



YAMA MOMO

DRINKS MENU

Our wines and sakes have been specially selected to complement the diverse flavours and textures of contemporary Japanese cuisine.

With an exciting cocktail list featuring our hand-crafted cocktails and a great selection of Japanese whiskys, our drinks list is designed for you to experience the very best products the Land of the Rising Sun has to offer.

Taking home our glassware may lead to a glass identity crisis.
Let them stay and shine here!

(A £10 charge will be added to your bill
if you would like to take a piece of glassware home)

20% VAT included in the final bill / Service charge is not included

SIGNATURE COCKTAILS

Yokai £18.50

A bold concoction featuring Wray & Nephew, Pineapple Rum, Spiced Rum, Velvet Liqueur, Grenadine and A Splash of Yamamomo Guava Puree - with a Flaming Passionfruit Garnish
"It's a fiery burst of tropical flavour in every sip".

Blooming Samurai £15.50

This Is Our Award-Winning Cocktail Based On Whitley Neill Gin and Yamamomo Yuzu & Champagne Reduction. Shaken With Fig Jam.

Red Dragon £16.50

A Beautiful Combination Of Toki Suntory Japanese Whisky Infused With Fresh Strawberries & Koko Kanu A Hint Of Lime & Sugar Syrup. Served With Dragon Fruit.

Tikki Kokonatsu £15.50

A 3 Rum Version Of The Pina Colada, Market Row Pineapple Rum, Koko Kanu, Rhum Chata, A Homemade Pineapple Puree & Coconut Cream

Fumiko £15.50

This Refreshing Cocktail Complements The Flavours of Koko Kanu by using pineapple & elderflower Then topped with lemonade and garnished with caramelised pineapple.

Lychee & Rose Martini £15.50

An Aromatic & Sweet Classic Combining Rose Infused Vodka, Lime, Sugar, Lychee Juice & Liqueuers Garnished With Lychee & Rose Petals.

Japito £15.50

A mojito style cocktail: bringing out the flavours of Sailor Jerry Spiced Rum Fresh Passionfruit, Vanilla & Matcha Green Tea, then topped with Prosecco & Campari on the side to complement this beautiful cocktail.

Haibisukasu £15.50

Experience our Hibiscus Margarita: a tantalizing blend of premium tequila, tangy lime, and delicate hibiscus essence—a refreshing departure from the ordinary, offering a unique floral twist in every sip.

Electric Kamikaze £15.50

Haku Japanese Vodka infused with buzz button flower, shaken with citrus juices and lemongrass. Electrifying & spiced up by a Limoncello & chilli sugar rim.

Drunken Melon £15.50

A Long Refreshing Japanese Style Watermelon Cocktail, Based On Zubrowka Vodka & Created With Our Yamamomo Watermelon & Matcha Reduction.

Mokuteru Old Fashioned £16.50

A new take on the Classic Old Fashioned using Toki Suntory Japanese Whisky Infused with Ginseng, Plum Sake, Honey, Angostura Bitter. Stirred & Perfectly Diluted Served with Honey Soaked Cherries

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CHAMPAGNE COCKTAILS

Royal Dynasty £17.00

Elderflower Vodka, Lychee, and Vanilla intertwine harmoniously with Aloe Vera and Rose Jam, creating a symphony of flavors. Topped with Rose Champagne and crowned with Strawberry Sorbet, it epitomizes indulgence at its finest. Surrender to the allure of luxury with every exquisite sip!

Peach & Pear Bellini £17.00

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

Dragon Fruit & Lychee Mimosa £8.50

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

Painappuru £8.50

A tropical blend of pineapple, coconut milk, lychee juice, and lime for a refreshing sip.

Tokyo £8.50

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

Kyoto £8.50

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

SPARKLING / CHAMPAGNE

Prosecco, Extra Dry 125ml £9.35 Btl £45.50

(ABV 11%) A very fruity and aromatic Prosecco with hints of Wisteria flowers and rennet apples

Pairing: An excellent aperitif, perfect for starting any occasion.

