



PAN-ASIAN CUISINE

COCKTAILS | ALL 12

THIS COCKTAIL MENU TAKES YOU ON A JOURNEY THROUGH THE VIBRANT FLAVOURS OF EAST ASIA, WITH EACH DRINK ACTING AS A PORTAL TO A SPECIFIC LOCATION AND CULTURAL TOUCHSTONE.

WELCOME TO UBA, A JOURNEY THROUGH THE STREETS OF ASIA.

OUR BAR MENU CURATES A CAPTIVATING EXPLORATION, WITH EACH HANDCRAFTED COCKTAIL SERVING AS A PORTAL TO A UNIQUE REGION.

INSPIRED BY THE RICH HERITAGE OF ASIA, WE'VE METICULOUSLY CRAFTED LIBATIONS THAT CAPTURE THE ESSENCE OF VIBRANT CITYSCAPES, SERENE TEMPLE GARDENS, AND BUSTLING CULINARY SCENES. EVERY SIP PROMISES A STORY, A CONNECTION TO A FARAWAY LAND, AND A TASTE OF AUTHENTIC ASIAN CULTURE.

UBA IS A CELEBRATION OF LIFE'S PLEASURES. LET OUR PASSION FOR HANDCRAFTED COCKTAILS, VIBRANT MUSIC, AND WARM HOSPITALITY GUIDE YOU ON AN UNFORGETTABLE JOURNEY. JOIN US AS WE RAISE A TOAST (KAMPAI!) TO THE ARTISTRY OF MIXOLOGY AND THE CREATION OF MEMORIES THAT LINGER LONG AFTER THE LAST DROP.

KOMOREBI

TOKI WHISKY, AKASHI TAI UMESHU, SUPASAWA, F&S GINGER ALE, GRAPEFRUIT BITTERS

In the land of the rising sun, tradition meets innovation in every glass. Komorebi embodies this spirit, marrying the smoothness of Toki whisky with the tartness of umeshu and the invigorating kick of ginger ale. Refreshing and refined, it's a toast to new beginnings.

JASMINE PEARL

ROKU GIN, LEMONGRASS & GINGER CORDIAL, LE JASMINE & PEACH SODA

Journey through the lush forests of Thailand, where lemongrass sways in the breeze and dreams take flight. Jasmine Pearl captures the essence of this tropical paradise, blending Roku gin with lemongrass & ginger cordial and jasmine & peach soda. Close your eyes and let the flavors transport you.

MANDARIN STAR

MANGO INFUSED HAKU VODKA, MANDARIN, ELDERFLOWER, YUZU, ABSINTHE

Inspired by the vibrant streets of Beijing, where the old and the new converge, Mandarin Star celebrates the harmony found in the bustling metropolis. The fusion of vodka infused mango tea and mandarin puree represents the blend of traditional flavours with modern twists, while the absinthe symbolizes the city's mysterious allure.

SMOKY DRAGON

TARRY LAPSANG SOUCHONG INFUSED TEQUILA, APRICOT, PINEAPPLE, SZECHUAN PEPPER INFUSED AGAVE, LIME

In the heart of Sichuan province lies a serene tea plantation where the bold flavours of Szechuan pepper dance with the tranquillity of apricot and agave. Szechuan Serenity captures the essence of this peaceful retreat, inviting you to savour the spicy sweetness of life.

HIBISCUS HORIZON

ILEGAL MEZCAL, ITALICUS, SENCHA TEA CHAMPAGNE CORDIAL, HIBISCUS

Beneath the sun of China, where the earth meets the sky, lies a horizon of infinite possibilities. Hibiscus Horizon captures this essence, blending the smokiness of mezcal with the brightness of italicus and the brightness of sencha tea champagne cordial. Sip slowly and savour the journey.

