

SEXY FISH

セクシーフィッシュ

COCKTAILS TO WHET
YOUR SENSES

SEXY FISH

セクシーフィッシュ



WHET

/wɛt/

whet *verb*

“That one kiss had whetted his appetite.”

STRENGTH KEY

This key highlights the alcoholic strength of each cocktail.



Bright and breezy, like waves lapping gently against the shore



Perfectly balanced, just like a thriving coral reef



Has bite that you might not see coming and could leave you legless

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**ROCKY ROAD
OLD FASHIONED**
Strong & indulgent
£15 / p10



**DIAMONDS
FOR JUSTICE**
Sweet & dazzling
£13 / p12



TICK-TACK
Long & fruity
£17 / p14



UNDER THE MOSS
Green & earthy
£16 / p16



GOLDEN RIVIERA
Citrus & spicy
£20 / p18



SANCHO PANZA
Tingly & bitter
£14 / p20



PORN STAR
Elegant & silky
£17 / p22



NEONACH
Herbal & savoury
£16 / p24



MONOLITH
Dark & floral
£17 / p26



MONKEY COLLINS
Herbal & zingy
£19 / p28



SIREN'S CALL
Sour & aromatic
£14 / p30



**SZECHUAN
HIGHBALL**
Zingy & refreshing
£12 / p32



SEXY SCARLET
Aromatic & tangy
£16 / p34



GHETTO FLIP
Rich & creamy
£18 / p36



JAPANESE KIR
Light & delicate
£12 / p38



**SCANTILY
CLAD MARTINI**
Crisp & umami
£18 / p40



SOUPE DU JOUR
Rich & electric
£18 / p42



SOMETHING TIKI
Non-alcoholic
£7 / p46



**VIRGIN
PORN STAR**
Non-alcoholic
£7 / p46



TEALIP
Non-alcoholic
£8 / p47



B-LIGHT
Non-alcoholic
£7 / p47

STRAW POLICY

More than 100 million plastic straws are used and discarded every day in the UK alone. These are pollutants.

At Sexy Fish, our straws are now 100% biodegradable and we have ceased the wasteful practice of automatically adding straws, instead only adding them on request.

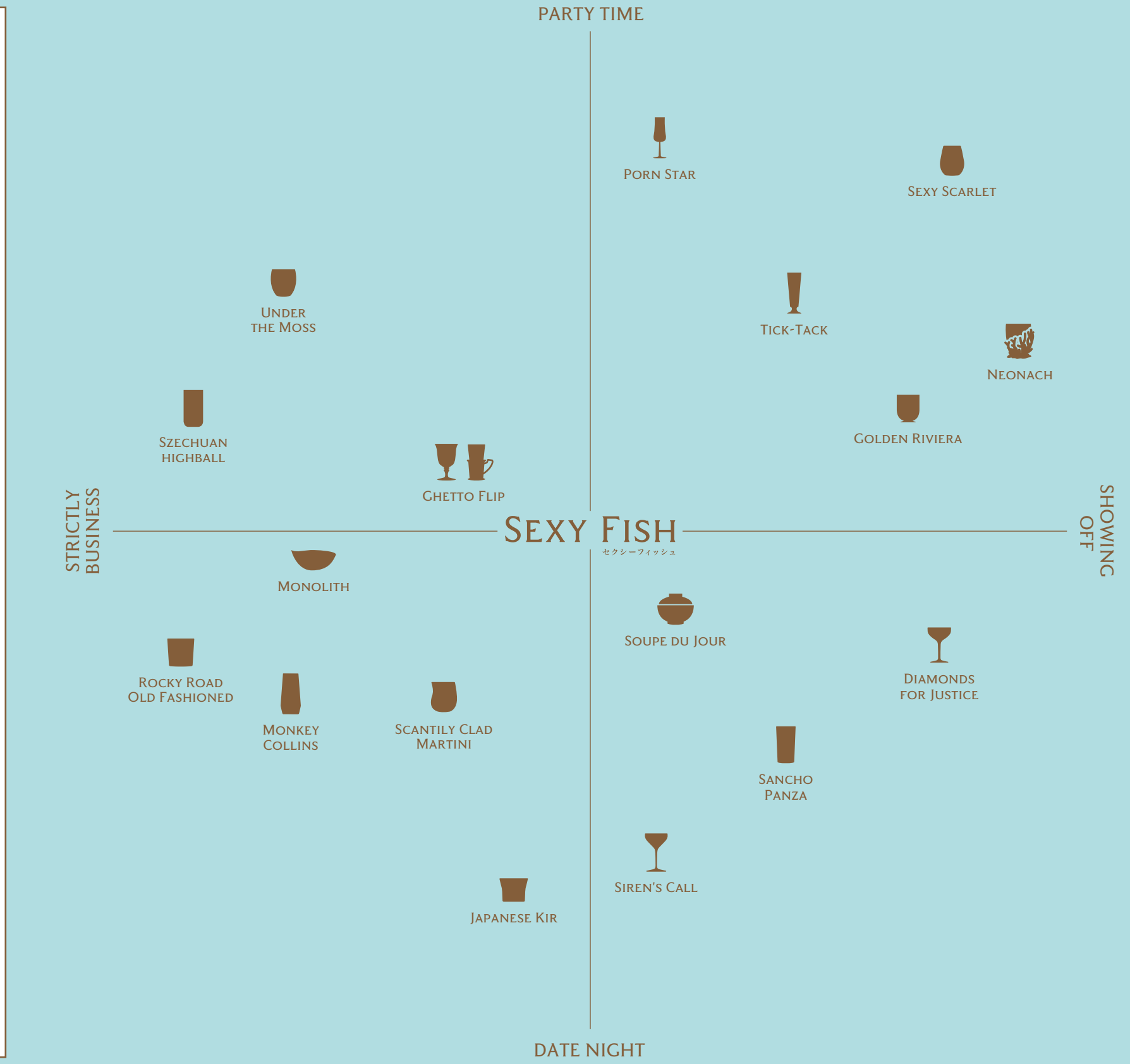
We also make our own Sexy Fish branded reusable metal straws, which you can purchase for £7. This means that every time you reuse it, you're safe in the knowledge that you're doing a little bit to help preserve our planet.

Please advise us of any allergies.

WHAT'S YOUR FLAVOUR?

We have created a flavour map to help you navigate our cocktail list and choose the tippie that best suits your mood.

