

From

# JAPAN

to the World

The Malt

LAUNDRY  
GEAR







日本と世界

**From Japan to the world**

## **From Japan to the world**

Our expedition through Japan, guided by the principles of minimalism, culture, ingredients and tradition, nears its conclusion in the final instalment of our cocktail menu series.

Each preceding chapter has intricately unravelled the tapestry of Japan, from its rich tapestry of ingredients to the myriad landscapes and culinary traditions found within its prefectures. The first chapter illuminated Japan's diverse and pristine ingredients, while the second chapter meandered through its varied territories, drawing inspiration from the bountiful produce and culinary customs of each prefecture.

As we embark upon the third and final chapter, our intention is to extend our exploration beyond Japan's borders, forging connections with the rest of the world. This forthcoming menu promises to transport our guests on a journey from Japan to distant lands through an array of imaginative, vibrant and dynamic drinks.

In crafting these cocktails, we seek to create connections—bridges, if you will—between Japan and a multitude of countries, drawing parallels and contrasts between cultures, histories, ingredients and cuisines.



1. Philippines

2. Australia

3. India

4. Iran

5. Türkiye

6. South Africa

7. Brasil

8. Peru

9. Mexico

10. North America

11. Spain

12. Italy

13. France

14. Germany

15. England

16. China

### Signature Cocktails

Ume

Nara

Sesame

Rice







34.9947° N, 135.7847° E



14.5917° N, 120.9734° E



## Philippines | Painappuru

The Lakes One Fine Blend

Nikka Yoichi Nas

Romate Pedro Ximenez

Roasted Pineapple and Coriander Cordial

Nixta Licor de Elote

Fruity & herbacious

Immerse yourself in a cocktail that mirrors the deep, centuries-old ties between the Philippines and Japan. Crafted with blend of English and Japanese whisky, the sweetness of Filipino pineapple cordial, and the surprising depth of sweetcorn liqueur, it captures a complex history of trade, war and reconciliation, evolving into mutual cooperation and cultural exchange. Each sip is a journey through a rich, nuanced flavour profile, celebrating an enduring bond.

**£20**



35.7148° N, 139.7967° E



34.9947° N, 135.7847° E



## Australia | Kahō

H by Hine Cognac VSOP infused lacto fermented apple

Coco Lime Ruta Maya Rum

Apple Syrup

Fresh Mix Citrus

Sweet, savory & complex

Join us on a sensory journey with our meticulously crafted Heirloom, marrying the rich warmth of cognac, the crisp sweetness of apples with the tropical flavours of coconut and lime rum.

Celebrating Australia's renewed passion for cultivating rare apple varieties like the elusive Japanese Akane apples, this exquisite blend captures the essence of tradition and innovation in every sip.

**£18**









## India | Kōdō

Dalmore 12 year old  
Amrut peated Indian Whisky  
Akashi-Tai Shiraume Umeshu  
Takob Liqueur  
Sichuan Pepper Bitter  
Kokuto Sugar

Sweet, spiced & aromatic

Savour a cocktail inspired by the revered incense traditions of Japan and India. This unique creation combines a blend of smooth whiskys with sweet umeshu and rich kokuto sugar, enhanced by a hint of spicy Indian pepper and lush Takob liqueur. Each sip captures the ceremonial essence of Kōdō and the spiritual richness of Indian incense rituals, offering a deeply aromatic drinking experience.

**£20**









## Iran | Takaramono

Everleaf Mountain

Kami Barley Shochu

Yuzu Cordial

Saicho Jasmine Sparkling Tea

Low ABV, floral, refreshing

Experience the artful exchange between Iran and Japan in our cocktail, where Iranian jasmine meets sweet potato shochu. This low-alcoholic aperitif celebrates the mutual appreciation and exchange of art between these cultures, blending floral elegance with earthy depth—a toast to the rich, intertwined artistic legacies of these ancient lands.