HARMONY

DOMAINE LE REVISEUR VS, LYCHEE, STRAWBERRY, YUZU, FOAMER

Amidst the magnolia trees of Kyoto, whispers of love and longing linger in the air. Harmony cocktail pays homage to this timeless romance, blending the delicate flavours of lychee and strawberry with the fragrant essence of yuzu. With each sip, feel the petals of memory unfold.

MATCHA DRAGON

PLANTATION 3 STARS, CACAO, YUZU, LEMON, MATCHA, CHOCOLATE BITTERS

In the heart of Kyoto, where tradition meets innovation, lies a hidden sanctuary of flavour. Matcha Dragon invites you to unlock its secrets, combining the richness of Brugal rum with the earthy bitterness of matcha and the tartness of yuzu. With each sip, discover the mystique of the Orient.

BLUSHING GHEISHA

HAKU VODKA, UMESHU, LYCHEE, SORREL, LEMON, VANILLA

In the quiet corners of Tokyo, where whispers become echoes, lies a hidden world of flavour. Blushing Gheisha invites you to explore this realm, combining the purity of Haku vodka with the sweetness of umeshu and lychee with the tanginess of grapefruit. With each sip, hear the secrets of the night.

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HANAMI

135 EAST HYOGO DRY GIN, MANCINO SAKURA, CAMPARI, EVERLEAF MOUNTAIN, CHERRY BITTERS
As the sun sets over Mount Fuji, casting a rosy glow across the sky, the world holds its breath in anticipation. Hanami captures this fleeting moment, blending the elegance of 135 gin with the sweetness of sakura vermouth and the bitterness of Campari. Raise your glass and toast to the beauty of twilight.

SHISO SPRITZ

SHOCHU, AKASHI TAI YUZUSHU, SHISO SYRUP, CUCUMBER, LEMON, SODA
In the heart of Kyoto, where tradition meets innovation, lies a garden of flavour waiting to be explored. Shiso Spark invites you on a journey of discovery, combining the smoothness of shochu with the tartness of yuzushu and the sweetness of shiso syrup. With each sip, feel the spark of inspiration ignite.

UMAMI

HAKU VODKA, SAKE, UMAMI BITTERS, NORI
This subtle cocktail celebrates the clean and elegant flavours of Japanese sake. With Haku vodka as the base, it highlights the delicate notes of sake. A touch of umami bitters adds a savoury depth, creating a complex and intriguing drink.

NON-ALCOHOLIC | ALL 9.50

TROPICAL SUNRISE

EVERLEAF FOREST, SPICED PINEAPPLE, COCONUT, LEMONGRASS, EGG WHITE

COASTAL ZEN

EVERLEAF MARINE, SHISHO, APPLE, CUCUMBER, YUZU

HIGHLAND SUNSET

EVERLEAF MOUNTAIN, STRAWBERRY, F&S LIGHT TONIC

BUBBLES

WHITE BUBBLES

VINO POMONA, PROSECCO NV, ITALY *G 9 | B 39*
NV CUVÉE ROYALE BRUT, CHAMPAGNE JOSEPH PERRIER, CHAMPAGNE, FRANCE *G 16 | B 89*
2020 UNWRITTEN POEM BLANC BRUT NATURE TIWARI HOUSE 2020, LAKE BALATON, HUNGARY *B 49*
NV RB32 BRUT RESERVE, EXTON PARK, HAMPSHIRE, ENGLAND *B 99*
BILLECART SALMON BRUT, CHAMPAGNE, FRANCE *B 125*
NV RUINART BLANC DE BLANCS, FRANCE *B 165*
2013 CUVÉE ROYALE VINTAGE, CHAMPAGNE JOSEPH PERRIER, CHAMPAGNE, FRANCE *B 175*
2013 DOM PERIGNON, FRANCE *B 320*