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Long & fruity
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Crisp & umami
-  **SOUPE DU JOUR**..... 42
Rich & electric





ROCKY ROAD OLD FASHIONED

Buttered Chita whisky, biscuillate, salt, chocolate

£15



glass



strength

Strong
& indulgent

flavour notes

DIFFICULTY



INGREDIENTS

50ml buttered Chita whisky
20ml biscuillate
2 drops Bob's Chocolate bitters
4 drops salt solution
Mini marshmallow
Toffee sauce
Digestive crumbs

Buttered Chita whisky:

40g unsalted butter
700ml Chita grain whisky

Biscuillate:

25ml water
25ml Lyle's golden syrup
100g digestive biscuits
300ml vodka

Salt solution:

10g salt
50ml water

PREPARATION

For the buttered Chita whisky

Melt the butter in a saucepan and mix in the whisky. Remove from the heat, allow to cool and then freeze. Strain using a coffee filter while it's still frozen (it's important that the liquid is filtered below 0°C). If your freezer space permits, set up the coffee filter into a container in the freezer itself. This process can take a while, depending on the size of the filter and the amount of liquid, so setting up the filtration process in the freezer makes it much easier.

For the biscuillate

Add the water to the golden syrup and mix until completely dissolved. Break the biscuits into fine crumbs, mix with the vodka and leave to infuse for 24 hours. Distill in a Rotovap set at vacuum 50mb, 210rpm, water bath 50°C, chiller 0°C. Add the golden syrup water using a ratio of three parts biscuit mix to one part golden syrup mix.

For the salt solution

Mix the salt with the water until dissolved.

METHOD

Stir all the ingredients gently on ice, except for the marshmallow, toffee sauce and the extra digestive crumbs. Strain over an ice block into an old fashioned glass and garnish with a marshmallow dipped in toffee sauce and digestive crumbs.

Did you know?

A little pinch of salt in your drink (and we mean a little) can sometimes enhance flavour and will certainly make a drink taste richer, decrease bitter notes and increase its sweetness.



DIAMONDS FOR JUSTICE

Osmanthus flower distillate, Ontario ice wine tea,
Champagne, kaffir lime leaf cordial

£13



glass



strength

Sweet
& dazzling

flavour notes

DIFFICULTY



INGREDIENTS

30ml osmanthus flower distillate
20ml Ontario ice wine tea
15ml kaffir lime leaf cordial
10ml Drappier zero dosage Champagne
Edible diamonds

Osmanthus flower distillate:
350ml vodka
15g osmanthus flowers

Ontario ice wine tea:
350ml vodka
5g Ontario ice wine leaves

Kaffir lime leaf cordial:
15g fresh kaffir lime leaves
1l hot but not boiling water
(90°C approx.)
2kg caster sugar
20g malic acid

PREPARATION

For the osmanthus flower distillate

Infuse the vodka with the flowers for seven minutes, cold extraction. Set the Rotovap to vacuum 70mb, 160rpm, water bath 50°C, chiller 0°C.

For the Ontario ice wine tea

Infuse the vodka with the ice wine leaves for five minutes, cold extraction. Set the Rotovap to vacuum 70mb, 160rpm, water bath 50°C, chiller 0°C

For the kaffir lime leaf cordial

Coarsely chop the kaffir lime leaves for a better extraction of natural oils. Combine the leaves with the hot water and heat to approximately 90°C but do not allow to boil. Leave to cool and infuse for 40 minutes and strain. Measure the leftover liquid and add double the measure of caster sugar, stirring from time to time to dissolve more quickly. Finally, using a measuring spoon, add 2g malic acid to every 100ml syrup.

METHOD

Add ice and combine all the ingredients in a mixing glass. Stir rapidly for 15 seconds and strain into a chilled coupe.

Did you know?

Ice wine or Eiswein, is a type of dessert wine produced from grapes that are frozen on the vine and must only be picked at a temperature of -8°C.





TICK-TACK

Grey Goose vodka, verjuice, pinot noir, melon, strawberry, Sassy Le Cidre Rosé

£17



glass



strength

Long
& fruity

flavour notes

DIFFICULTY



INGREDIENTS

50ml Grey Goose vodka
20ml Maggie Beer verjuice
15ml pinot noir reduction
10ml Merlet Crème de Melon
Charentais liqueur
1 dash Ms. Better's Bitters
Green Strawberry Mah Kwan
50ml Sassy Le Cidre Rosé

Pinot noir reduction:

500ml pinot noir
250g sugar
2 hibiscus tea bags

PREPARATION

For the pinot noir reduction

Combine the pinot noir and sugar in a saucepan and simmer at 60°C for 15 minutes. Place both hibiscus tea bags into the reduction and continue to simmer for a further five minutes. Fine strain and leave to cool.

METHOD

Combine all the ingredients except the cidre rosé, shake with ice for 10 seconds and strain into a sling glass filled with ice. Top with cidre rosé and stir gently. Garnish with a biodegradable straw and a Sexy Fish umbrella.

Bartender's tip

Verjuice is made from unripe grapes or crab apples and is highly acidic (in a good way). It is a great substitute for lemon or lime juice.

UNDER THE MOSS

Star of Bombay gin, wasabi, shiso, green Szechuan pepper, kumquat, beetroot, tonic water

£16



glass



strength

Green
& earthy

flavour notes

DIFFICULTY



INGREDIENTS

- 50ml Star of Bombay gin
 - 20ml green syrup
 - 10ml Fair Kumquat liqueur
 - 5ml Faude Feine Brände Beetroot liqueur
 - 3 dashes Fee Brothers Rhubarb bitters
 - 2 dashes Droplets Hot Chili Pepper bitters
 - Fever-Tree tonic water
 - Moss
- Green syrup:*
- 500g sugar
 - 500ml water
 - 200g wasabi paste
 - 50g green shiso leaf
 - 20g green Szechuan peppercorns
 - 20g citric acid

PREPARATION

For the green syrup

Place all the ingredients except the citric acid in a large saucepan and heat to 90°C. Fine strain, then add the citric acid, stirring vigorously, and allow to cool.

METHOD

Combine all the ingredients except the tonic and the moss, shake with ice for 10 seconds and strain into a black mirrored glass. Add ice cubes, top up with tonic and stir gently, then garnish with moss and serve with a long metal straw.

Did you know?

Oakmoss is commercially harvested in southern and central Europe. Most of it is sent to the French town of Grasse, the perfume capital of the world, where the plant's fragrant compounds are extracted and used as the raw material for many famous scents.





