

UBA

PAN-ASIAN CUISINE

SOFT / COFFEE / TEA

SOFT DRINKS

WATER STILL | SPARKLING 750ml 5
COCA COLA 4
COKE ZERO 4
TONIC WATER 4
LIGHT TONIC 4
LEMONADE 4
GINGER ALE | GINGER BEER 4
THREE CENTS PINK GRAPEFRUIT SODA 4
LONDON ESSENCE WHITE PEACH & JASMINE 4

JUICES

ORANGE 4
CRANBERRY 4
APPLE 4
PINEAPPLE 4
SPICED TOMATO 5

COFFEE

ESPRESSO 3
DOUBLE ESPRESSO 3.5
AMERICANO 3.8
FLAT WHITE 4
LATTE 4
CAPUCCINO 4
HOT CHOCOLATE 4.5
MATCHA GREEN TEA LATTE 5.5

TEA

ENGLISH BREAKFAST 4
TARRY LAPSANG SOUCHONG 4
SUPREME EARL GREY 4
JASMINE GREEN TEA 4
LEMONGRASS AND GINGER 4
PEPPERMINT LEAVES 4
CHAMOMILE BLOSSOMS 4
HIBISCUS BORA BORA 4
MANGO MOCKTAIL 4

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.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED TO THE TOTAL BILL

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 B 80

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

TOKUBETSU HONJOZO GENSHU G 12 B 90

PINK GRAPEFRUIT, BEESWAX AND WHITE FLORAL UNDERTONES ON THE NOSE

DAIGINJO GENSHU G 19 B 135

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

JUNMAI GINJO SPARKLING B 30

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

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

WHITE / ROSE

WHITE WINE

2022 BARONE MONTALTO, PINOT GRIGIO, SICILY, ITALY G 8.5 B 45

2023 LA LINDA TORRONTÉS, BODEGA LUIGI BOSCA, MENDOZA, ARGENTINA G 9.5 B 50

2022 SOUTHERN LIGHTS, SAUVIGNON BLANC, MARLBOROUGH VALLEY, NEW ZEALAND G 10 B 55

2020 FOURNILLON, CHABLIS, FRANCE G 11.5 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 VINEKA, VERDECA, PUGLIA, ITALY B 52

