



The Malt

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AKASHI-TAI
JAPANESE SAKE

Tea Selection

Green Pearl Okumidori Gyokuro Ichibancha 2021

£15.00

Nakai Gardens Kyoto Japan Batch #8 (15kg). Gyokuro is the very highest appellation of Japanese tea. From Okumidori varietal tea plants, giving it a particularly smooth texture. The vegetals are sweet, the shading was extended to 27 days, so the umami is never-ending.

Matcha Green Velvet Lalani & Co Organic Single Origin

Lalani & Co's top-grade organic matcha from the Sae Midori single cultivar. Pure spring season matcha picked from family-run gardens in Kyushu. Shade grown for 21 days and milled by stone.

Usucha Matcha

Matcha 1.5gr & Water 100ml, traditional Matcha serving.

Craft Hojicha Nibancha 2020 Harima-San Garden Kyoto, Japan

Very famous pure Japanese classic Green Tea from Komakage and Yabukita varietals, heavily roasted over hot sand.

Kamairicha 2023 Ichibancha 2023 Miyazaki Garden Gokase Japan Batch 210301

While almost all the green teas from Japan are steamed, a few are made by dry heating. These are called kamairicha. This Yabukita variety kamairicha has lively notes of sweet, roasted vegetables like sugar snaps, pak Choi, and chard, with slight popcorn and nutty hints.

Okumidoria Kabusecha Ichibancha 2021

Henta Family Garden Kagoshima, Japan Batch: 18O33 (200kg). An expressive single varietal from the Henta family garden in Japan. Full of spring green vegetal notes and umami.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include VAT. A discretionary 12.5% service charge will be added to your bill.

KOTO Afternoon Tea

Brioche of Seared Tuna
Avocado, Wasabi Dressing
Japanese Egg Rolled Omelette
Salmon Nigiri
Otoro Nigiri
Yellowtail Nigiri

Chicken Katsu Sando
Beef Tataki Sando
Egg Sando
Strawberries and Cream Sando

Matcha & pistachio opera
Passion fruit & yuzu Swiss roll
Sakura-do Patisserie Tokyo trio:
“Mini choux, strawberry mousse, and yuzu bomb”
Plain and Matcha Cranberry Scones, Strawberry Jam,
Cornish Clotted Cream

£70.00 with Akashi Tai Sake experience

Enjoy Akashi-tai Junmai Ginjo Sparkling Sake on arrival, followed by Akashi-tai Shiraume Ginjo umeshu to accompany your scones

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