GOLDEN RIVIERA

Chipotle-infused Don Julio blanco tequila, citrus sherbet, oregano, camomile, peach, lavender, rosemary, Champagne

£20



glass



strength

Citrus
& spicy

flavour notes

DIFFICULTY



INGREDIENTS

50ml chipotle Don Julio blanco tequila
25ml citrus sherbet
10ml oregano & camomile syrup
2.5ml Merlet Crème de Pêche liqueur
2 dashes Bob's Lavender bitters
1 dash Droplets Mediterranean Rosemary bitters
50ml Champagne
Gold dust

Chipotle Don Julio blanco tequila:
1 small morita chipotle
700ml Don Julio blanco tequila

Citrus sherbet:

8 oranges
2 limes
2 lemons
1 grapefruit
400ml Monin sugar syrup
15g thyme
100ml Boiron Bergamot purée

Oregano & camomile syrup:

20g oregano
10g camomile tea
500ml Monin sugar syrup

PREPARATION

For the chipotle Don Julio blanco tequila

Deseed the chilli, add it to the bottle of tequila and leave to infuse in the fridge for up to two hours. Start to taste it from 90 minutes onwards until it meets your desired level of heat and flavour.

For the citrus sherbet

Cut all the fruit into manageable pieces, muddle with sugar and place with thyme into in a zip-lock bag or Tupperware container and leave in the fridge to infuse for 24 hours. Strain through a large coffee filter, pressing the fruits firmly to extract as much juice as possible and then add the bergamot purée.

For the oregano & camomile syrup

Add all the ingredients to a saucepan and simmer at 60°C for 10 minutes. Allow to cool for two hours while the flavours infuse and then fine strain the mixture.

METHOD

Combine all the ingredients except the Champagne and shake with ice for 10 seconds. Strain into a highball glass filled with ice, top with Champagne and garnish with a generous sprinkle of gold dust.

Did you know?

Sherbet, shrubs, sirop and syrup all have origins in the Arabic word 'sharab', a sweetened fruit drink introduced by the Moors more than 1,000 years ago.

SANCHO PANZA

Sansho pepper-infused Havana Club 3yo rum,
Selección de Maestros rum, umeboshi, Il Nostro chinotto

£14



glass



strength

Tingly
& bitter

flavour notes

DIFFICULTY



INGREDIENTS

40ml sansho Havana Club 3yo rum
10ml Havana Club
Selección de Maestros rum
15ml umeboshi
20ml soda water
60ml Il Nostro chinotto

Ume cordial:

100ml Bottlegreen Ginger &
Lemongrass cordial
12g umeboshi paste

Sansho Havana Club 3yo rum:

1.2l Havana Club 3yo rum
1tbsp sansho pepper

PREPARATION

For the umeboshi cordial

Blend the ingredients until fully combined. Strain and bottle.

For the sansho Havana Club 3yo rum

Add both ingredients to a saucepan and heat through at 70°C for five minutes. Allow to cool and then filter the mixture.

METHOD

Fill a highball glass with ice and add all the ingredients, leaving the chinotto until last. Gently stir and then serve.

Did you know?

Botanically, Japanese sansho pepper is actually not a pepper at all, but part of the citrus family.





PORN STAR

Absolut Elyx vodka, passion fruit, pineapple,
manzanilla, yoghurt, prosecco

£17



glass



strength

Elegant
& silky

flavour notes

DIFFICULTY



INGREDIENTS

50ml Absolut Elyx vodka
10ml manzanilla sherry
20ml fresh passion fruit juice
15ml cream soda syrup
15ml pineapple juice
1/3 pipette Ms. Better's Bitters
Miraculous Foamer
10ml natural Greek yoghurt
25ml prosecco
Orange blossom water

Cream soda syrup:

500g caster sugar
250ml water
5g tartaric acid
10 vanilla pods

PREPARATION

For the cream soda syrup

Add 100g of the sugar to a saucepan. Slowly bring it to 120°C, stirring gently. When the sugar has caramelised and turned a rich golden hue, carefully add the other ingredients, simmer for five minutes and fine strain.

METHOD

Combine all the ingredients except the prosecco and the orange blossom water and shake for 20 seconds. Add ice and shake again for 10 seconds. Strain into a flute, gently top up with prosecco and spray orange blossom water across the top.

Bartender's tip

Always look at how you can make the most of all your produce (skin, pips, etc.). In this cocktail, we recycle the vanilla pod skins from our pastry department to make our cream soda syrup.

NEONACH

Hendrick's gin, salmon, basil, fennel, chilli oil

£16



glass



strength

Herbal
& savoury

flavour notes

DIFFICULTY



INGREDIENTS

60ml salmon Hendrick's gin
20ml basil & fennel cordial
5 drops chilli oil

Salmon Hendrick's gin:

500ml Hendrick's gin
180g steamed salmon
70g smoked salmon
10ml olive oil

Basil & fennel cordial:

75g fennel
25g basil
20g citric acid
250g sugar
300ml water

PREPARATION

For the salmon Hendrick's gin

Add all the ingredients to a zip-lock bag or Tupperware container. Muddle the salmon so that it breaks apart and leave to rest in the fridge for 24 hours. Press the salmon to extract as much liquid as possible and fine strain. Leave this in the freezer to chill to at least -6°C.

Filter using a coffee filter while the mixture is still frozen (it's very important that the liquid is filtered below 0°C). If your freezer space permits, set up the coffee filter into a container in the freezer itself. This process can take a while, depending on the size of the filter and the amount of liquid, so setting up the filtration process in the freezer will make it much easier.

For the basil & fennel cordial

Slice the fennel and toast in a saucepan on a medium heat (no oil). Allow to cool and seal in a zip-lock bag or Tupperware container with the other ingredients. Leave to rest in the fridge for 24 hours, then check to see if the sugar has completely dissolved; if not, stir until no crystals remain, then fine strain the mixture and bottle it.