2022 GABA DO XIL BRANCO GODELLO, TELMO RODRÍGUEZ, VALDEORRAS, SPAIN B 55

2022 DOMAINE DELSOL, PICPOUL DE PINET, LANGUEDOC ROUSSILLON, FRANCE B 59

2022 GARNACHA BLANCA BENUFET, HERÈNCIA ALTÉS, TERRA ALTA, SPAIN B 60

2022 BACCHUS, LYME BAY, DEVON, ENGLAND B 70

2021 RIESLING TOCKEN, SELBACH-OSTER, MOSELLE, GERMANY B 75

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 LAGER BELAIR, FRANCE B 175

2021 CHASSAGNE - MONTRACHET, JACQUES CARILLON, FRANCE B 275

ROSE WINE

2022 PELLEHAUT ROSE, LANGUEDOC, FRANCE G 8.5 B 39

2023 WHISPERING ANGEL CHÂTEAU D'ESCLANS, FRANCE B 75

2022 BANDOL ROSE, DOMAINE TERREBRUNE, FRANCE B 99

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RED

RED WINE

- 2019 FINCA BESAYA**, RIOJA, SPAIN **G 8.5 B 39**
- 2023 LA LINDA MALBEC**, BODEGA LUIGI BOSCA,
MENDOZA, ARGENTINA **G 9.5 B 49**
- 2023 LUIGI BOSCA PINOT NOIR**, MENDOZA, ARGENTINA **G 11.50 B 75**
- 2023 BARDOLINO**, MONTE DEL FRÀ, VENETO, ITALY **B 45**
- 2022 RAPSANI**, DOUGOS WINERY, GREECE **B 60**
- 2021 CAHORS CEDRE HERITAGE MALBEC**, FRANCE **B 70**
- 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**
- 2020 SOPRASASSO**, VALPOLICELLA RIPASSO, VENETO, ITALY **B 75**
- 2021 ZITO PRIMITIVO**, PUGLIA, ITALY **B 75**
- 2019 CHIANTI CLASSICO RISERVA**, TENUTA DI BIBBIANO, ITALY **B 80**
- 2021 LE VOLTE DELL'ORNELLAIA**, TUSCANY, ITALY **B 99**
- 2019 EXPLORER PINOT NOIR**, DOMAINE THOMSON,
CENTRAL OTAGO, NEW ZELAND **B 105**
- 2021 SANTENAY ROUGE**, OLIVIER LEFLAIVE, FRANCE **B 120**
- 2021 HENRI BOILLOT**, BOURGOGNE, BURGUNDY, FRANCE **B 120**
- 2017 BOUVIER FIXIN LES CRAIS DE CHENE**, BURGUNDY, FRANCE **B 145**
- 2021 DANBURY RIDGE**, PINOT NOIR, ESSEX, UK **B 150**
- 2015 LUISIN**, ASILI BARBARESCO, PIEMONTE, ITALY **B 175**

SPIRITS

VODKA

- HAKU**, JAPAN **11**
- KETEL ONE**, THE NETHERLANDS **11**
- KETEL ONE GRAPEFRUIT & ROSE**, THE NETHERLANDS **11**
- BELVEDERE**, POLAND **12**
- TITO'S**, USA **13**
- CIROC PINEAPPLE**, FRANCE **14**
- GREY GOOSE**, FRANCE **14**
- KONIK'S TAIL**, POLAND **14**

GIN

- TANQUERAY LONDON DRY**, UK **11**
- PUERTO DE INDIAS STRAWBERRY**, SPAIN **13.5**
- HENDRICKS**, UK **13.5**
- ROKU**, JAPAN **13.5**
- BROCKMANS DARK BERRIES**, UK **13.5**
- BOBBY'S SCHIEDAM DRY**, NETHERLANDS **14**
- 135 EAST HYOGO GIN**, JAPAN **14**
- GIN MARE**, SPAIN **14.5**
- MONKEY 47**, GERMANY **14.5**
- KI NO TEA KIOTO DRY**, JAPAN **17**

RUM

- PLANTATION 3 STARS**, BARBADOS, JAMAICA & TRINIDAD **11**
- KRAKEN SPICE**, TRINIDAD & TOBAGO **11**
- APPLETON STATE 8YO RESERVE**, JAMAICA **12**
- DIPLOMATICO MANTUANO**, VENEZUELA **12**
- EMINENTE AMBAR CLARO 3YO**, CUBA **12**
- EL DORADO 12YO**, GUYANA **14**
- WRAY AND NEPHEW**, JAMAICA **14.5**
- ZACAPA CENTENARIO SOLERA 23**, GUATEMALA **21**

AGAVE

- OCHO BLANCO**, MEXICO **12**
- CAZCABEL COFFEE TEQUILA**, MEXICO **12**
- 1800 COCONUT TEQUILA**, MEXICO **13**
- 818 BLANCO**, MEXICO **13**
- 818 REPOSADO**, MEXICO **15**
- DON JULIO BLANCO**, MEXICO **15**
- QUIQUIRIQUI MEZCAL**, MEXICO **16**
- ILEGAL JOVEN MEZCAL**, MEXICO **16**
- ENEMIGO BLANCO**, MEXICO **16.5**
- 1800 ANEJO**, MEXICO **16.5**
- MONTELOBOS MEZCAL ESPADIN**, MEXICO **17**
- CLASE AZUL REPOSADO**, MEXICO **55**

