

*“A touch of elegance, a pinch of gluttony
& a dollop of debauchery. Decadent, sinful, yet beautiful...
Koji, a simple recipe.”*

Source Unknown



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Artwork by Adolfo Arenas Alonso.
Please see manager for further information.
Cocktail list designed by Thomas Micherda.

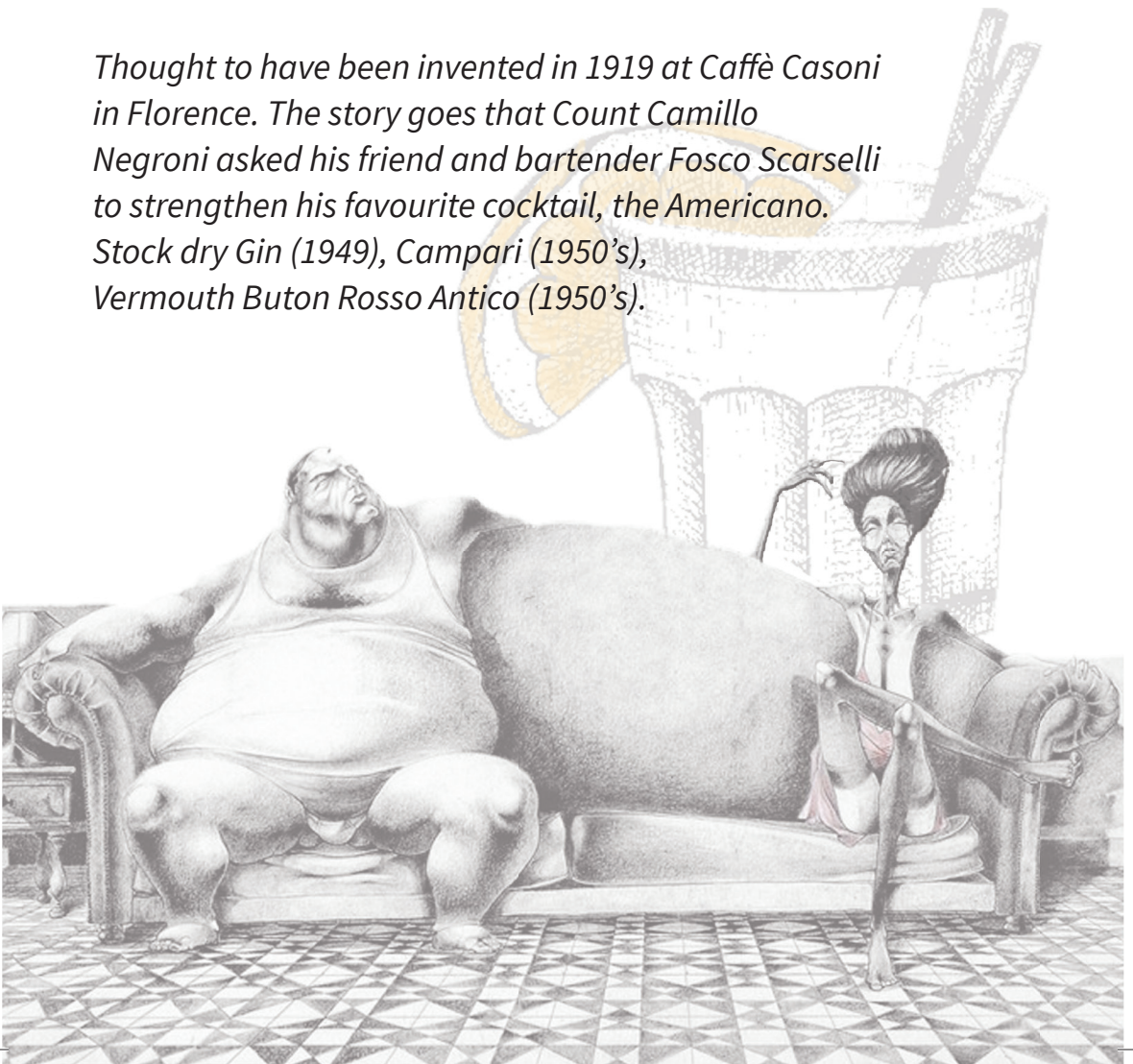
Vintage Cocktails - Classic Cocktails using authentic vintage spirits

“Beautiful things don't ask for attention.” - James Thurber

1950s NEGRONI

27.50

Thought to have been invented in 1919 at Caffè Casoni in Florence. The story goes that Count Camillo Negroni asked his friend and bartender Fosco Scarselli to strengthen his favourite cocktail, the Americano. Stock dry Gin (1949), Campari (1950's), Vermouth Buton Rosso Antico (1950's).



Vintage Cocktails - Classic Cocktails using authentic vintage spirits

SILVER BULLET

27.50

Prince Philip's favourite drink before playing a round of golf. The recipe for the Silver Bullet first appeared in the famed Savoy Cocktail Book of 1930 and was so named due to its incredibly clean and fresh flavour.

Gordons Special Dry Gin (1970s), Bella Trieste Doppio Kummel (1950s), fresh lemon juice and touch of champagne sugar.

GODFATHER

27.50

If you ask Disaronno, the history of the Godfather is pretty straight forward. The Italian amaretto liqueur producer claims the cocktail was a favorite of Marlon Brando in the 1970s, who as many know famously played Vito Corleone in The Godfather movies.

Amaretto Di Saronno (1950s), Haigs Dimple 15 y.o. (1980s).

MARTINEZ

27.50

Of all the cocktails proudly wearing the 'classic' badge, the Martinez is perhaps the most deserving. Often named the Father of the Martini, this is an old, old drink. The big question is: Which came first, the Martini or the Martinez? The answer is quite simple: the Martinez.

Stock dry Gin (1949s), Martini sweet Vermouth (1960s), Maraschino liqueur (1950s), Angustura bitters.

BLOOD AND SAND

27.50

Considered among many to be named after Rudolph Valentino's 1922 (silent-film star known as The Latin Lover) bullfighter movie Blood and Sand.

Haigs Dimple 15 y.o. (1980s), Martini sweet Vermouth (1960s), Cherry Herring, fresh orange juice.



Vintage Cocktails - Classic Cocktails using authentic vintage spirits

ROB ROY

27.50

The Rob Roy was invented in 1894 by a bartender who worked at New York City's Waldorf-Astoria Hotel. Inspired by an 1884 opera based on the Scottish Folk hero Robert Roy MacGregor, the Classic Rob Roy was formed. Similar to a Manhattan yet prepared exclusively with Scotch Whiskey. Johnny Walker Red Label (1970s), Rosso Antico Demi Sec (1970s), Angustura Bitters.

BOULEVARDIER

27.50

The Boulevardier first appeared in Harry's 1927 bar guide. It was the signature drink of Erskine Gwynne a writer and nephew of railroad tycoon Alfred Vanderbilt. Gwynne edited a monthly magazine, a sort of Parisian New Yorker called The Boulevardier. Sazerac rye whiskey, Vermouth Buton Rosso Antico (1950s), Campari (1950s).

PIMMS CUP

27.50

Pimm's No. 1 Cup was created in 1840 by a bartender named James Pimm at an oyster bar in London's financial district. Pimms as you might know is a staple drink for some of those very British events on the summer calender. Wimbledon, the Chelsea Flower Show, polo matches and the Henley Royal Regatta are just some of the prestigious events where Pimms takes centre stage. Pimms no. 1 (1950s), Sicilian lemonade, mint, cucumber, orange slice.

