

# DRINKS

## Attitude Adjusters

(A few of our favourite quick and effective pick-me-ups to start you off)

### **-18° YUZU MOJITO SHOT** 25ml £5

Rum infused with yuzu and mint, served shockingly cold to shoot or to sip

### **JAPANESE G&T** £9.50

Kinobi Japanese gin and matcha green tea with tonic and lemon

### **HITACHINO NEST YUZU LAGER** 350ml £7.50

Premium Japanese lager with refreshing yuzu juice

### **BUNRAKU APRICOT SAKE** 75ml £7

Sake infused with exquisitely aromatic Japanese apricots

### **KAMEIZUMI CEL-24 SAKE**

125ml £12 | 300ml £28 | 720ml bottle £48

Premium unfiltered sake with a fabulous tropical fruit aroma

WIFI PASSWORD: RAMEN123



# Happy Hour!

**EVERY DAY 5PM-7PM**  
Enjoy lovely discounts on lovely drinks

## 20% OFF ALL COCKTAILS

**KIRIN ICHIBAN LAGER** 330ml £4

**HOUSE WINE** 175ml £4.50 | bottle £18

**HOUSE SAKE** 125ml £5

**PROSECCO** bottle £24

**JAPANESE WHISKY HIGHBALL** £5

**PLUM WINE SODA** £4



# Nanban Original Cocktails

## ON THE ROCKS

### **BRIXTON SPRITZ** £8.50

Sake, prosecco, Campari and a splash of Brixton pale ale

### **PLUM BRAMBLE** £8.50

Plum wine, Banks 5 Island blended rum, Bombay Sapphire, cassis and fresh lime

### **LOST IN TRANSLATION** £12

Bacardi Carta Negra, Suntory whisky, shochu and orange bitters in a Laphroaig-rinsed glass

### **WAGAMAMA ON ACID** £11

Cognac, citrus vodka, Sichuan pepper gin, rosewater, lemon and honey-ginger syrup

### **PIZZICATO FIVE** £9.50

Bacardi 8 Años, blood orange sake, bison grass vodka, lime and honey-ginger syrup

## STRAIGHT UP

### **JAPANESE LIBERACE** £10

Bacardi Carta Blanca, Kahlúa, shochu, grapefruit bitters, lemon and orgeat

### **PINK LADY** £9.50

Bombay Sapphire, shochu, fresh raspberries, lychee juice, apple juice and fresh lemon

### **TOKYO SUNSET** £11

Rum, blood orange sake, fresh berry puree and crème de violette topped with prosecco

### **MATCHA MARTINI** £11

Eristoff vodka, gin, matcha tea, yuzu sake, St. Germain, egg white and chocolate bitters

### **NANHATTAN No 2** £8

Cedar-aged sake, Lillet, Punt e Mes, bitters and a dark cherry in a bourbon-rinsed glass

## Classic Cocktails

### **MOJITO** £7

### **CAIPIRINHA** £7

### **GIMLET** £7

### **MARGARITA** £8.50

### **NEGRONI** £8

### **AMARETTO SOUR** £7

### **OLD FASHIONED** £10

### **SINGAPORE SLING** £12

Please alert your server of any allergies before ordering. An optional 12.5% service charge is added to all bills. Staff receive 100% of all service charges and gratuities, card or cash.

# Let's enjoy



At Nanban we want you to enjoy better sake, and more sake, for less money! So we've applied a modest margin to our premium bottles to make them exceptionally good value.

Sake is typically listed by style or grade, but these aren't always very good indicators of what they'll actually taste like. Instead, we list ours by tasting notes, from the lightest at the top to the richest at the bottom.

Despite its reputation, sake is not very strong – about the same strength as wine. And it is excellent with food, with no bitterness, moderate acidity, and lots of umami. We highly recommend having sake with your meal for a real izakaya experience.

Not sure where to begin? Try 50ml of four different sake with our tasting flight!



## SAKE TASTING FLIGHT £16

**SHIRAYUKI DAIGINJO**  
**KAMEIZUMI CEL-24 JUNMAI GINJO**  
**SHOCHIKUBAI TARUZAKE**  
**KAMEMAN BROWN RICE SAKE**



## FLORAL + SILKY + REFINED

### SHIRAYUKI DAIGINJO

125ml £9.50 | 300ml £20

Served chilled. 15%

**SUPER EASY  
DRINKING**



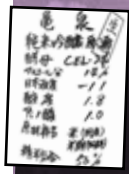
## FIZZY + FRUITY + SWEET

### MIO SPARKLING SAKE

150ml bottle £9

(At Sake no Hana this bottle costs £14)

Served chilled. 5%



## JUICY + TROPICAL + AMAZING

### KAMEIZUMI CEL-24 JUNMAI GINJO

125ml £12 | 300ml £28 | 720ml bottle £48

(At Yashin Sushi this bottle costs £69)

