee juice & sugar syrup.

PASSIONATE LOVER 14.00

Havana 3YO, apricot brandy, passion fruit purée, lemon juice, sugar syrup & egg white. (e)

TOKI SOUR 14.00

Suntory Toki whisky, umeshu plum sake, lemon juice, orange juice, lemongrass syrup, egg white & plum bitters. (w) (e)

SAKE POT 14.00

Genshu sake, apple & cinnamon syrup, oolong tea & lemon bitters.

JAPAN 75 15.00

Roku gin, Shichiken premium sparkling sake, lime juice & sugar syrup.

WINTER HIGHBALL 14.50

Suntory Toki whisky, Lillet Blanc, Port, cherry syrup topped with cider & soda water. (w)

PALOMA FEST 14.50

Jose Cuervo Tradicional Reposado, Italicus bergamot liqueur, syrup (grapefruit & pink peppercorn) topped with prosecco & grapefruit soda. (s)

FUJU OLD FASHIONED 14.50

Suntory Toki whisky, Drambuie, fig syrup & orange bitters. (w)

GEISHA NEGRONI 14.50

Dingle gin, sloe gin, Aperol, umeshu plum sake & orange bitters.

TOKYO MARTINI 14.50

Haku vodka, peach liqueur, pineapple juice & lime juice.

YU-MAMI 14.50

Haku vodka, balsamic, lime juice, tomato water & sugar syrup.

YAMONADES ヤモネード

Add a shot of house spirits for an additional cost (ask server).

RASPBERRY 6.00

Raspberry purée, lemon juice, sugar syrup & sparkling water.

MANGO 6.00

Mango purée, lemon juice, sugar syrup & sparkling water.

JAPANESE GIN 日本のジン

Roku	8.00
Etsu Yuzu	9.00
Kinobi	13.00
Nikka Coffey	16.00

WINES ワイン

SPARKLING/ROSE

Champagne Gremillet Brut Selection NV, France (s)	140
Casa Defra Prosecco Frizzante DOC, Veneto, Italy (s)	9.50/48.00
QSS Rare Seahorse Touriga Nacional and Syrah Rose, Lisbon, Portugal (s)	43.00

WHITE WINES

El Caminador, Sauvignon Blanc, Central Valley, Chile (s)	9.00/39.00
QSS Rare Lobster Arinto, Loureiro and Trajadura, Lisbon, Portugal (s)	10.00/43.00
Organic Sleeve Pinot Grigio, Veneto, Italy (s)	11.00/47.00
Franxamar Albarino, Rias Baxias, Spain (s)	11.50/49.00

RED WINES

Paso del Sol, Cabernet Sauvignon, Central Valley, Chile (s)	9.00/39.00
QSS Rare Wolf Touriga Nacional, Cabernet Sauvignon and Syrah, Lisbon, Portugal (s)	10.00/43.00
Organic Malbec, Domaine Bousquet, Mendoza, Argentina (s)	11.50/49.00
Tempranillo, Llebre, Costers del Segre, Spain (s)	12.50/53.00

YAMAMOCKTAILS

モクテル

CHERRY GREY 9.50

Non alcoholic gin, earl grey tea, lemon juice & cherry syrup.

PASSION SOUR 7.50

Passion fruit puree, apple juice, lemon juice, sugar syrup & egg white. (e)

MALYCHEE 9.50

Non alcoholic gin, lychee juice, lime juice, cranberry juice, sugar syrup & basil leaves.

Glass/Bottle

SAKE 日本酒

Ozeki Karatamba Honjozo

A multi-award winning & versatile honjozo from Ozeki brewed using premium Yamadanishiki rice. On the nose a heady mix of chocolate, maple syrup & earthy rice. Expect rich savouriness, caramel hints & a dry finish.

Alc 15% / Best served chilled or warm

175ml - 17.00 / 250ml - 24.00 / 500ml - 48.00

Asahi Shuzo Dassai 45

Textured and luxurious with a fine finish. One of the most famous Junmai Daiginjo Sake in the world.

Alc 16% / Best Served Chilled

175ml - 36.00 / 250ml - 47.00 / 500ml - 94.00

Kikumasa-mune Taruzake Junmai Tokkuri

This premium sake, rested in cedar wood barrels, is rounded and pleasing with earthy wood spice incense, peppercorn, pine, green apple and blossom flavours.

Alc 15% / Best served chilled or warm

175ml 19.00 - 250ml 27.00 - 500ml 54.00

Kikumasa-mune Junmai Kojo

This sake is brewed using the brewer's newly invented original yeast. This new yeast brings out the fruity Ginjo characteristics. Nose of crisp apple & its delicate sweetness is uniquely balanced with the umami of Junmai.

Alc 15% / Best served chilled in a wine glass

175ml - 16.00 / 250ml - 22.00 / 500ml - 44.00

Miyazaki Kinmiya Shoshu

This shochu, made from sugar cane, offers a light and smooth experience for the palate. His pure & clear flavor gives delicate sweetness & mild texture.

Alc 25% / Best Served Chilled

175ml - 25.00 / 250ml - 35.00 / 600ml - 70.00

Hakkaisan Nigori Umeshu

Hakkaisan's Nigori Umeshu is made with 100% domestic plums which are soaked in Hakkaisan shochu to produce the Nigori umeshu. The pleasant aroma and deep taste come from the added plum pulp. Enjoy this rich Umeshu on ice, pure or with sparkling water.

Alc 14% / Best served chilled

71ml - 10.00 / 175ml - 24.50 / 250ml - 35.00 / 500ml - 70.00

Choya Yuzu

Contains fresh yuzu juice from the Shikoku island in Japan. By gently squeezing the whole fruit with the skin and quickly freezing the unpasteurized juice, we retain the mellow and refreshing aroma of the freshly picked yuzu yet with less astringency from the skin.

Alc 8% / Best Served Chilled

71ml 12.00 - 175ml 29.00 - 250ml 42.00 - 500ml 84.00

BEER ビール

DRAFT

Lager - Asahi (w)

Glass/Pint

4.50/7.50

BOTTLES

Lager- Asahi (w)

6.70

Falling Apple Cider (w)

8.50

Peroni Gluten Free (w)

7.00

O'haras Tropical IPA (w)

7.50

O'haras Irish Red Rice (w)

7.00

Asahi Alcohol Free (w)

6.00

JAPANESE WHISKY

ジャパニーズ・ウイスキー

Nikka Coffey Grain (w)

14.00

Nikka From The Barrel (w)

15.00

Nikka Super Old Rare (w)

15.00

Nikka Miyagikyo Single Malt (w)

16.00

Nikka Gold & Gold (w)

49.00

Royal Suntory (w)

52.00

SOFT DRINKS ソフトドリンク

Coca-Cola

3.95

Coca-Cola Zero

3.95

Sprite

3.95

Sprite Zero

3.95

Fanta Orange

3.95

Fever Tree Club Soda

3.95

Fever Tree Tonic Water

3.95

Fever Tree Elderflower

3.95

Fever Tree Ginger Ale

3.95

Fever Tree Ginger Beer

3.95

Fever Tree Sparkling Grapefruit

3.95

Juice (orange,apple,cranberry, pineapple) 3.50

Acqua Panna Still 500ml/750ml

4.60/6.10

San Pelegrino 500ml/750ml

4.60/6.10

We at Yamamori try our hardest to keep all ingredients not included in the dish away from the preparation surfaces. However, we cannot 100% guarantee that all dishes are free from other allergen ingredients.

Allergens: (e) egg (s) sulphites (w) wheat



新編
大正
七年
七月

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