



KOJI.

Flights of Fancy

"I only drink Champagne when I'm happy, and when I'm sad. Sometimes I drink it when I'm alone. When I have company, I consider it obligatory. I trifle with it if I am not hungry and drink it when I am. Otherwise I never touch it - unless I'm thirsty." Lilly Bollinger

KIR ROYAL

£17.50

At Koji we use Champagne Frerejean-Tattinger Premier Cru Brut & gabriel boudier crème de cassis

CLASSIC CHAMPAGNE COCKTAIL

£17.50

H by Hine cognac, angostura infused sugar cube, topped with champagne, elegant and stylish... *"Too much of anything is bad, but too much Champagne is just right."* F. Scott Fitzgerald

FRENCH 75

£16.00

A 1926 classic & fresh mix of Portobello Road No. 171 Gin, fresh lime a dash of cointreau and syrup, charged with champagne... stylish & still a favourite... *"One holds a bottle of red wine by the neck, a woman by the waist, and a bottle of Champagne by the derrière."* Mark Twain

THE BELLINI / ROSSINI

£17.00

Venice Italy around 1948, at Harry's Bar the Bellini was born, we use English Exton Park sparkling wine, fresh peach, crème de peche stirred until 'bubbly'... Or try a ROSSINI made with strawberries! *"Two warm bodies and one cold bottle of Champagne will produce something more wonderful than would happen without the Champagne."* Helen Gurley Brown

GIN N CHAMPAGNE

£17.00

An elegant & traditional blend of champagne, Fifty Pounds London Dry Gin, elderflower & a slither of fresh cucumber, simple & delicate. *"Champagne offers a minimum of alcohol and a maximum of companionship."* David Niven

OLD CUBAN

£16.00

"La Hechicera premium aged sipping rum, fresh mint and lime crushed together with cane sugar topped with angostura & English Exton Park sparkling wine. *"I'm part Cuban, so anything with a good beat like Rumberos de Cuba gets me going."* Oona Chaplin

LYCHEE CHAMPAGNE COCKTAIL

£17.50

Potocki Vodka, lychee puree, lychee liquor topped up with delicious champagne. *"Champagne is one of the elegant extras in life."* Charles Dickens

Classic Martinis

Somerset Maugham is often quoted as saying that “a Martini should always be stirred, not shaken, so that the molecules lie sensuously on top of one another.”

THE CLASSIC GIN MARTINI

£15.00

At Koji we use Tanqueray 10 Gin, a hint of vya vermouth, relaxed over ice until ready...garnished with an olive or lemon twist.

MARTINEZ

£13.50

One of our absolute favourites and considered to be ‘the great grandfather of the martini cocktail’ invented around the early 1900’s in San Francisco... a harmony of Jensen Old Tom Gin, noilly rouge vermouth, maraschino, dash of orange bitters... as dry as your mother-in-law!

DIRTY / FILTHY GIN MARTINI

£13.50

Portobello Road No. 171 Gin, a hint of vya dry vermouth, with the brine of olives if dirty and the addition of freshly squeezed lime juice if filthy - relaxed over ice until ready.

VODKATINI (CLASSIC VODKA MARTINI)

£15.50

In the late 1960’s early seventies, the cold war got colder and the martinis got stronger, with barely a hint of vermouth. Around this time vodka presided over gin as the spirit of choice... Russian Beluga Vodka, one olive, stirred over ice, or shaken, nothing more nothing less.

VESPER DRY MARTINI

£15.50

Remember Daniel Craig in the movie ‘Casino Royale’ ordering his martini at the poker table in Montenegro? Tanqueray 10 Gin, Beluga Vodka, lillet and a large slice of lemon peel.

THE GIBSON

£15.00

Fifty Pounds London Dry Gin, noilly prat, three silver skin onions, cold, crisp and that little bit different.

