

## DRINKS LIST

## SIGNATURE COCKTAILS

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### Yokai £16.00

A bold creation featuring Wray & Nephew, pineapple rum, spiced rum, velvet falernum, grenadine, and a splash of Tsunami guava puree. Finished with a flaming passionfruit garnish. "A fiery burst of tropical flavour in every sip"

### Blooming Samurai £14.00

Our Award-Winning Cocktail made with Whitley Neill gin, Tsunami Yusushu, and champagne reduction. Shaken with fig jam for a smooth, aromatic twist.

### Tikki Kokonatsu £14.00

A tropical take on the pina colada: pineapple infused rum, coconut rum, and RumChata. Finished with a splash of Tsunami pineapple pure and coconut cream.

### Red Dragon £14.00

A vibrant blend of Toki Suntory Japanese whiskey infused fresh strawberries, coconut rum, and a hint of lime and sugar syrup. Served with Dragon fruit for a bold finish.

### Fumiko £14.00

This Refreshing Cocktail highlights the flavour of coconut rum with pineapple and elderflower, topped with lemonade and caramelised pineapple.

### Lychee & Rose Martini £14.00

An Aromatic & Sweet Classic: rose-infused Vodka, Lime, Sugar, Lychee Juice and Liqueurs. Garnished with Skewered Lychee and Edible Flowers.

### Japito £14.00

A Mojito-Style Cocktail enhanced with Sailor Jerry Spiced Rum, Passionfruit liqueur, Vanilla & Matcha Green Tea. Topped With Prosecco & Campari on The Side to Complement This Beautiful Cocktail.

### Haibisukasu £14.00

Experience Our Organic Hibiscus Margarita: A Tantalising Blend of Premium Tequila, Tangy Lime & Delicate Hibiscus Essence a Refreshing Departure from The Ordinary, Offering a Unique Floral Twist in Every Sip.

### Electric Kamikaze £14.00

Haku Japanese Vodka, Infused with Buzz Button Flowers. Shaken with Citrus Juices and Lemongrass. Electrifying & Spiced Up with a Limoncello & Chilli Sugar Rim.

### Drunken Melon £14.00

A Long Refreshing Japanese Style Watermelon Cocktail. Based on Zubrowka Vodka & Created with Our Yamamomo Watermelon & Matcha Reduction.

### Mokuteru Old Fashioned £14.00

A New Take on the Classic Old-Fashioned Using Toki Suntory Japanese Whiskey, Infused with Ginseng and Angostura Bitter. Stirred and Perfectly Chilled & Diluted, Served with Honey-Soaked Cherries in Aromatic Smoke.

## CHAMPAGNE COCKTAILS

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### Royal Dynasty £15.00

Elderflower Vodka, Lychee and Vanilla Intertwine Harmoni- Ousley with Aloe Vera and Rose Jam, Creating a Symphony of Flavours. Topped with Rose Champagne and Crowned with a Strawberry Sorbet; it epitomises indulgence at its finest. Surrender To the Allure of Luxury with Every Exquisite Sip!

### Peach & Pear Bellini £15.00

A Concoction That Marries the Delicate Essence of Peach Liqueur with The Aristocratic Charm of Xante Pear Cognac. All Elevated by the Effervescence of Brut Champagne. Immerse Yourself in Luxury as You Sip on This Enchanting Elixir Crafted To Elevate Every Celebration To New Heights of Sophistication.

## MOCKTAILS

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### Dragon Fruit & Lychee Mimosa £7.00

Imbued with the exotic allure of lychee puree, accentuated by fresh mint, and elegantly crowned with non-alcoholic prosecco, it's a symphony of sophistication for the discerning palate.

### Painappuru £7.00

A tropical fusion of pineapple pure, coconut milk, lychee pure, and lime for a refreshing and exotic sip.

### Tokyo £7.00

A vibrant blend of cranberry juice, strawberry purée, lime, and fresh mint, capturing the lively spirit of Tokyo

### Kyoto £7.00

A refreshing mix of apple juice, lemonade, and a twist of lime, inspired by the vibrant energy of Kyoto.

## SPARKLING / CHAMPAGNE

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### Prosecco, Valento

#### Extra dry, Italy 125ml £7.00 Btl £32.00

(ABV 10.5%) A lively and light prosecco with floral notes, refreshing bubbles, and delicate fruit on the finish.