ROSE BUBBLES

CONTARINI PROSECO ROSE, VENETO, ITALY *G 9 | B 39*
BILLECART SALMON ROSE BRUT, CHAMPAGNE, FRANCE *B 145*

WINE

WHITE WINE

2022 BARONE MONTALTO, PINOT GRIGIO, SICILY, ITALY *G 8.50 | B 45*
2023 LA LINDA TORRONTÉS, BODEGA LUIGI BOSCA, MENDOZA, ARGENTINA *G 9.50 | B 55*
2022 DOMAINE DELSOL, PICPOUL DE PINET, LANGUEDOC ROUSSILLON, FRANCE *G 10 | B 59*
2021 RIESLING TROCKEN, SELBACH-OSTER, MOSEL, GERMANY *G 13 | B 75*
2020 FOURNILLON, CHABLIS, FRANCE *G 16 | B 95*
2022 VEGA BADENES, VERDEJO, LA MANCHA, SPAIN *B 39*
2022 PEDRA A PEDRA BRANCO, QUINTA DA PEDRA ALTA, DOURO, PORTUGAL *B 45*
2022 EXTRAIT DE ROMARION, VIOGNIER, LANGUEDOC ROUSSILLON, FRANCE *B 49*
2022 SOUTHERN LIGHTS, SAUVIGNON BLANC, MARLBOROUGH VALLEY, NEW ZEALAND *B 49*
2022 VINEKA, VERDECA, PUGLIA, ITALY *B 52*
2022 GABA DO XIL BRANCO GODELLO, TELMO RODRÍGUEZ, VALDEORRAS, SPAIN *B 55*
2022 GARNACHA BLANCA BENUFET, HERÈNCIA ALTÉS, TERRA ALTA, SPAIN *B 60*
2022 BACCHUS, LYME BAY, DEVON, ENGLAND *B 70*
2022 TURBIANA MONTUNAL, MONTONALE LUGANA, GARDA, ITALY *B 75*
2021 PATRICK JAVILLIER, BOURGOGNE CLOS DES FORGETS, FRANCE *B 120*
2021 CHARDONNAY, DANBURY RIDGE, ENGLAND *B 150*
2020 SAVIGNY-LES-BEAUNE, CLOS DU VILLAGE, THIBAUT LIGER BELAIR, FRANCE *B 175*
2021 CHASSAGNE-MONTRACHET, JACQUES CARILLON, FRANCE *B 275*

ROSE WINE

2022 PELLEHAUT ROSE, LANGUEDOC, FRANCE *G 8.50 | B 39*
2023 WHISPERING ANGEL CHÂTEAU D'ESCLANS, FRANCE *G 13 | B 75*
2022 BANDOL ROSE, DOMAINE TERREBRUNE, FRANCE *B 99*

RED WINE

2019 FINCA BESAYA, RIOJA, SPAIN *G 8 | B 39*
2023 LA LINDA MALBEC, BODEGA LUIGI BOSCA, ARGENTINA *G 8.50 | B 49*
2020 VENTISQUERO PINOT NOIR, CASABLANCA, CHILE *G 9.50 | B 60*
2020 SOPRASASSO, VALPOLICELLA RIPASSO, VENETO, ITALY *G 10.50 | B 75*
2021 AL-MUVEDRE TINTO, TELMO RODRIGUEZ, SPAIN *B 35*
2023 BARDOLINO, MONTE DEL FRÀ, ITALY *B 45*
2022 RAPSANI, DOUGOS WINERY, GREECE *B 60*
2022 FLEURIE LA ROILETTE VIEILLES VIGNES, DOMAINE BERNARD METRAT, FRANCE *B 70*
2021 PÉTALOS, DESCENDIENTES DE J. PALACIOS, SPAIN *B 70*
2021 CAMINS DEL PRIORAT, ALVARO PALACIOS, SPAIN *B 75*
2021 MORGON CUVÉE CLASSIQUE, DOMAINE JEAN FOILLARD, FRANCE *B 75*
2021 ZITO PRIMITIVO, PUGLIA, ITALY *B 75*
2019 CHIANTI CLASSICO RISERVA, TENUTA DI BIBBIANO, ITALY *B 80*
2018 NIZZA, BARBERA, PIEDIMONTE, ITALY *B 80*
2021 LE VOLTE DELL'ORNELLAIA 2021, TUSCANY, ITALY *B 99*
2019 EXPLORER PINOT NOIR, DOMAINE THOMSON, CENTRAL OTAGO, NEW ZEALAND *B 105*
2021 SANTENAY ROUGE, OLIVIER LEFLAIVE, FRANCE *B 120*
2021 TEN MINUTES BY TRACTOR, PINOT NOIR, MORNINGTON PENINSULA, AUSTRALIA *B 120*
2021 HENRI BOILLOT, BOURGOGNE, BURGUNDY, FRANCE *B 120*
2021 DANBURY RIDGE, PINOT NOIR, ESSEX, UK *B 150*
2017 BOUVIER FIXIN LES CRAIS DE CHENE, BURGUNDY, FRANCE *B 145*
2015 LUISIN, ASILI BARBARESCO 2015, PIEMONTE, ITALY *B 175*