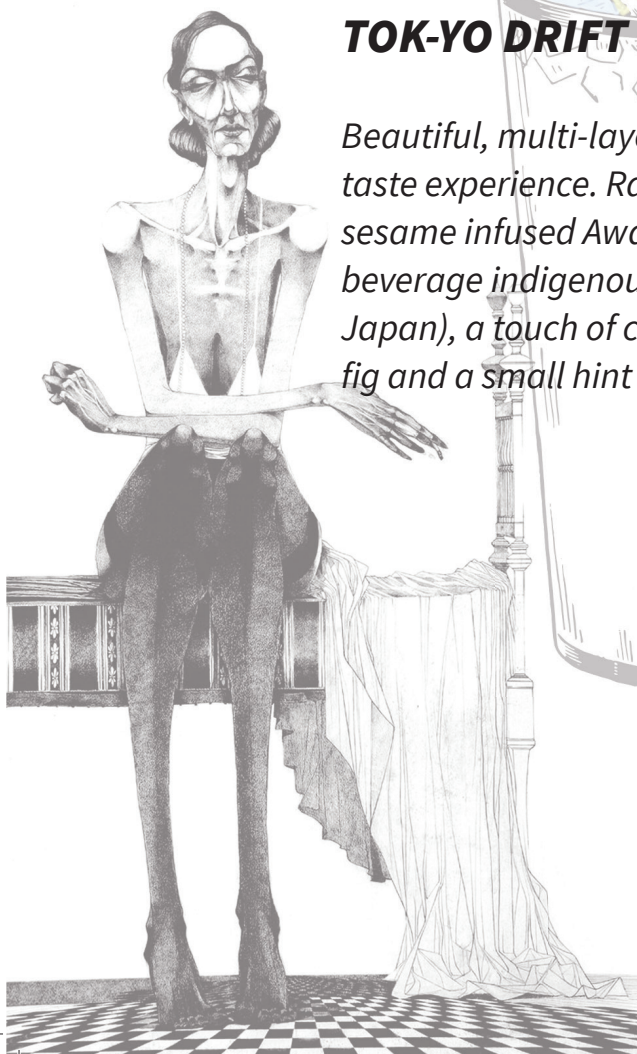


“Everybody should believe in something, I believe I’ll have another drink.” – Source Unknown

TOK-YO DRIFT

15.00

Beautiful, multi-layered yet an unadulterated taste experience. Raw cocoa and roasted sesame infused Awamari (an alcoholic beverage indigenous and unique to Okinawa, Japan), a touch of coffee liquor, spices, fig and a small hint of citrus.



Twists & Inspirations - Create not make

KOJI FIZZ

13.50

Long and refreshing - the addition of fresh raspberries turns this simple fizz into a 'tart affair'. Beefeater Gin, fresh raspberries, fresh lemon & yuzu, champagne syrup, egg white & soda.

LEMON GRASSHOPPER

15.50

A handful of fresh lemon grass, aloe vera, St. Germain, fresh lime juice, Agave syrup and a lots of Avamari (Japanese spirit) . Nice and easy.

THE SMOKING GUN

13.50

Its a Mezcal base creation with an oriental infusion of passion fruit, fresh lime juice, Campari, touch of agave syrup and mango chili juice, Air smoke, heat & pleasure!

TEQUILA GINGER

13.50

Our riff on a classic Margarita, less dry and more exotic. Arette Blanco 100% Blue Agave Tequila, muddled fresh ginger, freshly squeezed lime juice, pineapple juice & agave.

ISSEY MIYAKE COLLINS

13.50

Twist of a classic Tom Collins. A combination of unique ingredients produce a light and refreshing cocktail. Nikka Coffey Gin, soda water, fresh yuzu juice and eucalyptus infused sugar syrup.

PRESBYTERIAN REVENGE

16.00

It's a refreshing and bitter drink of Monkey Shoulder shaken with the artichoke liqueur (Cynar vintage 1960), lemon, and a sparing splash of simple syrup. Great for fans of bitters who want something a little smoother than an aperitif on the rocks.



Flights of Fancy

“I only drink Champagne on two occasions, when I am in love and when I am not.”
– Coco Chanel

THE ROYAL BLUSH

17.50

*Considered one of Marilyn Monroe’s favourites.
Tanquery 10 gin, fresh lemon juice, lavender syrup,
peychauds bitters, kafir lime leaf,
Champagne Philippe Gonet Reserve Brut,
topped with lavender & yuzu foam.
Sexy, zesty and refreshing.*



Flights of Fancy

GIN N CHAMPAGNE

17.50

An elegant & traditional blend of Phillipe Gonet 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

FRENCH 75

17.50

A 1926 classic - a mix of Portobello Road No. 171 Gin, fresh lemon, a dash of cointreau and a drop of sugar syrup, charged with Phillipe Gonet Champagne. Stylish & always 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

LYCHEE CHAMPAGNE COCKTAIL

17.50

Potocki Vodka, lychee puree, lychee liquor topped up and charged once again with Phillipe Gonet Champagne.

"Champagne is one of the elegant extras in life". Charles Dickens

THE BELLINI

17.50

Late 1940s, Harry's Bar, Venice, Italy... the Bellini was born.

Phillipe Gonet Champagne, fresh peach, crème de peche stirred until 'bubbly'.

KIR ROYAL

17.50

Classic - Phillipe Gonet Champagne & gabriel boudier crème de cassis.



Classic with style



SOLO MIO

17.50

*The bitter sweet symphony...
a composition of Cuban Rum, Vintage Amaro,
Pedro Ximenez and a dash or two of bitters.*

Classic with style

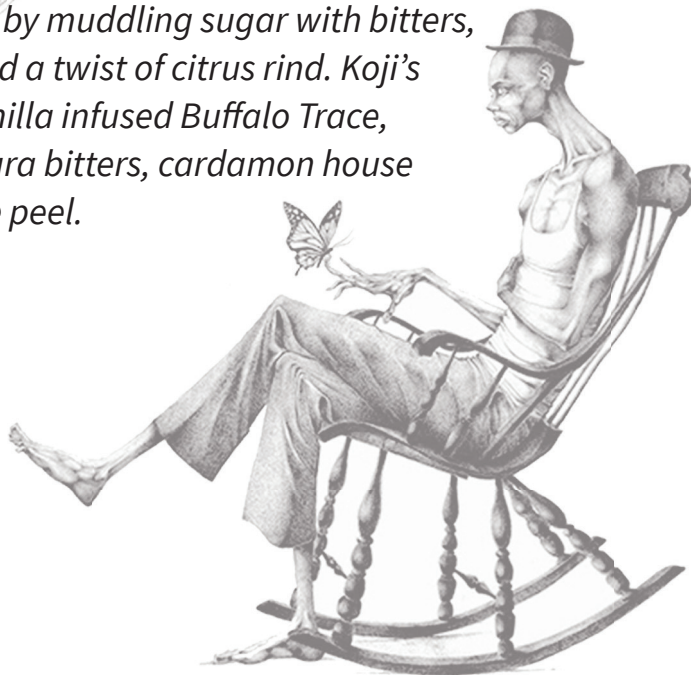
“There is no bad whisky. There are only some whiskies that aren't as good as others.”

- Raymond Chandler

OLD FASHIONED BY KOJI

15.00

Delicately crafted by muddling sugar with bitters, adding whisky and a twist of citrus rind. Koji's very own fig & vanilla infused Buffalo Trace, bourbon, angustura bitters, cardamon house sugar and orange peel.



