

Drink Menu

四季's Cocktail *Alcoholic



Beer ビール

Malt Coast Pale Ale	4.2%	from Norfolk	£5
Asahi Super Dry	5.0%	Light & Crisp	£4
Kirin Ichiban Shibori	5.0%	Well balanced	£4
Heineken 0.0%	0%		£3

Choya Umeshu チョーヤ梅酒 Plum Sake

Cold Umeshu served with ice	£7.5/125ml, £42/750ml
Hot Umeshu	£6.5

Sour サワー Shochu Cocktail

Elderflower Sour	Shochu + Elderflower	£6
Lemonade Sour	Shochu + Lemonade	£6

Gin <Please let us know how would you like>

Ballards Coastal Gin	42.5% Inspired by The Norfolk Coast	£4/25ml
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Japanese Whisky <Please let us know how would you like>

Yamazaki 山崎	Distiller's Reserve Single Malt Whisky	£7/25ml
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Shochu 焼酎 <Please let us know how would you like>

Iichiko いちこ 麦	25% Barley, Ohita	£4/25ml
Kuro Kirishima 黒霧島 黒麹	25% Sweet Potato, Kagoshima	£4/25ml

Mixer

Tonic, Soda, Coke...etc	£1.8
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Wine

Sparkling & Champagne

	125ml Glass	250ml Carafe	750ml Bottle
English Sparkling 2015, Winbirri, Norfolk	£8		£47
Nyetimber Classic Cuvée MV, West Sussex			£65
Louis Roederer Collection 242 NV, Champagne, France			£95

White

	125ml Glass	250ml Carafe	750ml Bottle
Sauvignon Blanc 2021, Montes Casablanca, Chile	£4.5	£9	£27
Riesling Trocken 2020, Braunevel, Germany			£33
Bacchus 2021, Winbirri Vinyard, Norfolk	£6.5	£13	£37
Pinot Grigio 2021, Casper, Slovenia			£39
Soave Classico 2021, Pieropan, Italy	£7	£14	£42
Glüner Veltliner 2020, Manni Nössing, Italy			£47
Kerner 2019, Manni Nössing, Italy			£47
Riesling Teufelspfad 2017, Braunevel, Germany			£52

Red

	125ml Glass	250ml Carafe	750ml Bottle
Montepulciano d'Abruzzo 2020, Fantini, Italy	£5	£10	£28
Naoussa 2015, Dalamara, Greece			£34
Pinot Noir 2019, Cave Saint V erny, France	£6	£12	£36
Shiraz 2017, Salomon, Australia			£37
Ch. Lauriol 2016, Côtes de Francs, Bordeaux, France	£7	£14	£42
Boulevard Napoléon Très vieille Grenache 2013, France			£48
Nero Monferrato 2012, San Pietro, Piemonte, Italy			£55

Rosé

	125ml Glass	250ml Carafe	750ml Bottle
Pinot Rosé 2020, Winbirri Vinyard, Norfolk	£6.5	£13	£37

Sake 酒

2,500 years of tradition

A fermented beverage made from Rice, Koji and Water

Suzune
すず音 Wabi
Sparkling
Miyagi, RP65% abv5%

£42/375ml Bottle

sweet sparkling sake
fruity aroma with delicate bubbles

Nanbu Bijin
南部美人 特別純米
Tokubetsu Junmai
Iwate, RP55%, abv16%

£6 /100ml Glass
£15 /250ml Carafe
£10.5/175ml Warm

Smooth and rounded
a long finish of smoky Umami.

Ura Kasumi
浦霞 本仕込み本醸造
Honjikomi Honjozo
Miyagi, RP65%, abv15%

£8/100ml Glass
£20/250ml Carafe
£14/175ml Warm

Bright and creamy
faintly dry with a velvet texture

Dassai 39
瀬祭 純米大吟醸 磨き三割九分
Junmai Daiinjo
Yamaguchi, RP39%, abv16%

£11/100ml Glass
£27.5/250ml Carafe

elegant nose of white fruits
balanced aroma, mild sweetness

Masu

We serve cold Sake with a glass in a square cup, called a masu cup. Originally, masu cups used to measure rice portions in Japan.

Way to drink with Masu

Sip directly from the glass, keeping the masu cup on the table. Pick up the glass and pour the rest of the sake into the glass cup.

Temperature

Drinking hot sake can actually strip the alcohol of its innately complex flavour. So, gently warm, but never heat.

Wine Glass

We recommend wine glasses for delicate Sake. You will find more texture and complex flavour. please ask member of staff.

Soft Drink

Cold Matcha
Matcha Cold Green Tea, slightly sweetened £4
ほんのり甘くて冷たい抹茶
Iced Matcha Milk Slightly sweetened £4.5
ほんのり甘くて冷たい抹茶みるく

Shiki's Warmer
Matcha Latte Slightly sweetened £4.5
ほんのり甘い抹茶ラテ
H.L.G.P Yuzu Honey, Lemon, Ginger, Pepper £3.5
あったか〜い

Cold Drink

Ramune ラムネ	200ml	£3.5
Elderflower	Belvoir Pressé 250ml	£3.5
English Lemonade	Belvoir Pressé 250ml	£3.5
Coca Cola	330ml	£3.5
Diet Coke	330ml	£3.5
Orange	Folkington's 250ml	£3.5
Mango	Folkington's 250ml	£3.5

Tea & Coffee

Green Tea 煎茶	£3
Assam Tea Wilkinson Norwich	£3
Americano	£3
Latte/ Cappucino	£3
Espresso	£2/ Single, £2.5/ Double

Mineral Water

Acqua Panna	£2/250ml	£4.5/750ml
San Pellegrino	£2/250ml	£4.5/750ml