**Pairing:** sushi rolls, sashimi and as an aperitif.

### Laytons Brut Reserve, Maison Burtin,

#### France 125ml £13.00 Btl £75.00

(ABV 12.5%) a London house-style champagne with fine mousse, fresh lemon zest, and a subtle touch of brioche.

**Pairing:** salmon tataki, grilled scallops and chicken yakitori.

### Laytons Brut Rose, Maison Burtin,

#### France 125ml £14.50 Btl £88.00

(ABV 12.5%) red fruit, dried almonds, and subtle smoky aromas.

Rich and creamy with vibrant red berry notes.

**Pairing:** spicy tuna rolls, wagyu beef gyoza, and dragon roll.

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Vintages are subject to change

Wines on the list may contain sulphites, egg or milk products.

Please ask a member of staff if you require guidance.

# WHITE WINE

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Pinot Grigio, Indesio Venezia DOC,  
Italy 175ml £7.00 / Btl £27.00

(ABV 11%) A fresh and fruity wine with a bouquet of tropical and citrus fruit. Elegant and perfectly balanced on the palate

**Pairing:** Salads, Sashimi, Miso Soup, Vegetable Gyoza, Salmon & Avocado Sushi.

Chenin Blanc, Hutton Ridge. Swartland,  
South Africa 175ml £7.50 / Btl £28.00

(ABV 12.5%) Packed with tropical notes of guava and gooseberries, balanced by fresh acidity.

**Pairing:** Spicy edamame, prawn tempura, and chicken yakitori.

Sauvignon Blanc, Swartland winery,  
Western Cape, South Africa  
175ml £9.50 / Btl £38.00

(ABV 12.5%) zesty and aromatic with tropical fruit flavours and underlying green pepper tones.

**Pairing:** Hamachi yellowtail, spicy tuna rolls and seaweed salad.

Picoul De Pinet, Domaine De Castelnau,  
Languedoc, France  
175ml £9.00 / Btl £36.00

(ABV 12.5%) Bone Dry with Aromas of Melon, White Flowers and Peach. Finishes With a Mineral Tang.

**Pairing:** salt and chilli pepper squid, oysters and grilled scallops.

Gavi Di Gavi, Figini, commune di Gavi  
DOCG, Italy Btl £45.00

(ABV 12.5%) A zesty and floral Gavi with a lemony finish.

Ideal with seafood and light meats or served on its own.

**Pairing:** Snow crab shumai, yellowtail tartare, and chicken katsu.

Gruner, "Klassik" Veltliner,  
Weingut Nastl, Kamptal, Austria Btl £47.00

(ABV 12.5) crisp and dry with citrus, apple, and a touch of white pepper. Bright acidity and minerality.

**Pairing:** truffle tofu, creamy dishes, and teriyaki salmon.

La Poda Alberino, Rias Baixas,  
Spain Btl £52.00

(ABV 12.5%) clean, bright and buttery with a wide range of aromatic and tropical fruit notes. Persistent and elegant.

**Pairing:** sashimi platters, spicy tuna rolls, and grilled sea bass.

White Rioja, Don Quentin Ortega,  
Barrel Fermented, Spain Btl £63.00

(ABV 13%) rich and creamy with bright acidity and hints of lemon, lanolin, and spice. A classic modern white rioja.

**Pairing:** grilled pork belly, wasabi pepper chicken, and rich seafood dishes.

Sancerre Les Caillottes,  
Domaine, Jean Roger, France Btl £75.00

(12.5%) a classic Sancerre grassy, citrusy, and complex with mineral depth.

**Pairing:** yellowtail tartare, spicy edamame, and nigiri selections.

Chablis, Domaine Du Chardonnay,  
France Btl £79.00

(ABV 12.5%) Pale and refined with lemony minerality and spring floral notes. Balanced and elegant.

**Pairing:** Avocado maki, Creamy Dishes, Seafood & Sushi.

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## RED WINE

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Merlot, Vin Du Marche, France

175ml £7.25 / Btl £29.00

(ABV 13%) A soft and approachable Merlot with ripe plum and cherry notes, balanced by gentle tannins. **Pairing:** chicken teriyaki, vegetable tempura and miso-glazed aubergine.

