



Rikyū Bar



ARMAND DE BRIGNAC
CHAMPAGNE

Brut Gold

£450

A modern-day Prestige Cuvée, emblematic of tradition

Founded in 1763, the Champagne house of Armand de Brignac predates even the French Revolution. The now iconic Brut Gold is the result of the Cattier family's ambition to create the very best prestige cuvée for the 21st century, while still reflecting the rich traditions of winemaking in Champagne.

Made from only Premier and Grand Cru grapes, each bottle of Armand de Brignac is coated in metal and finished by hand with French pewter labels.

Signatures

Gyoza Tacos (three per serving)	Grilled lobster with chilli and cilantro (227 kcal)	18
	Seared beef with truffle chilli dressing (495 kcal)	14
	Vegetable with spicy lime avocado salsa v (78 kcal)	9
Small Eats	Lemon butter and shichimi sea salt edamame v (377 kcal)	8
	Signature guacamole with homemade paprika-spiced nachos v (219 kcal)	8
	Fondue de queso with chorizo and baked tortilla chips (1187 kcal)	9
	Crispy Baja fish tacos, cabbage slaw and habanero mayonnaise (two per serving) (419 kcal)	7
	Paprika-dusted calamari, green chilli, lime and cayenne pepper chilli mayonnaise (490 kcal)	14
	Yellowtail sashimi with truffle yuzu soy and miso salt (340 kcal)	18
	Crispy filo king prawns with wasabi mayonnaise (573 kcal)	16
	Prawn tempura with ama ponzu (554 kcal)	16
	Habanero matchstick chicken (655 kcal)	10
	Beef tataki and truffle ponzu (291 kcal)	18
	Grilled soya mince empanadas with melted cheese, serrano chilli and cilantro red onion salad v (336 kcal)	9
Kaisen Moriawase	Seafood Platter (865 kcal)	85
	Four oysters with chilli shiso dressing	
	Tiger prawns with cayenne pepper mayonnaise	
	Tuna sashimi with tosazu	
	Hamachi tartare with jalapeño and ponzu	
Cornish crab dressed with chilli and lemon		

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Cocktails

Martini	Peach Raspberry	13
	Peach-infused tequila, Fair Kumquat liqueur, Crème de Pêche, fresh raspberries and a dash of yuzu	
	Yuzu & Mandarin Margarita	12
	Ocho Blanco tequila shaken with a blend of yuzu sake, yuzu juice and mandarin syrup	
	Violeta Margarita	13
	A punchy twist on the classic with Volcan tequila, mezcal, Grand Marnier, syrup of yuzu kosho, ginger and honey, lime and a touch of violet	
Sparkling	Tonka Passion Fruit	12.5
	Belvedere vodka, passion fruit puree, Passoã, tonka syrup, lime and yoghurt, topped with a foam of Whispering Angel rosé & wild strawberry	
	Café Exprés	12
	A take on the espresso martini with VIVIR Café tequila, Haku vodka, Disaronno, Mac Macadamia liqueur and espresso, garnished with a smoked almond tuile	
Sparkling	Lychee & Apricot Rosé	15
	Lychee sake house blend, Hendrick's gin, Crème de Apricot, Kwai Feh, Mount Fuji bitters and a Gusbourne Rosé top	
	Wild Strawberry Matcha	15
	Delicate and silky, a clarified milk punch cocktail with Codigo Rosa tequila, Bombay Sapphire gin, wild strawberry liqueur, clarified matcha, yuzu, and a dose of Nyetimber Classic Cuvée	
Highball	Raspberry Lavender	12
	A delicate marriage of Tarquin's Rhubarb & Raspberry gin, St-Germain elderflower liqueur, lavender and prosecco	
	Chū Hai	11
Highball	A light and refreshing expression of a hard seltzer with Takara Jun Shochu, yuzu sake and a cucumber citrus blend, finished with sparkling yuzu & cucumber sake	
	Palomino	12
The Paloma reimagined. Verde Momento mezcal, grapefruit & yuzu sherbet, Pampelle Ruby L'Apéro grapefruit liqueur, topped with Fever-Tree soda		