Classic with style

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. Delightfully stirred Sazerac Rye whiskey, sugar, peychauds bitters - poured into a cold absinthe rinsed glass.

MANHATTAN

13.50

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

BOULEVARDIER

13.50

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

HEMINGWAYS DAQUIRI

13.50

Created for Ernest Hemingway by the legendary Costantino Vert, the head bartender at La Floridita Havanna Cuba. Owney's New York City Rum, pink grapefruit juice, maraschino, freshly squeezed lime juice & sugar syrup. Shaken hard, the perfect aperitif.

OLD CUBAN

17.50

Havana Club Selecion de Maestros triple barrel aged rum, fresh mint and lime crushed together with cane sugar topped with angostura & Phillipe Gonet Champagne. "I'm part Cuban, so anything with a good beat like Rumberos de Cuba gets me going." Oona Chaplin



Classic with style

THE FIRST PISCO SOUR

15.50

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

MINT JULEP

13.50

The Mint Julep is a bourbon cocktail well known as the signature drink of the Kentucky Derby. Traditionally served in a Julep cup over crushed ice and garnished with mint. Since bourbon is the only liquid in the drink, high-quality bourbon is essential. Blanton's is, the first modern bourbon brand marketed as a single barrel bourbon.

RUM SWIZZLE

11.50

Rum Swizzle is a rum based drink that actually pre dates the cocktail and is often called Bermudas national drink. Yet again, this is a drink dripping in history, first served at the world's first cocktail party in London in 1924 held by novelist Alec Waugh. Gosling's Black Seal Rum, orange juice, pineapple juice, Falernum, lime juice and angostura bitters.

MAI TAI

12.50

Trader Vic's creation, California 1944. A satisfying mix of 3 types of rum: El Dorado 5yr Dark Rum, El Dorado 3yr White Rum & a Cruzan 151 Proof mixed with orange curaçao, orgeat syrup, & freshly squeezed lime juice.



Classic Martinis

*“A man must defend his home,
his wife, his children,
and his martini.” - Jackie Gleason*



POLA NEGRI

13.50

*Our very own bison grass infused Portobello gin,
Lillet Blanc, Suze (a pleasingly bitter Swiss apéritif
made from the gentian root), a touch of Phillipe
Gonet Champagne, finished off with a grapefruit
twist. Not just one for Negroni lovers.*

Classic Martinis-

The modern definition of a classic martini is gin or vodka, a splash of dry vermouth, an olive or a lemon twist

THE CLASSIC GIN MARTINI

15.00

Tanqueray 10 Gin, a hint of Noilly Prat vermouth, relaxed over ice until ready... garnished with an olive or lemon twist.

MARTINEZ

15.00

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, sweet vermouth, Maraschino, a dash of Angustura bitters and as dry as your mother-in-law.

VODKATINI (CLASSIC VODKA MARTINI)

15.00

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

Daniel Craig's Montenegro martini - Tanqueray 10 Gin, Beluga Vodka, lillet and a large slice of lemon peel.

WHITE LADY

15.00

Supposedly a favourite of F. Scott Fitzgerald, the White Lady was enjoyed throughout the hedonist era. An elegant order of the 1920s, she featured in only the finest establishments such as the Ciro's Club in London to Harry's Bar in Paris. Tanqueray 10, Cointreau, fresh lemon juice, egg white and touch of champagne sugar.



Contemporary Martinis

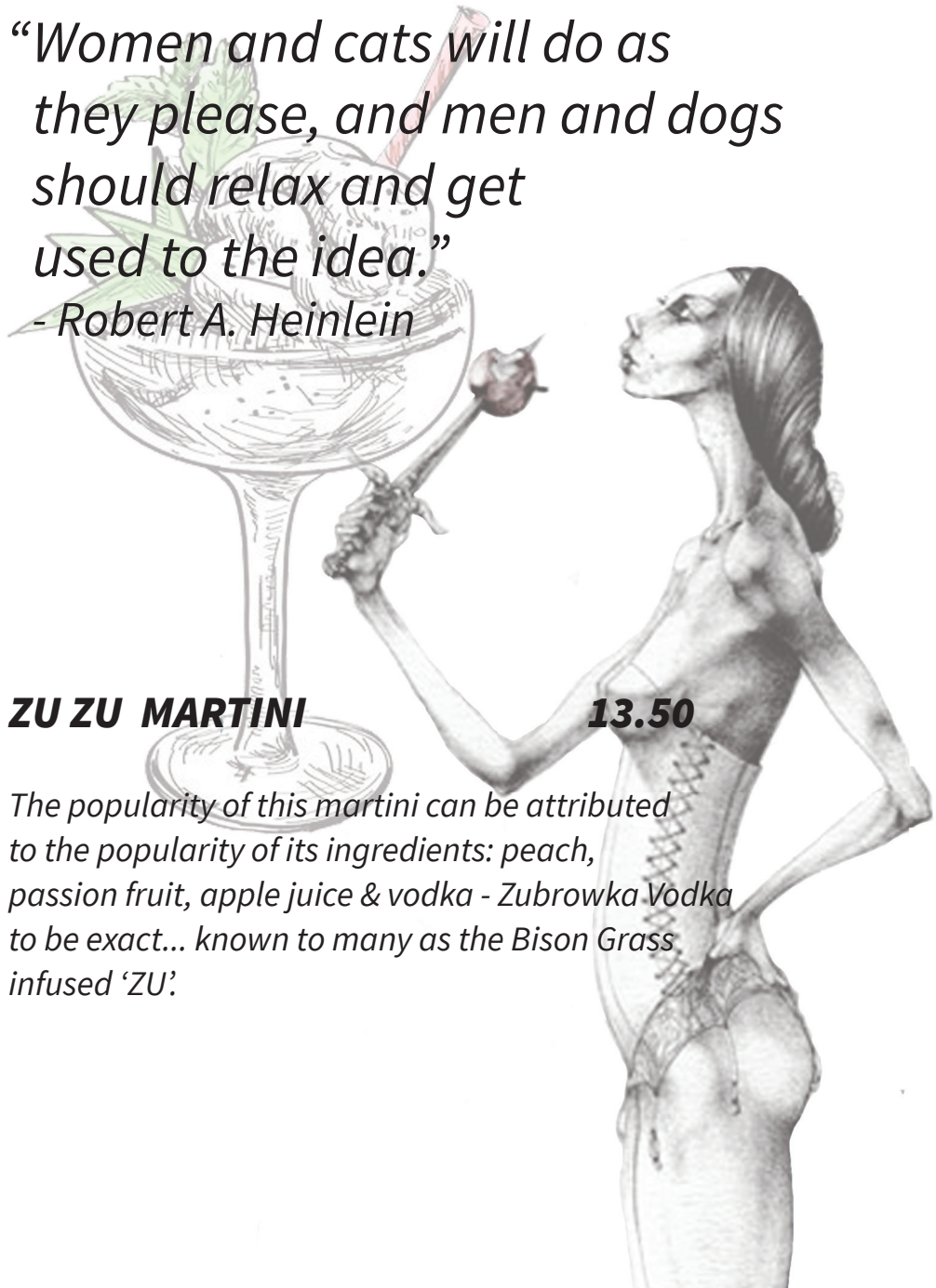
“Women and cats will do as they please, and men and dogs should relax and get used to the idea.”

- Robert A. Heinlein

ZU ZU MARTINI

13.50

The popularity of this martini can be attributed to the popularity of its ingredients: peach, passion fruit, apple juice & vodka - Zubrowka Vodka to be exact... known to many as the Bison Grass infused ‘ZU’.



