

GOLDEN GAI

ゴールデン街

Fiore Di Sambuco £10

Gin, Beetroot, Elderflower & Spiced Tincture

Babaro Fresco £11

Tequila, Mezcal, Rhubarb, Lemon Thyme, Grapefruit, Sake & Spicy Salt

Ceremonial Refreshment £13

Matcha Orgeat Syrup, Absinthe, Sake, Yuzu & Mint

Hidden Intentions £12

Parsley, Grappa, Green Chartreuse, Cachaca, Lemon & Grape

Goma Frizzante £12

Black Sesame Sake, Cherry Whisky, Agricole, Plum Umeshu & Tarragon

Golden Gai £12

Jinzu, Lillet Blanc, Sake, Plantation Pineapple, Grappa & Cacao

Tokyo Banana £12

Toki, Yellow Chartreuse, Ginger, Black Garlic Honey, Banana & Laphroaig

Shinjuku Affumicato £12

Asahi, Sesame, Habanero, Lapsang Souchong, Toki & Rittenhouse

Fragoliana £11

Pandan, Coconut, Strawberry Marshmallow & Gin

Negroni Al Fresco £10

Lemon Verbena, Italicus, Franciacorta & Cinzano

Fuji-San £9

Shochu, Apple Shirangiku, Lemon & Soda

La Dolce Vita £11

Gin, Lemon, Aperol & Brachetto

Please discuss any allergies or dietary requirements with your waiter

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Taggiasca Olives £4

Lotus Crisps, Shichimi & Yuzu Mayo £4

Formaggio Bento £19 (For 2)

Gorgonzola Dolce, Taleggio Tartufata, Montevecchio, Seaweed Toma, Wild Wakame, Aged Tofu, Moromi Miso, Pane Carasau & Sourdough Focaccia

Antipasto Bento £22 (For 2)

Finocchiona, San Daniele, Mortadella, Taleggio Tartufata, Montevecchio, Seaweed Toma, Wakame, Aged Tofu, Moromi Miso, Pane Carasau & Sourdough Focaccia

Piadine

Made on site, Italian style filled flatbread from Emilia Romagna

Aubergine Katsu, Curry Sauce, Crispy Shallots & Mayonnaise £9

Chicken Karaage, Yuzu Kosho Mayonnaise, Salsa Verde £9

San Daniele, Taleggio & Moromi Miso £9

Kakuni Brisket, Cheese & Pickles £12

Shitake, Mozzarella & Aged Balsamic £9

Taleggio Cheese & Truffle Soy £9

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