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	Piña Rosa	12
	Pink strawberry gin infused with delicate hibiscus flowers, tequila rosa, passion fruit, and a finishing pour of London Essence roasted pineapple soda	
Ice	Peach Julep	14
	WhistlePig rye 10 year and Maker's Mark blended with Crème de Pêche, Angostura bitters and mint leaf	
	Ichigo	14
	Hennessy VS cognac, strawberry, miso, homemade yuzu & honey cordial topped with Fever-Tree ginger beer	
	Negroni Fleur	12
	Roku gin stirred with St-Germain, Kokoro Cherry Blossom liqueur and Bitter Bianco, Chamberyzette Strawberry aperitif and sakura oils	
	Nizawa Old Fashioned	18
	A blend of Macallan Double Cask 12 year, Hakushu, Yamazaki and Woodford Reserve, rice syrup, oak drops, Nizawa sake reduction, house signature bitter blend, and a golden chocolate garnish	
Non-Alcoholic	Marine Margarita	11
	A delicate combination of Seedlip Garden and Everleaf Marine, shaken with yuzu juice and agave (136 kcal)	
	Peony Royale	10
	Strawberry & jasmine syrup, fresh cranberry and white peony sparkling green tea (92 kcal)	

Wine by the Glass		Glass	
		125ml	
Champagne and Sparkling	Prosecco Extra Dry, Fantinel NV		9.5
	Nyetimber Classic Cuvée Brut NV		12
	Gusbourne Rosé 2019		14
	Moët & Chandon Brut Impérial NV		14
	Moët & Chandon Rosé Impérial NV		17
	Billecart-Salmon Rosé Rose NV		21
Fine wine by the glass			125ml
White	Livio Felluga, `Sigar` (Friuliano) Friuli-Venezia Giulia, Italy 2019		20
	Gaja (Chardonnay) Rossj-Bass, Langhe, Piemonte, Italy 2021		26
	Domaine de Montille, Meursault (Chardonnay) Saint-Christophe, Meursault, Burgundy, France 2020		35
Red	Barolo Albe G.D. Vajra (Nebbiolo) Barolo, Italy 2019		20
	Brolo dei Giusti, Amarone (Corvina Veronese, Rondinella, Corvinone) Amarone della Valpolicella, Italy 2013		26
	Far Mountain, `Fission` (Cabernet Sauvignon) California, USA 2020		35
Wine by the glass		Glass	Carafe
		175ml	500ml
White	Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2022	8	22
	Élevé (Marsanne, Viognier) Languedoc Roussillon, France 2022	8.5	23
	Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2022	9.5	27
	Gavi di Gavi 'Toledana' Domini Villa Lanata (Cortese) Piemonte, Italy 2022	11	31
	Domaine Brigitte Cerveau, Chablis (Chardonnay) Chablis, France 2022	13	37
	Sancerre, La Gravelière, Joseph Mellot (Sauvignon Blanc) Loire, France 2022	14	40

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		Glass 175ml	Carafe 500ml
Red	Veramonte Reserva (Carménère) Colchagua Valley, Chile 2021	8	22
	Élevé (Pinot Noir) Roussillon, France 2021	9.5	27
	Don Jacobo Rioja Crianza Tinto, Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2019	10	28
	Terrazas Reserva Malbec (Malbec) Uco Valley, Mendoza, Argentina 2020	11	31
	Selvapiana, Chianti Rufina (Canaïolo, Sangiovese) Tuscany, Italy 2021	14	40
	Château Boutisse, Grand Cru (Merlot, Cabernet Sauvignon, Cabernet Franc) Saint-Émilion, Bordeaux, France 2018	16	45
	Rosé	Veramonte Rosé (Pinot Noir) Casablanca, Chile 2021	8
Whispering Angel Rosé, Château d'Esclans (Grenache, Vermentino, Cinsault) Côtes de Provence, France 2022		12.5	35

All still wines are available in 125ml measures.

