

• Spirit (Single 25ml / Double 50ml)

Baileys
Bacardi
Jack Daniel's
London Gin
Smirnoff

Single Shot 3.9
Double Shot 7



Nikka Days- (Japanese Whisky)
Alc. 40% Vol.

Single 5.9
Double 10



Sushi Café
Fine Japanese Cuisine

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• Tea

Japanese Roasted Genmaicha
(refillable) **3.3**



• Beer

Asahi 330ml 5.5
Kirin 330ml 5.5



• Soft Drink

Fanta (orange) 330ml 3.3
Coca-Cola 330ml 3.3
Coca-Cola (zero) 330ml 2.9
Sprite 330ml 3.3
7 up (zero) 330ml 2.9
ViMTO (zero) 330ml 2.9

Tonic Water 2.9
Soda Water 2.9
Apple Juice 3.5
Orange Juice 3.5
Aloe Juice 3.9
Mineral Water
Sparkling /Still **4.9**

• Wine

House White (Bianco)

Glass 175ml / Bottle 750ml **5.9 / 24**

House Red (Merlot)

Glass 175ml / Bottle 750ml **5.9 / 24**

Rosato (Rosé)

Glass 175ml / Bottle 750ml **5.9 / 24**

Pinot Grigio Strong aromatic fragrance, pale straw yellow aspect, full, soft taste with certain brightness, intense fragrance.

Glass 175ml / Bottle 750ml **6.9 / 28**

Syrah Intense ruby red, with aromas of cherry, blackberry and raspberry. Smooth, with a good structure. Pleasant freshness with a long, persistent, aromatic finish.

Glass 175ml / Bottle 750ml **6.9 / 28**

Verdicchio The unique flavours as a result of the ancient wine-making traditions of the Jesi area. Floral aromas give way to fruit flavours on the plate, with a balanced acidity and lasting finish.

Bottle 750ml **30**

Sauvignon Flavours of passion fruit and blackcurrant leaf with underlying notes of wet stone and thyme. Good weight and texture, with a focused mineral acidity.

Bottle 750ml **32**



Sparkling

Prosecco Aromas of ripe golden apples, acacia, and honeysuckle are exhibited on the nose.

Bottle 750ml **36**



• Sake (Alc. Vol. 13-16%)

- Hakushika Ginjo Nama 180ml, Alc. 13.5% Vol.** Light, mild and fruity, this sake is matured for six months before bottling. **13 (Hot/Cold)**
- Shochikubai Classic 180ml, Alc. 15% Vol.** A nose of honey and a full bodied palate sweet with hints of nuts. **14 (Hot/Cold)**
- Hakushika Yamadanishiki 300ml, Alc. 14% Vol.** Tastes clean and refreshing with a dry aftertaste. Best with teriyaki chicken. **19 (Hot/Cold)**
- Shirakebugura Mio (Sparkling Sake) 300ml, Alc. 5% Vol.** MIO entices you with its unique, sweet aroma and refreshing, fruity flavor **19**
- Kizakura Junmai Daiginjo 180ml, Alc. 16% Vol.** Has a gorgeous incense like a fruit and a flavour of the original rice. **22**
- Nanbu Bijin Tokubetsu Junmai 300ml, Alc. 16% Vol.** A nose of ripe fruits with clean finish. Best with fresh fish sashimi or chicken/salmon teriyaki **24 (Hot/Cold)**
- Bizen Maboroshi Junmai Ginjo 300ml, Alc. 15% Vol.** Crisp & dry. As refreshing as the Okayama spring water that was used to make it! **24 (Hot/Cold)**
- Kubota Senju Ginjo 300ml, Alc. 15% Vol.** Gentle yet elegant ginjo nose with hints of spices. A delicately flavoured palate followed by a clean finish. **24 (Hot/Cold)**
- Shochikubai Nigori (Cloudy Sake) 300ml, Alc. 15% Vol.** Delicate aroma redolent of flower and melon nose and a light dry silky palate. **19**
- Choya Plum Wine Alc. 10% Vol.** Delicate aroma and exquisite flavour are unsurpassed. Enjoy this specialty on the rocks or as an aperitif.

Glass 150ml / Bottle 750ml **9.5 / 38**

House Hot Sake

Small Bottle 120ml **9.9**

Large Bottle 200ml **13.9**