WHITE LADY

£13.50

Between Ciro's Club London and Harry's Bar Paris around 1923, the White Lady was being enjoyed in this hedonist era, supposedly a favourite of the late F. Scott Fitzgerald and still today nothing quite beats this favourite of ours. Jensen Bermondsey Dry Gin, cointreau, fresh lemon juice & egg white.

Contemporary Martinis

"I like to have a martini, two at the very most - After three I'm under the table, After four, I'm under my host." Dorothy Parker

THE COSMOPOLITAN £13.50

Appeared in New York first at the Odeon in TriBeCa, and first in San Francisco at The Fog City Dinner. Ketel One Citron Vodka, cointreau, fresh lime & cranberry juice.

THE LEMON GRASS & CHILLI MARTINI £13.50

Spicy & refreshing combination of lemon grass and chilli infused Finlandia Vodka, fresh lime & apple juice.

CIROC APPLE MARTINI £16.00

Originally born in Sydney and the favourite drink of John Dorian in the American comedy 'scrubs'. Ciroc Apple Vodka shaken with freshly muddled green apples, apple schnapps and organic apple juice.

THE PASSION FRUIT MARTINI £13.50

A wonderful combination of Finlandia Vodka & passion fruit that magically harnesses the flavour of the original Brazilian fruit. Created in 2002 by Douglas Ankrah at the Knightsbridge Townhouse Bar.

LYCHEE MARTINI £13.50

Finlandia Vodka, lychees, cointreau and freshly squeezed lemon juice - the exotic sweetness of the fruit brightens the citrus flavours in this lovely refreshing drink.

SAKURA MARTINI £13.50

Junmai Ginjo Sake, beefeater gin & luxarado maraschino liqueur with salted cherry blossoms.

PORNSTAR MARTINI £15.50

Our own vanilla infused Finlandia Vodka, passoa, passion fruit, vanilla sugar with a dash of raspberry puree and a side shot of vanilla laced sparkling wine.

Contemporary Martinis

BREAKFAST MARTINI

£13.50

Beefeater Gin, finely cut English marmalade, curaçao liqueur and freshly squeezed lemon juice.

MANGO MARTINI

£13.50

Finlandia Vodka, mango puree, fresh ginger, benedictine liquor, freshly squeezed lime juice & siracha.

ROSEMARINO MARTINI

£13.50

Japanese Tomi sweet potato vodka, st germain, fresh rosemary, freshly squeezed lime juice, organic pear & apple juice.

ESPRESSO MARTINI

£13.50

Invented in London by Dick Bradsell in 1998 Finlandia Vodka, coffee liqueur & a weanie beans espresso.

Classics with Style

"The luck is gone, the brain is shot, but the liquor we still got". Bryan Brown

OLD-FASHIONED

£12.50

No single cocktail is as iconic, as beloved or as discussed and fought-over as the Old-Fashioned. We use Buffalo Trace Bourbon, angostura bitters, a sugar cube and orange peel.

SAZERAC

£16.50

This old timer was invented sometime around 1870 at the Sazerac Coffee House on Royal Street in New Orleans. Originally drunk with cognac but over time changed to rye whisky, a problem of supply & demand with France and a crop eating aphid... Thomas Handy was the man responsible for this little big man stirred Sazerac rye whisky, sugar, peychauds bitters and poured into a cold absinthe rinsed glass... Taxi!

MANHATTAN

£15.00

The quintessential rye cocktail! Legend says it was created for Jennie Churchill (mother of Winston) around 1874. Two to three parts best rye whisky to one part sweet vermouth, we use the original Sazerac Rye, vya vermouth, angostura bitters and a cherry for garnish.

ROB ROY

£13.00

Macallan Gold Whisky, golfo tinto cilar di silos vermut, angostura bitters, orange peel and a cherry.

CAIPIRNHA

£11.50

The national cocktail of Brazil whose name in Portuguese is slang for hillbilly – anything but! Organic Abelha Silver Cachaça & fresh lime juice muddled with cane sugar and served over crushed ice.