**£16**





34.9677° N, 135.7792° E



TÜRKİYE





## Türkiye|Iko chiryō

Botivo

Rosemary and cloves Cordial

Agua de Madre Lemon & Ginger Water Kefir

Non alcoholic, refreshing, fizzy

Pamper yourself with a sensory journey echoing the bath cultures of Türkiye and Japan with our non-alcoholic cocktail. Infused with invigorating Botivo, fragrant rosemary, zesty lemon and warming ginger and cloves, it offers a refreshing and revitalising experience reminiscent of Turkish hammams and Japanese onsens. Finished with creamy kefir, a tribute to the shared tradition of communal bathing, celebrating purification and relaxation across cultures.

**£15**









## South Africa | Ocha no bunka



Brugal Extra Viejo Rum  
Oriental Night Cordial  
Rooibos Tea  
Clarified Banana Yogurt  
Vanilla Essence

Nutty, sweet, herbaceous

Savour a unique fusion where Japanese tea ceremonies meet South African warmth, through our tea cocktail. Crafted with Japanese rum and infused with South Africa's cherished rooibos, this drink harmonizes the meticulous art of Japanese tea rituals with the communal spirit of rooibos gatherings. It's a celebration of diverse tea cultures, blending their rich traditions and flavours in every sip.

**£18**





38.3005°N 140.8236°E



22.9519° S, 43.2105° W





## Brazil | Kānibaru

Yaguara Cachaça  
1800 Coconut Tequila  
Patchouli Leaf Distillate  
Matcha and Vanilla Syrup  
Guava Puree  
Clarified with Greek Yogurt

Sour, tropical, herbaceous

Set on a vibrant journey with a drink that bridges the spirited Brazilian Carnivals and Tokyo Asakusa Samba Carnival. This unique drink combines guava, cachaça and earthy patchouli with notes of lime vanilla and coconut to celebrate the festive unity and joy that bridge Brazil and Japan share, capturing the essence of both cultures in a spirited sip.

**£20**





35.3606° N, 138.7274° E



13.1632° S, 72.5453° W

Perú





## Peru | Chikyu

Barsol Quebranta Pisco  
Takob Liqueur  
Fresh Lemon Juice  
Passion Fruit  
Clarified Extra Virgin Olive Oil

Fruity, velvety, sour

Embark in a sensory adventure celebrating the rich tapestry of Japan and Peru. Our captivating cocktail blends smooth pisco, vibrant pandan, zesty lemon and exotic passionfruit, echoing the shared reverence for nature deeply rooted in both cultures. Clarified with olive oil for a luxurious texture and garnished with charcoal air, a tribute to the parallel between shamanism and Shinto, honoring centuries of cultural exchange and spiritual connection.

**£18**





19.6923° N, 98.8435° W



## Mexico | Dai kōkai

1800 Cristalino Tequila

Los Siete Misterios Doba-Yej Mezcal

Yuzu Juice

Kiwi

Clarified Honey Yogurt

Fizzy & refreshing

Set out on a historical journey with a Margarita-inspired cocktail, blending Mexican Mezcal and Tequila and Japanese yuzu and kiwi. Symbolising the fusion of cultures and the exchange of ideas that Hasekura Tsunenaga facilitated on his historic travels from Acapulco and the enduring relationship between Japan and Mexico, each sip celebrates the cultural fusion initiated by Hasekura Tsunenaga's diplomatic voyage to the Americas, where his legacy lives on in Acapulco's enduring statue.