Contemporary Martinis

THE LEMON GRASS & CHILLI MARTINI

13.50

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

PASSION FRUIT MARTINI

13.50

A delightful combination of Stolichnaya Vodka & passion fruit magically harnessing the flavour of the original Brazilian fruit. Created in 2002 by Douglas Ankrah at the Knightsbridge Townhouse Bar.

LYCHEE MARTINI

13.50

Stolichnaya Vodka, lychees, lychee liquor, cointreau and freshly squeezed lime juice - the fruit's exotic sweetness brightens the citrus flavours creating an elegant and refreshing taste.

PORNSTAR MARTINI

16.00

Koji's very own vanilla infused Stolichnaya Vodka, passoa, passion fruit, vanilla sugar, passion fruit purée and a side shot of vanilla laced sparkling wine.

ESPRESSO MARTINI

13.50

Invented in London by Dick Bradsell in 1998 Stolichnaya Vodka, kahlua & a weanie beans espresso.

FRENCH MARTINI

13.50

Raspberry & pineapple laced with vodka. Easy drinking and very fruity.



Non-Alcoholic Cocktails



PASSION FRUIT MARTINI

8.50

Mix of fresh passion fruit and purée, hibiscus tea, Greek yoghurt and a touch of eucalyptus infused sugar syrup.

MANGO PASSION

8.50

Mango & passion fruit purée, vanilla syrup & fresh mango.

ELDERFLOWER & CUCUMBER

8.50

Freshly muddled cucumber & white grapes, fresh mint mixed with elderflower, freshly squeezed lemon juice, apple juice and ginger beer.

HIBISCUS LEMONADE

8.50

Fresh lime & lemon muddled with sugar and lime cordial, topped up with soda water, house made hibiscus & mint tea.

RASPBERRY LYCHEE BLOSSOM

8.50

Raspberry & lychee fruit purée, freshly squeezed lemon juice, fresh mint.

BORRAGO 'GIN' & TONIC

8.50

A vibrant and refreshing botanical 'gin', served with Merchant's Heart Tonic Water

Low-Alcoholic Cocktails

YUZU SAKE COLLINS, 6% ABV

12.50

Light alternative to gin & tonic. Enhanced with the spicy, fresh and earthy aroma of Yuzu sake, fresh raspberries, eucalyptus sugar syrup and tonic.

HUGO, 9% ABV

12.50

A simple blend of elderflower cordial, sparkling wine, fresh mint, lime and splash of soda. A good way to kick off your aperitivo hour in style.



Gin



Gin

JAPAN

50ML NIKKA COFFEE POT STILL GIN

12.80

Vibrant botanicals including amanatsu, kabosu, shikuwasa and yuzu, as well as sansho pepper.

Garnish: lemon peel & apple.

50ML KI NO BI

13.50

Floral and aromatic with refreshing yuzu notes. Subtly earthy, oaky elements develop, joined by a kick of ginger.

Garnish: Shiso leaf & lemon peel.

50ML WA GIN

16.00

Wa Gin is Japanese original craft gin based on spirits distilled from sake and has been stored for 10 years. Seven high quality botanicals such as spicy and woody scented fine juniper berries, lemon peel, orange peel citrus fruits and cinnamon in this gin.

Garnish: orange twist & dried orange.

50ML MASAHIRO OKINAWA

13.40

Perfectly capturing the tropical climate of the Southern Japanese island, the botanical list features a variety of local ingredients. Shequasar, guava leaves and Balinese long pepper. The recipe also includes goya, cucumber-shaped bitter melon from Okinawa, and a type of hibiscus called roselle.

Garnish: fresh mango slices & cucumber.

* We pair our gins with Merchant's heart tonic.

Gin

AMERICA

50ML LEOPOLDS

12.00

Small Batch American gin, made using hand-zested pummelos. Only 50 cases produced a year resulting in limited production. Garnish: grapefruit peel & dried lime.

50ML NO. 209

10.00

Quite forward on the citrus front, as juniper takes a back seat with a well constructed mix of aromatic botanicals - orris root, liquorice, pummelo, coriander and angelica. Garnish: grapefruit slice & fresh raspberries.

50ML BROOKLYN

11.00

Vibrant and characterful gin from New York, made using hand-cracked juniper and fresh citrus peels. Big, well-rounded with citrus notes at its core. Garnish: dried lime & a fresh orange slice.

50ML AVIATION

10.00

Aviation gin offers a Dutch style, distilled from rye and flavoured with juniper, lavender, anise, sarsaparilla, orange peel and cardamom. Garnish: slice of lemon & fresh blackberries.

FRANCE

50ML G VINE NOUAISSON

11.00

G'Vine is batch distilled using a neutral grape spirit with fresh whole-fruit botanicals in France's Cognac region. Finished with a zesty mix of juniper and ginger. Garnish: grapes & dried lemon.

50ML CITADELLE

8.50

A fabulous gin made with 19 different botanicals including moroccan coriander, french juniper, mexican oange peel and chinese liquorice. Garnish: orange peel & dried lime.

SPAIN

50ML MARE MED

10.00

Gin Mare is made with botanicals including arbequina olive, rosemary, thyme, basil and mandarin. A fabulous spanish gin inspired by mediterranean flavours. Garnish: basil leaf.

Gin

GERMANY

50ML MONKEY 47

15.00

A fairly unusual gin from the Black Forest in Germany, The 47 comes from the number of botanicals that go into this gin. Complex to no end with woody, vegetable aromas under pinned by fresh grassy citrus notes and botanical sweetness - "like a pine forest after the rain".

Garnish: fresh mango & dried lime.

50ML ELEPHANT

12.50

Made in Germany & inspired by Africa. Using rare African botanicals 'EG' donates 15% of its profits to two Elephant conservation charities.

Garnish: slice of green apple

ENGLAND

50ML DODD'S

14.00

The gin is made exclusively with organic botanicals, including juniper, angelica, fresh lime peel, cardamom, red raspberry leaf, bay laurel and honey from The London Honey Company.

Garnish: lemon peel & dried lime.

50ML PLYMOUTH

8.50

Plymouth gin original is distilled using the same blend of seven exotic botanicals, soft Dartmoore water and pure grain alcohol since 1793.

Garnish: lemon & lime wedge.

50ML PORTOBELLO

8.50

It's an old-style London Dry Gin, containing traditional botanicals and spices that date back to the gins of yesteryear.

Garnish: grapefruit peel.

50ML TANQUERAY NO. 10

10.00

A wonderful small batch London dry gin made in pot still number 10. Tanqueray Number 10 is citrusy and full-bodied.

