



Sake

Traditional Japanese drink made from rice, comes in many styles and flavours for all occasions

Oni Koroshi (Seishu, Aichi, Japan)

14.5% ABV : 5.95 (175ml)

“Oni-Devil : Koroshi-Killer”

Medium-dry & rich full bodied sake

Nanbu Bijin (Junmai, Iwate, Japan)

15.5% ABV : 6.50 (175ml) / 35.50 (720ml)

Nanbu-Southern : Bijin-Beauty

Ripe fruits & zesty orange with a clean finish

Kubota - 久保田 (Nigata, Japan) 15.5% ABV

Senju (Seishu) 48.20

Gentle yet elegant nose with hints of spices. Delicately flavoured palate followed by a clean finish

Kouju (Junmai) 62.10

A rich, fragrant, robust nose & pronounced rice palate. A perfect all-rounder for both meat & fish

Sake Tasting: 10.50

A selection of three different grades of sake: Nigori, Seishu & Ume : 25ml each

- A great introduction for the Sake novice to discover the beauty of Japanese rice wine

Warm Sake 175ml

- The flavour of some sake is increased by heating, as is its dryness, hence its perfect companion for plain foods such as sashimi & sushi. The dryness will also help to cut the oiliness of dishes

Oni Koroshi (Seishu, Aichi, Japan) 14.5% ABV: 7.50

Nigori Sake 14.5% ABV: 3.95 50ml / 18.50 300ml bottle

-The rice sediment in this unfiltered sake gives it a white colour & a custard-like sweetness

Special sake

MIXERS +£1.40

(Tonic water, Soda water, Coke, Orange, Sprite etc)

Ume Shu – Plum sake

Highly popular in Japan, it is a perfect balance between sweet & sour which makes a fantastic aperitif and digestive, beautiful fruity aromas also enhance the flavour of dishes we offer. Enjoy straight, on the rocks or with a dash of soda water

Choya – Extra years, Wakayama 17% ABV: (bottle) 49.00

Takara ume shu – Japan 10% ABV: (125ml) 5.50 (bottle) 29.50

Shochu

Unlike sake, Shochu is distilled. It is made from one of several raw materials such as potato, rice, wheat & barley. Enjoyed straight or on the rocks. 50ml

Kurokirishima Sweet Potato, Miyazaki, 25% ABV: 5.80

Kannoko Barley, Kagoshima, 25% ABV: 5.90

Kiccho Unkai Buckwheat, Miyazaki, 25% ABV: 6.10

Japanese Beer

Asahi Super Dry 330ml Bottle - 5% ABV: 3.35

Japan's best-selling beer, clean & crisp

Kirin Ichiban 330ml Bottle - 5% ABV: 3.45

Beer at its purest, the sweetest most flavoursome beer



Spirits

MIXERS +£1.40

(Tonic water, Soda water, Coke, Orange, Sprite etc)

Single: 25ml / Double: 50ml

Absolute Vodka

37.5% ABV: 3.25/6.00

This premium vodka has a rich, distinct and mellow flavour

Kissui Vodka

40% ABV: 6.95/10.95

Smooth & elegant Japanese vodka with a silky finish. On the rocks or with your favourite mix

Ryoma 7 years (White Rum)

40% ABV: 5.45/10.90

Japanese rum with sweet, rich vanilla & caramel notes like traditional Caribbean rums

Courvoisier vsop

40% ABV: 3.45/6.00

A delicate bouquet and excellent balance of oak and exotic flavours

Baileys Irish Cream

17% ABV: 4.20 (50ml)

A complex chocolate aroma with hints of cocoa and vanilla and the soft aroma of Irish whiskey

Yuzu Liqueur

12% ABV: 4.20 (50ml)

Barley Shochu mixed with citrus yuzu fruit. A sweet liqueur with the crisp acidity & rich flavour of Yuzu. Served on the rocks

Whisky

The Yamazaki whisky, Distiller's reserve – single malt

43% ABV: 6.95/13.50

Its sweet, mellow flavour spreads whilst the clean aftertaste of sweet vanilla & cinnamon continues comfortably

Yamazaki 12 year – single malt

43% ABV: 8.90/17.90

Aroma of pears and crushed leafy bracken with a hint of citrus. Enjoy subtle smokiness & sweet poached pears on the palate

Champagne & Sparkling

Glass: 150ml / Bottle

Prosecco Spumante DOC Extra Dry (Italy) 6.75 / 24.50

Aromas & flavours of sliced apple & fresh cream. Clean mineral finish with a light fizz

