FOOD, BEVERAGE & DESSERT MENU

JUNSEI 純粋

純粋 'Jun-sui' — pure, genuine, true, unmixed.

Our philosophy perfectly marries into the central tenets of yakitori. Mastery of the art of yakitori coaxes astonishing flavours out of the simplest of ingredients. This style of cooking elevates the humble chicken and honours every part of the animal. Each morsel is delicately skewered and grilled over white hot binchotan charcoal, which is the soul of yakitori.

Flowing blue river
Trickling into the valley
Nourishing chicken

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YAKITORI
Chicken Skewers

Shiso Maki w/ ume Shiso Breast w/ ume	£4
Tebasaki Wing	£4,5
Kawa Crispy Skin	£3,5
Sasami Tender Loin w/ wasabi	£3
Reba Liver	£3
Momo Thigh	£4
Tsukune Chicken Meatball	£5,5
Hatsu Heart	£3
Sunagimo Gizzard	£3

KUSHIYAKI
Grilled Skewers

Padron Pepper	£2,5
Onion	£2
Garlic	£2
Potato Wagyu Aioli	£3
Shitake	£3,5
Eryingi Mushroom	£3,5
Tofu	£4
Quail Eggs Tare Marinated	£3,5
Courgette	£2,5
Okra	£3

OMAKASE
お任せ- Leave it up to Junsei

Chef's seasonal selection

£50

SIDES

Tsukemono Seasonal pickles	£6,5
Steamed Rice	£3
Onsen Tamago 63°C Egg	£3,5

PLATES

Grilled Hotate Sea scallop, trumpet mushroom — £19	Yuan Marinated Botan Ebi Citrus soy marinated prawn, nori, rice — £10/pc	Miso Mussels Cucumber tosazu sauce, shiso flower — £12
Wagyu Beef 125g Japanese A5 rib cap — £55	Grilled Lettuce Baby gem, shoyu dressing, puffed rice — £9	Tofu Tomato Salad Silken tofu, yuzu tomato — £10

RICE DONABE
Please allow 45 minutes preparation

Chicken and Mushroom — £21	Sea Bream — £25	Vegetable — £18
Wagyu Donabe — £38		

Please speak to your server regarding any information for allergens.
Prices include VAT. A discretionary service charge of 12.5 % applies.

SAKE

Name	180ml	300ml	Bottle	1800ml
Seitoku Bessen, Gunma Special Select Light-bodied and prettily balanced, Futshu category / Can be served warm	£10.00	£18.00	-	£140
Akitabare Shunsetsu, Akita Spring Snow Lightly sweet with a pleasently dry notes, Honjozo category	£14.00	£24.00	£47.80	-
Seitoko Junmai Ginjo, Gunma Trapeza A graceful sake with easy drinkability with nutty texture, Junmai Ginjo category	£15.50	£30.00	£62.00	-
Koshi no Kanbai Muku, Nigata Pure Realm Subdued aroma with nuanced acidity and perfect balance, Junmai Daiginjo category	£20.00	£36.00	£84.00	-
Tamagawa Red Label, Kyoto Heirloom Yamahai Genshu Rich and robust flavours with notes of caramel, Junmai category	-	£45.00	£90.00	£250
Kamoizumi Umeshu, Hiroshima Umelicious Satisfying sweetness, acidity and plum flavour	-	£40.00	£80.50	-
Koshi no Kanbai Kinmuku, Nigata Milky Way Refined evocative flavour with slight natural sweetness, Junmai Danginjo category	-	-	£200.00	-

SHOCHU

Name	100ml	1800ml
Genkai Iki, Nagasaki Cask-Aged Barley Shochu	£11.50	£82.00
Toyonaga Okukuma, Kumamoto 7-Year Shochu Aged in Sherry Cask	£35.00	£154.00

PROSECCO & CHAMPAGNE

Name	125ml	Bottle
NV Proseco Brut Argeo, Ruggeri	£7.00	£40.00
Jaquart, Mosaique Signature Brut Aged 5 Years, Reims	£11.00	£75.00

ROSE

Name	125ml	500ml	Bottle
Comte de Provence Rose 20 La Vidaubanaise	£8.00	£18.00	£38.00

WHITE WINE

Name	125ml	500ml	Bottle
2020 Chenin Blanc, Stormy Cape	£6.50	£15.00	£32.00
2019 Embrujo Verdejo Organic, Bodegas Verum	£7.00	£15.50	£38.00
2020 Yealands Estate Land Made Sauv Blanc, Yealands	£8.00	£21.00	£42.00
2019 Gavi di Gavi DOCG, Fontanafredda	£8.50	£25.00	£45.00
2018 Pouilly Fuissé, Saumaize-Michelin	£12.00	-	£50.00
2019 Gruner Veltliner Smaragd Kollmutz Organic, Erich Machherndl	£13.00	-	£54.00
2018 Chablis 1er Cru Forêts, Louis Michel	-	-	£66.00