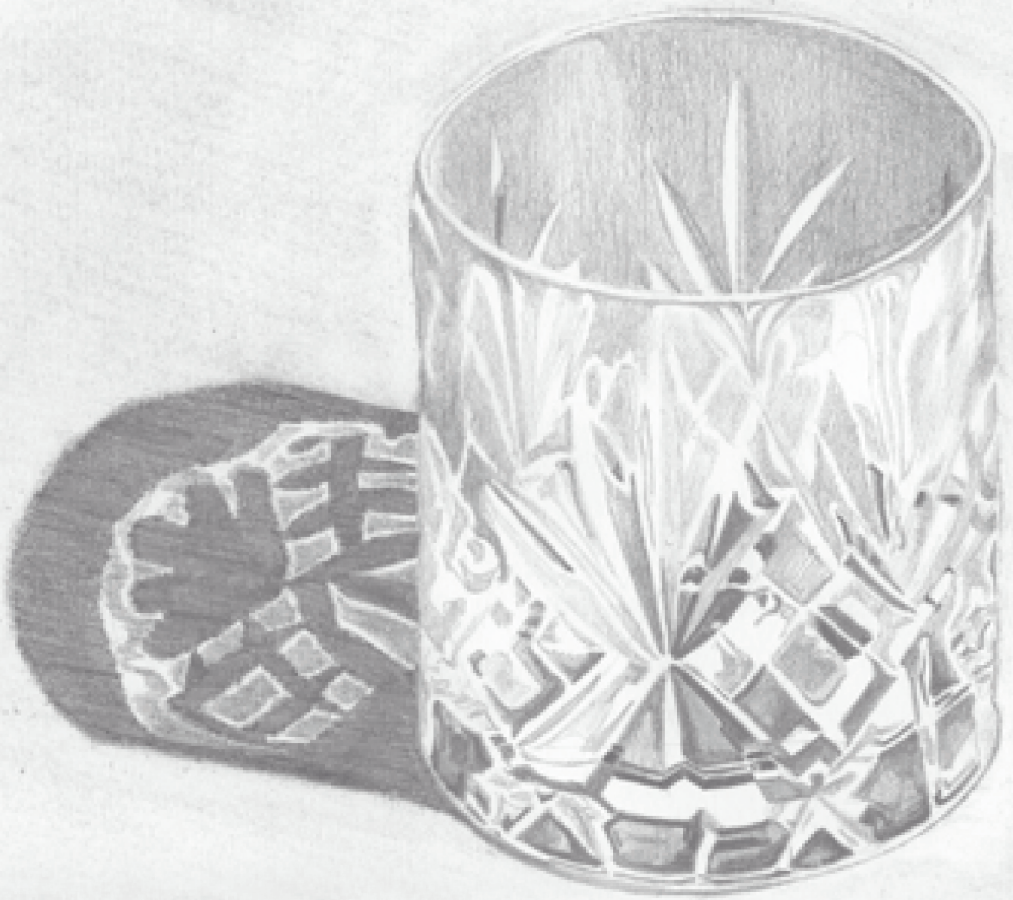
Garnish: grapefruit wedge.

50ML FIFTY POUNDS

10.50

11 botanicals in total; Juniper, angelica root, coriander, liquorice root, grains of paradise, lemon and orange rind. The remaining three botanicals are kept incredibly secret. Garnish: lime wedge & mint.

Whisky



Japanese Whisky

NIKKA DISTILLERY

50ML COFFEY GRAIN

15.50

This Japanese whisky uses two Coffey stills at the Miyagikyo distillery, both of which were in fact imported from Scotland to Japan in 1963. It's safe to say that grain whisky and bourbon fans will not be disappointed.

50ML COFFEY MALT

15.50

While most distilleries use their Coffey stills only to make grain whisky, Nikka use the two Coffey stills at their Miyagikyo distillery to create malt whisky too. A cross between a single malt and a bourbon. Notes of chocolate, caramel, and espresso.

50ML MIYAGIKYO NAS

19.00

Firm, lively. Malted barley is at the heart of the palate, coated in herbaceous, liquorice, spiced (ginger, cinnamon) and chocolate tones. Very elegant, fresh tobacco leaves and coconut.

50ML MIYAGIKYOU 12 y.o.

32.00

A nose of butterscotch and vanilla with a fruity and caramel taste. Smooth with sherry character.

50ML YOICHI NAS

24.00

A Non-Age-Statement single malt produced by the Yoichi Distillery, the first distillery established by Nikka in 1934. Plenty of fruit notes with a good helping of peat at its core.

50ML YOICHI 10 y.o.

55.00

Yoichi is the jewel in Nikka's crown, their 10-year-old offers notes of vanilla and fruit. One batch received 93 points in Jim Murray's Whisky Bible.

50ML TAKETSURU NAS

14.00

A Non-Age-Statement expression of Nikka Taketsuru Pure Malt whisky. It features plenty of whisky from the Miyagikyo distillery, as well as a percentage of malt matured in Sherry casks to give it a rich and spiced nose.



Japanese Whisky

50ML TAKETSURU 17 y.o.

45.00

This wonderful 17 year old blended malt was named for Nikka's founder, the whisky-pilgrim Masataka Taketsuru. Spicy and rounded with vanilla, blood orange and hints of chocolate.

SUNTORY DISTILLERY

50ML HIBIKI 17 y.o.

68.00

This Japanese blend was awarded an "Editor's Choice" from Whisky Magazine. Hibiki 17 year old is a superb and well respected whisky from Suntory. Sweet and rich, there are crisp notes of mixed peels, raisin and custard.

50ML HIBIKI 21 y.o.

96.00

Hibiki 21 was named World's Best Blended Whisky at the 2013 World Whiskies Awards and was awarded 96 points in Jim Murray's 2014 Whisky Bible. Dr. Whisky quotes... 'Unbelievably balanced, and dangerously drinkable'.

50ML HAKUSHU 12 y.o.

27.00

Strong fruit on the palate, but by no means a sweet whisky. Still rich, herbaceous and grassy, with a waft of smoke along the way.

50ML HAKUSHU 18 y.o.

62.30

A fantastic 18 year old Japanese whisky from the Hakushu distillery - a malty, fruity whisky of real quality. Patisserie sweet with notes of baked goods.

50ML SUNTORY ROYAL

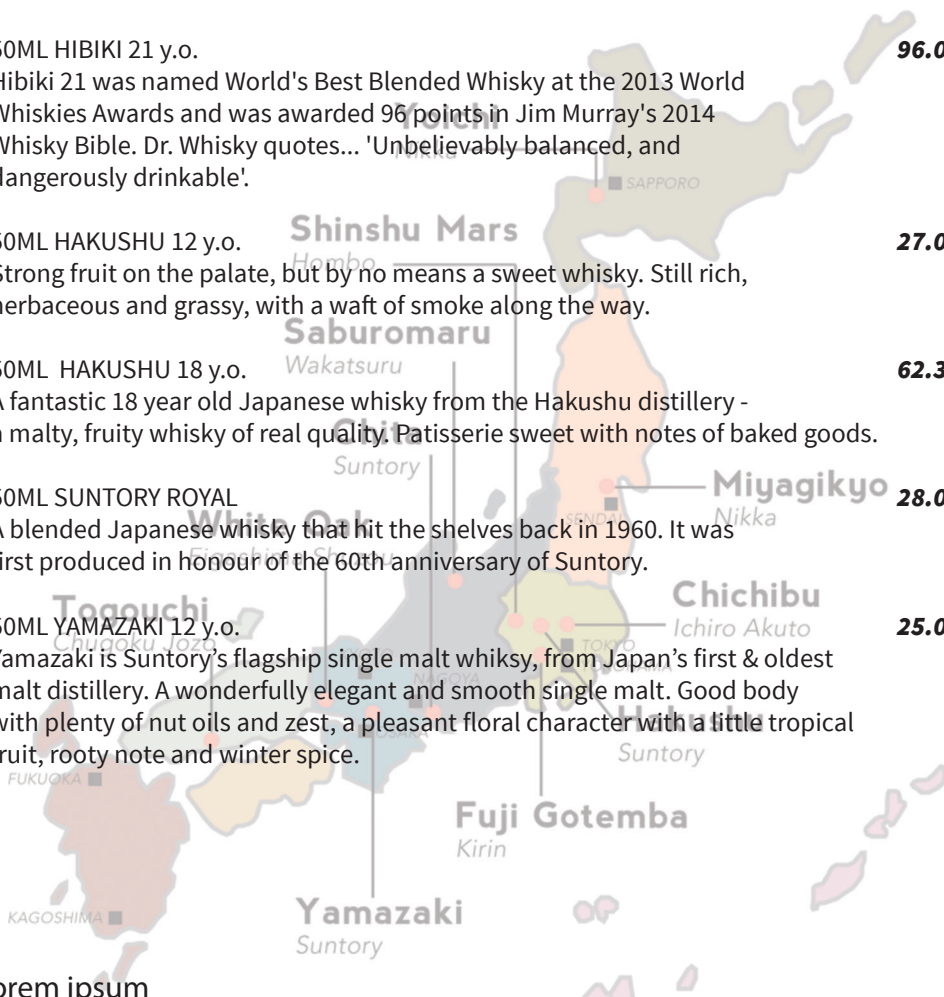
28.00

A blended Japanese whisky that hit the shelves back in 1960. It was first produced in honour of the 60th anniversary of Suntory.