Prosecco Rose 'Solicum' (Italy) 27.95

Fresh & floral bouquet with blueberries & blackcurrants on the nose. Creamy warm & intense palate

Moët & Chandon Brut (France) 10.50 / 49.95

Crisp & clean, this classic champagne shows citrus aromas & hints of biscuit flavours

Taittinger Brut Reserve (France) 65.95

Delicate nose marked by subtle brioche notes, with hints of honey & fresh fruit with a long, fresh finish

Moët & Chandon 2012 Grand Vintage (France) 88.50

Unfurling in the glass with an expressive bouquet of yellow orchard fruit, peaches, toasted nuts, warm bread and honeycomb

Dom Perignon Vintage 2009 (France) 165.00

Almond & powdered cocoa give way to Moët's signature crisp, mineral freshness and refined finish

Krug Vintage Champagne 2003 (France) 295.00

A subtle yellow gold colour highlighting a reserved finesse. Citrus, plum, liquid honey & brioche nose with fresh summer fruits, surprising red grapefruit along with candied peel, roast chestnut & caramelized apple tart palate

COCKTAILS

Each of our cocktails has been inspired by Japanese flavours and Asian cultures. Enjoy unique cocktails that can only be found here at Ogino

Saketini

8.50

Plum sake, vodka & Cointreau blended with Italian rosé and freshly squeezed lime

Sparkling Kimono

8.95

Sparkling Prosecco, Framboise & cranberry juice, strawberry puree, fresh strawberry

Cucumber, Lime and Wasabi Mojito

7.95

Fresh cucumber & lime muddled with white rum and finished with a kick of wasabi

Rose Blossom

8.50

Gin, Framboise and Calpis form the base of this delightfully sweet cocktail, a true sweet treat!

Mount Fuji

8.50

Gin with apple juice and sour apple liqueur topped with tonic water & freshly squeezed lime

Japanese Bee's Knees

8.50

Honey infused gin with Japanese Yuzu liqueur and fresh lemon. Topped with natural bee pollen

Yuzu Old Fashioned

7.95

Whiskey & Angostura bitters mixed with yuzu liqueur, served on the rocks (Can be topped with soda water +£1.00)

Shochu White Russian

8.50

A twist on a classic using Japanese Shochu, Baileys, Kahlua and vodka to create a creamy sumptuous dessert-like cocktail

MOCKTAILS

Each of our mocktails has been inspired by Japanese flavours and Asian cultures. Enjoy unique mocktails that can only be found here at Ogino.

Strawberry and Lime Cooler

4.95

A delicious blend of strawberry coulis & sparkling lemon & lime juice, garnished with mint leaves & fresh raspberries

Mango Spritzer

4.95

Sour lemon juice & fresh mango puree come together to create a tropical drink served over ice, with a hint of sweetness on the side!

Lavender Still Lemonade

4.95

Sweet honey & lavender combined with lemon juice to make this refreshing still lemonade with a floral twist

Peach Iced Green Tea

4.95

Matcha green tea, mixed with fruity white peach syrup & shaken over ice

Virgin Wasabi Mojito

4.95

Fresh cucumber & lime muddled with wasabi and mint, topped with soda



GIN

MIXERS +£1.40

(Tonic water, Soda water, Coke, Orange, Sprite etc)

Single: 25ml / Double: 50ml

Burleighs Pink - limited edition

40% ABV: 4.50/8.50

Japanese inspired gin with cherry blossom, pink grapefruit, hibiscus & rose flowers

Jinzu

41.3% ABV: 4.95/9.00

New age Japanese gin with delicate layers of yuzu lemon, sake & a hint of cherry blossom.

Gordons

40% ABV: 3.25/6.00

A classic triple distilled London dry gin, with notes of juniper, coriander and citrus.

Pig skin- Sardinia

40% ABV: 3.75/6.90

Matured in chestnut barrels using botanicals including thyme, fennel and lemon zest. This gin is sweet, spicy and toasty.

Kokoro

42% ABV: 4.75/8.00

A London dry gin with selected botanicals & sansho berries. Sweet & peppery with citrus overtones.

Etsu

43% ABV: 6.95/12.00

Brewed in Hokkaido Japan, with notes of juniper berries, bitter orange peel and liquorice root.

Hendricks

41.4% ABV: 3.95/7.25

Created using eleven botanicals with infusions of rose and cucumber resulting in an unimpeachably smooth and distinct gin.


