

# GEISHA

Experience the taste sensation of Geisha. Exquisite pan-Asian food and drink in a uniquely modern Japanese garden inspired restaurant and bar.

Find the perfect drink to complement your meal or enjoy your night the Geisha way with exquisite Asian-inspired drinks.

## **SPECIALITY COCKTAILS**

Our cocktails have been crafted by our expert mixologists using boutique ingredients. Each cocktail has been given a unique pan-Asian Geisha flair, made to elevate your experience.

## **JAPANESE WHISKEY AND SPIRITS**

Award winning whiskey and spirits from Suntory, world famous Japanese distillery. Perfect for cocktails or neat.

## **AUTHENTIC SAKE & SHOCHU**

Enjoy the complex and unique flavour of Japanese Sake & Shochu

## **PREMIUM BEER SELECTION**

Specially selected beer and cider, the perfect thirst quencher and ideal complement to your meal

## **PROSECCO**

Let's do brunch with the finest Italian sparkling wine, by Zonin. Traditional but modern, elegant but effervescent, Zonin Prosecco is made to elevate your evening

## **WINE AND CHAMPAGNE**

We've carefully sourced an exceptional range of wine and champagne. From bold reds to a effervescent fizzy whites, we have the perfect drink choice for you



**#GEISHAJESMOND**

**ZONIN1821**

**THE HOUSE OF SUNTORY**

The Nature and Spirit of Japan

## WINE - WHITE

### PINOT GRIGIÓ - 12%

125ml / 175ml / 250ml / btl

4.5 / 5.25 / 7 / 18

Bright yellow with some greenish reflections. Lightly dry and extremely fresh, reflecting the beautiful characteristics of the grape.

### ΤΧΑΡΔΟΝΝΑΨ ΔÓ ΤÓΙΤΣΚΛÓÓΦ - 14%

4.75 / 5.75 / 7.5 / 19.5

This fruit-driven Chardonnay shows citrus and lime flavours on the nose. Dried peaches, vanilla and subtle wood flavours carry through to the palate of this well balanced wine.

### ΡΙÓΝΑ ΤΕΨΠΡÁΝΙΛΛÓ ΨΗΙΤΕ - 13.5%

5.5 / 7 / 8.5 / 23

A refreshing Rioja White, displaying aromas of white flowers, fruit compote and pineapple. Light and fresh on the palate, with notes of pear and citrus fruits. Good acidity combined with expressive flavours

### ΣÁΥΝΙΓΝÓΝ ΘΛÁΝΤ, ΗÁΗÁ - 12.5%

6.25 / 7.5 / 8.95 / 25

Intense, fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavour.

### ΤΧÁΘΛΙΣ - 12.5%

35

This Chablis displays a pale golden colour with green glints. It reveals a strong, fresh, mineral and floral nose with citrus notes. In the mouth this wine is well balanced, fresh and lively.

## WINE - RED

### ΠΕΡΛÓΤ ΒΕΝΤΙΤΕΡΡΕ - 12%

125ml / 175ml / 250ml / btl

4.5 / 5.25 / 7 / 18

Ruby-red in colour, pleasantly full bodied and intense with soft tannins and a long fruity finish.

### ΣΗΙΡÁΖ, ΔÓ ΤÓΙΤΣΚΛÓÓΦ - 14%

4.75 / 5.75 / 7.5 / 19.5

The flavours are well integrated with nutty oak characters. The palate is balanced with surprising length and fullness.

### ΠÁΛΒΕΤ, ΠΡÓΕΨΙÓ - 13.5%

5.5 / 7 / 8.5 / 23

Enticing aromas of red fruit, cherries and plum. Medium bodied with a velvety texture and a long, persistent finish, revealing its full potential.

### ΣÁΝΤΧÓ ΓÁΡΤΕΣ ΡΙÓΝΑ ΤΡΙΑΝΖÁ - 14.5%

5.5 / 7.25 / 8.5 / 25

Clean and bright garnet red colour. This Crianza wine has fruity, spicy aromas, and notes of tobacco. It has ripe fruit flavours, good structure, with round tannins and velvety mouth feel.

