



英勇力
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YAMAMORI
Drinks



COCKTAILS カクテル

NAMA LYCHEE 14.50

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

SPICY ASIAN 14.00

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

PASSIONATE LOVER 14.00

Havana 3YO, apricot brandy, passionfruit 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. (s) (e)

BASIL SMASH 14.50

Dingle Gin, elderflower liqueur, lemon juice, sugar syrup & basil.

GEISHA NEGRONI 14.50

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

WINTER LADY 14.50

Etsu Yuzu gin, Creme de Cassis, Umeshu plum sake, lemon juice, egg white & rosemary. (e)

DASHI MARGARITA 15.00

Jose Cuervo Tradicional Reposado, Cointreau, lime juice, sugar syrup, dashi & salt rim.

FUJU OLD FASHIONED 14.50

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

APEROL SPRITZ 14.00

Aperol, prosecco & soda water.

SWEET POTION 14.50

Dingle vodka, ginger liqueur, melon juice, mango puree, lime juice, cherry syrup & thyme.

TOKYO MARTINI 14.50

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

WINES ワイン

SPARKLING/ROSE

Champagne Gremillet Brut Selection NV, France (s)

Casa Defra Prosecco Frizzante DOC, Veneto, Italy (s)

QSS Rare Seahorse Touriga Nacional and Syrah Rose, Lisbon, Portugal (s)

Glass/Bottle

140

9.50/48.00

10.00/43.00

WHITE WINES

El Caminador, Sauvignon Blanc, Central Valley, Chile (s)

QSS Rare Lobster Arinto, Loureiro and Trajadura, Lisbon, Portugal (s)

Organic Rural par Passion, Grenache Blanc and Chardonnay, Languedoc, France (s)

Organic Sleeve Pinot Grigio, Veneto, Italy (s)

9.00/39.00

10.00/43.00

10.50/45.00

11.00/47.00

RED WINES

Paso del Sol, Cabernet Sauvignon, Central Valley, Chile (s)

QSS Rare Wolf Touriga Nacional, Cabernet Sauvignon and Syrah, Lisbon, Portugal (s)

Organic Malbec, Domaine Bousquet, Mendoza, Argentina (s)

Tempranillo, Llebre, Costers del Segre, Spain (s)

9.00/39.00

10.00/43.00

11.50/49.00

12.50/53.00

JAPANESE GIN ジン

Roku

Etsu Yuzu

Kinobi

Nikka Coffey

8.00

9.00

13.00

16.00

BEER ビール

DRAFT

Lager - Asahi (w)

Glass/Pint

4.50/7.50

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

BOTTLES

Lager- Asahi (w)

6.70

Peroni Gluten Free (w)

7.00

Falling Apple Cider (w)

8.50

O'haras Tropical Ipa (w)

7.50

O'haras Irish Red Ale (w)

7.00

Asahi Alcohol Free (w)

6.00

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

Kikumasamune 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

Kikumasamune 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

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

YAMONADES ヤモネード

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

MANGO

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

6.00

PASSIONFRUIT

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

6.00

RASPBERRY

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

6.00

ZESTY LYCHEE

Lychee juice, lime juice, lemongrass syrup, basil leaves & sparkling water.

6.00

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

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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