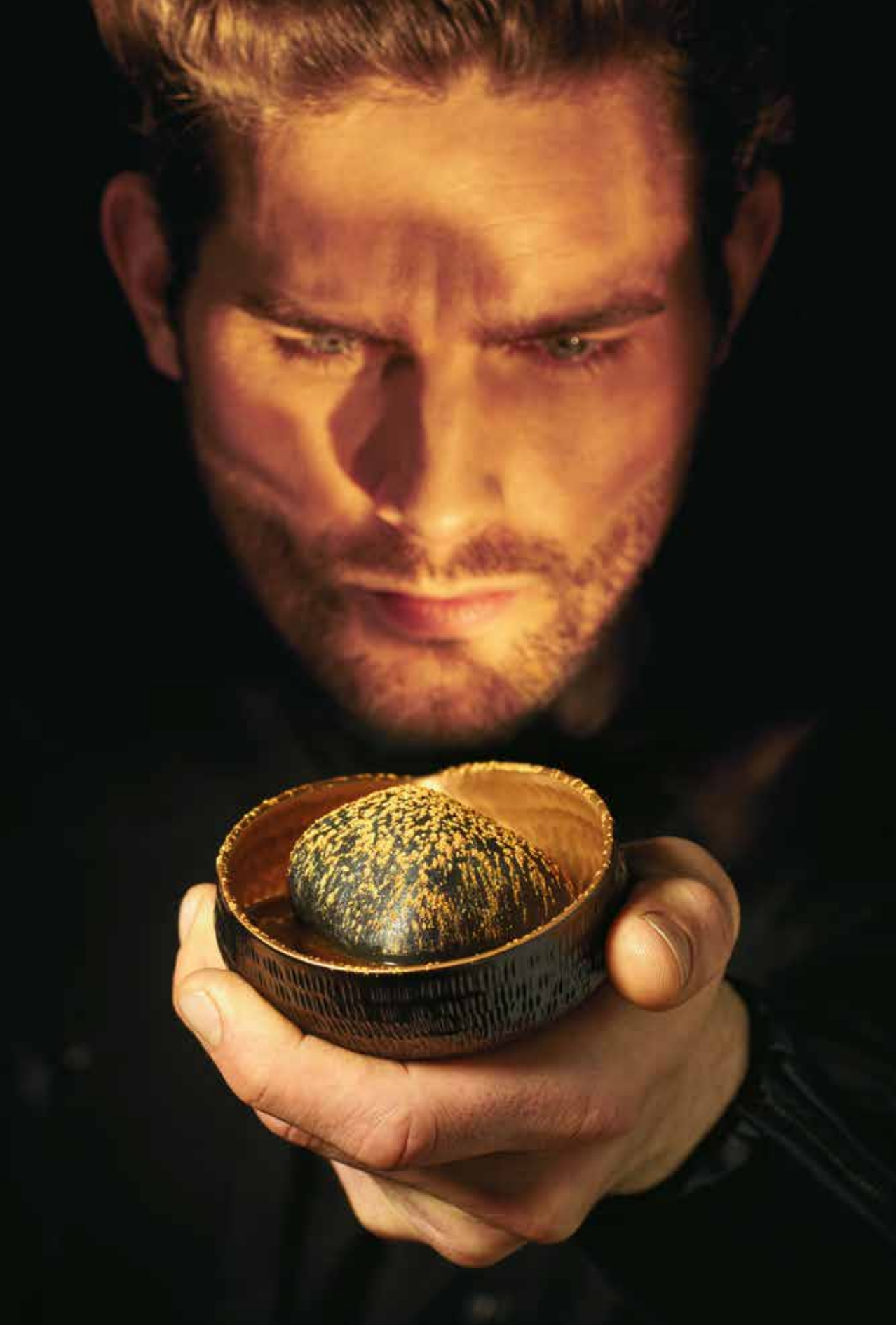
METHOD

Shake the salmon Hendrick's gin and the basil & fennel cordial, and strain into the signature serve. Add one block of ice and garnish with chilli oil.

Did you know?

The steamed and smoked salmon used in this cocktail are the unused offcuts from our kitchen.





MONOLITH

Ron Zacapa 23 rum, thyme, camomile, balsamic, rosemary, lavender

£17



glass



strength

Dark
& floral

flavour notes

DIFFICULTY



INGREDIENTS

50ml Ron Zacapa 23 rum
5ml thyme & camomile syrup
5ml balsamic reduction
2 dashes Bob's Rosemary bitters
2 dashes Bob's Lavender bitters
Gold dust

Thyme & camomile syrup:

500ml water
15g thyme
10g camomile tea
1kg sugar

Balsamic reduction:

500ml water
150g Sosa balsamic vinegar powder
10g sea salt

PREPARATION

For the thyme & camomile syrup

Bring the water and thyme to the boil in a saucepan, add the camomile tea and simmer for five minutes. Stir in the sugar until it's dissolved completely. Filter and allow to cool.

For the balsamic reduction

Bring the water to the boil in a pan, add the other ingredients and stir until they have dissolved.

METHOD

Stir all the ingredients gently on ice, strain into the signature serve over a frozen pebble and sprinkle with gold dust.

Bartender's tip

Chilled stones are a great way to chill your cocktail without diluting the mix with melting ice. Use non-porous stones, wash them and keep them in your freezer before use. They provide a wonderful wow factor too!

MONKEY COLLINS

Monkey 47 gin, butternut squash, pineapple, dill, coriander, soda water, gruyère

£19



glass



strength

Herbal
& zingy

flavour notes

DIFFICULTY



INGREDIENTS

50ml Monkey 47 gin
40ml butternut squash,
pineapple & dill cordial
6 dashes Bob's Coriander bitters
Fever-Tree soda water
Gruyère

*Butternut squash,
pineapple & dill cordial:*

400g pineapple
1kg butternut squash
25g fresh dill
500g caster sugar
250ml water
25g citric acid

PREPARATION

For the butternut squash, pineapple & dill cordial

Slice the pineapple, place under a 180°C grill and cook for approximately three minutes on each side until you have a good char on both sides of every slice. Dice the butternut squash and place all the ingredients except the citric acid into a large saucepan and gently heat to 90°C. Allow to cool and fine strain. Add the citric acid.

METHOD

Fill a collins glass with ice and add the bitters, gin and cordial. Top with soda water, stir gently and garnish with gruyère.

Bartender's tip

Citric acid is harmless and occurs naturally in high concentrations in citrus fruits. You can replace fresh citrus juice with citric acid in your cocktails and simultaneously reduce waste and your carbon footprint.





SIREN'S CALL

St-Germain elderflower liqueur, bergamot, mango,
Suze, Sassy Le Cidre Poiré

£14



glass



strength

Sour
& aromatic

flavour notes

DIFFICULTY



INGREDIENTS

35ml St-Germain
elderflower liqueur
20ml Boiron Bergamot purée
15ml mango shrub
5ml Suze
1/3 pipette Ms. Better's Bitters
Miraculous Foamer
15ml Sassy Le Cidre Poiré

*Mango shrub
(requires two components)*

Mango vinegar:
750ml cider vinegar
220g chopped mango

Bee pollen syrup:
700ml Monin sugar syrup
25g bee pollen

PREPARATION

For the mango shrub (two steps)

Step 1 - mango vinegar

Combine both ingredients in zip-lock bag or Tupperware container and leave to infuse in the fridge for 24 hours.

Step 2 - bee pollen syrup

Blend both ingredients together until the pollen has completely dissolved.

Make up the mango shrub using a ratio of four parts mango vinegar to five parts bee pollen syrup.

METHOD

Add all ingredients except the cidre poiré into a shaker, dry shake (without ice) firmly for 20 seconds, then wet shake (with ice) for a further 10 seconds. Fine strain into a coupette.

Did you know?

Before refrigeration, shrubs made primarily of water, sugar and vinegar were a common method of preserving fruits. However, once refrigeration became the norm, shrubs became largely obsolete. Fast-forward to today and bartenders widely use shrubs to create the perfect balance of sweet and tart. A shrub can also be used to replace citrus in a cocktail.