### ΠΙΝÓΤ ΝÓΙΡ ΗÁΗÁ - 13%

7.5 / 8.5 / 9.5 / 28

It's an aromatic Pinot Noir, with cherry, plum and spice notes. On the palate it displays black fruit flavours combined with rich savoury characters, a smooth texture and a long finish.

## WINE - ROSÉ

### ΨΙΚΚΕΔ ΛÁΔΨ ΨΗΙΤΕ ΖΙΝΦÁΝΔΕΛ - 12%

125ml / 175ml / 250ml / btl

4.5 / 5.25 / 7 / 18

Medium-sweet rosé made using Zinfandel grapes from warm Californian vineyards. The juice from the crushed grapes spends a short time in contact with the skins which gives the wine a salmon-pink colour. Shows red-fruits on the rich, juicy palate.

### ΕΛ ΠÁΣÓ ΤΕΨΠΡÁΝΙΛΛÓ ΡÓΣΕ - 13%

4.75 / 5.75 / 7.5 / 19.5

The wine has a crisp redcurrant acidity combined with sweet summer strawberries and ripe cherries; a contrasting combo that lingers on your palate.

## PROSECCO

### ΣÁΝ ΛΕÓ ΠΡÓΣΕΤΤÓ

(125ml) 6

### ΖÓΝΙΝ ΠΡÓΣΕΤΤÓ ΙΒÁΙ ΡÓΣΕ - 11%

25

Fragrant and fruity with hints of wisteria flowers, green apple and red berries, including wild strawberries.

### ΖÓΝΙΝ ΠΡÓΣΕΤΤÓ ΘΛÁΤΚ ΕΔΙΤΙÓΝ - 11%

25

Fine bubbles, attractively intense, fruity and aromatic with pleasant cherries notes and citrus flavours.

### ΖÓΝΙΝ ΠΡÓΣΕΤΤÓ ΓΡΕΨ ΕΔΙΤΙÓΝ - 11%

25

Elegant bubbles, well-balanced with light notes of orange, mandarin and spiciness in the finish.

### ΠΡÓΣΕΤΤÓ ΨΗΙΤΕ ΕΔΙΤΙÓΝ - 11%

25

Delicate bubbles and crisp. Very well-balanced with light notes of acacia honey.

## CHAMPAGNE

### ΡΕΡΡΙΕΡ ΙÓΥΕΤ ΤΧÁΠΠΑΓΝΕ

btl

65

A delicate, elegant and beautifully balanced Champagne. Red grapes dominate with 45% Pinot Noir and 25% Pinot Meunier which deliver flavours of white cherry, ripe apricot, pickled ginger and honeyed notes. Beautifully presented, Perrier Jouet always enhances a celebration.

### ΛΡΡ ΡÓΣΕ ΤΧÁΠΠΑΓΝΕ

95

Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing apéritif, it also works well with a variety of dishes.

## COCKTAILS - SPECIALITY



### RHUBARB ROKU

Roku gin, slingsby rhubarb gin, cranberry juice, lemon, gomme and Foamee® vegan foamer create this tangy rhubarb forward cocktail, topped with Roku rice paper and pink sugar. A must try!

9

### YUZU GINGER COOLER

Yuzu sake, domaine d'canton cognac based ginger liqueur, lemon juice and gomme topped with soda create this refreshing long drink ideal for sitting in the sun on those long summer days.

8.5



### LYCHEE MARTINI

Stolichnaya vodka, Kwai Feh lychee liqueur, St Germaine elderflower liqueur, lychee juice and lime juice served straight up with a crushed raspberry rim.

8

### TOKI OLD FASHIONED

Suntory Toki whiskey, bitters and sugar stirred to chilled perfection by our in-house mixologists. Toki translates to time in Japanese and this is one drink you will want to take your time with and enjoy every sip.

9.5



### HAKU COCKTAIL

Haku Japanese rice vodka, St germaine elderflower liqueur, homemade strawberry puree, cranberry juice and lime juice finished with saffron and dehydrated dragon fruit.