Giniu Sardinia

40% ABV: 5.90/10.80

Intense and aromatic with the unmistakable scent of pure juniper, this is a smooth, elegant, dry gin.



White Wines

175ml / 250ml/ bottle:  vegan

Very dry, delicate, light wines

	175ml	250ml	bottle
Marche Bianco IGT, Moncaro (Italy) - House, 	5.20	6.75	17.95
Crisp and vibrant with stunning apple fruit flavours			
Chenin Blanc, Cherry Tree Hill (South Africa)	5.40	6.90	18.5
Pineapple, peaches & cream with a zesty lingering finish			
Pinot Grigio delle Venezie IGT, Sentito (Italy)			18.95
Dry with a pleasant zippy green apple aftertaste			

Dry, Herbaceous or aromatic wines

Sauvignon Blanc, Domaine Grauzan (France)	5.85	7.45	20.50
Fresh & fruity with an instantly recognisable Sauvignon character			
Sauvignon Blanc, Willow's End (New Zealand)	7.50	9.25	28.95
Herbaceous and grassy nose, with a tropical and gooseberry palate			
Sancerre AC, Domaine Curot (France)	9.00	13.50	39.95
Tropical notes with hints of citrus & grass. A flinty note & a dry finish			
Gewurztraminer 'Undurraga' (Chile)			18.25
Hints of rose & honey on the nose with a lychee & grapefruit palate			
Verdejo DO Rueda, Comenge (Spain)			27.95
Crisp with soft, creamy, nutty overtones accompanied by notes of honey			
Gewurztraminer DOC Alto Adige, St Michele Appiano (Italy)			34.95
 The wine is aromatic with notes of fine spices, cloves, gentle notes of roses & Lychee. Superb with Oriental & Asian cuisine. Stunning			

Juicy, fruit driven, ripe whites


	175ml	250ml	bottle
Pecorino 'Ofithe' Offida DOCG , Moncaro (Italy) Apricot notes on the nose with hints of yellow flowers	7.95	10.25	29.95
Nuragus di Cagliari DOC 'S'elegas', Argiolas (Italy)  A fruity fragrant & harmonious bouquet with notes of green fruits, kiwi & lime. Full, soft & rich with a characteristic tangy aftertaste			24.50
Gavi DOCG Mezzana, Dezzani (Italy)  Dry, rounded with grapefruit flavours and a touch of flintiness			27.95
Chardonnay Garda DOC, S.Christina (Italy) Straw yellow in colour with greenish highlights. An elegant wine with delicate flowery & fruity notes with light hazelnut aromas			42.95

Full flavoured, nutty and oaked wines

Chablis AC, Domaine de Oliveira Lecestre (France) Flavours of peach preserves and fruit drops the wine is enhanced by sweet aromas of anise, acacia and hawthorn flowers			39.95
Meursault AC, Arthur Barolet et Fils (France) Aromas of bread & fresh almond on the nose. A distinct freshness with long a lingering finish. Great with tuna			60.00
Gavi dei Gavi, La Scolca d`Antan (Italy) 2004 Intense, long fruity/floral bouquet – depending on its' age of evolution. Flinty on the palate, with walnut & toasted almond on the finish			95.50

125ml measure available

Rosé Wines

175ml / 250ml/ bottle:  vegan

175ml 250ml bottle

Pinot Grigio IGT 'Blush', Sentito (Italy)

Delicious balance of citrus fruits, cherry & fruity red berry aromas. Dry & light

5.50 7.50 19.95

29.95

Domaine D'Estinenne, AOP Coteaux en Provence (France)

Candied fruits, tart citrus flavours with zesty acidity and a delightful savoury finish

34.95


Ventoux rose AVP, Domaine Brunley (France)