50ML YAMAZAKI 12 y.o.

25.00

Yamazaki is Suntory's flagship single malt whisky, from Japan's first & oldest malt distillery. A wonderfully elegant and smooth single malt. Good body with plenty of nut oils and zest, a pleasant floral character with a little tropical fruit, roasty note and winter spice.



Japanese Whisky

50ML YAMAZAKI 18 y.o.

66.90

An award winning Japanese single malt, Yamazaki's legendary 18 year old earned a Gold at the 2007 International Spirits Challenge and a Double Gold at the 2005 San Francisco World Spirits Competition.

CHICHIBU DISTILLERY

50ML CHIBIDARU 2010

37.00

A sought-after bottle of Chichibu single malt whisky matured in quarter casks, which are notably smaller than a standard cask. This whisky was distilled in 2010 and bottled in 2014, with production limited to 6,200 bottles.

50ML CHICHIBU LONDON EDITION

46.00

Only 929 bottles of Chichibu London Edition were bottled in this exclusive release. Matured exclusively in ex-bourbon barrels authentically expressing the distillery's spirit; floral, honeyed and aromatic with marked complexity

50ML ICHIRO'S MALT & GRAIN

20.00

A blend from the king of independent Japanese distillers, Ichiro Akuto. In addition to whisky from his own stocks, this includes Hanyu, Karuizawa and his own Chichibu distillery.

SHINSHU DISTILLERY

50ML MARS MALTAGE COSMO

17.00

A blended malt whisky from the little-known Japanese distillery Shinshu, as well as whiskies from several undisclosed Scottish distilleries.

50ML MARS KOMAGATAKE SHERRY & AMERICAN OAK 2011

38.00

A limited edition from Mars' Shinshu distillery. This whisky has been aged in ex-sherry and bourbon casks for three years before bottling at a punchy 57%.

TAIWAN WHISKY

KAVALAN DISTILLERY

50ML KAVALAN SOLIST 58.6%

43.50

Award-winning single Oloroso Sherry cask matured whisky from Taiwan, bottled without chilled filtration or artificial colouring.



Bourbon Whisky

BUFFALO TRACE DISTILLERY

50ML BLANTON'S SINGLE BARREL 46.5% ABV **13.85**
Blantons Old Fashioned **18.35**

50ML BUFFALO TRACE 40% ABV **8.50**
Buffalo Trace Old Fashioned **15.00**

50ML EAGLE RARE 10 y.o. 45% ABV **10.50**
Eagle Rare 10 Old Fashioned **16.00**

50ML EAGLE RARE 17 y.o. 45% ABV **40.00**
Eagle Rare 17 Old Fashioned **44.50**

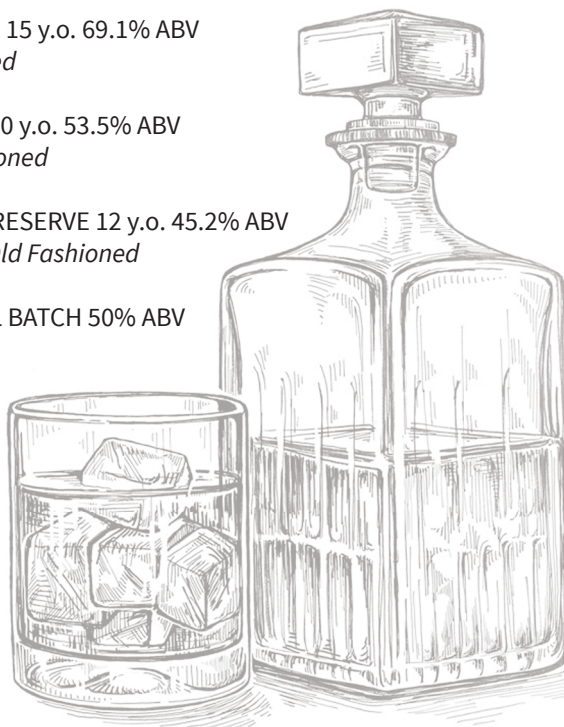
50ML GEORGE STAGG JR. 65% ABV **25.00**
George Stagg Junior Old Fashioned **29.50**

50ML GEORGE T. STAGG app. 15 y.o. 69.1% ABV **135.00**
George T. Stagg Old Fashioned **140.00**

50ML OLD RIP VAN WINKLE 10 y.o. 53.5% ABV **23.25**
Old Rip Van Winkle Old Fashioned **27.75**

50ML VAN WINKLE SPECIAL RESERVE 12 y.o. 45.2% ABV **31.00**
Special Reserve Van Winkle Old Fashioned **35.00**

50ML E.H. TAYLOR, Jr. SMALL BATCH 50% ABV **27.00**
Taylor Jr. Old Fashioned **31.50**



Bourbon Whisky

JAMES B. BEAM DISTILLERY

50ML BAKERS 7 y.o. MASH 53.5% ABV
Bakers Old Fashioned

13.50
18.00

HEAVEN HILL DISTILLERY

50ML ELIJAH CRAIG BARREL PROOF 68% ABV
Elijah Craig Barrel Proof Old Fashioned

26.00
30.50

50ML ELIJAH CRAIG SMALL BATCH 47% ABV
Elijah Craig Small Batch Old Fashioned

11.00
15.50

WILD TURKEY DISTILLERY

RUSSELL'S RESERVE 10 y.o. 45%
Russell's Old Fashioned

35.00
39.50

WOODFORD RESERVE DISTILLERY

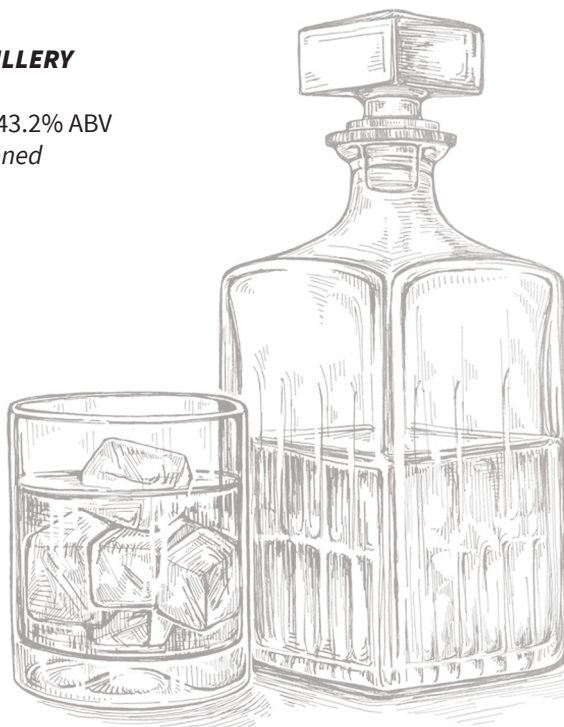
50ML WOODFORD RESERVE 43.2% ABV
Woodford Reserve Old Fashioned