Our Sake Selection Served in carafes	Small 120ml	Large 240ml	Bottle
Sparkling Sake 300ml Mio Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.			18
Honjozo Genshu 720ml Akashi-Tai A full-bodied sake with a woody aroma and rich creamy texture.	11	23	64
Ginjo 720ml Azure A smooth sake with a clean finish. Made with the purest natural spring water.			88

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	Small 120ml	Large 240ml	Bottle
Junmai Ginjo 720ml CEL-24 Fresh aromas of apple and grape. Rich flavours of pineapple, banana and pear on the palate with notes of citrus.	14	28	75
Daiginjo 720ml Dassai 23 Aroma of melon and peach on the nose. Dried pineapple, pear and chestnut on the palate with smooth and velvety texture.			140
Daiginjo Genshu 720ml Akashi-Tai A full-bodied sake with flavours of white flowers and honey with hints of spice.			85
Junmai Daiginjo 720ml Nizawa Atago No Sakura Soft, clean and delicate sake with a touch of tropical fruit.	10.5	21	58
Junmai Daiginjo 720ml Ninki-Ichi Gold Aromas of persimmon and cucumber on the nose. Melon and papaya on the palate with a hint of chestnut and honeycomb.			90
Shiraume Umeshu 500ml Akashi-Tai A rich, plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity.	13.5	26	55
Yuzu Sake 500ml Nakajima Shiroku A clean, tart junmai, full of the flavour of yuzu Japanese citrus fruits.	15	35	70
Warm sake Genbei San-No Onikoroshi A dry sake with a smooth, light taste when served warm	10	20	

Beer & Cider		Bottle
	Kirin Ichiban	5.5
	Asahi Super Dry	5.5
	Sassy Cidre Brut	5.5
	Sassy Cidre Rosé	5.5
	Modelo Especial	6
	Hitachino Nest White Ale	6.5
	Hitachino Nest Red Rice Ale	6.5
Soft	Bottled Water	5.5
	Acqua Panna still water	
	S.Pellegrino sparkling water	
	Juices	4
	Fresh orange (96 kcal)	
	Fresh apple (220 kcal)	
	Fresh grapefruit (97 kcal)	
	Cranberry (113 kcal)	
	Tomato (36 kcal)	
	Sparkling	4
	Fever-Tree	
	Lemonade	
	Tonic	
	Naturally light tonic	
	Soda	
	Ginger ale	
	Ginger beer	
	Mediterranean tonic	
	Coke	
	Diet Coke	

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Loose Leaf Tea	English Breakfast (0 kcal)	4.5
	Jasmine (0 kcal)	4.5
	Earl Grey (0 kcal)	4.5
	Fresh mint and lemon (0 kcal)	4.5
	Green Sencha (0 kcal)	4.5
	Rosehip & Hibiscus (0 kcal)	4.5
Coffee	Filter coffee (0 kcal)	4.5
	Latte (100 kcal)	4.5
	Decaffeinated (0 kcal)	4.5
	Macchiato (19 kcal)	4.5
	Espresso (0 kcal)	4.5
	Mocha (105 kcal)	4.5
	Cappuccino (94 kcal)	4.5
	Double espresso (0 kcal)	4.8
	Rococo chocolate (108 kcal)	6
(award-winning organic drinking chocolate with a creamy finish)		

Spirits	Vodka	50ml
Also available in 25ml measures	Skyy	8
	Ketel One	8.5
	Haku	10
	Belvedere	10
	Discarded Grape Skin	10
	Chopin	11
	Konik's Tail	11
	Grey Goose	11
	Cîroc	12
	Eiko	13
	Nikka Coffey	14
	Stoli Elit	15
	Beluga Gold	18
	Magnum	Bottle
	Belvedere	280
	Grey Goose	300
	Gin	50ml
	Bombay Sapphire	8
	Tanqueray	8.5
	Sipsmith	9
	Hendrick's	10
	Roku	10
	Jinzu	12
	Gin Mare	12
	Hendrick's Flora Dora	12
	Hendrick's Orbium	14
	Nikka Coffey	14
	Tanqueray 10	14
	Monkey 47	15
	Oxley	15
	Etsu	16