RED WINE

Name	125ml	500ml	Bottle
2019 Shiraz, Stormy Cape	£6.00	£15.50	£30.00
2018 Autentico Organic Red, Covina	£7.50	£18.00	£40.00
2018 Malbec, La Mascota	£8.00	£22.00	£44.00
2019 Les Mougeottes Pinot Noir, IGP Pays d'Oc	£8.50	£25.00	£48.00
2017 Sonoma Cabernet Sauvignon, Louis Martini	£9.00	£36.00	£52.00
2015 Pommard Perrieres Gaunox	-	-	£84.00

COCKTAILS

UME BELLINI £8.00
Kamoizumi Umeshu Plum Wine with Prosecco

GIN2 £12.50
City of London Gin Granita, Gin Egg White Foam, Lemon

RONIN SHOCHU £11.50
Genkai Iki Shochu, Lime, Mint Leaves

SATSUMA SCREW £10.50
Tea Infused Vodka, Aperol, Moromi Miso Syrup, Orange Juice

BINCHO SOUR £11.50
Akashi Blended Whiskey, Plum Syrup, Angostura Bitters, Egg White

JAPANESE WHISKY

	50ml
AKASHI BLENDED	£10.5
HIBIKI HARMONY	£14
KENSEI	£22

SINGLE MALT WHISKY

	50ml
GLENFIDDICH 12	£11.5
LAGAVULIN 16	£14.5
MACALLAN 18	£35

We reccomend to pair our whisky selection
w/ SEKFORDE SICILIAN ORANGE, ROSEMARY, GENTIAN WHISKY SODA £4

VODKA

	50ml
BELVEDERE	£11
ELEMENT 29 VODKA	£9.5
HAKU VODKA	£12

GIN

	50ml
CITY OF LONDON DRY GIN	£8.5
HENDRICKS	£10
MONKEY 47	£14,5
KI NO BI KYOTO DRY GIN	£14,5

RUM

	50ml
DEAD MAN FINGER	£9.5
CUT SPICED	£9.5
LEGENDARIO BLANCO	£9.5

COGNAC

	50ml
HENNESSEY VS	£10.5

BEERS & CIDERS

ASAHI	£7
KING COBRA	£12
HITACHINO	£8.5
SASSY ORGANIC CIDER	£6
SASSY ROSE CIDER	£6.5

LIQUERS & PORTS

	50ml
AMARETTO DISARONNO	£8
MR BLACK	£8
CHAMBORD RASBERRY	£8
APEROL	£8
DOMAINE DE CANTON GINGER	£8
TOKAJI	£9.5

SOFTS

BLEINHIEM PALACE STILL	£3.5
BLEINHIEM PALACE SPARKLING	£3.5
COCA COLA	£3.5
COCA COLA ZERO	£3.5
FEVERTREE LEMONADE	£3.5
FEVERTREE GINGER ALE	£3.5
FEVERTREE SODA	£3.5
FEVERTREE TONIC	£3.5
FEVERTREE SLIM LIME TONIC	£3.5
SEKFORDE SICILIAN ORANGE & ROSEMARY, GENTIAN WHISKEY SODA	£4
SEKFORDE PRICKLY PEAR, FIG & CARDAMON	£4
FRESH APPLE JUICE	£3.5
FRESH ORANGE JUICE	£3.5

NON ALCOHOLIC

SEEDLIP SPICE	£7
SEEDLIP GARDEN	£7
BELLA CO PROSECCO	£5
GARDEN SAWA Seedlip Garden, Apple Juice, Lemon Juice	£9.5

Prices include VAT. A discretionary service charge of 12.5 % applies
Standard measure for spirits is 50 ml. 25 ml measure is also available on request

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DESSERTS

Kuzumochi Seasonal fruit, soy cream , jaggery	£7
Hojicha Chocolate Ningyoyaki Roasted green tea, chocolate parfait	£7
Seasonal Granita	£5

DIGESTIVES

Espresso Martini	£10.50	AMARETTO DISARONNO	£8
GIN²	£12.50	CHAMBORD RASBERRY	£8
Umeshu	£11.50	TOKAJI	£9.5
HENNESSEY VS	£10.50		

JAPANESE WHISKY 50ml

AKASHI BLENDED	£10.5
HIBIKI HARMONY	£14
KENSEI	£22

SINGLE MALT WHISKY 50ml

GLENFIDDICH 12	£11.5
LAGAVULIN 16	£14.5
MACALLAN 18	£35

TEA

GENMAICHA	£3.5
SOBACHA	£3.5
EARL GREY	£3.5
ENGLISH BREAKFAST	£3.5
HOJICHA	£3.5
YUZU KUKICHA	£3.5

COFFEE

ESPRESSO	£2
AMERICANO	£3
LATTE	£3
CAPPUCINO	£3

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