10.00
15.00

NOAH MILL DISTILLERY

50ML NOAH MILL 57.2% ABV
Noah Mill Old Fashioned

20.00
24.50



Rye & Tennessee Whisky

RYE WHISKY

BUFFALO TRACE DISTILLERY

50ML SAZERAC RYE 45% ABV	11.50
<i>Sazerac Old Fashioned</i>	16.00

50ML SAZERAC 18 y.o. 45% ABV	44.50
<i>Sazerac 18 Old Fashioned</i>	49.00

50ML THOMAS H. HANDY SAZERAC 64.8%	45.00
<i>Thomas H. Handy Old Fashioned</i>	49.50

HIGH WEST DISTILLERY

50ML HIGH WEST RENDEZVOUS 46% ABV	21.50
<i>High West Old Fashioned</i>	26.00

WHISTLEPIG DISTILLERY

50ML WHISTLEPIG 10 y.o. 50% ABV	19.50
<i>Whistle Pig Old Fashioned</i>	24.00

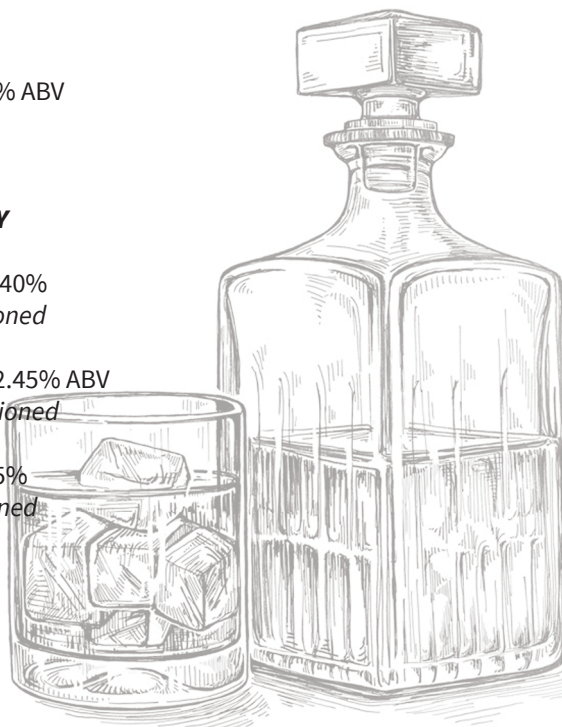
TENNESSEE WHISKY

GEORGE DICKEL DISTILLERY

50ML GEORGE DICKEL NO. 8.40%	11.80
<i>George Dickel No 8 Old Fashioned</i>	16.30

50ML GEORGE DICKEL NO. 12.45% ABV	13.50
<i>George Dickel No 12 Old Fashioned</i>	18.00

50ML GEORGE DICKEL RYE 45%	28.50
<i>George Dickel Rye Old Fashioned</i>	33.00



Whisky

SCOTLAND

HIGHLAND

50ML MACALLAN 18 y.o. SHERRY OAK 43% ABV	50.00
50ML MACALLAN 12 y.o. SHERRY OAK 40% ABV	15.20
50ML MACALLAN RARE CASK 43% ABV	45.00
50ML GLENMORANGIE 12 y.o. NECTAR DOR 46% ABV	16.00
50ML GLENDRONACH 18 y.o. 46% ABV	18.00
50ML CLYNELISH 1997 DISTILLER'S EDITION 46% ABV	20.70
50ML BALBLAIR 1997 19 y.o. 46% ABV	28.00
50ML OLD PULTENEY 21 y.o. 46% ABV	45.00

ISLAY

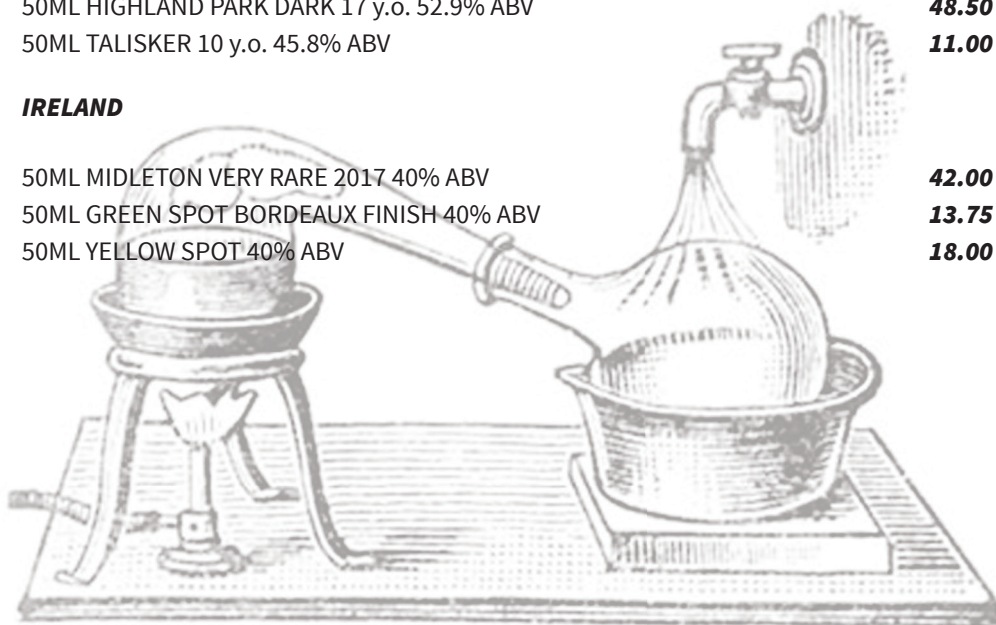
50ML LAGAVULIN 16 y.o. 43% ABV	16.70
50ML ARDBERG 10 y.o. 46% ABV	12.30