MARGARITA

£11.50

Made well, nothing quite revives like a margarita. At Koji we mix Arette Blanco 100% Blue Agave Tequila, cointreau, fresh lime, no salt, served on the rocks.

MOJITO

£11.50

Also referred to as 'Little Dragon' this classic cocktail became a popular drink amongst the Cuban working class as early as the 19th century. El Dorado 3yr White Rum, fresh mint and lime crushed together with cane sugar and a dash of angostura.

Classics with Style

"The luck is gone, the brain is shot, but the liquor we still got". Bryan Brown

NEGRONI

£11.50

The Negroni cocktail was invented circa 1919 in Florence. Campari, portobello road no. 171 gin, vermouth and a orange twist - bitter & dry, but very, very tasty.

BOULEVARDIER

£12.50

Buffalo Trace Bourbon, vya sweet vermouth & campari with an orange twist. Created for the nephew of Alfred Vanderbilt in the 1920's by Harry McElhone at Harrys New York Bar in Paris.

RAMOS GIN FIZZ

12.50

The Fizz can be a great hangover cure, or just a pick me up when needed. Named after Henry Ramos of New Orleans, an unusual and intriguing blend of Beefeater Gin, fresh lemon, cream, orange flower water, egg white and soda float.

HEMINGWAYS SPECIAL DAQUIRI (PAPA DOBLE)

12.50

Created by the legendary Costantino Vert, the legandary head bartender of La Floridita, Havanna, Cuba for Ernest Hemingway. Atlantico Platinum Rum, pink grapefruit juice, maraschino, freshly squeezed lime juice & sugar syrup. shaken hard until stuck to the hand, the perfect aperitif and pick me up.

SIDE CAR

13.5

Introduced in 1922 in London, by McGarry, head barman at Buck's Club. Classic H by Hine Cognac, cointreau & freshly squeezed lemon juice.

SINGAPORE SLING

11.5

Raffles Hotel around 1915, saw bartender Ngiam Tong Boon mixing up this classic recipe. Although there are many versions we use Beefeater Gin, cherry herring, cointreau, benedictine, pineapple, angostura , fresh lime & a cherry soda float.

THE CLASSIC AVIATION

13.5

The story goes... created by Hugo Ensslin, head bartender at the Hotel Wallick NYC, in the early part of the twentieth century. First published in 1916 "Recipes for mixed drinks" gin, maraschino liqueur & lemon juice. We use Aviation Gin from Portland, Oregon. Fresh, clean & elegant on the palate.

MAI TAI

11.5

A absolute rum classic & we feel a must try... Trader Vic's creation in California 1944. A satisfying mix of El Dorado 5yr Dark Rum, orange curaçao, orgeat syrup, & freshly squeezed lime juice...not forgetting the Cruzan 151 Proof rum float. Surfers beach party!