Carignan, De Chansac,

Old Vines IGP De L'herault, France

175ml £7.50 / Btl £30.00

(ABV 12.5%) Medium-bodied with red fruit and spice, showcasing old vine complexity.

**Pairing:** Beef tataki, yakitori skewers, and spicy tuna rolls.

Shiraz, Du Toitskloof Western cape,

South Africa

175ml £8.10 / Btl £33.00

(ABV 14%) Rich and bold with dark fruit, pepper, and a touch of smokiness. **Pairing:** wagyu beef, lamb chops, and mushroom dishes.

Pinot Noir, Veneto IGT, Gianni Tessari,

Italy

175ml £10.50 / Btl £43.00

(ABV 12.5%) elegant and light-bodied with red berry and earthy notes. **Pairing:** Sushi, sashimi, and lighter meat dishes.

Rioja Crianza, Marques

De Reinosa, Spain

Btl £40.00

(ABV 14%) Aged in oak, offering vanilla, spice, and ripe red fruit flavours. **Pairing:** grilled meats, teriyaki dishes, and rich umami flavours.

Montepulciano D'abruzzo,

Pian Di Mare, Italy

Btl £42.00

(ABV 13.5%) Medium-bodied with soft tannins and notes of cherry and plum.

**Pairing:** Grilled meats, teriyaki dishes, and mushroom-based plates.

Cotes Du Rhone, Le Serre

De La Garde. France

Btl £45.00

(ABV 14.5%) A blend of grenache and Syrah, offering dark fruit and spice. **Pairing:** Chargrilled dishes, beef tataki, and rich umami flavours.

## ROSÉ WINE

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Cotes De Provence, Recital Rose (Organic)

Domaine Gavoty, France

175ml £10.95 Btl £43.00

(ABV 12.5%) Pale Pink Colour, With Aromas of Strawberry and Peach. Creamy Textured Yet Bone Dry, With A Lovely Citric Note on The Finish. **Pairing:** Salmon Dishes, Sushi & Sashimi

Aromatic Grenache Rose, Bruno Andreu,

Pays d'Oc, France

175ml £8.00 Btl £30.00

(ABV 12.5%) A Dry & Refreshing Rose From The Languedoc With Notes Of Peaches and Citrus. Very Easy To Drink!

**Pairing:** Salmon Dishes, Sushi & Sashimi

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# SAKE

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Sake Is Japanese Alcoholic Beverage, Made From Fermented Rice. Its Often Mistakenly Called A Wine Because Of Its Appearance And Alcoholic Content; However It Is Made In A Two-Step Process Similar To That For Brewing Beer. Sake Contains Up To 18 Percent Of Alcohol.

Tasting Set £10 Served Cold 25ml each

- Bunraku Honjozo
- Kimoto Junmai
- Yuzushu Ume No Yado

## Bunraku Honjozo

(Enjoy Slightly Warmed or Chilled) (Honjozo, 70%, Polishing 16% ABV) Subtle Sweetness On The Nose With A Very Dry Finish. Best When It Is Slightly Warmed. Great With Beef and Lamb.

100ml Glass £8.50  
250ml Carafe £18

## Kimoto Junmai

(Enjoy Slightly Warmed or Chilled) (Junmai, 65% Polishing, 15% ABV) Complex Junmai Made With Traditional Kimoto Method. Good Balance. Matches Chicken, Pork, Grilled Fish.

100ml Glass £9.50  
250ml Carafe £23  
720ml Bottle £67

## HANAIZUMI Roman 50 Edition

### Oashi Junmai Daiginjo

(Enjoy Slightly Warmed or Chilled) (Junmai Daiginjo, 60%, Polishing, 16.5% ABV) This Pear-Like Aroma Jumanai Daiginjo. The Sake Compliments Full Flavoured Dishes And It's Also Great As an Aperitif.

100ml Glass £13.50  
250ml Carafe £33  
720ml Bottle £95

## Yuzushu Ume No Yado

(Chilled or on the rocks) (Yuzu Flavoured Sake, 8% ABV) Strong yuzu (citrus) flavour. Balanced acidity, subtle sweetness.