Cuvée Zero 125ml £7.15 Btl £41.80

A Dealcoholised Wine-Based Flavored Drink, Blend Of White Grapes, Notes Of Pear, Green Apple And Citrus, With Light Floral Hints. 0,2% Vol.

Pairing: Excellent As An Aperitif, Well Accompanies With Quick, Light Meals Or Enjoyed On Its Own

Canard-Duchene Cuvee Brut 125ml £16.50 Btl £88

(ABV 12%) Beautiful Depth and Complexity - Rich Flavour Reminiscent of Red Apples, Chamomile with Citrusy Zing.

Pairing: Complements Seafood, Hors D'oeuvres and Poultry Dishes - Making It Perfect For Any Special Occasion.

Canard-Duchene Brut Rose 125ml £17.50 Btl £110

(ABV 12%) Refined and Elegant to Be Enjoyed As An Aperitif or Soiree. Intense Aromas of Wild Strawberries and Raspberry

With Notes of Red Apple and Spicy Aromas.

WHITE WINE

Hutton Ridge Chenin Blanc, Swartland,
South Africa (ABV 14.5%) 175ml £9.35 Btl £33.00
Fresh And Fruity Style Of Wine, Packed With Upfront
Tropical Fruit Such As Guava.
*Pairing: Fish, Vegetarian Options, Kataifi Prawns,
Seafood Tempura, Sushi*

Indesio Pinot Grigio, Venezie Doc,
Italy (ABV 11%) 175ml £9.35 Btl £33.00
Medium Bodied, Citrus And Orchard Fruits,
With A Clean And Fresh Finish
*Pairing: Salads, Sashimi, Miso Soup, Vegetable
Gyoza, Salmon & Avocado Sushi*

Picpoul De Pinet, Domaine De Castelnaud,
Languedoc, France (ABV 12.5%)
175ml £12.65 Btl £44.00
Bone Dry. Weighty Aromas Of Melon, White Flowers
And Peach, With A Mineral-Rich Tangy Finish.
*Pairing: Salty Dishes, Salty Edamame, Shrimp
Tempura*

Cape Town Sauvignon Blanc,
Diemersdal Estate, South Africa (ABV 13%)
175ml £13.75 Btl £46.20
Crisp With A Long Fruity Finish Of Gooseberries And
Ripe Figs, From A 6th Gen. Family Estate Specializing In
Sauvignon.
*Pairing: Fish Dishes, Tuna Tataki, Tempura,
Scallop, Sea Bass, Salmon, Sushi*

Gavi Di Gavi, Figini, Az Agr La Chiara,
Piedmont, Italy (ABV 13%) Btl £52.80
Medium Bodied With Elegant Bouquet Of Apple Citrus,
Melon And Apricot, Backed By Good Acidity And The
Classic Gavi Taste Of Bitter Almonds.
*Pairing: Truffle Dishes & Creamy Sauces,
Gin Dara, Truffle Tofu, Teriyaki, Volcano Roll*

Grüner Veltliner 'Klassik', Weingut Nastl,
Kamptal, Austria (ABV 12.5%) Btl £54.50
Dry And Elegant With A Very Fresh Palate Of Ripe Quince
And Apple Notes.
*Pairing: Spicy Dishes, Spicy Edamame, Grilled
Scallops, Spicy Salmon, Spicy Tuna, Sushi Rolls*

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WHITE WINE - CONT

La Poda Alberino (ABV 12.5%) **Btl £60.50**
Medium, Fresh, Fruity And Lively. La Poda Means Pruning, And Ultimately Careful Pruning Makes For A Stronger, More Robust, And More Beautiful Vine Allowing The Winemaker To Produce Genuine Wines.
Pairing: A Food Friendly Spanish Wine, Pairing Well With Seafood, Sushi, Fish

White Rioja, Don Quentin Ortega Blanco Barrel Fermented. Spain (ABV 13%) **Btl £71.50**
Intense Nose Of Spices & Ripe Lemons. The Palate Is Rich And Creamy With Fine Bright Acidity, Waxy Lemon and Hints of Lanolin and a Long Finish.
A Classic Example of a Modern White Rioja.
Pairing: Rich Dishes, White Meat, Teriyaki, Katsu Chicken Bao Buns, Tuna & Truffle.