Served chilled. 15%

**THIS IS  
THE BEST ONE**

If you try just one  
sake, it should be  
this one



## DRY + SAVOURY + RUSTIC

### GOKAI TABLE SAKE

125ml £7 | 300ml £14

Served warm or chilled. 15%



## PEPPERY + CEDAR-AGED + RICH

### SHOCHIKUBAI TARUZAKE

150ml £10 | 300ml bottle £18

(At Kiru this bottle costs £30)

Served warm or chilled. 15%

**GOOD  
WITH SPICY  
FOOD**



## NUTTY + MELLOW + SMOOTH

### KAMEMAN BROWN RICE SAKE

125ml £16.50 | 250ml £30 | 500ml bottle £48

(At The Ledbury this bottle costs £75)

Served chilled or at room temperature. 15%

# Beer & Cider



## **BURNING SKY × FORK BREWING LES AMIS DU BRASSAGE**

6.2% | 750ml bottle £28

A rare collaboration between two of the finest breweries in the world. Mixed fermentation saison aged for three years in white Burgundy barrels, then blended with three year old lambic. Tart and oaky with notes of white peach, citrus peel, and straw. Quite simply one of the finest beers we have ever had the pleasure to serve, and excellent with Japanese food.

## **BRIXTON RELIANCE**

4.2% | Pint £6 | Half £3

Crisp and crushable pale ale

## **HITACHINO NEST YUZU LAGER**

5.5% | 350ml can £7.50

Japanese craft beer brewed with lovely yuzu

## **KIRIN ICHIBAN**

4.6% | 330ml bottle £5.20

Fizzy and dry Japanese lager

## **MAGIC ROCK FANTASMA**

6.5% | 330ml can £6

Dank and juicy IPA

## **NORTH BREWING PIÑATA**

4.5% | 330ml can £6.50

Hazy pale ale brewed with mango and guava

## **WILD BEER CO. MILLIONAIRE**

4.7% | 330ml can £5.50

Salted caramel chocolate stout

## **ASPALL CYDER**

5.5% | 500ml bottle £6

Tangy, thirst-quenching dry cider

## **MIKKELLER DRINK IN THE SUN**

0.3% | 330ml bottle £5.20

Astonishingly delicious non-alcoholic beer

## **NANBAN BEER SPECIALS**

Check the board or ask your server about our beer specials, including limited edition Nanban collaboration beers

# Wine

## WHITE

### **SOSPIRO TREBBIANO**

175ml £5.50 | bottle £20  
Juicy pear, lime, green apple

### **LEDUC VIOGNIER**

175ml £6.50 | bottle £26  
Almond, white peach, bay leaf

### **FROST POCKET SAUVIGNON BLANC**

175ml £7 | bottle £28  
Lychee, grapefruit, passion fruit

## SPARKLING

### **QUADRI PROSECCO**

125ml £6 | bottle £33  
Melon, peach, Asian pear

### **MOËT & CHANDON BRUT IMPÉRIAL**

bottle £69  
White fruits, citrus, sweet brioche

### **MOËT & CHANDON ROSÉ IMPÉRIAL**

bottle £80  
Rose petals, red berries, pink peppercorn

## RED

### **BOHEME PRIMITIVO**

175ml £5.50 | bottle £20  
Bramble fruits, cocoa, oak

### **MONTE LLANO TINTO**

175ml £6.50 | bottle £26  
Blackberries, cedarwood, red currants

### **PODERE MONTEPULCIANO**

175ml £7 | bottle £28  
Prune, morello cherry, spice

## PINK

### **LA LANDE CINSAULT ROSÉ**

175ml £5.50 | bottle £20  
Red berries, watermelon, cherry blossom

### **BUY CHAMPERS, GET CHICKEN**

Two portions of our crispy  
chicken karaage are yours for  
free when you buy a bottle of  
Moët & Chandon  
champagne

# Tea & Kombucha

Our tea list is curated by Lalani & Co., London's finest tea importer. Lalani's teas are hand-picked, organic, and traceable to individual gardens in Japan, with refined and distinctive flavours.

Kombucha is sweet tea fermented with a complex culture of bacteria and yeast, resulting in a tart, lightly sparkling beverage that's naturally low in sugar and alcohol. Its live cultures are said to promote good gut health, but we mainly like it because it's just really delicious.

## **MATCHA TONIC** £5

Strong green tea with tonic water and lemon, served on the rocks

## **KYOTO OOLONG** £4.50

A must with ramen! Served warm or iced

## **'GREEN VELVET' MATCHA** £4.50

The espresso of green tea, served warm.