100ml Glass £11.50  
250ml Carafe £28  
720ml Bottle £81

## FURUSAWA Shiso Umeshu

(Chilled or on the rocks) (Umeshu Flavoured Sake, 13% ABV) Infusing The Finest Plums From The Famous Furusawa Region Made With Traditional Methods Then A Hint Of Brandy Is Added.

100ml Glass £10.50  
250ml Carafe £26  
720ml Bottle £52

## TARU SAKE Kuromatsu Hakushika

(Junmai Taru, 70% polishing, 13.7% ADV) Aged in casks or barrel called Taru. It is made of Japanese Yoshino cedar, giving it a pleasant aroma and refreshing taste. It can be enjoyed chilled or slightly warm.

300ml Bottle £23.00

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# WHISKY/RUM TASTING SETS

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## Nikka Distillery Tasting Set

25ml each £22.00

Nikka Coffey Grain- ABV: 45% Product of Japan. Nikka Coffey Malt- ABV: 45% Product of Japan. Nikka From The Barrel- ABV: 51% Product of Japan.

## Suntory Distillery Tasting Set

25ml each £23.00

Toki Japanese Whisky- ABV: 43% Product of Japan. Yamazaki Distiller's Reserve- ABV: 43% Product of Japan. Hibiki Japanese Harmony- ABV: 43% Product of Japan.

## Rum Tasting Set Tasting Set

25ml each £13.50

Diplomatic Reserve Exclusive Rum- ABV:40% Product of Venezuela. Goslings Bermuda Black Rum- ABV: 40% Product of Bermuda. Kraken Black Spiced Rum- ABV: 40% Product of Trinidad.

## NIKKA DISTILLERY | 50ml

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Nikka, From The Barrel £13.00

(ABV 51.4%) Double Matured Blend, Big-Boned and Bursting With Character With Plenty of Winter Spice & Toffee With Caramel and Vanilla

Nikka, Coffey Malt, Grain Whiskey £14.00

(ABV 45%) Grain Whiskey Made Mainly From Corn In A Continuous Coffey Still. Corn Notes, Sweet and Vibrant, Lasts on The Finish.

## SUNTORY DISTILLERY | 50ml

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### Toki Suntory Distilleries,

Blended Whiskey £8.50

(ABV 43%) Carefully Selected Whiskies From Hakushu, Yamazaki And Chita Distilleries, Suntory Whiskey. Toki Has A Silky With A Subtly Sweet And Spicy Finish That Invites People To Discover Modern And Traditional Japan.

### Hakushu Distillers Reserve,

Single Malt £17.00

(ABV 43%) This Whiskey Is Pure And Very Clean, Sweet Lime, Green Fruits Then A Hint Of Smoke From Peat. Light To The Point Of Fragility. Yamazaki Distillers Reserve,

Single Malt £18.00

(ABV 43%) A Fresh & Fruity Whiskey, Full of Red Fruit And A Touch Of Sherry Cask With Mizunara (Japanese Oak) Matured Whiskey In The Mix, Giving Spicy Note.

### Hibiki Japanese Harmony,

Blended Whiskey £20.00

(ABV 43%) A Great Introduction To Japanese Whiskey. It Is A Light, Approachable And Moreish With Enticing Notes Of Orange Peel, Sweet Apricots, Cinnamon and White Chocolate.

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## VODKA | 50ml

Haku Vodka (ABV 40%)	£8.00
Ciroc (ABV 40%)	£8.00
Ciroc Passion (ABV 37.5%)	£8.50
Zubrowka Lemon Grass Vodka (ABV 37.5%)	£8.00
Chekov Vodka (ABV 37.5%)	£7.00
Grey Goose (ABV 40%)	£9.00

## GIN | 50ml

Tanqueray Dry (ABV 41.3%)	£7.00
Roku Dry Gin (ABV 43%)	£8.50
Tanqueray Sevilla (ABV 41.3%)	£8.50
Tanqueray 10 (ABV 47.3%)	£8.50
Tanqueray 0.00 (ABV 0.00%)	£7.00
Beefeater 24 (ABV 45%)	£8.00
Beefeater Pink (ABV 40%)	£7.00
Hendricks (ABV 41.4%)	£8.50
Whitley Neil Distiller's Cut (ABV 43%)	£7.00

