

The Malt

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旅行

a journey through Japan



Your travel starts here

Each cocktail represents one of the prefectures of Japan and has been built with ingredients from that place.

Start your experience with Japanese flavours!

1. Hokkaido 北海道



2. Akita 秋田県



3. Yamagata 山形県



4. Ishikawa 石川県



5. Tokyo 東京都



6. Chiba 千葉県



7. Yamanashi 山梨県



8. Nara 奈良県



9. Shimane 島根県



10. Tokushima 徳島県



11. Oita 大分県



12. Miyazaki 宮崎県



13. Okinawa 沖縄県



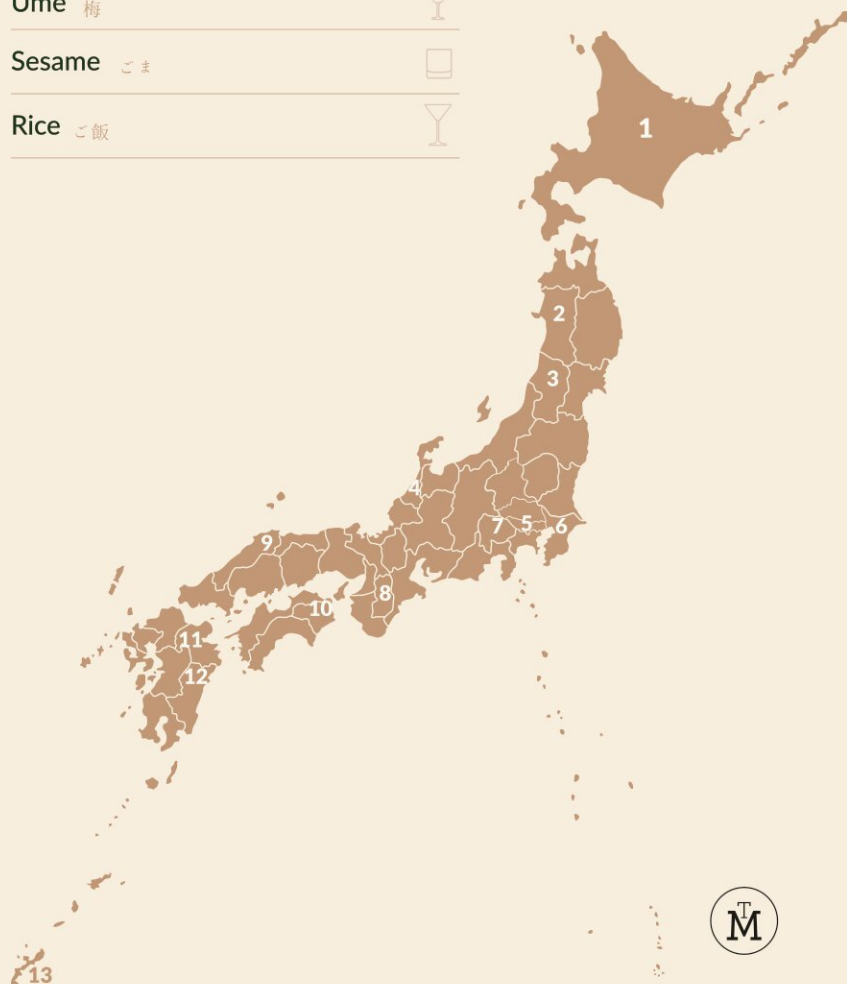
Ume 梅



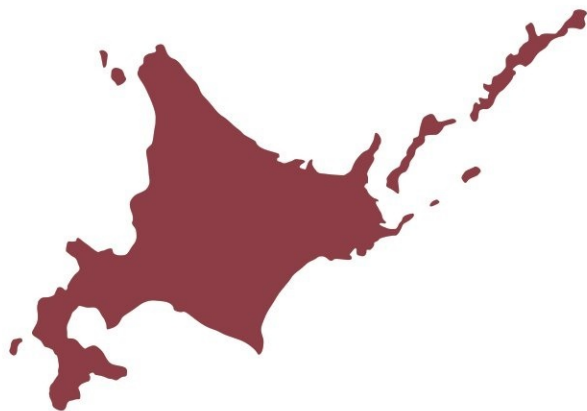
Sesame ごま



Rice ご飯







Hokkaido



Rubis Blanc Pure Malt Spirit

Yuzu

Sapporo Beer

Cherry & Suntory Hakushu Distiller's

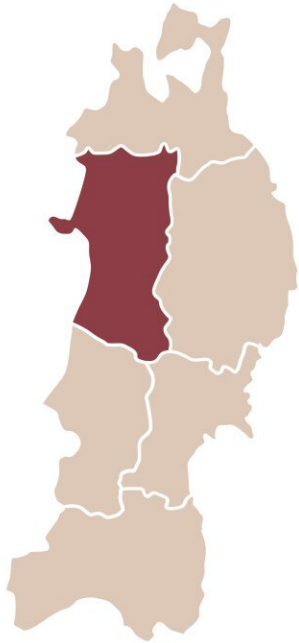
Reserve Whisky Ice Cream

Hokkaido milk is known across Japan for its high quality and creamy flavour. You can also enjoy their cherry blossom trees which cultivate the sweetness of cherries. Beer has also become a popular beverage in this prefecture and is home to one of the oldest whisky distilleries on the island.

£19







Akita



秋田県

EDI Non-Alcoholic Spirit

Coffee

Banana

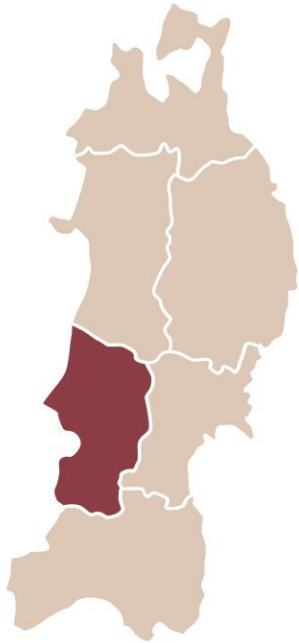
Coconut

