

SIGNATURE COCKTAILS

RAGTIME

Tea, low abv, floral

Jasmine Pear Sour

Gin, Korean pear, jasmine tea, egg white, acid mix

‘I love listening to ragtime jazz with some jasmine tea, but we’re adults so let’s add booze.’

\$18

Hana Arare

Calvados, Grapefruit, Arare, roses, pandan, pink guava, carbonation

‘Highballs are the cocktails of Japan, something refreshing and cool to take the edge off’

\$18

Natsukashii

Gin, brown rice and barley syrup, acidified lychee juice, saffron, cardamom, nori cracker

‘It’s soft and warm, it gives you a hug, it’s nostalgic, it tastes like home’

\$18

Nana Osaki

Vodka, hojicha, coffee, black cherries, dark chocolate, caramel black tea foam

‘Espresso martini meets Ai Yazawa.’

\$18

SWING

Citrusy, savory, funky

Taco Tuesdays

Tequila reposado, Toasted tortillas, taco seasoning, pepperoncini, togarashi rim

‘Shaken into a margarita, not served in a shell.’

\$18

Pho Sho

Gin, pho spiced tallow, basil, cilantro, lime, bean sprouts

‘Nothing beats a steaming bowl of pho on a cold day—except maybe this boozy twist on pho.’

\$19

Yama Gimlet

Imo shochu, mushroom cordial, yuzu, plum salt rim

‘Not your usual “gimlet”— this one takes a trip through the mountains of Japan.’

\$19

Neapolitan

Gin, marjoram, basil, thyme, green bell pepper, mozzarella foam

‘They said you couldn’t make a gimlet taste like a pepperoni pizza, so I did.’

\$18

BLUES

Full-bodied, smoky, spiced

Matcha Boulevardier

Whisky, earl grey, orange bitters, bitter bianco, coconut milk clarified, chai matcha foam

‘Started as a coffee shop order ended up on the bar menu.’

\$20

Kuro Yume

Bearface whiskey, chicory, campari, raspberry oleo, balsamic

‘The chocolate, the jam, the wine with some whiskey, perfect for a jazz bar.’

\$19

Shitamashi Rendezvous

Decaf Coffee infused whiskey, rose and lapsang tea cordial, burnt orange peel

‘Coffee flavoured old fashioned but hold the caffeine? We heard you’

\$18

BLTini

Bacon infused vodka, lettuce, tomato water shrub, Pink peppercorn dry vermouth

‘Believe it or not this martini is served with a BLT sandwich.’

\$19

CHORUS

Sweet, creamy, smooth

Bing-soo

Red bean white rum, condensed milk, pineapple
syrup, corn

‘This cocktail is perfect for dessert.’

\$18

In-jeolmi

Peanut butter washed rum, coconut, banana,
kinako syrup, oat milk

‘Added booze to the Korean rice cake and it works.’

\$19

Warm apple pie

Salted butter Bacardi Ocho, apple pie syrup,
almonds, cashews, hazelnuts, cream foam

*‘Warm apple pie in a glass — sweet, spiced, and just
boozy enough to chase the chill away.’*

\$20

Shinobu kocho

Whisky, ube, coconut, orange juice, cloves, milk
clarified, coconut panna cotta

*‘A girl should be like a butterfly’ a cocktail inspired by
demon slayer.’*

\$18

INTERMISSION

whisky, whiskey

Japanese

single/double
1.0oz/2.0oz

Nikka from the barrel	\$16/30
Nikka Miyagikyo	\$16/30
Nikka Yoichi	\$16/30
Suntory Toki	\$12/20
Suntory World AO	\$18/34
Hibiki Harmony	\$30/58

Scotch

Laphroaig 10 Year Old	\$17/32
The Glenlivet 12 Year Old	\$16/30
Glendronach 12 Year Old	\$17/32
Lagavulin 8 Year Old	\$18/36
Glenfiddich 12 Year Old	\$14/26
Glenfiddich 15 Year Old	\$20/38
Aberlour A'bunadh	\$26/50

Irish

Bushmill 12	\$13/24
Jameson Black Barrel	\$12/20
Green Spot	\$16/30
Redbreast 12 year Old	\$16/30

KENSEI BAR



F/W season