

FU
KU
KO

SHŌCHŪ

Not as well known outside Japan as its more outgoing cousin Sake, Shōchū is a distilled spirit. It's stronger than sake but not quite as serious as whiskey. Every Shōchū is quite unique, infused with ingredients which vary from region to region. We have a selection of different varieties, from sweet potato to the rich sesame style.

Kirishima Black — <i>sweet potato shōchū</i>	9
Japan — <i>sugar cane shōchū</i>	9
Beniotome — <i>sesame shōchū</i>	9
Tantakatan — <i>shiso shōchū</i>	9
Kumejima — <i>Awamori rice shōchū</i>	10
Hanhiden Gold — <i>barley shōchū</i>	11
Takachiho — <i>Awamori rice shōchū</i>	12
Mana — <i>kumara shōchū</i>	12

SHŌCHŪ TONICS

Seasonal fruits, vegetables and herbs utterly macerated in Shōchū and served over ice. There is little this tonic cannot remedy.

Our tonics change frequently. Please ask your server for today's tonics. 60mls served over ice in a rocks glass. 9

FUKUKO CHAMPAGNE TONICS

Strawberry Shōchū, muscavado syrup topped with Daniel Le Brun	13
Peach and thyme Shōchū, sugar syrup topped with Daniel Le Brun	13
Blueberry and mint Shōchū, muscavado syrup topped with Daniel Le Brun	13

PLUM WINE

Oshukubai—plum wine	8
Nigori yuzu—cloudy yuzu plum wine	8
Kokuto—brown sugar plum wine	9

TAP WINE

House Sauvignon Blanc Marlborough	8
House Pinot Noir Marlborough	10

WHITE WINE

	Btl	Gls
Black Estate, Riesling	46	9.5
Huntaway Reserve, Viognier	62	13
Bilancia Pinot Gris	58	12
Kings Series 'Bastard', Chardonnay	60	12.5
Black Estate Rosé	57	11.5

RED WINE

	Btl	Gls
Trinity Hill Merlot Hawkes Bay	48	10.5
Te Tera Point Pinot Noir Martinborough	70	14
St Hallet Faith Gamekeeper's Shiraz Grenach Barossa	72	15
Man O' War Ironclad Merlot Cabernet	85	

TAP BEER

Takumi	8
Kirin	10

BOTTLED BEER

Yebisu Dark 334ml	10
Suntory 500ml	12
Steinlager Pure 330ml	9
Lion Brown 750ml	10
Emersons 1812 Pale Ale 500ml	19
Emersons Pilsner 500ml	19
Emersons Bookbinder 500ml	19

BUBBLES

	Btl	Gls
Nicolas Feuillate Reserve Particuliere	125	25
Veuve Cliquot NV	160	
Daniel le Brun NV Marlborough	65	12

SHŌCHŪ COCKTAILS

Classic cocktails reinterpreted by someone with access to a lot of excellent infused Shōchū. And a couple of new ones we made up last night. Try them all.

1841 12

This used to be Fort Britomart, and 1841 was the year the redcoats got out of their tents and into the first proper building... We think they'd have liked this mix. *Raisin infused shōchū with fresh lime, ginger beer, Angostura bitters and an Appletons 12yo float*

Japanese Gimlet 12

Our sly wink at an all-time classic. Say no more. *Three citrus infused shōchū, simple syrup, fresh lime juice and lemon zest*

Earl Grey Martini 12

A modern classic, first mixed at the Pegu club in SoHo, reinterpreted for right here, right now. *Japanese shōchū infused with earl grey tea and juniper berries together with sugar, fresh lemon juice and an orange zest*

Woo hoo 14

One of our own, and dedicated to loud Japanese rock music. *Chargrilled pineapple shōchū, tequila and fresh lime. Homemade falernum, Angostura bitters and a beer topper*

The Tessen 14

The Tessen is the most elegant of the samurai weapons, and that's reflected in the taste of this cocktail. Elegance with an edge. *Fukuko pineapple shōchū, Japanese plum wine topped with bubbles*

Kappa 14

Our salute to the famous Japanese monster of the same name, who has a strong monster-love for cucumbers. Go figure. *Shōchū and cucumber juice delicately mixed with gin, mint and sugar*

Baku 14

Another Japanese monster, Baku feeds on nightmares. A couple of these and you'll sleep right through them. *Whisky, lime juice, sugar & mint pulled together with egg white*

FUKUKO Cup No 1 12

A summer classic, made our way. *Pimms shōchū with a mixture of sprite and gingerale. Finished with a cucumber, mint and grapefruit garnish*

JAPANESE WHISKY

The Japanese are huge whisky fans, have been since the 30s. Can't get enough of it. There are two main types; old style which is a nod to Scotland and new style which is a more balanced, flavourful sip. Ask us which is which.

Yamazaki 10yo	21
Yamazaki 18yo	48
Hibiki 12yo	22
Hibiki 17yo	34
Nikka Pure Malt	16
Nikka Yoichi 12yo	17
Nikka Yoichi 15yo	21
Nikka Yoichi 20yo	34
Nikka from the barrel	22
Nikka Super 15	23
Nikka Miyagikyo 10yo	28
Suntory Whiskey Royal	14
Asama Single Malt 14yo	18
Akashi White Oak 5yo	28
Hakushu 12yo	28
Ichiro's Malt Chichibu 2009	30
Isawa Vintage 1983	36

OTHER WHISKY

Johnnie Walker Black	9
Johnnie Walker Gold	20
Johnnie Walker Platinum	22
Johnnie Walker Blue	32

SAKE TOKKURI

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Served Warm

House sake 'FUKUKO' Junmai	10	19
Pure rice sake		

Served Chilled

Big Mouth 'Horafuki' Junmai	22	30
Round and quiet, it has a solid yet light and mildly tangy flavour		

Golden Flakes 'Kawatsuru Kinpaku' Ginjo	24	35
The full-bodied, tongue-wrapping smoothness carries through each sip		

Seven Lough 'Nanawarai'	18	33
A legendary sake, light and dry, made for those who enjoy laughing		

Telepathy 'Denshin Ippongi Ine'	20	38
An elegant and refined sake, with a beautifully articulated fragrance and off dry finish		

White Cave 'Shochikubai' Junmai Daiginjo	30	58
Firm and sharp, high quality of acidic flavor		

SAKE BOTTLED

City of Gold 'Zeni no Machi' Namachozo	46
A light, fluent clarity of flavor, combining the original down-to-earth elements of rice flavour with a sophisticated touch	

Seven Samarai 'Shichinin no Samurai' Junmai	92
Gold medal winner at the sake awards. A pure rice sake with a rich aroma and flavor	

Peach River 'Momokawa Nigori' Cloudy	96
Unlike other younger sakes, this one has a more mature flavour. This cloudy sake is full of umami flavours	

The President 'Chobei Zen Kouji' Zen Kouji Junmai	79
Pure rice wine with a rich and sweet flavour	

Dry Wave 'Karanba' Honjozo	72
Dry sake with a clear and refined taste	