

OKA.

PAN ASIAN & SUSHI



DRINKS

COCKTAILS

JAPANESE BELLINI	£ 8.50
Yuzu, Pear Vodka & Sparkling Sake	
LYCHEE AND GINGER MOJITO	£ 8.50
Spicy and fruity version of Mojito, added of fresh ginger, & tropical lychee touch	
Virgin option	£ 5.00
ESPRESSO MARTINI	£ 8.50
Vodka based drink with Fresh espresso & coffee liquor	
RISING SUN	£ 8.50
Fresh Passion Fruit Puree with Vodka Cointreau & Almond Syrup	

WHITES

	125 ml	175 ml	Bottle
Stoneburn Sauvignon Blanc 2017, Marlborough, New Zealand	£ 6.20	£ 7.50	£ 28.00
Classic Kiwi Sauvignon, Plenty of gooseberry, passion fruit and freshness.			
Hunter's Riesling 2016, Marlborough, New Zealand	£ 8.50	£ 9.75	£ 34.00
Dry style, packed with lime, citrus flavours with floral and spice notes.			
Pinot Grigio 2015, Colli Orientali del Friuli	£ 8.75	£ 10.20	£ 39.00
Classic Italian with elegant fruit and floral notes with a fruity finish.			
Gavi di Gavi 2016, La Chiara, Piedmont, Italy			£ 40.00
Classic Italian with notes of lemon and peach and a pleasing crisp finish.			
Chablis 2016, Domaine de la Conciergerie, Burgundy, France			£ 45.00
Bone dry, crisp clean Chablis with minerality and fruit.			

ROSE'

	125 ml	175 ml	Bottle
Mélopée de Gavoty Rosé 2014, Côtes de Provence, France	£ 6.50	£ 7.75	£ 30.00
Pale, fresh, bright flavours of strawberry and redcurrant and a hint of spice.			
Whispering Angel Rosé 2017, Côtes de Provence, France	£ 9.50	£ 12.25	£ 45.00
Celebrated rosé with creamy raspberry and redcurrant. Great freshness and length.			

REDS			
	125 ml	175 ml	Bottle
Raza Malbec Reserva 2016, Famatina Valley, Argentina Full bodied, concentrated Malbec ripe, juicy fruit flavours and oak.	£ 6.50	£ 7.95	£ 28.00
Rioja Reserva 2013, Marque De Reinosa, Spain Full Bodied Red with a cherry aroma and a smokey finish.	£ 8.50	£ 9.80	£ 36.00
Pinot Noir 2013, La Crema, Sonoma Coast, California, USA Full of black cherry, raspberry and spice with a silky smooth finish.			£ 59.00
Givry 1 ^{er} Cru 2014 "La Grande Berge", Burgundy, France Medium bodied with raspberry and dark cherry fruits, backed by earthy notes.			£ 59.00
CHAMPAGNE			
RUIPART BLANC DE BLANCS, France			£ 85.00
SPARKLING WINE			
Bardolin Prosecco Superiore DOC 2016, Italy		£ 9.00	£ 40.00
SPARKLING SAKE			
Sparkling Mio Sake (<i>Bottle - 300 ml</i>)			£ 15.00
SAKE			
Akitabare - Hot Sake	£ 9.00	£ 16.00	£ 25.00
OKA Junmai-shu - Cold Sake	£ 9.50	£ 19.00	£ 28.00
BEERS			
Asahi (<i>Bottle - 300 ml</i>)			£ 4.10
Tiger (<i>Bottle - 300 ml</i>)			£ 4.10

DESSERTS

Hot cookie dough with ice cream	£ 5.95
Freshly baked dark couverture chocolate cookie dough topped with coconut or vanilla ice cream (contains peanuts).	
Pineapple with coconut ice cream	£ 7.50
Caramelized pineapple with coconut ice cream	
Mango lychee cooler	£ 6.50
Coconut ice cream served on home made almond crumble topped with our fresh mango and lychee sauce	
2 scoops of:	
Green tea macha ice cream	£ 3.75
Vanilla ice cream	£ 3.75
Coconut ice cream	£ 3.75
Mango sorbet	£ 3.75

DESSERT WINE

Kishu plum wine	£ 6.00
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BRANDY & WHISKEY

Remy Martin VSOP Cognac (50 ml) - Hot glass on request	£ 7.50
Yamazaki 12 yrs Whiskey (25 ml)	£ 8.50

HOT DRINKS

Jasmine Tea	£ 2.50
Japanese Green Tea	£ 2.50
Fresh Mint Tea	£ 2.50
Fresh Lemongrass & Ginger Tea	£ 2.50
Espresso	£ 2.00
Cappucino	£ 2.50
Latte	£ 2.50
Black Americano	£ 2.25
White Americano	£ 2.50
Double Espresso	£ 2.50