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Flavoured Gin	50ml
Bombay Citron Pressé	8.5
Malfy Rosa	9
Tarquin's Rhubarb & Raspberry	10
Tarquin's Blood Orange	10
Rum	
Havana 3 year	8
El Dorado 3 year	8.5
Havana 7 year	10
Brugal 1888 Doblemente Añejado	12
Diplomático Exclusiva	12
El Dorado 12 year	12
Gosling's Family Reserve	14
Ryoma	18
Japanese Whisky	
Single Grain	
Nikka Coffey	12
Suntory Chita	14
Single Malt	
Yamazaki Distiller's Reserve	16
Hakushu Distiller's Reserve	16
Yamazaki 12 year	24
Yamazaki 18 year	100
Hakushu 18 year	125
Yamazaki 25 year	750
Blended	
Suntory Toki	10
Nikka from the Barrel	14
Hibiki Harmony	20
The Nikka 12 year	30
Hibiki 17 year	70
Hibiki 21 year	200

All spirits are available in 25ml measures.

Spirits	Scotch Whisky	50ml
	Single Malt	
	Glenfiddich 12 year	9
	Glenmorangie 10 year	9.5
	Glenlivet Founder's Reserve	10
	Dalwhinnie 15 year	11
	Macallan Gold	11
	Glenfiddich 15 year Solera	12
	Talisker 10 year	12
	Laphroaig 10 year	12
	Macallan Double Cask 12 year	16
	Oban 14 year	18
	Lagavulin 16 year	18
	Glenfiddich 18 year	20
	Macallan Double Cask 15 year	24
	Glenlivet 18 year	25
	Glenfiddich 21 year Gran Reserva	30
	Balvenie 21 year	35
	Macallan Double Cask 18 year	50
	Balvenie 30 year	200
	Blended	
	Monkey Shoulder	8
	Chivas Regal 12 year	9
	Johnnie Walker Black Label	10
	Johnnie Walker Gold Label	12
	Chivas Regal 18 year	14
	Johnnie Walker Blue Label	36
	Irish Whisky	
	Jameson	9
	Middleton Very Rare	50

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American Whiskey	50ml
Jack Daniel's	9
Maker's Mark	9
Woodford Reserve	10
Bulleit Rye	10
WhistlePig Rye 10 year	16
Tequila	
Blanco	
Ocho	8
Gran Centenario	8.5
Tapatio	10
Olmeca Altos	10
Patrón	12
Volcan de mi Tierra	12
Villa Lobos	12
Codigo Rosa	13
Casamigos	14
Maestro Dobel Humito	14
Clase Azul Plata	18
Reposado	
Ocho	8
Tapatio	10
Gran Centenario	10
Villa Lobos	12
Olmeca Altos	13
Codigo	14
Casamigos	14
Herradura	14
Patrón	14

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Spirits	Tequila	50ml
	Añejo	
	Tapatio	12
	Gran Centenario	14
	Patrón	16
	Casamigos	16
	Tapatio Excelencia	25
	Don Julio 1942	35
	Gran Patron Piedra Extra	55
	Mezcal	
	QuiQuiRiQui	10
	Mexcal Burrito	12
	Illegal Reposado	12
	Illegal Joven	14
	Del Maguey Vida	14
	Corte Vetusto Espadin	15
	Cognac	
	Courvoisier 3 star	10
	Rémy Martin XO	30
	Hennessy XO	35
	Hennessy Paradis	150
	Hennessy Paradis Impérial	300
	Liqueurs / Digestifs	
	Disaronno Amaretto	8
	Baileys	8
	Tia Maria	8
	Sambuca	8
	Kahlúa	8

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