**£20**





35.3168° N, 139.5357° E



40.6892° N, 74.0445° W





## USA | Hibi no Kate

Yellowstone Bourbon Infused with Chocolate  
Shokupan Essence

Akashi-Tai Shiraume Umesu

\*All Clarified

Smooth, sweet, chocolatey

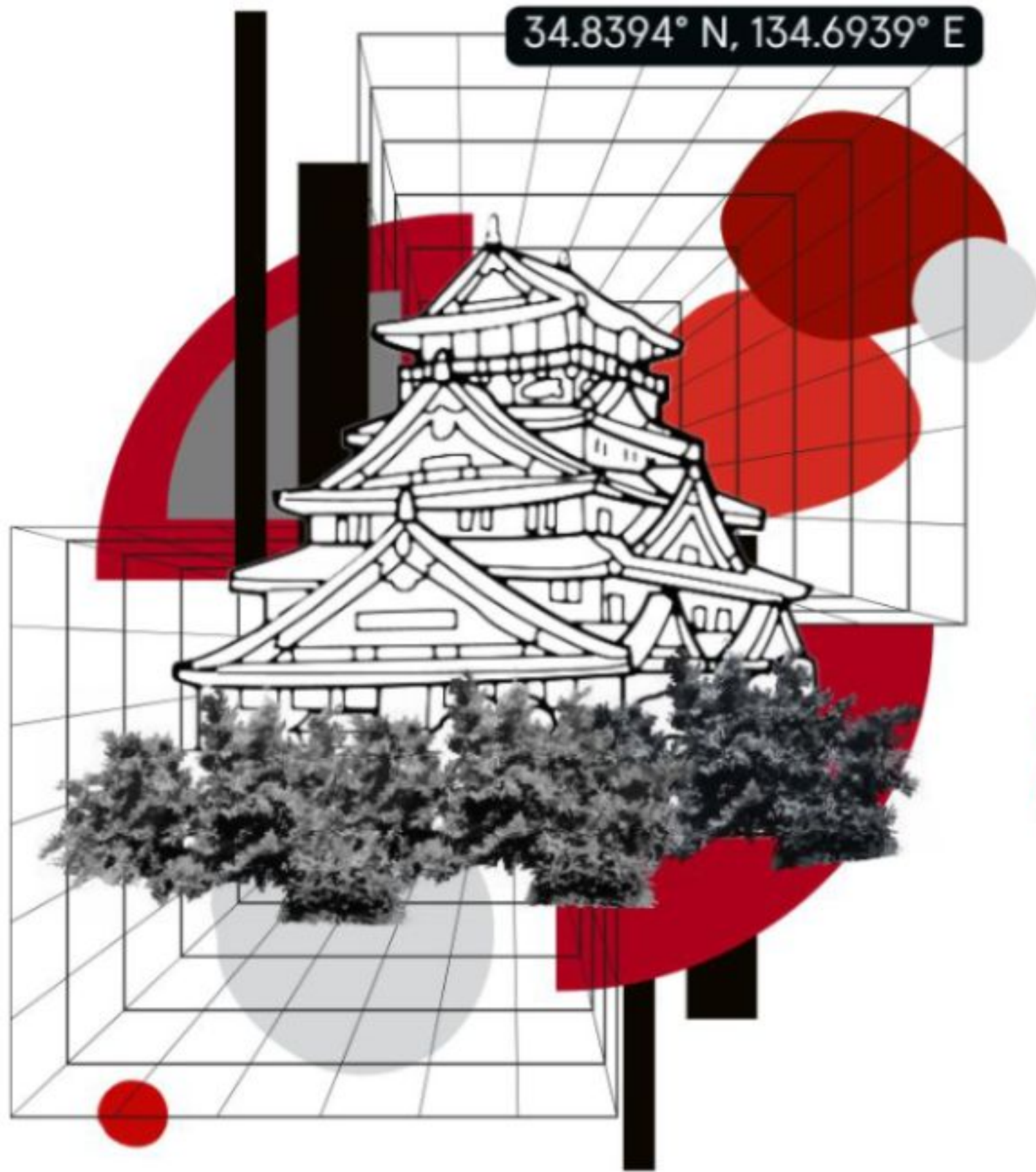
Discover a captivating cocktail interweaving Kentucky bourbon and distilled shokupan.

Embracing the spirit of wayō setchū, it harmonises the bold flavours of American bourbon with the delicate sweetness of Japanese milk bread. Sip and savour this unique blend, reminiscent of Kentucky bread pudding, celebrating the union of USA and Japan.

**£20**



34.8394° N, 134.6939° E



41.4036° N, 2.1744° E





## Spain | Yōki-sa 🍷

Ki No Bi Japanese Gin  
Sesame Shochu infused Shiitake Mushroom  
Soy Sauce  
Miso  
Clarified Tomato Water

Savoury, vegetal, complex

Experience an innovative cocktail that intertwines the essence of Japan and Spain.

