

# DRINKS MENU

c o c o c h a n

# 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

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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

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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

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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

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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

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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

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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 / £

Lallier Grand Cru Grande Réserve Brut,  
Champagne VG 12/60

Champagne Lallier Grand Rosé Grand  
Cru Brut, Champagne VG 64

Prosecco Sette Anime, Veneto, Italy VG 10/40

## WHITE WINE 175 ml / £

Percheron Chenin Blanc Viognier,  
Western Cape, South Africa 2018 6.5/22

Soldier's Block Chardonnay,  
Victoria, Australia 2018 V 7/25

Artesa Rioja Viura, Spain 2017 VG 30

Pinot Grigio Isonzo del Friuli, D.O.C  
Italy 2015 V 11/40

Keith Tulloch Semillon, Hunter Valley  
Australia 2017 40

Animale Celeste, Sauvignon Blanc, Marche,  
Italy 2017 V 12/42

Domaine de la Motte Chablis, France 2017 50

Turckheim Cave Tradition Gewurztraminer,  
Alsace, France 2016 V 42

Ayler Kupp Riesling, Mosel, Germany 2016 VG 45

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

Château Mercian Yamanashi Kosu sur lie,  
Japan 2017 39

## RED WINE 175 ml / £

Vallet Frères Bourgogne Pinot Noir, Burgundy,  
France 2016 VG 12/44

Vulkà Etna Rosso, Sicilia, Italy 2015 VG 43

Soldier's Block Shiraz, Victoria,  
Australia 2018 VG 7/25

Circumstance Merlot, Stellenbosch,  
South Africa 2015 VG 12/44

Ontañón Rioja Crianza, Spain 2015 9/33

Cadus Chacayes Appellation Malbec,  
Uco Valley, Argentina 2016 45

San Felice Il Grigio Chianti Classico Riserva,  
Toscana, Italy 2014 V 48

Tedeschi Amarone della Valpolicella,  
Italy 2014 V 60

Chateau Richebon, Bordeaux, France 2011 V 80

## ROSÉ WINE 175 ml / £

Domaine de la Vieille Tour Rosé,  
Cotes de Provence, France 2017 V 35

# 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

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

<b>TEAS</b>	£
<b>Oolong</b>	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

<b>Fresh Infusion</b>	3
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Hot water, fresh mint / ginger

<b>Matcha Green Tea</b>	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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