Twists & Inspirations

"Moderation is a fatal thing - nothing succeeds like excess" Oscar Wilde

KOJI FIZZ Long and refreshing - the addition of fresh raspberries turns this simple fizz into a 'tart affair'!... Beefeater Gin, fresh raspberries, fresh lemon, syrup, egg white & soda.	£12.00
BLOODY MARY TWIST Chilli infused Finlandia Vodka, yuzu juice, dijon, celery salt, jalapeno tabasco and tomato juice.	£12.00
PASSION FRUIT & CHILLI MOJITO El Dorado 3 year White Rum, passion fruit puree, freshly squeezed lime juice, passion fruit, fresh chilli & mint.	£12.00
JAPANESE BOULEVARDIER Nikka Old Malt Whisky, campari, cocchi vermouth, chocolate bitters & chamomile syrup.	£13.50
SPICE ISLAND Grenada being the real spice island of the Caribbean, a tropical mix of sweet & spice to create this real spiced punch. El dorado 5yr Dark Rum, fresh chilli, vanilla sugar, fresh lime & pineapple dusted with nutmeg.	£12.00
TEQUILA GINGER Arette Blanco 100% Blue Agave Tequila, muddled fresh ginger, freshly squeezed lime juice, pineapple juice & agave.	£12.00
BASIL SOUR A generous handful of fresh basil, Portobello Road No. 171 Gin, freshly squeezed lemon juice, a dash of sugar syrup, egg white and fresh ground pepper.	£12.00
THE FOUND WORLD Portobello Road No. 171 Gin, luxarado maraschino, Absinth, freshly squeezed lemon juice, cucumber, fresh rosemary & mint.	£12.50
MANGO CHOCOLAT El Dorado Dark Rum, luxarado maraschino, mango puree, freshly squeezed lime juice, lemon grass and chocolate bits.	£12.50
BOURBON PLUM Knob Creek Small Batch Bourbon, Plum Syrup (sherry, dried plums, coffee, chocolate & caramel), freshly squeezed lemon juice, egg white, chocolate & peychaud bitters with orange peel & dried plums	£13.50

Long & Elegant

THE KENTUCKY DERBY Buffalo Trace Bourbon, corn milk syrup, orange curacao, freshly squeezed lime juice and a dash of peuychard bitters with mint, orange twist and caramel popcorn. <i>"He's a special, special horse. You can see it in his eye on a daily basis. He knows how to bring his 'A' game."</i> Doug O'Neill, trainer of Nyquist.	£12.50
PISTACHIO SLING Mezcal, pistachio-coconut milk, fresh ginger juice and freshly squeezed lime juice.	£13.00
CORIANDER COOLER Hendricks Gin, coriander, cucumber freshly squeezed lemon juice and elderflower.	£12.00
BASIL COOLER A handful of fresh basil, Finlandia Vodka, strawberry puree, freshly squeezed lemon juice, a dash of gomme & lemonade float.	£12.00
SPRING TEQUILA Arette Blanco 100% Blue Agave Tequila, freshly squeezed lime juice, orange juice, luxarado waraschino, wasabi & lemongrass.	£12.00
SPICY POMEGRANATE Chilli infused El Dorado 3 year White Rum, passion fruit puree, vanilla & pomegranate.	£12.50
CHINA TEA An oriental infusion of Finlandia Vodka, fresh lemon grass, elderflower & ginger, freshly squeezed lime juice, topped with ginger ale. A real slow boat to china!...	£12.00
ISLAND PASSION Influenced by fruits of the Caribbean. An exotic punch of El Dorado 5yr Dark Rum, passion puree, pineapple juice, fresh lime, finished with a framboise liquor float.	£12.00
POMEGRANATE RUM & PINEAPPLE MOCKTAIL El Dorado 3yr White Rum, freshly squeezed lime juice, vanilla, crème de mure and pineapple juice.	£12.00
DARK & STORMY The national drink of Bermuda. Goslings Black Seal rum, freshly squeezed lime juice, angostura bitters topped up with fevertree ginger beer.	£11.00

Peruvian & Chilean Pisco Cocktail's

Pisco - a potent distilled spirit made from fermented Muscat grapes brought by the Spanish Conquistadores to South America. The vigorous dispute about whether it belongs to Peru or Chile continues to this day.

THE FIRST PISCO SOUR £15.00

Our classic refreshing Pisco Sour based on the 1916 creation from the Morris Bar in Lima - Peruvian Macchu Pisco from the Quebranta grape, Nori & Yerba Mate infusion, Gozenshu plum sake, fresh lime juice & egg white.