SZECHUAN HIGHBALL

Green Szechuan pepper distillate, wakamomo syrup,
Three Cents Gentlemen's soda

£12



glass



strength

Zingy &
refreshing

flavour notes

DIFFICULTY



INGREDIENTS

35ml green Szechuan
pepper distillate
15ml wakamomo syrup
Three Cents Gentlemen's soda
2 wakamomo on a bamboo stick

Green Szechuan distillate:

700ml vodka
8g green Szechuan peppercorns

PREPARATION

For the green Szechuan pepper distillate

Blend the vodka and green Szechuan peppercorns and leave to
infuse for six minutes then fine strain. Distill in a Rotovap at
vacuum 50mb, 120rpm, water bath 30°C, chiller -10°C.

METHOD

Fill a highball glass with ice, add all the ingredients, leaving the soda
until last, then garnish with the two wakamomo.

Did you know?

*Our green Szechuan pepper distillate is made in-house using a
rotary evaporator, or Rotovap. The Rotovap allows us to re-distill
infused spirits and extract condensed flavours. You can buy our
green Szechuan pepper distillate at the Mount Street Deli and
recreate this cocktail at home.*





SEXY SCARLET

Tanqueray No. Ten gin, blackberry & sage cordial, bergamot, pineapple & star anise bitters, lager

£16



glass



strength

Aromatic
& tangy

flavour notes

DIFFICULTY



INGREDIENTS

50ml Tanqueray No. Ten gin
10ml Mattei Cap Corse Blanc
20ml Boiron Bergamot purée
15ml blackberry & sage cordial
1 dash Ms. Better's Bitters
Pineapple Star Anise
50ml Sexy Fish lager

Blackberry & sage cordial:

250g blackberries
400g sugar
250ml water
12 sage leaves

PREPARATION

For the blackberry & sage cordial

Add the blackberries, sugar and water to a saucepan over a medium heat and boil for two minutes. Add the sage leaves and allow to simmer gently for 20 minutes. Remove the saucepan from the heat, allow to cool and fine strain the mixture.

METHOD

Add all ingredients except the beer in a shaker with ice and shake vigorously for 10 seconds. Strain into a short tumbler filled with ice and top with lager.

Bartender's tip

Sugar inhibits microbial growth. What does that mean? Your blackberry & sage cordial will keep for at least four weeks. Perfect.

GHETTO FLIP

SERVED COLD ❄️ OR HOT 🔥

Hibiki Japanese Harmony whisky, pistachio, banana,
Branca Menta liqueur, tonka bean

£18



glass cold



glass hot



strength

Rich
& creamy

flavour notes

DIFFICULTY



INGREDIENTS

Serving cold

45ml Suntory Hibiki Japanese
Harmony whisky
20ml pistachio orgeat
15ml Briottet Crème de Banane
1 whole egg
3 drops Branca Menta liqueur
1 dash Droplets Tonka Bean bitters

Serving hot

40ml Suntory Hibiki Japanese
Harmony whisky
25ml pistachio orgeat
15ml Briottet Crème de Banane
1 whole egg
2 drops Branca Menta liqueur
1 dash Droplets Tonka Bean bitters
20ml hot water

Pistachio, matcha & tonka bean dust:

10 shelled pistachios
1 tonka bean
1tsp matcha green tea powder

Pistachio orgeat:

200g shelled pistachios
1l water
350g sugar
3 drops orange blossom water
2 drops pistachio essence
5tsp pistachio paste
50ml vodka

PREPARATION

For the pistachio, matcha & tonka bean dust

Blitz the pistachios and tonka bean into a fine powder using a food processor and combine with matcha powder. Alternatively, you can grate the tonka bean and pistachios by hand.

For the pistachio orgeat

Blend the pistachios with the water and heat for three minutes at 70°C. Strain through a muslin cloth and mix with sugar. Allow to cool and mix in the remaining ingredients.

METHOD (COLD)

Combine all the ingredients in a shaker and dry shake firmly (without ice) for 20 seconds. Add ice and shake for another 10 seconds. Serve in a martini glass and garnish with a sprinkle of dust mix.

METHOD (HOT)

Either combine all the ingredients in a shaker and dry shake (without ice) or use a blender. Pour mixture into a saucepan and heat up, being careful not to bring to the boil. Serve in a hot toddy glass and garnish with a sprinkle of dust mix.

Did you know?

The flip is a category of drink dating back more than 300 years and was originally a hot mixture of ale, rum, molasses and egg. Today, a flip mainly refers to a cocktail using a whole egg.

S
♥



♥
F



JAPANESE KIR

Japanese falernum, Grace koshu white wine

£12



glass



strength

Light &
delicate

flavour notes

DIFFICULTY



INGREDIENTS

70ml Grace koshu white wine
15ml Japanese falernum
10ml soda water

Japanese falernum:

6 limes
5 black cardamom pods
10 cloves
50g ginger
2 sticks lemongrass
1tbsp sansho pepper
1tbsp matcha green tea powder
1.4l Monin sugar syrup
150ml Nikka From
The Barrel whisky

PREPARATION

For the Japanese falernum

Zest and juice the limes. Grate the cardamom, cloves and ginger and combine all the ingredients except the whisky in a saucepan and simmer at 60°C for 20 minutes. Remove the saucepan from the heat and add the whisky. Allow the mixture to cool, then fine strain it.

METHOD

Place the three ingredients, previously chilled, in a Japanese tea cup and serve.

Did you know?

Falernum is thought to have been created at the end of the 19th century in Barbados. One story has it that when a Brit asked a Caribbean woman for the recipe, she replied, 'Ya hafa lern 'em.' True or not, great story.

SCANTILY CLAD MARTINI

Belvedere Smogóry Forest vodka, Wagyu,
shiitake mushroom, passito

£18



glass



strength

Crisp
& umami

flavour notes

DIFFICULTY



INGREDIENTS

50ml Wagyu & shiitake
mushroom vodka
2.5ml passito
Shimeji mushrooms
Rice vinegar spray

*Wagyu & shiitake
mushroom vodka:*

500ml Belvedere
Smogóry Forest vodka
20g Wagyu fat
1g dried shiitake mushrooms

PREPARATION

For the Wagyu & shiitake mushroom vodka

Combine the vodka and Wagyu fat and leave to rest at room temperature for two hours. Then freeze the mixture for one hour and fine strain it. Add the dried shiitake mushrooms and leave to infuse for a further two hours, then fine strain the mixture again and store in the freezer.

METHOD

Combine the Wagyu & shiitake mushroom vodka with the passito and pour over ice into a tumbler. Finish with a spray of rice wine vinegar and adding a couple of shimeji mushrooms.

Did you know?