## RUM | 50ml

Bacardi Blanca (ABV 37.5%)	£7.00
Sailor Jerry Spiced Rum (ABV 40%)	£8.00
Kraken Spiced Rum (ABV 40%)	£8.00
Koko Kanu Coconut Rum (ABV 37.5%)	£8.00
Goslings Bermuda Dark Rum (ABV 40%)	£9.00
Wray & Nephew (ABV 63%)	£9.00
Diplomatico Reserva (ABV 40%)	£10.50
Abelha Cachaca (ABV 39%)	£8.00

## WHISKEY 50ml

Nikka Days, Blended Whiskey (ABV 40%)	£10.50
Nikka Whiskey, Yoichi (ABV 43%)	£12.00
Monkey Shoulder (ABV 40%)	£9.00
Bulleit Bourbon (ABV 40%)	£9.00
Maker's Mark (ABV 45%)	£9.00

## TEQUILA 50ml

El Jimador Blanco (ABV 38%)	£7.50
El Jimador Reposado (ABV 38%)	£7.50
Mezcal, Monte Alban (ABV 40%)	£7.00

## BRANDY 50ml

Martell XO (ABV 40%)	£40.00
Hennessy VS (ABV 40%)	£10.00
Remy Martin VSOP (ABV 40%)	£11.00
Martell VS (ABV 40%)	£8.00



## DRAUGHT BEERS

Asahi Super Dry (ABV 5.2%)	Pint £7.00
Asahi Super Dry (ABV 5.2%)	1/2 pint £4.00
Kirin Ichiban (ABV 5%)	Pint £8.00
Kirin Ichiban (ABV 5%)	1/2 pint £4.50

## BOTTLED BEER 330ml

Asahi Super Dry (ABV 5.2 %)	£5.00
Asahi Super Dry (0.0%) non-alcoholic	£4.00
Sapporo (ABV 4.6%)	£5.50
Kirin Ichiban (ABV 5%)	£6.00

## LIQUEURS/APERITIFS | 50ml

Disaronno Amaretto (ABV 28%)	£7.00
Aperol Aperitif (ABV 11%)	£7.00
Campari (ABV 25%)	£7.00
Pisco (ABV 40%)	£7.00
Baileys, Irish Cream (ABV 17%)	£7.00
Mozart White Chocolate (ABV 15%)	£7.00
Frangelico (Hazelnut) (ABV 20%)	£7.00

Grand Marnier (ABV 40%)	£9.00
Chambord (ABV 16.5%)	£7.50
Amarulla Cream (ABV 17%)	£7.00
Rum Chata (ABV 15%)	£8.50

## SHOTS | 25ml

Baby Guinness (ABV 38%)	£5.50
Cazcabel Coffee Tequila (ABV 34%)	£5.00
Tequila Rose (ABV 15%)	£5.00
White Sambuca (ABV 38%)	£4.00
Black Sambuca (ABV 38%)	£4.00
Limoncello (ABV 32%)	£4.00

## **SOFT DRINKS AND WATER**

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Hildon Natural Still Mineral Water	£3.50
Hildon Natural Sparkling Mineral	£3.50
Coca Cola	£4.00
Coke Zero	£4.00
Diet Coke	£4.00
Lemonade	£3.00
Soda Water	£3.00
Tonic Water	£3.00
Slim Line Tonic Water	£3.00
Ginger Beer	£3.00
Ginger Ale	£3.00
Elderflower Tonic Water	£3.00
Tomato Juice	£3.00

## **JUICES**

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Apple	£3.50
Orange	£3.50
Pineapple	£3.50
Cranberry	£3.50
Lychee	£3.50

## **ICED TEA**

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Passion fruit iced tea	£4.50
Pomegranate iced tea	£4.50
Add popping boba for an extra £1	
Available flavours:	
Passion fruit pearls & strawberry pearls	

## TEA SERVED BY POT

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Japanese Sencha Supreme	£4.00
Silver Needle White Tea	£4.00
Camomile Blossoms	£4.00
Organic Peppermint Tea Organic	£4.00
Fresh mint Tea	£4.00
Blooming tea balls	£4.00

## COFFEE

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Espresso	£2.10
Double espresso	£2.70
Macchiato	£3.10
Double Macchiato	£3.40
Americano	£2.90
Latte	£3.50
Matcha latte	£4.00
(Decaff Coffee Available)	

# tsunami

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