Sancerre Les Caillottes, Dom. Jm Roger (ABV 12.5%) **Btl £84.70**
A Classic Sancerre From One Of The Very Best Producers, Intense, Complex, Grassy & Lemony With A Great Roundness On The Palate & A Perfect Acidity. Beautifully Balanced
Pairing: Seafood Dishes, Kataifi Prawns, Vegetables, Nigiri & Sashimi Platters

Chablis, Domaine Du Chardonnay (ABV 12.5%) **Btl £99.00**
Pale, Shiny Yellow. White Flowers, Spring-Time Vegetal Notes, Subtle Mineral & Lemony Undertones. Rich & Ample Palate With Delicate Perfumes, Round Yet Mineral & Fresh
Pairing: Avocado, Creamy Dishes, Sushi, Seafood,

ROSÉ WINE

Recital Rose, Cotes De Provence, France (Organic) (ABV 13%)
175ml £13.75 Btl £50.60
Pale Pink Color, With Aromas Of Strawberry And Peach. Creamy Textured, Yet Bone Dry With A Lovely Citric Note On The Finish.
Pairing: Salmon Dishes, Sushi, Sashimi, Wakame Seaweed & Samphire Salad

Aromatic Grenache Rose (ABV 12.5%)
175ml £9.90 Btl £33
A Dry And Refreshing Rose From The Languedoc With Notes Of Peaches And Citrus. Very Easy To Drink !
Pairing: Salmon Dishes, Sushi, Sashimi, Wakame Seaweed & Samphire Salad

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RED WINE

Vin Du Marche Merlot (ABV 13.5%)

175ml £8.80 Btl £35.20

Generous Nose Of Plum And Blackberry, The Palate Is Medium Bodied, Fruity And Has Gentle Tannins.

Pairing: Lamb Cutlets, Chicken Teriyaki, Chicken Gyoza

De Chansac Carignan Old Vines,

Igp De L'herault (ABV 13.5%)

175ml £9.10 Btl £35.20

Deep Coloured With Rich Brambly Fruit, The Palate Is Generous, Spicy And Soft, With Flavours Of Black Cherry And Raspberry.

Pairing: Similar To A Malbec & Pairing Well With Meat Dishes, Truffle Beef, Teriyaki, Dynamite Beef

Shiraz (ABV 14%)

175ml £9.35 Btl £38.50

A Complex Range Of Eucalyptus, Spice, Peppercorn And Granadilla Flavours Is Supported By Subtle Smoky Undertones From Eight Months Maturation In French Oak. A Well-Balanced Wine With Supple Tannins And A Smooth Finish

Pairing: Beef Dishes, Truffle Beef, Beef Teriyaki

Marqués De Reinosa Rioja Crianza,

Bodegas Marqués

De Reinosa, Spain (ABV 14.5%)

Btl £49.50

Quite Full Bodied, The Ripe Red Fruit Flavours Are Underscored With A Hint Of Toast From The 3 Months Of Oak Aging In American Oak. Mellow Finish, With Sweet Tannins And Some Spicy Notes.

Pairing: Rice Dishes, Duck, Lamb Cutlets

Montepulciano D'abruzzo,

Pian Di Mare, Italy (ABV 13.5%)

Btl £51.70

Rich And Full Bodied With Hints Of Blackberry, Dried Fruits And Spice Notes, With Fine Grained Tannins Framing The Finish. A Very Classy Montepulciano, Aged In Steel Tanks For 1 Year.

Pairing: Red Meat Dishes, Truffle Beef

Cotes -Du- Rhone Le Serre (ABV 14.5%)

De La Garde 2021 (Organic)

Btl £55.00

A Very Outstanding, Aromatic Wine Created with Black Fruits & Grenache Grapes: A Medium Bodied Wine with A High Tannins.

Pairing: Pork Belly

Pinot Noir, Veneto Igt,

Gianni Tessari, Italy (ABV 12%)

175ml £13.20 Btl £58.80

A Light, Easy Drinking Grape With A Deep Ruby Colour With Dark Cherry On The Nose. Quite Rich And Silky On The Palate, With A Fine Fresh And Lightly Tannic Finish.