SAKE

LIKE THE REGION'S SYMBOLIC "TAI" (MEANING SEA BREAM IN JAPANESE) THAT NAVIGATES THE ARDUOUS STRAITS OF AKASHI'S COAST, AKASHI-TAI FAMILY-RUN BREWERY HAS SURVIVED AGAINST THE FIERCE CURRENTS OF TIME AND CHANGE SINCE 1856. EMBODYING THIS SPIRIT, THEY PERSIST IN THEIR COMMITMENT TO PRODUCING EXCEPTIONAL SAKES, CREATED FROM LOCAL INGREDIENTS

TOKUBETSU HONJOZO *G 10*

A DELICATE BOUQUET AND LIGHT NOTES OF LEMON, LIME AND STRAW

TOKUBETSU HONJOZO GENSHU *G 12*

PINK GRAPEFRUIT, BEESWAX AND WHITE FLORAL UNDERTONES ON THE NOSE

DAIGINJO GENSHU *G 19*

AN ELEGANT AROMA WITH SUBTLE NOTES OF HONEY AND WHITE SPRING FLOWERS

TOKUBETSU JUNMAI *B 150*

CREAMY WITH UNDERTONES OF PEAR AND BANANA

JUNMAI DAIGINJO GENSHU *B 160*

A PERFECT BALANCE OF LEMON AND BITTER ORANGE TO OFFER A LONG-LASTING FINISH

JUNMAI GINJO SPARKLING *B 30*

DELICACY MEETS ZEST, FEATURING HINTS OF LEMON, PEACH, AND BANANA

JAPANESE LIQUEURS

SHIRAUME GINJO UMESHU *G 12 | B 60*

A VOLUPTUOUS BOUQUET OF CONFIT CHERRIES AND PLUMS WITH GENEROUS NOTES OF PLUM AND ALMOND

GINJO YUZUSHU *G 15 | B 75*

SUPPLE AND FRUITY, WITH AROMAS OF GRAPEFRUIT THAT ARE BALANCED BY THE TANGINESS OF THE YUZU

SPIRITS

VODKA

HAKU, JAPAN **11**
KETEL ONE, THE NETHERLANDS **11**
KETEL ONE 'CITRON' VODKA,
THE NETHERLANDS **11**
BELVEDERE, POLAND **12**
TITO'S, USA **13**
GREY GOOSE, FRANCE **14**

GIN

TANQUERAY LONDON DRY, UK **11**
HENDRICKS, UK **13.50**
ROKU, JAPAN **13.50**
BROCKMANS, UK **13.50**
135 EAST HYOGO GIN, JAPAN **14**
GIN MARE, SPAIN **14.50**
MONKEY 47, GERMANY **14.50**

