

## TOKYO NIGHTS

# DINING DRINKS MENU

Online Sale Price -10%

### SAKE & ASAHI DINING PAIRING

**£36.00**

£40.00 ON THE NIGHT

Recommended 1 per diner:

2 × 330ml Asahi Super Dry and 2 × 100ml Kay Sake

Elevate your dining experience with this perfectly curated Japanese pairing. A two-pack of crisp, premium Super Dry lager alongside two serves of refined Kay Sake.

### NIKKA WHISKY PAIRING

**£36.00**

£40.00 ON THE NIGHT

Recommended 1 per diner:

1 x Umami Old Fashioned or Ginger Peach Highball + 1 × 35ml Nikka from the Barrel and 1 × 35ml Miyagikyo Single Malt

Choose between a bold Umami Old Fashioned or a refreshing Peach & Ginger Highball, then savour two smooth pours of Nikka From The Barrel and Miyagikyo, for a perfectly balanced Japanese whisky experience with a playful twist.

### COCKTAIL TRIO

**£37.80**

£42.00 ON THE NIGHT

Recommended 1 per diner:

1 x Umami Old Fashioned + 1 x Sake Martini + 1 x Peach Ginger Highball

Experience the essence of Japan with a trio of premium cocktails, masterfully crafted with Nikka spirits, Kay Sake, and delicate Japanese flavours.

### KAY SAKE SHARING BOTTLE & COOL BAG

**£85.50**

£95.00 ON THE NIGHT

Recommended package for 2:

1 × 720ml Sake Bottle

Elevate your experience. From Niigata, Japan, comes Kay Sake. A celebration of purity. This all natural, velvety smooth aperitif blends the quality and tradition of Japanese brewing with the modern magic of nature and design.

### WELCOME COCKTAIL & PINOT NOIR

**£54.00**

£60.00 ON THE NIGHT

Recommended package for 2:

A playful mix of East meets West. Delicate sake Martini, refreshing Peach Ginger highball and a smooth Pinot Noir to round things off.

### WELCOME COCKTAIL & SAUVIGNON BLANC

**£54.00**

£60.00 ON THE NIGHT

Recommended package for 2:

Delicate sake Martini, refreshing Peach Ginger Highball and a vibrant, crisp Sauvignon Blanc for an easy sipping trio.