Pairing: This Lighter Wine Pairs Well With Tempura, White Meat, Sushi

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SAKE

Sake Is A Japanese Alcoholic Beverage, Made From Fermented Rice. It's 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 Served Cold 50ml £16.50

- Bunraku Oniwaka Honjozo
- Kimoto Junmai
- Yuzushu Ume No Yado

Bunraku Oniwaka

(Honjozo, 70% Polishing, 16% Abv) Subtle Sweetness On The Nose With A Very Dry Finish. This Classic Honjozo Is At Its Best When It Is Slightly Warmed. Great Match With Beef And Lamb Dishes.

100ml Glass £10.50

250ml Carafe £24.20

Kimoto

(Junmai, 60% Polishing, 15% Abv) Complex Junmai Made With Traditional Kimoto-Method. Its Acidity Adds Good Balance And Matches Well With Chicken, Pork Or Grilled Fish. Enjoy Slightly Warmed Or Chilled.

100ml Glass £10.50

250ml Carafe £27.50

720ml Bottle £77.00

50 Edition Oashi

(Junmai Daiginjo, 50% Polishing, 15% Abv) Only using Yume no kaori rice from Oashi area. This sake is single rice field Junmai Daiginjo. Marshmallow, silky and smooth.

100ml Glass £14.50

250ml Carafe £35.00

720ml Bottle £114.00

Shiso Umeshu

(Umeshu Flavoured Sake, 13% Abv) Rich Shiso Aroma with modest Acidity from the Plum. Traditional Methods meets Mordern Style. Chilled or on the Rocks

100ml Glass £10.50

250ml Carafe £24.20

500ml Bottle £62.70

Yuzushu Ume No Yado

(Yuzu flavoured sake, 8% ABV)

Japanese Yuzu (citrus fruit) has been masterfully blended into this sake, bringing out the distinctive Yuzu flavour with its well acidity and subtle sweetness.

100ml Glass £13.20

250ml Carafe £27.50

720ml Bottle £96.80

TARU SAKE Kuromatsu Hakushika

(Junmai Taru, 70% polishing, 13.7% abv)

Aged in casks or barrels 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 £29.00

JAPANESE WHISKY

NIKKA DISTILLERY | 50ml

Nikka, From The Barrel (ABV 51.4%) **£20.90**
Double Matured Blendbig-Boned And Bursting With Character With Plent of Winter Spice And Toffee With Caramel and Vanilla.

Nikka, Coffey Malt (ABV 45%) **£18.70**
Grain Whiskey
Grain Whiskey Made Mainly From Corn In A Continuous Coffey Still. Corn Notes, Sweet and Vibrant, Last on The Finish.

SUNTORY DISTILLERY | 50ml

Toki Suntory Distilleries
Blended Whisky (ABV 43%) **£16.50**
Carefully Selected Whiskies From Hakushu, Yamazaki And Chita Distilleries, Suntory Whisky Toki Has A Silky With A Subtly Sweet And Spicy Finish That Invites People To Discover Modern And Traditional Japan.

Hakushu Distiller's Reserve
Single Malt (ABV 43%) **£22.00**
This Whisky Is Pure And Very Clean. Sweet Lime, Green Fruits Then A Hint Of Smoke From Peat. Light To The Point Of Fragility.

Yamazaki Distiller's Reserve
Single Malt (ABV 43%) **£25.30**
A Fresh And Fruity Whisky, Full Of Red Fruit And A Touch Of Sherry Cask With Mizunara (Japanese Oak) Matured Whisky In The Mix, Giving A Spicy Note.

Hibiki Japanese Harmony
Blended Whisky (ABV 43%) **£30.80**
A Great Introduction To Japanese Whisky. It Is Light, Approachable And Moreish With Enticing Notes Of Orange Peel, Sweet Apricots, Cinnamon And White Chocolate.

