

DRINKS MENU

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COCKTAILS

Classic cocktails available upon request.
Please ask a member of staff.

CHAMPAGNE COCKTAILS £

Pink Goose 12

Grey Goose vodka, fresh raspberry, Peychaud bitter, elderflower, stirred with Champagne

Asian Spritz 12

A touch of vodka, Clement (liqueur d'orange) with Sake infused Yuzu, all topped with Champagne

MARTINI COCKTAILS £

Miss Cocochan Martini 10

Fresh lychees & raspberries shaken with Finlandia vodka, served in a Martini glass

The Scarlet Club 10

Bombay Sapphire gin & Galliano L'Authentico liqueur, shaken with fresh raspberries & homemade lemon sherbet

Secret Garden 10

Finlandia vodka, sweetened by Kings ginger liqueur, shaken with fresh lime juice, lemongrass, ginger & vanilla syrup

Elder Sour 10

Bombay Sapphire gin shaken with fresh lime & organic apple juice, finished with a spray of vanilla bitters

Espresso Martini 10

Vodka Kalhua, shot of Espresso infused with vanilla

Pinched Peach 10

Peach & raspberries charged with Bacardi Oro rum, topped with ginger ale

HIGHBALLS & ROCKS £

Love & Rockets 10

Bacardi Carta Blanca rum, lengthened with fresh lime, pineapple, passion fruit & fresh basil

Pineapple Express 10

The "Italian Trio", Maraschino, Martini Rosso & Amaretto, shaken with fresh pineapple & lime

Spiced Berries 10

Kraken spiced rum crushed with fresh seasonal berries, chilli syrup, served over crushed ice

South East Mojito 10

Shiso leaves bruised with Monogatari plum wine & Finlandia vodka, fresh lime & sugar syrup

VIRGIN COCKTAILS £

Miss V. 8

Lychee, lime juice and fresh raspberries, topped with lemonade

Virgin Mojito 8

Fresh mint leaves and lime stirred with soda water, available with raspberry or passion fruit

Mixed Berries 8

Fresh blackberries & raspberries, shaken with lychee juice

Virgin Colada 8

Fresh pineapple, shaken with coconut & lime juice

Virgin Island Ice Tea 8

Oolong tea with touch of elderflower, sweetened with lemon sherbet, served over ice

Butter Fruit Shake 8

A whole avocado, blended with lychee & lemon juice

SAKE LIST

TSUKI USAGI Ume No Yado

Very sweet sparkling junmai sake. It is naturally carbonated by fermentation in the bottle.

Match well with European dishes as well as

Japanese dishes.

£22 bottle

GIN Ume No Yado

This pear-like aroma junmai ginjo is great chilled.

The sake compliments full flavoured dishes and

great as an aperitif. Fragrant.

£58 bottle

£18 carafe 150ml

£6 glass 50ml

FUKURO SHIBORI Kawatsuru

Slow filtration process by gravity gives this junmai

daiginjo lable body and rich taste. Matured with

caramel and banana aroma. Best chilled

and great by itself or enjoy with red meat. £90 bottle

£24 carafe 150ml

£8 glass 50ml

YAMAHAI TOKUBETSU JUNMAI

Kizakura

An elegant flavour junmai sake made with yamada

nishiki rice. Enjoy cold or slightly warmed. £45 bottle

£15 carafe 150ml

£5 glass 50ml

GOLDEN NASHI PEAR Bunraku

Made with Japanese golden nashi pear called Ogon

no shizuku. Sweet pear juice infused with kimoto

style junmai sake. Great for cocktail,

on the rocks or chilled.

£104 bottle

£9 glass 50ml

ARAGOSHI UMESHU Ume No Yado

Sake based plum wine with rich fruity flavour

from its blended pulp. This plum wine promises

you a refreshing taste and texture.

Ideal for dessert sake.