RUM

BRUGAL RON BLANCO ESPECIAL **11**
PLANTATION 3 STARS, BARBADOS,
JAMAICA & TRINIDAD **11**
KRAKEN SPICE, TRINIDAD & TOBAGO **11**
EMINENTE AMBAR CLARO 3YO, CUBA **12**
PLANTATION PINEAPPLE,
BARBADOS & JAMAICA **12**
PLANTATION 5YO, BARBADOS **13**
EMINENTE RESERVA 7YO, CUBA **15**
WRAY AND NEPHEW, JAMAICA **14.50**
DIPLOMATICO RESERVA EXCLUSIVA,
VENEZUELA **14**

SPIRITS

AGAVE

EL TEQUILENO TEQUILA **11**
OCHO BLANCO **12**
VOLCAN DE MI TIERRA BLANCO TEQUILA **14**
QUIQUIRIQUI MEZCAL **15**
ILEGAL JOVEN MEZCAL **15**
DON JULIO 1942 **45**

WHISKEY

JW BLACK LABEL, SCOTLAND **12**
BUFFALO TRACE BOURBON, USA **12**
BULLEIT BOURBON, USA **12**
MONKEY SHOULDER, SCOTLAND **12.50**
AUCHENTOSHAN AMERICAN OAK,
SCOTLAND **12**
TOKI, JAPAN **13**
THE CHITA, JAPAN **14**
HIBIKI HARMONY, JAPAN **20**
NIKKA DAYS, JAPAN **13**
BULLEIT RYE, USA **15**
ROE & COE, IRELAND **15**
WOODFORD RESERVE, USA **16**
REDBREAST 12YO, IRELAND **16**
GLENFIDDICH 12YO, SCOTLAND **16**
JW BLUE LABEL, SCOTLAND **45**
THE MACALLAN 12 YO DOUBLE CASK,
SCOTLAND **24**
THE BALVENIE 12YO, SCOTLAND **14**
LAPHROAIG SHERRY CASK 10YO, ISLAY **16**
TALISKER MALT 10YO, SCOTLAND **14**
BLADNOCH VINAYA, SCOTLAND **16**

EAU DE VIE

DOMAINE LE REVISEUR VS, FRANCE **12**
COURVOISIER VS, FRANCE **13**
COURVOISIER VSOP, FRANCE **20**
COURVOISIER XO, FRANCE **45**
EL GOBERNADO PISCO, MEXICO **11**
DUPONT CALVADOS VSOP **12**
CLOS MARTIN VSOP 8YO, FRANCE **14**

BOTTLED BEER

ASAHI LAGER 330ML 5.2%, JAPAN **6**
TSINGTAO 4.7%, CHINA **6**
HITACHINO NEST JAPANESE CLASSIC
ALE 7%, JAPAN **8**
LUCKY SAINT 0.5%, UK **6**

NON-ALCOHOLIC

EVERLEAF FOREST **10**
EVERLEAF MOUNTAIN **10**
EVERLEAF MARINE **10**

BEVERAGES

SOFT DRINKS

WATER STILL, SPARKLING 750 ML **5**
FRANKLIN & SONS *Tonic, Light tonic,
Soda, Lemonade, Ginger Ale, Ginger Beer* **4**
COCA COLA **4**
DIET COKE **4**
JUICES **4**

COFFEE

ESPRESSO **3.50**
DOUBLE ESPRESSO **4**
CAPPUCCINO **5**
LATTE **5**
AMERICANO **4.50**
HOT CHOCOLATE **4.50**
MATCHA GREEN TEA LATTE **6**

TEA

THE TEA MAKERS OF LONDON ALL AT £5
ENGLISH BREAKFAST
KEEMUN CHINESE BLACK
TARRY LAPSANG SOUCHONG
SUPREME EARL GREY
JASMINE GREEN
JAPANESE SENCHA GREEN
JAPANESE GENMAICHA GREEN
SENCHA IRI MATCHA GREEN
JASMINE SILVER NEEDLE WHITE
LEMONGRASS AND GINGER
PEPPERMINT LEAVES
CHAMOMILE BLOSSOMS
HIBISCUS BORA BORA
MANGO MOCKTAIL