NEGRONI STYLE £15.00

Created in 1786 Antica Formula Vermouth with artisanal style Peruvian Barsol Pisco, a hint of smoked whisky, campari, chocolate bitters & togarashi

GUAVA DRAGON £15.00

Aromatic Chilean Kappa Pisco made from Moscato grapes creating a complex spirit, fresh guava juice and vanilla

PEPINO £15.00

Organic Pink Muscat (Rose) & Alexander Muscat Kappa Pisco with ginger, basil, cucumber, freshly squeezed lime juice and agave

PISCO PLUM £15.50

Andean Waqar Pisco made from Muscat grapes, Gozenshu plum sake, fresh lemon juice, egg white, chambord & orange bitters

ALBAHACA MANZANA £15.00

Elqui Valley Kappa Pisco, unfiltered apple juice, freshly squeezed lemon juice, eldrflower, egg white and basil.

GRAPPOLO £15.50

Peruvian Macchu Pisco from the Quebranta grape, silky Konishi Silver Ginjo sake, sencha tea & fresh grapes

Non-Alcoholic Cocktails

THE KOJI VIRGIN MARY	£8.50
Virgin Mary with mustard, tomato juice, yuzu juice and a few secrets of our own.	
RASPBERRY LYCHEE BLOSSOM	£8.50
Raspberry and lychee purée, freshly squeezed lemon juice, ocean spray cranberry juice , fresh mint, dried raspberry powder and lychee juice.	
MANGO PASSION	£8.50
Mango and passion fruit purée, vanilla syrup, passion fruit juice and mango.	
ELDERFLOWER & CUCUMBER	£8.50
Freshly muddled cucumber & fresh mint mixed with elderflower, freshly squeezed lemon juice, apple juice and organic lemonade.	
HIBISCUS LEMONADE	£8.50
Soda water, fresh lemons, hibiscus syrup, fresh mint, hibiscus tea & a dash of sugar syrup.	
KOJI LEMONADE	£8.50
Lime cordial, freshly squeezed lemon juice, soda water & angostura.	
PATRIZIANA	£8.50
Freshly squeezed lemon juice, cucumber, fresh mint, apple juice, soda water & canada dry ginger ale	

Japanese Beers

From the Culinary Heart of Edo in the city of Kawagoe 330ml

Coedo Ruri Pils 5% £8.00

Coedo Shikkoku Black Lager 5% £7.50

Original Japanese Beer underpinned with a brewing heritage since 1823

Hitachino Saison du Japon - Munich Style with Koji Flavours 5% £7.50

Hitachino Nest White Ale 5.5% £8.00

The oldest Beer brand in Japan brewed under licence in the EU

Sapporo Lager 4.7% £6.50

Digestifs

Cognac

	50ml
Hine Rare VSOP	£13.00
A De Fussigny XO	£21.00
Drouet et Fils XO	£23.00
Delamain Pale & Dry XO	£26.00
Martell Cordon Bleu	£30.00

Blended Armagnacs from Chateau de Hontambere

A Stalwart of the region since 1834 there are no colourings or sweetners added here - the golden hue is the result of pure alchemy transforming the clear liquid in a copper still to something golden and precious.

Chateau de Hontambere VSOP Armagnac citrus & iodine notes	£26.00
Chateau de Hontambere XO Armagnac vinalla tinged and spicy	£30.00
Chateau de Hontambere 1990 Armagnac richness & complexity	£35.00
Chateau de Hontambere 1979 Armagnac supremely elegant	£45.00
Camut Calvados Pays d'Auge AOC 12 year old no sugar, no artificial colouring and no filtration - think apple pie.	£23.00
Poire Williams G Miclo, Alsace France	£13.00
Grappa di Brunello Fabio Tassi, Montalcino - Italy	£13.00
Quinto do Infantado 1991 Vintage Port	£25.00
Robert Parker - "A saturated black/purple colour is followed by a huge, ripe, pure nose of jammy blackberry & cassis fruit that is vaguely reminiscent of great 1990 Hermitages... Awesome concentration, massive body, an unctuous texture oozing fruit, glycerin and extract, a blockbuster finish".	