£70 bottle

£7 glass 50ml

WINE & SPARKLING

CHAMPAGNE & SPARKLING 125 ml / £

Champagne Lallier Grande Reserve, Aÿ -
France 14/58

Champagne Lallier Grand Rosé, Aÿ -
France 62

Prosecco Sette Anime, Veneto,
Italy 10/40

WHITE WINE 175 ml / £

Cantine Benvenuto, Mare, Calabria,
Italy 2017 7/28

Wente Morning Fog, Chardonnay,
Livermore Valley, California 2016 7.5/32

Pinot Grigio, Isonzo del Friuli, D.O.C.,
Italy 2015 8/32

Pellegrino Tenute Salinaro, Grillo, Sicilia,
Italy 2017 7/30

Torbreck Woodcutters Semillon,
Australia 2017 9.5/45

Animale Celeste, Sauvignon Blanc, Marche
Italy 2016 9/36

Fevre Chablis Domaine, Chablis,
France 2017 11/54

Ayler Kupp Riesling, Mosel,
Germany 2016 9/36

Gewürztraminer, Hugel, Alsace,
France 2014 42

Chardonnay, Russian River, Paul Hobbs,
California, USA 2015 60

RED WINE 175 ml / £

Bouchard Le Vignee, Burgundy,
France 2016 9/40

Pellegrino Ulysse, Etna Rosso, Sicilia,
Italy 2013 9.5/45

Shiraz Torbeck, Woodcutter,
Australia 2016 8/32

Circumstance by Waterkloof, Merlot,
Stellenbosch, South Africa 2015 38

Tedeschi Capitel San Rocco, Valpolicella
Ripasso, Veneto, Italy 2016 10.5/52

Nuits-St Georges, Domaine Forey,
France 2015 48

Chakana AYNi Malbec,
Mendoza/Argentina 2015 12/48

Cabernet Sauvignon,
Crossbarn, California,
USA 2014 70

Tedeschi Amarone Della Valpolicella,
Italy 2014 80

Château Richebon, Château Richebon,
Bordeaux,
France 2011 140

ROSÉ WINE 175 ml / £

Cantine Benvenuto, Cielo, Calabria,
Italy 2017 6/23

Côtes de Provence, Domaine de la Vieille Tour,
France 2017 32

S P I R I T S

VODKA 50ml / £

Finlandia	8.5
Grey Goose	11
Beluga	12
Ketel One	9
Zubrowka	9
Belvedere	11

GIN 50ml / £

Bombay Sapphire	8
Gin Mare	9
Plymouth	9
Sipsmith	9
Star Of Bombay	10
Hendrick's	10
No.3	11
Tanqueray No. 10	11
Monkey 47	12

RUM & CACHACA 50ml / £

Bacardi Carta Blanca	8
Bacardi Oro	8
Zacapa 23 years	12
Wray & Nephew	8
Diplomatico Reserva	10
Clement Agricol	9
Sagatiba Pura	8
Kraken Spiced Rum	8

TEQUILA 50ml / £

Jose Cuervo Especial Blanco	7.5
Jose Cuervo Traditional	9
Tapatio Blanco	10
Patron XO	10
Patron Silver	11

WHISKIES 50ml / £

SCOTLAND

Laphroaig 10 years	11
Auchentoshan 3 Wood	9.5
Chivas Regal 12 years	7
Glenlivet 18 years	11
Glenmorangie Port Finish	10.5
Glenrothes Select Reserve	9.5
Johnnie Walker Black	7.5
Johnnie Walker Blue	31
Lagavulin 16 years	13
Macallan Sherry Finish	9.5
Talisker 10 years	8.5

IRELAND

Connemara Cask Strength	7.5
Jameson	7
Middleton Very Rare	30
Bushmill Original	9

JAPAN

Nikka Whisky From the Barrel	10
Nikka all Malt	11
Hibiki Harmony	14
Yamazaki Distillers Reserve	15

AMERICA

Four Roses Yellow Label	7
Four Roses Single Barrel	11
Jack Daniels	8
Jack Daniels Single Barrel	15
Markers Mark	7
Blantons Reserve	7
Blantons Straight from the Barrel	16.5
Wild Turkey 10 years	7.5
Sazerac Rye 6 years	7
Tincup	10
Gentleman Jack	12
Woodford Reserve	9

S P I R I T S

COGNAC, ARMAGNAC & OTHERS

50ml / £

Martell VS	7.5
Remy Martin VSOP	10
Hennessy Very Fine	10
Hennessy XO	24
Calvados VSOP	8
Grappa di Barolo	8
Pisco Kappa (Chile)	10

APERITIFS

50ml / £

Pimms No. 1	5
Pernod	6.5
Ricard	6.5
La Fee Absinthe	11
Martini Bianco	5
Martini Extra Dry	5
Martini Rosso	5
Martini Rosato	5
Campari	5.5
Antica Formula	6
Lillet Blanc	5.5
Aperol	5.5
Averna	5.5

LIQUEURS

50ml / £

Disaronno Amaretto	6
Baileys	6
Benedictine	6.5
Chartreuse Yellow	9
Cherry Heering	6
Chambord	5.5
Cointreau	6
Drambuie	6.5
Galliano L'Autentico	6.5
Grand Marnier	7.5
Kings Ginger	7.5
Luxardo Sambuca	5
Maraschino	6
Limoncello	5
Plymouth Sloe Gin	5.5
Fernet Branca	6
Apricot Brandy	9
Jagermeister	7

BEER

£

Asahi, Japan (Draught)	Pint - 5
Rock'n'Roll hand crafted Pale Ale	33 cl - 7.5
Isaac hand crafted Lager	33 cl - 7.5

SOFT DRINKS

SOFT DRINKS	£
Water—Still or Sparkling	4.5
Fresh Homemade Juice	5
Soft Drinks	4

TEAS	£
Oolong	4.5 per pot

Partially oxidised tea with less caffeine. Sweet flora-fruit flavour

Organic Earl Grey

Made of rich organically grown black leaves & golden buds with a twist of citrusy organic bergamot

Organic Green Dragon

Delicately dried green tea leaves - brew a nutty & buttery cup

Organic Spring Jasmine

Smooth China green tea leaves scented by layers of Arabian jasmine buds

Chamomile Citrus

Refreshing infusion made with Egyptian chamomile flowers & subtle slices of citrus fruit

Fresh Infusion	3
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Hot water, fresh mint / ginger

Matcha Green Tea	5.5 per serving
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Hotta Katsutaro Shoten organic grated green tea

- Also available for Private Dining and Corporate Events
- AA Rosette Awarded for Culinary Excellence TripAdvisor Certificate of Excellence '13, '14, '15, '16 & 2017

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- A discretionary service charge of 12.5% will be added to the total bill.
- If you have any dietary requirements, please ask for assistance from a member of staff.

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