VODKA | 50ml

Haku Vodka (ABV 40%)	£10.45
Ciroc (ABV 40%)	£11.55
Ciroc Passion (ABV 37.5%)	£11.55
Zubrowska (ABV 37%)	£13.20
Whitley Rhubarb Vodka (ABV 43%)	£13.20
Grey Goose (ABV 40%)	£13.20

GIN | 50ml

Roku Dry Gin (ABV 43%)	£11.55
Tanqueray Dry (ABV 41.3%)	£11.55
Tanqueray Sevilla (ABV 41.3%)	£11.55
Tanqueray (ABV 0.00%)	£9.35
Beefeater Pink (ABV 40%)	£12.10
Beefeater 24 (ABV 45%)	£11.55
Whitley Neill Distiller Cut (ABV 43%)	£13.20
Tanqueray 10 (ABV 47.3%)	£13.20
Hendricks (ABV 41.4%)	£13.20

RUM | 50ml

Bacardi Blanca (ABV 37.5%)	£11.00
Sailor Jerry (ABV 40%)	£11.00
Kraken Spiced Rum (ABV 40%)	£11.00
Koko Kanu (ABV 37.5%)	£11.00
Goslings Dark Rum (ABV 40%)	£12.10
Abelha Cachaca (ABV 39%)	£12.10
Diplomatico Reserva (ABV 40%)	£14.30
Wray & Nephew (ABV 63%)	£13.75

WHISKEY | 50ml

Nikka Days, Blended Whiskey (ABV 40%)	£13.20
Nikka Whiskey, Yoichi (ABV 43%)	£13.20
Monkey Shoulder (ABV 40%)	£12.65
Bulleit Bourbon (ABV 40%)	£12.65
Makers Mark (ABV 45%)	£12.65

TEQUILA | 50ml

El Jimador Blanco (ABV 38%)	£11.55
El Jimador Reposado (ABV 38%)	£11.55
Mezcal, Monte Alban (ABV 40%)	£11.55

BRANDY | 50ml

Remy Martin V.S.O.P (ABV 40%)	£14.52
Martell VS (ABV 40%)	£13.20
Martell XO (ABV 40%)	£44.00
Hennessy VS (ABV 40%)	£13.20

DRAUGHT BEERS

Asahi Super Dry (ABV 5.2%) Pint £9.00

Asahi Super Dry (ABV 5.2%) 1/2 pint £4.50

Kirin Ichiban (ABV 5%) Pint £9.00

Kirin Ichiban (ABV 5%) 1/2 pint £4.50

BOTTLED BEER 330ML

Asahi Super Dry (ABV 5.2 %) £6.50

Asahi Super Dry (0.0%) non alcoholic £5.50

Sapporo (ABV 4.6%) £6.50

Kirin Ichiban (ABV 5%) £6.50

SOFT DRINKS AND WATER

Still Water £3.85

Sparkling Water £3.85

Coca Cola £4.50

Coke Zero £4.50

Diet Coke £4.50

Lemonade £4.50

Tonic Water £4.50

Slim Line Tonic Water £4.50

Soda Water £4.50

Ginger Beer £4.50

Ginger Ale £4.50

Tomato Juice £4.50

JUICES

Apple £4.50

Orange £4.50

Pineapple £4.50

Cranberry £4.50

Lychee £4.50

LIQUEURS/APERITIFS | 50ml

Disaronno Amaretto (ABV 28%)	£11.00
Aperol Apertif (ABV 11%)	£11.00
Campari (ABV 25%)	£11.00
Pisco (ABV 40%)	£11.00
Baileys, Irish Cream (ABV 17%)	£11.00
Mozart White Chocolate (ABV 15%)	£11.00
Frangelico (Hazelnut) (ABV 20%)	£11.00
Grand Marnier (ABV 40%)	£11.00
Chambord (ABV 16.5%)	£10.45
Amarulla Cream (ABV 17%)	£10.45
Rum Chata (ABV 15%)	£10.00

SHOTS | 25ml

Baby Guinness (ABV 38%)	£7.15
White Sambuca (ABV 38%)	£7.15
Black Sambuca (ABV 38%)	£7.15
Limoncello (ABV 32%)	£7.15
Cazcabel Coffee Tequila (ABV 34%)	£7.15
Tequila Rose (ABV 15%)	£7.15



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