Umami is one of the five basic tastes, alongside sweetness, sourness, bitterness and saltiness. Often referred to as the savoury taste, umami is described as brothy or meaty and was discovered in the early 20th century by a Japanese scientist.





SOUPE DU JOUR

Nikka From The Barrel whisky, miso, honey & tropical tea syrup,
Italicus Rosolio di Bergamotto, citrus, Amer Picon

£18



glass



strength

Rich
& electric

flavour notes

DIFFICULTY



INGREDIENTS

50ml Nikka From
The Barrel whisky
10ml Amer Picon
20ml Italicus Rosolio
di Bergamotto
50ml miso, honey &
tropical tea syrup
15ml amaranthine syrup
Nori
Szechuan blossom

Miso, honey & tropical tea syrup:

1.25l water
25g green tropical tea
350g acacia honey
100g shiro miso

Amaranthine syrup:

500ml water
15 drops lemon essential oil
10g citric acid

PREPARATION

For the miso, honey & tropical tea syrup

Bring the water to the boil in a saucepan and add the tea. Remove from the heat and leave to infuse for four minutes. Strain and add the honey and miso, then stir vigorously and allow to cool.

For the amaranthine syrup

Combine all ingredients and stir vigorously.

METHOD

Combine all the ingredients with ice and then shake. Strain into a miso soup bowl over a small block of ice. Cover with the lid and serve.

Bartender's tip

Our amaranthine syrup will last pretty much forever, so make a batch and keep it refrigerated. No more emergency dashes to your local shop in search of lemons at 10pm during your dinner parties.





SOMETHING TIKI £7

Orange juice, toasted coconut, cream, yuzu, tonka bean

DIFFICULTY



INGREDIENTS

100ml orange juice
25ml toasted coconut syrup
25ml cream
15ml yuzu juice
6 dashes Droplets Tonka Bean bitters
Mermaid tail biscuit
Kaya jam

Toasted coconut syrup:
150g desiccated coconut
700ml Monin sugar syrup

PREPARATION

For the toasted coconut syrup
Toast coconut at 170°C, turning frequently to ensure even cooking, for approximately 15 minutes until golden brown. Combine with the sugar syrup in a zip-lock bag or Tupperware container and leave in the fridge to infuse for 24 hours.

METHOD

Add all ingredients to a tiki mug and fill with crushed ice. Churn vigorously and top with more crushed ice. Garnish with a mermaid tail biscuit smeared with kaya jam.



VIRGIN PORN STAR £7

Pineapple, cream soda, almond, passion fruit

DIFFICULTY



INGREDIENTS

15ml pineapple juice
20ml cream soda syrup
40ml almond milk
25ml fresh passion fruit juice
1/3 pipette Ms. Better's Bitters Miraculous Foamer
25ml Fever-Tree soda water

Cream soda syrup:
See recipe on page 23

METHOD

Combine all the ingredients in a shaker and shake. Add ice and shake again. Top with soda water and spray orange blossom water over the top of the glass.



TEALIP £8

Seedlip Garden 108 Non-Alcoholic Spirit, bergamot, G&T cordial

DIFFICULTY



INGREDIENTS

30ml Seedlip Garden 108 Non-Alcoholic Spirit
30ml Boiron Bergamot purée
30ml G&T cordial

G&T cordial:
800ml boiling water
6 G&T tea bags
800g sugar

PREPARATION

For the G&T cordial
Macerate the tea bags in boiling water for 10 minutes, then filter and combine with the sugar.

METHOD

Shake all the ingredients and fine strain into a Japanese teacup.



B-LIGHT £7

Basil & fennel cordial, citrus sherbet

DIFFICULTY



INGREDIENTS

50ml basil & fennel cordial
35ml citrus sherbet
1/3 pipette Ms. Better's Bitters Miraculous Foamer
25ml Fever-Tree soda water
Green basil extract spray

Basil & fennel cordial:
See recipe on page 24

Citrus sherbet:
See recipe on page 19

METHOD

Combine all the ingredients in a shaker and shake. Add ice and shake again. Top with soda water and spray green basil extract over the top of the glass.

