

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 £9.5

Kinobi Japanese gin and matcha green tea with tonic and lemon

HITACHINO NEST YUZU LAGER 350ml £7.5

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 carafe £28 | 720ml bottle £48

Premium unfiltered sake with a fabulous tropical fruit aroma

WIFI PASSWORD: RAMEN123

Happy Hour

NOW HAPPIER THAN EVER



£2 PINTS!

omg

With food order of £10 or more per person – terms and conditions apply*

Every day, 5pm-7pm

Plus...

20% OFF ALL ALCOHOLIC COCKTAILS

HOUSE WINE 175ml £4.5 | bottle £18

HOUSE SAKE 125ml £5

PROSECCO bottle £24

PLUM WINE SODA £4

*Terms and conditions: 1) This offer is only available between 17:00 and 19:00 hours, with last orders taken at 18:50. 2) Each guest wishing to order £2 pints must purchase food amounting to at least £10. 3) You may only order one pint at a time, you may only order another pint once your drink is finished, and drinks cannot be shared. 4) This offer is for full pints only, not halves or thirds. 5) Drinking to excess will not be permitted; customers are required to drink responsibly at all times (visit drinkaware.co.uk for more information). 6) Management reserve the right to withdraw this offer at any time without prior notice and reserve the right to refuse serving alcohol to any customer at any time without notice. 7) Alcohol served to over 18s only. Proof of ID may be required.

Nanban Original Cocktails

ON THE ROCKS

BRIXTON SPRITZ £8.5

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

ELECTRIC SUMMER £8

Sake, prosecco, Kamm & Sons apéritif, St. Germain and soda with a splash of Midori

PLUM BRAMBLE £8.5

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

PIZZICATO FIVE £10

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

STRAIGHT UP

WAGAMAMA ON ACID £10

Japanese whisky, yuzu liqueur, fresh lemon juice and Japanese lemonade

PINK LADY £10

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 £7.5

CAIPIRINHA £7

MARGARITA £9

NEGRONI £8.5

AMARETTO SOUR £7

OLD FASHIONED £10

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 £9.5 | 300ml £20

Served chilled. 15%

**SUPER EASY
DRINKING**



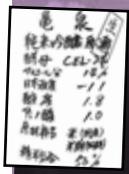
FIZZY + CRISP + REFRESHING

KANPAI FIZU HOPPED SPARKLING SAKE

125ml £11 | 375ml bottle £25

Served chilled. 11.5%

**MADE IN
PECKHAM!**



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 £16.5 | 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 best 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 £7.5

Japanese craft beer brewed with lovely yuzu

ASAHI SUPER DRY

5.2% | 330ml bottle £5.2

Fizzy and dry Japanese lager

MAGIC ROCK FANTASMA

6.5% | 330ml can £6

Dank and juicy IPA

NORTH BREWING PIÑATA

4.5% | 330ml can £6.5

Hazy pale ale brewed with mango and guava

LOST AND GROUNDED

HOP-HAND FALLACY

4.4% | 330ml bottle £6.5

Zesty and refreshing Belgian-style golden ale

ASPALL CYDER

5.5% | 500ml bottle £6

Tangy, thirst-quenching dry cider

MIKKELLER DRINK IN THE SUN

0.3% | 330ml bottle £5.2

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 £5.5 | bottle £20
Juicy pear, lime, green apple

LEDUC VIOGNIER

175ml £6.5 | 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 £5.5 | bottle £20
Bramble fruits, cocoa, oak

MONTE LLANO TINTO

175ml £6.5 | bottle £26
Blackberry, cedarwood, red currant

LE NOGARE BARDOLINO

175ml £8 | bottle £32
Summer fruits, blackcurrant, cherry juice

PINK

LA LANDE CINSAULT ROSÉ

175ml £5.5 | 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 £4.5

A must with ramen! Served warm or iced

'GREEN VELVET' MATCHA £4.5

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

SQUARE ROOT EXQUISITE ALL-NATURAL FRUIT-TO-BOTTLE SODAS

BOTANICAL TONIC £3.5

With hops and Sicilian lemons

RASPBERRY LEMONADE £4.5

With fresh British raspberries

GINGER BEER £4.5

With freshly juiced spicy root ginger

RHUBARB £4.5

With rhubarb from the Yorkshire triangle

RAMUNE £4.5

Classic Japanese lemonade in a marble-sealed bottle

CALPICO £4.5

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

COCA-COLA/COKE ZERO £3 **LEMONADE/TONIC WATER** £3 **TING GRAPEFRUIT SODA** £3.5 **STILL/SPARKLING WATER**

330ml £2.5 | 750ml £4.5

Non-Alcoholic Cocktails

ZINGY STARDUST £4.5

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

GINGERITO £4.2

Ginger beer with fresh lime and mint on crushed ice

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

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 £8.5

Refined, floral, easy-drinking

YAMAZAKI 12 YEAR OLD £12

One of the world's great whiskies

Let's enjoy **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 £4.5

Earthy and nutty sweet potato shochu.
Try it if you like mezcal or tequila.

TOWARI £5.5

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

ZANPA AWAMORI £5.5

Fresh, fruity, slightly earthy Okinawan rice shochu. Try it if you like vodka or sake.

KANNOKO £5.5

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 zingy 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 £4.5

TANQUERAY £5

SIPSMITH £6

HENDRICK'S £7.5

RUM

BANKS 5 ISLAND BLEND £8.5

DON PAPA £6.5

EL DORADO 12 YEAR OLD £6.5

BACARDI 8 AÑOS £5.5

THE KRAKEN £4.5

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 £4.5

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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