ISLANDS

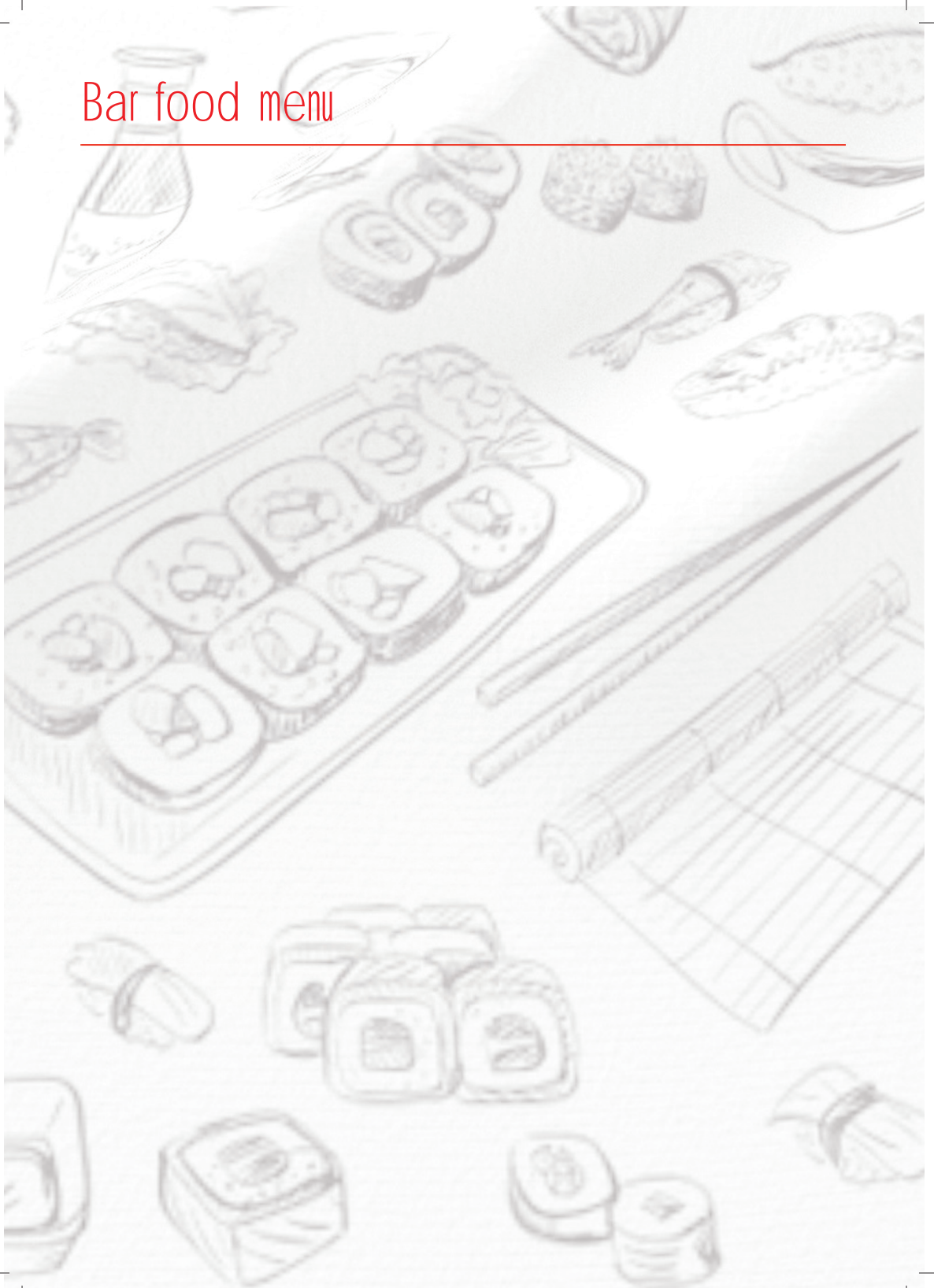
50ML HIGHLAND PARK DARK 17 y.o. 52.9% ABV	48.50
50ML TALISKER 10 y.o. 45.8% ABV	11.00

IRELAND

50ML MIDLETON VERY RARE 2017 40% ABV	42.00
50ML GREEN SPOT BORDEAUX FINISH 40% ABV	13.75
50ML YELLOW SPOT 40% ABV	18.00



Bar food menu



Bar food menu

Nibbles

edamame	6
shishito peppers, jalapeno dressing	9
whitebait, ponzu dressing	11
crispy rice with spicy tuna or yellowtail (5pcs)	15

Koji Taco's (Minimum order of 2)

Per Taco

tuna & spicy ponzu	4.8
salmon & unagi dressing	4.8
sea bass ceviche	4.8
fillet mignon & summer truffle	5.8
scallop & avocado with coriander	4.8



Chilled

sea bass sashimi with lime & chilli dressing	17
salmon sashimi with green salsa or jalapeno dressing	21
scallop & orange sashimi with spicy salsa de aji amarillo	23
octopus carpaccio with caper salsa	19
yellowtail sashimi with wasabi salsa & yuzu dressing	27
soft shell crab & asparagus summer roll, yuzu dressing	16
carabinero sweet red shrimp sashimi	21

Bar food menu

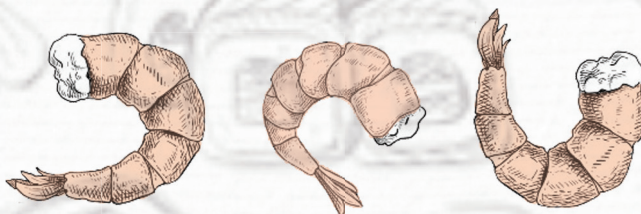
Kushiyaki, Robata Grilled Skewers

Per Skewer





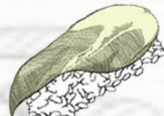
yakitori 'chicken' with summer truffle salsa	7.5
sake mirin glazed (boned) chicken wings	6
salmon sesame soy dressing	7
shitake mushrooms & asparagus	4.5
butabara 'pork belly'	7
anti-cucho monkfish or octopus	7.5
beef tenderloin with oroshi ponzu	8

Hot

yuzu squid	13.5
wild prawn & garlic or pork & ginger gyoza (5 gyoza)	9.5
fried chicken kara-age	12
prawn tempura (3/5 prawns)	9.6/16
rock 'n' roll shrimp tempura, creamy togarashi dressing	19



Bar food menu

	Nigiri	Spicy Nigiri	Sashimi
	Per Piece	Per Piece	
salmon	4.5	5	9 3 pieces
yellowtail	5.5	6	11 3 pieces
sea bass	5	5.5	10 3 pieces
tuna	5.5	6	11 3 pieces
tamago 'sweet omelet'	4		8 3 pieces
cornish squid	4.5		9 3 pieces
sake marinated mackerel	4.5		9 3 pieces
botan ebi 'spot prawn'	9.7		9.7 per botan ebi
uni 'sea urchin'	11		11 per uni
ikura 'salmon caviar'	6		6 per piece
aka ebi carabinero shrimp	9.7		9.7 per aka ebi
freshwater eel	7		14 3 pieces
king crab	7		7 per piece
orkney scallop	6.5		13 3 pieces

Koji offers daily sashimi and sushi from the best varieties of fish and seasonal ingredients available.
Please be understanding if one of your favorites is not available.

Bar food menu

Nigiri Sushi & Sashimi Moriawase

sushi chef selections of sashimi & sushi based on freshness and seasonality

Nigiri Sushi (14 pieces)

65

Sashimi (20 pieces)

65

Sushi Rolls

spicy tuna

10.5

tuna & avocado

10.5

californian with crab inside out

12.5

salmon & avocado

9.5

crispy salmon skin

8.5

dragon roll with eel inside out

12.5

eel & torched foie gras

16

asparagus tempura

7

prawn & avocado

8

prawn tempura

10

black cod miso

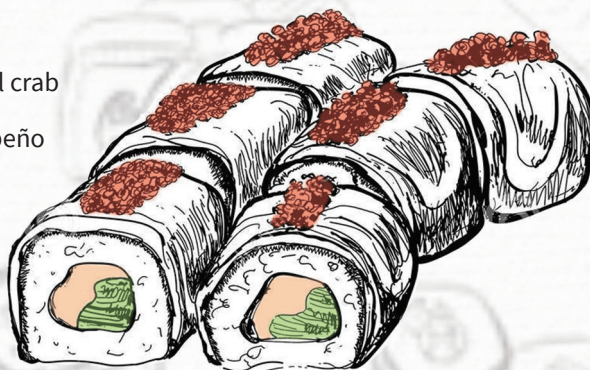
15

crispy soft shell crab

13

yellowtail jalapeño

10.5



An optional 12.5% service charge, which is given to the staff, will be added to all prices.
Our food may contain traces of nuts or other allergens.
If you have any concerns please speak to a member of staff who will be happy to help.