STOCKISTS

A

Absolut Elyx vodka

The Whisky Exchange - www.thewhiskyexchange.com

Amer Picon

The Whisky Exchange - www.thewhiskyexchange.com

B

Basil spray - Basil Top Note Flavour Drops

MSK Ingredients - www.msk-ingredients.com

Black cardamom

Amazon - www.amazon.co.uk

Bob's Chocolate bitters

The Whisky Exchange - www.thewhiskyexchange.com

Bob's Coriander bitters

The Whisky Exchange - www.thewhiskyexchange.com

Bob's Lavender bitters

The Whisky Exchange - www.thewhiskyexchange.com

Boiron Bergamot purée

Fine Food Specialist - www.finefoodspecialist.co.uk

Bottlegreen Ginger & Lemongrass cordial

Amazon - www.amazon.co.uk

Branca Menta liqueur

The Whisky Exchange - www.thewhiskyexchange.com

Briottet Crème de Banane

The Whisky Exchange - www.thewhiskyexchange.com

C

Camomile tea

Tea House - www.teahouseltd.com

Chita grain whisky

The Whisky Exchange - www.thewhiskyexchange.com

Citric acid

MSK Ingredients - www.msk-ingredients.com

D

Don Julio blanco tequila

The Whisky Exchange - www.thewhiskyexchange.com

Droplets Hot Chili Pepper bitters

The Whisky Exchange - www.thewhiskyexchange.com

Droplets Mediterranean Rosemary bitters

The Whisky Exchange - www.thewhiskyexchange.com

Droplets Tonka Bean bitters

The Whisky Exchange - www.thewhiskyexchange.com

E

Edible diamonds

Amazon - www.amazon.co.uk

F

Fair Kumquat liqueur

The Whisky Exchange - www.thewhiskyexchange.com

Faude Feine Brände Beetroot liqueur

Amathus Drinks - www.amathusdrinks.com

Fee Brothers Rhubarb bitters

The Whisky Exchange - www.thewhiskyexchange.com

G

G&T tea bags

Fortnum & Mason - www.fortnumandmason.com

Ginger

Japan Centre - www.japancentre.com

Gold dust - Gold Metallic Effect Powder Colour

MSK Ingredients - www.msk-ingredients.com

Grace kosho white wine

Amazon - www.amazon.co.uk

Green shiso leaf

Fine Food Specialist - www.finefoodspecialist.co.uk

Green Szechuan peppercorns

Japan Centre - www.japancentre.com

Green tropical tea - Green tea with passion fruit, guava and mango

Tea House - www.teahouseltd.com

Grey Goose vodka

The Whisky Exchange - www.thewhiskyexchange.com

H

Havana Club 3yo rum

The Whisky Exchange - www.thewhiskyexchange.com

Havana Club Selección de Maestros rum

The Whisky Exchange - www.thewhiskyexchange.com

Hendrick's gin

The Whisky Exchange - www.thewhiskyexchange.com

Hibiscus tea

Tea House - www.teahouseltd.com

I

Il Nostro chinotto

Amazon - www.amazon.co.uk

Italicus Rosolio di Bergamotto

The Whisky Exchange - www.thewhiskyexchange.com

K

Kaffir lime leaves

Amazon - www.amazon.co.uk

Kaya jam

Whole Foods Market - www.wholefoodsmarket.com

L

Lemon essential oil

MSK Ingredients - www.msk-ingredients.com

M

Maggie Beer verjuice

Harvey Nichols - www.harveynichols.com

Malic acid

Whole Foods Market - www.wholefoodsmarket.com

Manzanilla sherry

The Whisky Exchange - www.thewhiskyexchange.com

Matcha green tea powder

Amazon - www.amazon.co.uk

Mattei Cap Corse Blanc

Amathus Drinks - www.amathusdrinks.com

Merlet Crème de Melon Charentais liqueur

The Whisky Exchange - www.thewhiskyexchange.com

Merlet Crème de Pêche liqueur

The Whisky Exchange - www.thewhiskyexchange.com

Monin sugar syrup

The Whisky Exchange - www.thewhiskyexchange.com

Monkey 47 gin

The Whisky Exchange - www.thewhiskyexchange.com

Morita chipotle

World of Zing - www.worldofzing.com

Ms. Better's Bitters Green Strawberry Mah Kwan

The Whisky Exchange - www.thewhiskyexchange.com

Ms. Better's Bitters Miraculous Foamer

The Whisky Exchange - www.thewhiskyexchange.com

Ms. Better's Bitters Pineapple Star Anise

The Whisky Exchange - www.thewhiskyexchange.com

N

Nikka From The Barrel whisky

The Whisky Exchange - www.thewhiskyexchange.com

Nori

Japan Centre - www.japancentre.com

O

Ontario ice wine leaves

Amazon - www.amazon.co.uk

Orange blossom water

The Whisky Exchange - www.thewhiskyexchange.com

Osmanthus flowers

Amazon - www.amazon.co.uk

P

Pistachio essence

Amazon - www.amazon.co.uk

Pistachio paste

Amazon - www.amazon.co.uk

R

Ron Zacapa 23 rum

The Whisky Exchange - www.thewhiskyexchange.com

S

St-Germain elderflower liqueur

The Whisky Exchange - www.thewhiskyexchange.com

Sansho pepper

Japan Centre - www.japancentre.com

Sassy Le Cidre Poiré - Sassy Le Vertueux

Boozebud - www.boozebud.com

Sassy Le Cidre Rosé - Sassy La Sulfureuse

Boozebud - www.boozebud.com

Seedlip Garden 108 Non-Alcoholic Spirit

The Whisky Exchange - www.thewhiskyexchange.com

Shimeji mushrooms

Fine Food Specialist - www.finefoodspecialist.co.uk

Shiro miso

Japan Centre - www.japancentre.com

Sosa balsamic vinegar powder

Amazon - www.amazon.co.uk

Star of Bombay gin

The Whisky Exchange - www.thewhiskyexchange.com

Stones

Amazon - www.amazon.co.uk

Suntory Hibiki Japanese Harmony whisky

The Whisky Exchange - www.thewhiskyexchange.com

Suze

The Whisky Exchange - www.thewhiskyexchange.com

Szechuan blossom

Fine Food Specialist - www.finefoodspecialist.co.uk

T

Tartaric acid

MSK Ingredients - www.msk-ingredients.com

Three Cents Gentlemen's soda

The Drink Shop - www.thedrinkshop.com

Tonka beans

Amazon - www.amazon.co.uk

U

Umeboshi paste

Japan Centre - www.japancentre.com

W

Wakamomo

Japan Centre - www.japancentre.com

Wasabi paste

Japan Centre - www.japancentre.com

Y

Yuzu juice

Fine Food Specialist - www.finefoodspecialist.co.uk

GLASSWARE

Signature serves

All of our signature serves are available to purchase from Sexy Fish, Berkeley Square House, Berkeley Square, W1J 6BR

SPECIAL THANKS

A huge special thanks to all of the designers and brands who have collaborated with us:

Bella Freud, Cara Mila, Deborah Milner, Dents, Edward Sexton, Jimmy Choo, Julien Macdonald, Linda Farrow, Orlebar Brown, Paul Smith, Piers Atkinson, Simon Harrison, Three Graces London, Vicki Sarge.

Design & art direction - Plus Agency

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SPIRITS LIST

GIN

| | 50ml | Bottle |
|------------------------------|----------|--------|
| Beefeater..... | £9..... | £145 |
| Goldy..... | £10..... | |
| Hendrick's..... | £11..... | £175 |
| Portobello Road No. 171..... | £11..... | |
| Star of Bombay..... | £11..... | £175 |
| Tanqueray No. Ten..... | £11..... | |
| East India Company..... | £12..... | |
| St. George Terroir..... | £12..... | £190 |
| Suntory Roku..... | £13..... | |
| Monkey 47..... | £14..... | £220 |
| Ki No Bi Kyoto Dry..... | £15..... | |
| Ki No Bi Navy Strength..... | £15..... | |
| Nikka Coffey..... | £15..... | |

VODKA

| | 50ml | Bottle |
|-------------------------------|------------|--------|
| Wyborowa..... | £9..... | £145 |
| Ketel One..... | £9.50..... | £150 |
| Absolut Elyx..... | £10..... | £160 |
| Konik's Tail..... | £10..... | £160 |
| Tito's..... | £10..... | £160 |
| Grey Goose..... | £11..... | £175 |
| Belvedere Smogóry Forest..... | £14..... | £220 |
| Nikka Coffey..... | £14..... | |
| Stolichnaya Elit..... | £14..... | £220 |

SPIRITS LIST

RUM & CACHAÇA

| | 50ml | Bottle |
|--|------------|--------|
| Bacardi Carta Blanca..... | £9.75..... | |
| Havana Club 3yo..... | £9.75..... | £155 |
| Yaguara Blue..... | £11..... | |
| Diplomático Réserve Exclusiva..... | £12..... | £190 |
| La Hechicera..... | £13..... | |
| Plantation Pineapple..... | £13..... | |
| Havana Club Selección de Maestros..... | £14..... | |
| Ron Zacapa 23..... | £15..... | £240 |

TEQUILA & MEZCAL

| | 50ml | Bottle |
|--------------------------|------------|--------|
| Olmecca Altos Plata..... | £9.75..... | £155 |
| Don Julio Blanco..... | £11..... | £175 |
| Pátron Silver..... | £12..... | £190 |
| Brujo No.1..... | £13..... | |
| Casamigos Reposado..... | £15..... | |
| Don Julio 1942..... | £30..... | £480 |

DIGESTIVES

| | 50ml | Bottle |
|--|----------|--------|
| Dupont VSOP Calvados..... | £10..... | |
| Rémy Martin VSOP Mature Cask Finish..... | £10..... | £160 |
| Baron de Sigognac 20yo Armagnac..... | £15..... | |
| Martell Cordon Bleu..... | £20..... | |
| Rémy Martin XO..... | £25..... | |
| Hennessy XO..... | £28..... | |
| Louis XIII de Rémy Martin..... | £120 | 25ml |

Please advise us of any allergies.
All spirits are served as 50ml measures, 25ml available on request. Prices include 20% VAT.
A discretionary service charge of 12.5% will be added to your bill.