## **OKUMIDORI SENCHA** £4

Whole-leaf green tea, served warm

## **GENMAICHA** £4

Toasted rice 'popcorn' tea, served warm

## **LAPSANG-GINGER KOMBUCHA** £5

Smoky and rich with a vibrant ginger finish

## **PURE OOLONG KOMBUCHA** £5

Light and dry with notes of cedar and maple





# Soft Drinks

## LONDON ESSENCE CO. FANCY TONICS

**CLASSIC LONDON TONIC** £3.50

**BITTER ORANGE AND  
ELDERFLOWER TONIC** £3.50

## FRANKLIN & SONS FANCY SODAS

**GINGER BEER** £3.50  
With malted barley and lemon

**APPLE AND RHUBARB SODA** £3.50  
With a hint of cinnamon

**RAMUNE** £4.50

Classic Japanese lemonade in a marble-sealed bottle

**CALPICO** £4.50

Refreshing Japanese yogurt drink, still or sparkling, served on the rocks

**COCA-COLA/COKE ZERO** £3

**LEMONADE/TONIC WATER** £3

**TING GRAPEFRUIT SODA** £3

**STILL/SPARKLING WATER**

330ml £2 | 750ml £4

# Virgin Cocktails

**ZINGY STARDUST** £4.50

Apple, mango, and ginger blended with lychee, lime juice, and ice

**GINGERITO** £4

Ginger beer with fresh lime and mint on crushed ice

**YUZU PAZUZU** £5

Cold-brewed oolong tea, ginger syrup and yuzu juice on the rocks

**PINK FIZZ** £4

Cranberry juice, lychee juice, lemonade and fresh lemon on the rocks

**TING SHANDY** £5

Ting, Mikkeller non-alcoholic beer and a dash of grapefruit juice on crushed ice

**NOT MUCH INTO HEALTH FOOD** £5

Pineapple juice, coconut cream and miso butterscotch sauce served on crushed ice

# Japanese Whisky

Served in 35ml measures

**SUNTORY TOKI** £6  
Light, fresh, ideal for highballs

**HAKUSHU DISTILLER'S RESERVE** £9  
Fruity, herbal, subtly smoky

**NIKKA COFFEY GRAIN** £9  
Spicy, warming, toffee-ish

**MIYAGIKYO SINGLE MALT** £14  
Resinous, herbal, complex

**THE CHITA SINGLE MALT** £8.50  
Refined, floral, easy-drinking

**YAMAZAKI 12 YEAR OLD** £12  
One of the world's great whiskies

## Shochu

Shochu is the spirit of Japan, distilled only once for more flavour but less alcohol (around 25%). Enjoy neat, on the rocks, or with water or soda. Served in 50ml measures.

**KURO KIRISHIMA** £4.50  
Earthy and nutty sweet potato shochu.  
Try it if you like mezcal or tequila.

**TOWARI** £5.50  
Very toasty and rich 100% buckwheat shochu. Try it if you like Highland whisky.

**ZANPA AWAMORI** £5.50  
Fresh, fruity, slightly earthy Okinawan rice shochu. Try it if you like vodka or sake.

**KANNOKO** £5.50  
Aged barley shochu with banana and vanilla notes. Try it if you like bourbon or rum.

Can't decide? Try 25ml each of all four with our tasting flight!

## SHOCHU TASTING FLIGHT £10

# Japanese Fruit Liqueurs

Please enjoy these exquisite liqueurs that beautifully capture the essence of fresh Japanese fruit.  
All served well chilled in 75ml measures.

## UME NO YADO YUZU £6

Sake infused with yuzu, the King of Citrus. Light, aromatic, and refreshing. 12%



## ZANPA SHIQUASA LIME £5

Okinawan rice liquor infused with tart Okinawan limes. Full-on lime flavour with a sharp finish. 12%



## BUNRAKU JAPANESE APRICOT £8

Premium sake infused with Japanese apricots. Luscious and complex, like fine dessert wine. 12%



THIS ONE IS  
AMAZING

## APOLLON BLOOD ORANGE PUNCH £9

Sake infused with blood orange, grapefruit, and passion fruit. Very fruity and bright red in colour. 9%



## BAISHIN SHUNJU UMESHU £8

Sake and shochu blended with an indecent amount of Japanese plums. Heady, rich and indulgent. 10%



## TAKARA UMESHU £5

Shochu-based rough-and-ready plunk plum wine. Satisfyingly sweet-and-sour. 10%

# Spirits

Served in 35ml measures | Standard mixers £1 extra

## GIN

**KINOBI JAPANESE GIN** £9  
**BOMBAY SAPPHIRE** £4.50  
**TANQUERAY** £5  
**SIPSMITH** £6  
**HENDRICK'S** £7.50

## RUM

**BANKS 5 ISLAND BLEND** £8.50  
**DON PAPA** £6.50  
**EL DORADO 12 YEAR OLD** £6.50  
**BACARDI 8 AÑOS** £5.50  
**THE KRAKEN** £4.50

## OTHER SPIRITS

**JACK DANIELS** £5  
**LAPHROAIG 10 YEAR OLD** £10  
**JOSE CUERVO 1800** £5  
**ABSOLUT** £5  
**GREY GOOSE** £7

## APÉRITIFS & DIGESTIFS

**KAMM & SONS** £5  
**CAMPARI** £4.50  
**AMARETTO** £5  
**COURVOISIER VS** £5  
**HENNESSY XO** £14

Nanban.co.uk | Social media @NanbanLondon | 020 7346 0098

★★★★ TimeOut | Londonist | Independent | London on the Inside

Michelin Guide Listed 2017-2019

TimeOut's Top 10 Dishes in London 2015-2018

Eat in Brixton's Best Restaurant in Brixton 2016

Executive Chef Tim Anderson, MasterChef Champion 2011

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