8.5

### MAGIC MARTINI

Butterfly pea flower infused vodka (made in house by our master mixologist) stirred over ice with a small amount of gomme, served with a pipette of magic flavour solution (cherry bitters & citrus), squeeze the pipette into your drink, stir and watch the magic!

8.5



## COCKTAILS - SPECIALITY



### GEISHA IN THE GARDEN

Botanic kiss pink gin, ginger ale, cucumber, mint and fresh strawberries make a delightfully refreshing cocktail perfect for sipping on those long summer days.

8

### CUCUMBER APLETINI

Stolichnaya cucumber vodka, lemon juice, apple liqueur and apple come together to create our refreshing twist on the classic apoletini.

8



### BLOOD ORANGE SMASH

Blood orange gin, lime juice and peach puree served over crushed ice mixed with smashed dried raspberries.

8

## COCKTAILS - SPARKLING



### GIN-BERRY FIZZ (FROZEN)

A blast of berries with a refreshing touch of fizz. Brockmans berry gin, homemade mixed berry puree and lime blended until smooth, served with prosecco to pour over and finished with lots of fresh fruit.

8.5

### BLUSHING GEISHA

Fresh cucumber muddled with passionfruit liqueur and lime layered with prosecco create this refreshing sparkling cocktail.

8



### (THE BEST) APEROL SPRITZ

The classic combination of Aperol, prosecco and soda served with fresh blood orange (seasonal). You might have had them before but ours is the best.

8



## COCKTAILS - HOUSE CLASSICS



### DÁRIQUIRI (ALSO AVAILABLE FROZEN)

Brugal rum, lime and gomme. Simple and deliciously moreish. Choose from the following optional flavours of homemade puree, strawberry, raspberry, mango, blueberry.

7.5

### MOJITO

The refreshing classic combination of Havana 3yr rum, lime, mint and sugar stirred through crushed ice. Add your choice of homemade puree for a fruity twist: strawberry, raspberry, mango, blueberry.

7.5



### GUANÁMELÓN MÁRGÁRITÁ (FRÓZEN)

Silver tequila, triple sec, guava juice, watermelon and lime make a delightfully tropical frozen drink perfect for cooling down on those hot summer days.

8.5

### FRENCH MARTINI

A fruit-centric vodka cocktail that is partially responsible for kicking off the flavoured Martini craze. Stolichnaya vanilla vodka, Chambord, pineapple juice and cranberry juice.

8



### FLÁMING PÓRNSTAR MÁRTINI

Our fiery twist on a true modern classic. Stolichnaya vanilla vodka, passionfruit liqueur, lime, pineapple juice, passionfruit and extra passionfruit filled with Wray & Nephew and set on fire, served with a shot of prosecco.

9

### RÁSPBERRY RIPPLE PINÁ COLÁDA

Aluna coconut rum, coconut, cream, lime and fresh pineapple blended with ice and finished with a swirl of homemade raspberry puree for a deliciously tropical easy-drinking cocktail.

8.5



### FÓRTUNELLÁ CÓSMPÓLITÁN

Stolichnaya citrus vodka, Fortunella golden orange liqueur, lime and cranberry juice create our twist on this timeless sophisticated classic cocktail.

8.5

## COCKTAILS - HOUSE CLASSICS



### TÓNKÁ ESPRESSÓ MÁRTINI

A pick me up with class. Stolichnaya vodka, Kahlua, espresso and gomme expertly finished with the gentle spice of grated tonka bean and chocolate sauce.

8

### TÓKYÓ TWIST

The Tokyo iced tea gets a tropical twist with the addition of fresh kiwi to the classic Tokyo iced tea combination of vodka, rum, gin, tequila, midori and lemon juice and lemonade.

9.5



### YUZU AMÁRETTÓ SÓUR

Our twist on the classic amaretto sour sees Disaronno amaretto mixed with lemon juice, foamee® vegan foamer and the unique flavour of Japanese yuzu.

7.5

## HOUSE OF SUNTORY PERFECT SERVES

All served as 35ml measure



### HÁKU JÁPÁNESE RICE VÓDKÁ

Merchants heart floral tonic, fresh strawberries and lemon peel bring out the subtle sweetness of this charcoal filtered rice vodka.