This unique creation nods to the cherished finger food traditions of both cultures, from Japan's izakaya snacks to Spain's beloved "Pan con tomate." It's a harmonious fusion designed to complement the rich, communal tapestries of sharing small plates and savouring moments together.

**£20**



A collage featuring a line drawing of a traditional Japanese shrine, a red and white koi fish, and various abstract geometric shapes in black, orange, and red. A black banner at the top right displays the coordinates 35.6764° N, 139.6993° E.





## Italy | Hanami

Roku Gin

Muyu Vetiver Gris Liqueur

Akashi-Tai Ginjo Yuzushu

Beetroot and Grapes Cordial

Shiso Bitter

Mancino Sakura vermouth

Soda water

Fruity & refreshing

Indulge in the enchanting fusion of East and West in this exquisite cocktail, blending sakura vermouth with premium gin. Celebrating the cherry blossom festivals of Japan and Vignola, Italy, this creation captures the ephemeral beauty of blossoms in a symphony of floral and botanical notes. A toast to spring's universal allure.

**£18**







## France | Mitsu



Satoh Sweet Potato shochu

Lillet Blanc

Mix Citrus Juice

Veuve Clicquot Yellow Label infused with clarified Mango

Sweet, light, sparkling

Delight in a sparkling fusion where the drinking cultures of Japan and France converge, as Japanese sweet potato shochu intertwines with the sophistication of French champagne. Experience the nuanced harmony of these esteemed traditions, where rich heritage from both nations elevates each fruity and effervescent sip to a symphony of cultural appreciation.

**£24**





34.2960° N, 132.3198° E



52.5163° N, 13.3777° E



## Germany| Tsukemono

Everleaf Marine  
Daiginjo Non Alcoholic Sake  
Bettarazuke Brine  
Umami Essence

Non-alcoholic, umami, delicate

Treat yourself to a unique twist on the classic martini, uniting Japan and Germany's rich pickling traditions. This refined cocktail features Everleaf Marine non-alcoholic spirit, enhanced with umami essence and the distinctive brine of bettarazuke, a Japanese pickled delicacy. It's a celebration of the artful preservation methods that have shaped both cultures, served chilled for a crisp, complex flavour profile.

**£15**



35.6712° N, 139.7665° E



51.5055° N, 0.0754° W



## England | Homuaposekari

Altamura Vodka

Kings Ginger Liqueur

Miso and Rice Vinegar Reduction

Fresh Grapefruit Juice

Refreshing, citrusy, fizzy

Embrace the fusion of Japanese and English herbal traditions with our tantalising concoction. Infused with vodka, zesty grapefruit, and invigorating ginger, this cocktail echoes the remedies found in both cultures' home apothecaries. Delight in the balance of citrusy sweetness and fiery spice in every sip.

**£20**







## China | Kōkan

135 East Gin

Salty Yuzu

Edamame Distillate

Akashi-Tai Junmai Daiginjo Genshu

Savoury, vegetal, umami

Bask in a harmonious blend of cultures in our gin-based creation, elevated with the delicate essence of edamame. Originating in Japan and embraced by China, edamame represents one of the many bridges of the culinary traditions of both nations, a tantalising journey from the heart of Asia to your glass.

**£18**



## Signature Cocktails

### 梅 UME

Renegade Gin  
Mancino Rosso Amaranto Vermouth  
Akashi-Tai Shiraume Umeshu  
Rinomato Aprtitivo Deciso  
Campari Bitter

Rested in white chocolate

Bittersweet, velvety

**£20**



### 奈良 NARA

Akashi-Tai Honjozo Tokubetsu Sake  
Persimmon Liqueur  
Mugwort Tincture  
Green Tea

Herbal & delicate

**£18**



ごま

## SESAME

Kinahan's The Kasc Project B Hybrid Whiskey  
Suntory Hibiki Harmony  
Sesame Oil  
White Sesame Seeds Syrup  
Angostura Bitters

Smooth, sweet, aromatic

**£20**

米

## RICE

Haku Vodka  
Akashi-Tai Honjozo Kuro Sake  
Nori Seaweed  
Rice

Dry, umami, savoury

**£20**







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