SPIRITS LIST

JAPANESE WHISKY

| | 50ml | Bottle |
|-----------------------------------|-------|--------|
| Nikka Yoichi No Age..... | £20 | |
| Nikka Miyagikyo No Age..... | £20 | |
| Nikka Coffey Grain..... | £13 | |
| Nikka Coffey Malt..... | £13 | |
| Nikka Blended..... | £9.50 | |
| Nikka All Malt..... | £10 | |
| Nikka From The Barrel..... | £12 | |
| Nikka Pure Malt Black..... | £13 | |
| Nikka Taketsuru No Age..... | £13 | |
| Nikka 12yo..... | £30 | |
| Yamazaki Distiller's Reserve..... | £13 | |
| Yamazaki 12yo..... | £25 | |
| Yamazaki 18yo..... | £45 | |
| Yamazaki 25yo..... | £170 | |
| Chita Single Grain..... | £25 | |
| Hakushu Distiller's Reserve..... | £13 | |
| Hakushu 12yo..... | £20 | |
| Hakushu 18yo..... | £45 | |
| Hakushu 25yo..... | £110 | |
| Hibiki Japanese Harmony..... | £12 | |
| Hibiki 17yo..... | £35 | |
| Hibiki 21yo..... | £85 | |
| Hibiki 30yo..... | £150 | |
| Suntory Toki..... | £20 | |
| Mars Maltage Cosmo..... | £20 | |
| Togouchi 12yo..... | £18 | |

For the full list of over 360 whiskies, please ask a member of staff.

When it comes to Japanese whiskies, the demand far outweighs the offer. We go to great lengths to make sure we have a continuous supply, shipping from all over the world, but this means that prices sometimes vary. Please check with your waiter.

SPIRITS LIST

BLENDED SCOTCH

| | 50ml | Bottle |
|---------------------------------|-------|--------|
| Chivas Regal 12yo..... | £9.75 | £155 |
| Johnnie Walker Black Label..... | £10 | £160 |
| Johnnie Walker Blue Label..... | £30 | £420 |

SINGLE MALT SCOTCH

| | 50ml | Bottle |
|-------------------------|------|--------|
| Dalwhinnie 15yo..... | £13 | |
| Lagavulin 16yo..... | £13 | |
| Dalmore 15yo..... | £14 | £220 |
| Ardbeg 10yo..... | £15 | |
| Highland Park 18yo..... | £22 | £350 |
| Glenfiddich 21yo..... | £26 | |
| Macallan 18yo..... | £30 | |

AMERICAN WHISKEY

| | 50ml | Bottle |
|--------------------------|-------|--------|
| Bulleit Bourbon..... | £9.75 | £155 |
| Bulleit Rye..... | £10 | £160 |
| Woodford Reserve..... | £10 | £160 |
| Maker's Mark 46..... | £13 | |
| FEW Rye..... | £14 | £220 |
| Hudson Baby Bourbon..... | £18 | |

Please advise us of any allergies.

All spirits are served as 50ml measures, 25ml available on request. Prices include 20% VAT. A discretionary service charge of 12.5% will be added to your bill.

COCKTAIL LIST

ROCKY ROAD OLD FASHIONED... £15
Buttered Chita whisky, biscuillate, salt, chocolate

DIAMONDS FOR JUSTICE £13
Osmanthus flower distillate, Ontario ice wine tea, Champagne, kaffir lime leaf cordial

TICK-TACK..... £17
Grey Goose vodka, verjuice, pinot noir, melon, strawberry, Sassy Le Cidre Rosé

UNDER THE MOSS £16
Star of Bombay gin, wasabi, shiso, green Szechuan pepper, kumquat, beetroot, tonic water

GOLDEN RIVIERA..... £20
Chipotle-infused Don Julio blanco tequila, citrus sherbet, oregano, camomile, peach, lavender, rosemary, Champagne

SANCHO PANZA..... £14
Sansho pepper-infused Havana Club 3yo rum, Selección de Maestros rum, umeboshi, Il Nostro chinotto

PORN STAR £17
Absolut Elyx vodka, passion fruit, pineapple, manzanilla, yoghurt, prosecco

NEONACH..... £16
Hendrick's gin, salmon, basil, fennel, chilli oil

MONOLITH £17
Ron Zacapa 23 rum, thyme, camomile, balsamic, rosemary, lavender

MONKEY COLLINS £19
Monkey 47 gin, butternut squash, pineapple, dill, coriander, soda water, gruyère

SIREN'S CALL £14
St-Germain elderflower liqueur, bergamot, mango, Suze, Sassy Le Cidre Poiré

SZECHUAN HIGHBALL £12
Green Szechuan pepper distillate, wakamomo syrup, Three Cents Gentlemen's soda

SEXY SCARLET £16
Tanqueray No. Ten gin, blackberry & sage cordial, bergamot, pineapple & star anise bitters, lager

GHETTO FLIP..... £18
Hibiki Japanese Harmony whisky, pistachio, banana, Branca Menta liqueur, tonka bean

JAPANESE KIR..... £12
Japanese falernum, Grace koshu white wine

SCANTILY CLAD MARTINI..... £18
Belvedere Smogóry Forest vodka, Wagyu, shiitake mushroom, passito

SOUPE DU JOUR £18
Nikka From The Barrel whisky, miso, honey & tropical tea syrup, Italicus Rosolio di Bergamotto, citrus, Amer Picon

NON-ALCOHOLIC COCKTAILS

SOMETHING TIKI £7
Orange juice, toasted coconut, cream, yuzu, tonka bean

VIRGIN PORN STAR..... £7
Pineapple, cream soda, almond, passion fruit

TEALIP..... £8
Seedlip Garden 108 Non-Alcoholic Spirit, bergamot, G&T cordial

B-LIGHT £7
Basil & fennel cordial, citrus sherbet

£15