One of its most distinguished elements is the babahera ice cream. It is rose in shape and can be found in a variety of flavours with the most popular being Banana.

£12







Yamagata

山形県

Pisco Barsol Mosto Verde
Pears & Soy Milk Kefir
Persimmon Leaves Syrup
Melon Foam

This prefecture, also known as a 'national fruit producing region' including the harvesting of melons, apples, pears and persimmons.

£18





Ishikawa



Salty Everleaf Marine Non Alcoholic Bittersweet Aperitif
Lotus Root & Japanese Sweet Potatoes Syrup
Jasmine Tea Kombucha

Vegetables grown in this prefecture have attracted a lot of attention, especially Lotus Root and Sweet Potatoes. Another key flavour in this region is salt which gets supplied to the Kaga domain.

£12







Tokyo



135° East Gin
Shubo Shibori Sake
Mancino Secco Vermouth
The Japanese Bitters Umami

Pickling daikon became popular in the 1900s.
It is made with koji, mirin and salt. This drink
represents umami, complexity and richness.

£19







Chiba

千葉県

Milk Nikka Coffey Gin

Peanuts Essence

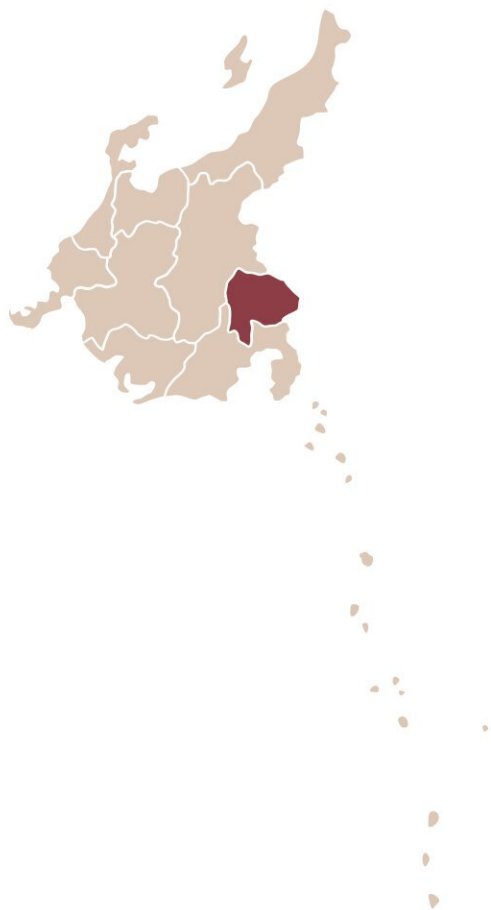
Nashi Pear Sparkling Juice

Chiba Prefecture is said to be the birthplace of Japanese dairy farming and dates back to around 1728. Peanuts are one of the most famous agricultural products used in several dishes of the local cuisine.