Cherries and raspberries with an herby finish on the palate

125ml measure available



Red Wines

175ml / 250ml/ bottle:  vegan

	175ml	250ml	bottle
<u>Light, simple, delicate reds:</u>			
Marche Rosso IGT, Moncaro (Italy) - House 	5.20	6.75	17.95
Fruity & floral bouquet with hints of wild berries on the palate			
'Biberius' Ribera del Duero DO, Comenge (Spain)	7.85	9.75	28.95
Bright cherry colour with notes of berries & sweet spices			
Valpolicella DOC, La Scala (Italy)			22.95
Soft & spicy with jammy cherry. Well rounded with smooth tannins			
Shiraz, Cherry Tree Hill (South Africa)			23.95
Chunky & jammy tannins Super soft fruity flavours with spicy notes			
<u>Juicy, medium bodies, fruit led reds:</u>			
Cabernet Sauvignon Undurraga (Chile)	5.75	7.25	18.95
Red fruit with a touch of vanilla on the nose			
Merlot, Undurraga (Chile)	5.95	7.5	20.95
Excellent depth and colour, with vibrant dark berry. Medium body			
	6.75	9.25	26.95
'Rubi' Montepulciano d'Abruzzo (Italy)			
Ripe red fruits with liquorice, cloves, cocoa & spicy nuances. Full-bodied			
Chateau Rocher Calon, Montagne St Emilion (France)	9.50	12.50	36.95
Rich with black fruit aromas, spice & the tannins are silky & smooth			

Juicy, medium bodies, fruit led reds:

175ml 250ml bottle

Cotes du Rhone ‘Les Armoiries’ (France)

Spices & ripe red fruits. Cinnamon, blackberries & fruit jam on the palate

24.95

Rioja Crianza DOCa, Solaguen (Spain)

Bouquet of red berries, cocoa, liquorice. Palate of Morello cherries

30.95

Chianti DOCG, Villa Domiziano (Italy)

A ruby red, fruity & floral note. A balanced acidity & ripe tannins

33.95

Aliwen Reserva Pinot Noir, Viña Undurraga (Chile)

Fresh red cherries & berries. Good acidity with a soft, long & persistent finish

34.95

Pinot Nero, St. Michael-Eppan (Italy) 

Bright garnet-red in colour, round & velvety on the palate with intense aromas of forest fruits & vanilla.

35.95

Gevey Chambertin “ Les Evocelles” AOC (France) 2013

A deep purple colour with garnet reflections. Notes of red fruits & liquorice. Very fruity wine with a rich & warm finish

64.50



Recommended with beef and pork dishes



Oak , intense, concentrated reds:

175ml 250ml bottle

'Ságana' Cusumano, Nero d'Avola DOC San Giacomo (Sicily)

Intense nose of plum, vanilla, black cherry, chocolate & sweet toasted oak

49.95

Barolo DOCG, Cordero di Montezemolo (Italy)

Outstanding bouquet of violets & roses. Velvety soft in texture with pronounced truffles

65.00

Tolaini Picconero, Tenuta Montebello (Italy) 2010

Rich & deep tiers of cherry, plums, wild berries & nuances of spice, vanilla & liquorice. A long flavourful aftertaste echoes with juicy fruit & mouth-watering tannins for minutes afterwards

85.75

Spicy, peppery, warming reds:

Malbec Estate, Don Manuel Villafanãne (Argentina)

Fruit-forward, plummy with a velvety texture. A great example of Argentinean Malbec

27.95

Pinotage 'Free-run', Middelvlei (South Africa)

Raspberry on the nose with mulberry undertones, a medium bodied wine packed with fruit flavours



Recommended with meaty fish, beef and pork dishes

32.95

125ml measure available



Tea Library

350ml pot for one

Organic flower blooming tea 4.5

Fresh flower bouquet ball mixed with jasmine & green tea
Beautifully blossoms in your glass tea pot

Genmai-cha 4.2

A warm, full, nutty flavour referred as “popcorn tea” from popped brown rice
mixed with bancha green tea (85°C)

Sencha green tea 3.5

Refreshing green grassy notes and crisp finish (85°C)

Hōjicha 4.2

Roasted green tea with a toasty, slightly caramel-like flavour
Very low in caffeine (85°C)

Oolong tea 4.0

Semi-oxidized tea with green, fresh & slight fruity aromas (75°C)

Jasmin tea 3.5

Also known as sanpin-cha in Japan, it is sweet and fragrant from
beautiful jasmine blossoms (85°C)

Soft Drinks

Soda Coke / Diet Coke / Sprite 2.5

Fruit Juice Orange / Cranberry / Apple juice 2.5

J20 Orange & Passion fruit / Apple & Raspberry / Apple & Mango 2.8

Calpis 3

Popular Japanese soft drink, light milky drink that is sweet & tangy

Fever Tree Tonic Water regular/light/elderflower 2.3

Soda Water Britvic 1.95

Voss Water (Norwegian) *Still or Sparkling* (330ml) 3 (800ml) 5

Coffee

Coffee Black/White/ Espresso 2.95

Liqueur coffee (Irish Cream 25ml) 5.4

Irish coffee (Whiskey 25ml) 5.5

Maccha latte 4.2