8.5

### RÓKU JÁPÁNESE CRAFT GIN

Paired with Merchants Heart Hibiscus tonic, lemon and hibiscus flowers to perfectly compliment the yuzu and delicate flavour of sakura blossom.

8.5



### TÓKI JÁPÁNESE BLENDED WHISKEY

Served with kafir fresh lime leaf to bring out the bright citrus notes, along with fresh ginger and ginger ale to compliment its subtly spicy finish.

8.5

## EDI CBD COCKTAILS & SERVES

Made using 50ml Edi CBD spirit (18+) which provides all the relaxation with none of the alcohol. (not recommended to mix with alcohol)



### EDI'S YUZU

Edi CBD spirit, lemon juice, yuzu, foamee vegan foamer and gomme, served short and sweet. The perfect way to relax after a long day.

9.5

### EDI'S MOJITO

The classic mojito combination of lime, mint and sugar with Edi CBD spirit. Deliciously refreshing and relaxing.

9.5



### LEMON EDI

Lemon juice, gomme and lemonade perfectly compliment the subtle herbal flavours present in Edi CBD spirit.

8.5



### HIBISCUS EDI

Edi CBD spirit served with merchants heart hibiscus tonic and fresh strawberries create a delightfully floral relaxing drink.

9.5



Edi CBD spirit also available for £5/£8, with mixer of your choice for an extra 0.60 (draught mixer) £2.20 (premium bottled mixer)

## SAKE / SHOCHU

### KASUMI TSURU SAKE (SOML)

An exquisite sake that was created using the kimoto method, which yields rich, complex and elegant flavours with a lovely sense of balance and refinement. It has a sophisticated savoury and smoky taste with earthy notes of roasted nuts, sensuous dark chocolate, pumpkin and dried fruit. Can be enjoyed warm or cold.

### HAKKAISAN DAIGINJO SHOCHU AGED SAKE (SOML)

This Junmai Ginjo Genshu sake was matured alongside and chilled by a massive amount of snow stored in the same insulated room, known as a "Yukimuro". This method of storing food at low temperatures, using the abundant snow provided by nature, has been used traditionally in Japan for centuries. From the cold of the snow alone, temperature is naturally kept stable at 3 degrees Celsius. After three years, the sake becomes well rounded and incredibly smooth. We keep ours at a constant 3°C for you to enjoy at its recommended temperature.

### TORIKAI SHOCHU

Tori Kai is made from highly polished sake rice. Its fragrance wafts of licorice, tropical fruit and ginjo sake. Great when chilled or enjoyed mizuwari style (2 parts water, 3 parts shochu).

### JUNMAI YUZUSHU

Made from whole, locally grown yuzu (a unique Japanese citrus fruit) and blended with the highest quality Junmai sake, this sake really delivers on flavour. Best served chilled and neat or on the rocks. The perfect aperitif of flavours.

single / double

6

8

5 / 8

5 / 8

## GIN

### BEEFEATER

single / double

3.2 / 5

### BEEFEATER BLOOD ORANGE

3.5 / 5.5

### WHITLEY NEILL VIOLET

4 / 7

### WHITLEY NEILL MANGO & LIME

4 / 7

### WHITLEY NEILL LEMONGRASS & GINGER

4 / 7

### WHITLEY NEILL QUINCE

4 / 7

### ROKU

4.5 / 7.5

### BRUCKMANS

4.5 / 7

### AMPERSAND MELON GIN

4.5 / 7.5

### TARSIER DRY

5 / 8

### TARSIER PINK

5 / 8

### KINRARA HIBISCUS GIN

5 / 8

### DR EATER'S COLOUR CHANGING GIN

5 / 8

### GIN MARE

5 / 8

### ETSU (JAPANESE YUZU LEAF GIN)

5 / 8

### BOTANIC KISS PINK

5 / 8.5

### BLACK LODGE KIWI & MINT SHIMMER

5 / 9

### SINGAPORE GARDEN GIN

6 / 9

### KI NO DRY GIN

6 / 9

### KI NO TEA

8 / 12

## RUM

### BRUGAL BLANCO ESPECIAL

4 / 6

### HANNA BYE

4 / 6

### DEAD MANS FINGERS HEMP RUM

4 / 6

### ALUNA COCONUT

4 / 6

### SAILOR JERRY

4 / 6

### BRUGAL EXTRA VIEJO

4.5 / 7

### DON PAPA SPICED RUM

5 / 8

### PHRYA GOLDEN RUM

6 / 9

## VODKA

### STOLICHNAYA

single / double

3.2 / 5

### STOLICHNAYA FLAVOURS

3.5 / 5.5

(citrus, cucumber, vanilla)