£18







Yamanashi



山梨県

Strawberry Mancino Bianco Ambrato Vermouth
Peach Leaves & Suntory Hakushu Distiller's
Reserve Whisky Cordial
Veuve Cliquot Brut Champagne

Yamanashi is seen as 'the kingdom of fruits', and is known for the quality of their strawberries. This is down to the region's long periods of sunlight.

£22







Nara

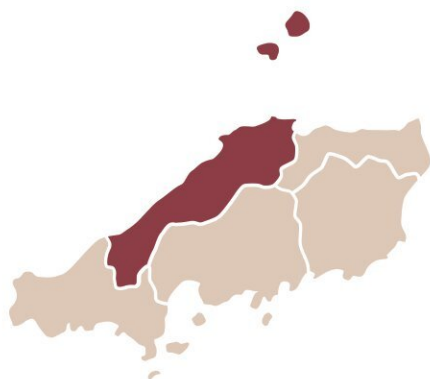
Akashi-Tai Honjozo Tokubetsu Sake
Persimmon Liqueur
Mugworth Tincture
Green Tea

This prefecture is home to persimmon fruit, also known as Sharon fruit and is used in several traditional dishes. The most popular dish is Persimmons Leaf Sushi.

£16







Shimane

Yellowstone Select Kentucky Straight
Bourbon Whiskey
H by Hine VSOP Cognac
Rice & Barley Orgeat
Hojicha Bitters

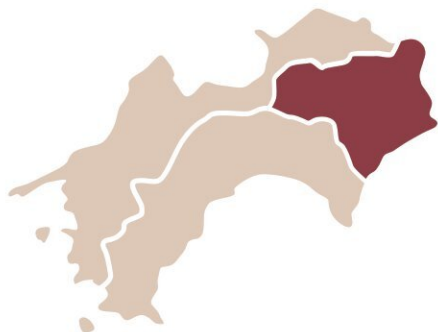
Poured on toasted rice

Chazuke or Ochazuke provides a simple way to use leftover rice. The dish is made by pouring green tea over rice topped with sesame seeds, wasabi, nori and umeboshi.

£19







Tokushima



徳島県

El Rayo Reposado Tequila
Corte Vetusto Espadin Mezcal
Japanese Sweet Potatoes Soda

A sweet potato grown in Japan, Naruto Kintoki is famous for its vibrant colour and flavour. Their name is taken from Naruto, the land in which they were grown.

£18







Oita



大分県

Everleaf Mountain Non Alcoholic Bittersweet Aperitif
Fermented Chestnut Honey & Grape Juice
Saffron

The south of Japan is often referred to as “the land of abundance”. With plentiful hot springs and moderate temperatures in winter, they are able to grow some of Japan’s most delicious fruit including Kyoho (grape) and chestnuts.

£12







Miyazaki



宮崎県

Mars Kasei Whisky
Yaguara Organic Cachaca
Papaya Puree
Mango Puree
Japanese Grenadine
Lime Juice

Cooked with Bamboo leaves

This prefecture's warm climate and fertile land facilitates the production of ingredients to prepare for flavoured shochu.

£18







Okinawa

Kiyomi Japanese Rum

Mild Mizuho 5 years Ryukyu Awamori

Kokuto Sugar

Shikuwasa Curacao

Lime Juice

Okinawa is well known for its subtropical climate. Its weather makes it possible to find ingredients such as cane sugar, shikuwasa or kokuto sugar.

£19



Signature Cocktails



梅

UME 

Renegade Gin
Mancino Rosso Amaranto Vermouth
Akashi-Tai Shiraume Umeshu
Campari Bitter

Rested in white chocolate

£18

ごま

SESAME

Kinahan's The Kasc Project B Hybrid Whiskey

Suntory Hibiki Harmony

Sesame Oil

White Sesame Seeds Syrup

Angostura Bitters

£19

ご飯

RICE

Haku Vodka

Akashi-Tai Honjozo Kuro Sake

Nori Seaweed

Rice

£18





旅行

a journey through Japan