### HAKU

4.5 / 7

### GREY GOOSE

5 / 8

## TEQUILA

CÁZCABEL SILVER	single / double	4 / 6
CÁZCABEL REPÓSADO		5 / 7.5
CÁZCABEL HONEY		4 / 6
CÁZCABEL COFFEE		4 / 6
CÁZCABEL COCONUT		4 / 6

## WHISKEY

STAKERS STARK BOURBON	single / double	4 / 6
TOKI BLENDED JAPANESE WHISKEY		5 / 8
CHINAS REGAL MIZUNARA		5.5 / 10

East meets west with this Scottish malt whiskey that has been aged in Japanese Mizunara oak casks offering complex notes of sandalwood, coconut, spice and Japanese incense.

HIBIKI HARMONY		8.5 / 15
----------------	--	----------

Expertly crafted by Master Blender Shingo Torii using malt whiskies from the Yamazaki and Hakushu distilleries, as well as grain whisky from the Chita distillery bringing complex notes of sandalwood, coconut, spice and Japanese incense.

YAMAZAKI RESERVE SINGLE MALT		8.5 / 15
------------------------------	--	----------

This single malt from the Yamazaki Distillery is jam-packed with superb red berry notes, gained from the whiskey being matured in Bordeaux wine casks and Sherry casks. It also features subtle fragrant oak notes.

NIKKA COFFEY MALT		7 / 12
-------------------	--	--------

While most distilleries use their Coffey stills only to make grain whisky, Nikka use the two Coffey stills at their Miyagikyo distillery to create malt whisky with an incredible sweet caramel flavour with some hints of citrus and white chocolate.

## BACK BAR

COINTREAU	single / double	3
COINTREAU BLOOD ORANGE		3
SAMBUCA		3
LIMONCELLO		3
KÅHLVA		3
CHAMPORD		3
DISARONNO AMARETTO		3 / 5
ST GERMAINE		3
MIDORI		3
APEROL		3
KWAI FEH		3
BRIOTTET LIQUEURS		3
MOZART CREAM LIQUEURS (GREAT FOR SHOTS!)		4
(White chocolate, chocolate, strawberry)		
BAILEYS (SOFT)		4
MARTELL VS		4 / 7

## BEER & CIDER

<b>DRAUGHT</b>	half / pint	
<b>ASAHI SUPERDRY - 5%</b>		2.7 / 5.2
Clean, sophisticated, refreshingly crisp		
<b>KIRIN ICHIBAN - 5%</b>		2.6 / 5
crisp, citrus, toasty biscuit, clean finish		
<b>CAMDEN PALE ALE - 4%</b>		2.6 / 5
Pale yellow body, zesty grapefruit and lemon hops		
<b>GEISHA CIDER - 4.5%</b>		2.3 / 4.5
Refreshingly different, expertly crafted to our own special blend		
Add a flavour to your cider (0.60 extra): Watermelon, passion fruit, lychee, hibiscus		

### BOTTLED

<b>TSINGTAO - 4.8%</b>		3.7
Brewed in China using Laoshan Mountain spring water and the finest malt & hops		
<b>CHANG - 5%</b>		4
From the finest yeast and hops of Thailand a full-flavour pleasant lager beer		
<b>TIGER - 4.8%</b>		4
First brewed in Singapore, refreshing full bodied lager with a hint of tropical fruit		
<b>HITACHINO RED RICE ALE - 7%</b>		5
Japanese top-fermented ale, brewed with ancient red rice 7%		
<b>HITACHINO WHITE ALE</b>		5
Refreshing, mildly hopped Japanese take on a Belgian-styled beer with a complex flavour of coriander, orange peel, nutmeg.		
<b>HITACHINO DAI DAI ORANGE PALE ALE - 6.2%</b>		5
This Dai Dai Ale is brewed with Fukuremikan orange and special hops bringing a refreshing orangey kick to this pale ale.		
<b>HITACHINO YUZU &amp; GINGER ALCOHOL FREE</b>		4
A totally innovative Alcohol Free beer, brimming with classic Japanese flavours. Acidity from the yuzu, and spice from the ginger balance off against the base beer for a refreshing finish.		

## SOFT DRINKS

<b>COKE/DIET COKE/LEMONADE</b>	reg / pint / dash	2.5 / 3.5 / 0.6
<b>EAZER &amp; RUBICON JUICES</b>		3 / 4 / 0.6
(orange, apple, pineapple, mango, cranberry, lychee)		
<b>ALOE VERA JUICE</b>		3 / 4
(natural aloe vera, mango)		
<b>KITURU RAMUNE (BOTTLE)</b>		3.5
Japanese carbonated soft drink. Ask your server about our current selection of flavours.		
<b>MUGU MUGU (BOTTLE)</b>		3.5
Thailandese unique combination of real fruit juice and nata de coco. (Ask your server about our current selection of flavours)		
<b>MERCHANTS HEART MIXERS</b>		2.2
Designed to perfectly complement premium spirits or to enjoy on its own (Tonic / slimline tonic / ginger ale / hibiscus tonic / floral tonic / soda)		

<b>GEISHA BUBBLE ICED TEA</b>		4
Make it your own with 20 flavour combinations. Choose from watermelon, passionfruit, green apple or raspberry flavour teas, then choose your bubble flavour, kiwi, mango, strawberry, blueberry or lychee.		
<b>MILK TEA (COLD)</b>		3.5
Asian fruit & milk cold tea, wonderfully fruity and silky smooth. Choose from mango, melon or strawberry, add an extra fruit explosion with optional bubble flavours of kiwi, mango, strawberry, blueberry or lychee (£1 extra).		

# TEA / COFFEE

reg / lar

## COFFEE

**SINGLE ESPRESSO** 1.8

**DOUBLE ESPRESSO** 2.1

**AMERICANO** 2.5 / 3

**LATTE** 2.5 / 3

**CAPPUCINO** 2.5 / 3

**FLAT WHITE** 3

**EXTRA SHOT** 0.6

**SYRUPS** 0.6

Vanilla, caramel, hazelnut, crème brulee, gingerbread, peanut butter

### MILK OPTIONS

Regular, soya, oat, coconut

## SPECIALTY COFFEE

**CARAMEL BRULEE MATCHA** 3

Steamed milk, shot of espresso, crème brulee syrup, caramel sauce and caramel sprinkles.

**VIETNAMESE CHAI LATTE** 3

Steamed condensed milk, hot water, chai tea and a shot of espresso.

**PB AND NUTELLA® FRAPPUCINO** 4.5

Peanut butter, Nutella®, shot of espresso, chocolate sauce and whipped cream.

**MATCHA GREEN TEA FRAPPUCINO** 4.5

Vanilla, sugar, premium Japanese matcha green tea, milk and whipped cream

## TEA & HOT CHOCOLATE

**ENGLISH** 2.5

**GREEN TEA** 3

**HERBAL** 3

Ask your server for our current selection

**HOT CHOCOLATE** 3.5

Served with cream & marshmallows

# LIQUEUR COFFEE

**OSAKA COFFEE** 6.5

Shot of Toki blended whiskey, shot of espresso coffee and rich foamy cream

**BAILEY'S COFFEE** 6.5

Shot of Bailey's Irish Cream, shot of espresso coffee and rich foamy cream

**BRANDY COFFEE** 6.5

Shot of brandy, shot of espresso coffee and rich foamy cream

**ITALIAN CLASSIC COFFEE** 6.5

Shot of Amaretto, shot of espresso coffee and rich foamy cream

**COCONUT COFFEE** 6.5

Shot of Aluna coconut, shot of espresso coffee and rich foamy cream