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SPIRITS

WHISKEY

JW BLACK LABEL, SCOTLAND **12**
BUFFALO TRACE, USA **12**
BULLEIT BOURBON, USA **12**
AUCHENTOSHAN AMERICAN OAK, SCOTLAND **12**
MONKEY SHOULDER, SCOTLAND **12.5**
NIKKA DAYS, JAPAN **13**
TOKI, JAPAN **13**
FOUR ROSES RESERVA BOURBON, USA **14**
TALISKER MALT 10YO, SCOTLAND **14**
THE CHITA, JAPAN **14**
THE BALVENIE 12YO, SCOTLAND **14**
BULLEIT RYE, USA **15**
ROE & COE, IRELAND **15**
WOODFORD RESERVE, USA **16**
GLENFIDDICH 12YO, SCOTLAND **16**
BLADNOCH VINAYA, SCOTLAND **16**
ARBEG 10YR SINGLE MALT, ISLAY, SCOTLAND **18**
HIBIKI HARMONY, JAPAN **20**
THE MACALLAN 12 YO DOUBLE CASK, SCOTLAND **24**
ABERLOUR A'BUNADH, SPEYSIDE, SCOTLAND **30**
HAKUSHU 12YO LIMITED EDITION, JAPAN **55**

EAU DE VIE

DOMAINE LE REVISEUR VS, FRANCE **12**
DUPONT CALVADOS VSOP, FRANCE **12**
HENNESSY VS, FRANCE **13**
CLOS MARTIN VSOP 8YO, FRANCE **14**
COURVOISIER VSOP, FRANCE **20**
COURVOISIER XO, FRANCE **45**

BOTTLED BEER

ASAHI SUPER DRY 0.0% 33CL 0.0%, JAPAN **6**
ASAHI LAGER 33CL 5.2%, JAPAN **6**
TSINGTAO 33CL 4.7%, CHINA **6**
MEANTIME AMERICAN PALE 33CL 4.3%, UK **6**
HITACHINO NEST JAPANESE 33CL CLASSIC ALE 7%, JAPAN **8**
ASPALL DRAUGHT CYDER 50CL 5.5% UK **8.5**

NON-ALCOHOLIC

SAICHO JASMINE SPARKLING TEA **11**
SAICHO DARJEELING SPARKLING TEA **11**
SAICHO HOJICHA SPARKLING TEA **11**

BUBBLES

WHITE BUBBLES

CONTARINI PROSECCO, VENETO, 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**

POL ROGER BRUT RESERVE NV, 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 **B 39**

BILLECART SALMON ROSE BRUT, CHAMPAGNE, FRANCE **B 145**

LAURENT PERRIER CUVEÉ ROSE BRUT, CHAMPAGNE, FRANCE **B 300**

SHERRY WINE

LUSTAU FINO DEL PUERTO SHERRY, JEREZ DE LA FRONTERA, SPAIN **G 10**

LUSTAU EAST INDIA SOLERA SHERRY, JEREZ DE LA FRONTERA, SPAIN **G 13**

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COCKTAILS | ALL 14

THIS COCKTAIL MENU TAKES YOU ON A JOURNEY THROUGH THE VIBRANT FLAVOURS OF EAST ASIA, WITH EACH DRINK

BLUSHING GHEISHA

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.

MANGO FUJI

RUM, MUYU JASMINE VERTE, ABSINTHE, ITALICUS, BITTER YUZU, MANGO ZEN TEA

As the sun sets over Mount Fuji, casting a rosy glow across the sky, the world holds its breath in anticipation. Mango Fuji captures this fleeting moment, blending the elegance of our Mango Zen Tea with a delicate touch of Rosolio di Bergamotto. Raise your glass and toast to the beauty of twilight.

SHISO SPRITZ

SHOCHU, GIN, YUZUSHU, APPLE, 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.

AZTEC SAKURA

GIN, SAKE, CHILE ANCHO, APPLE, RASPBERRY, YUZU

This subtle cocktail celebrates the clean, spiced and elegant flavours of Japanese sake. With Mexican Chile Ancho Reyes as the base, it highlights the delicate notes of sake and a touch of warm and velvety mouthfeel that adds a savoury depth, creating a complex, Refreshing and intriguing drink.

NON-ALCOHOLIC | ALL 9.5

KOKO BLISS

EVERLEAF FOREST, STRAWBERRY, COCONUT, PINEAPPLE, YUZU, FOAMER

COASTAL ZEN

EVERLEAF MARINE, SHISHO, APPLE, CUCUMBER, YUZU

JASMINE SPRITZ

EVERLEAF MOUNTINE, GREEN TEA, JASMINE, YUZU, PEACH SODA

COCKTAILS | ALL 14

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KOMOREBI

TOKI WHISKY, UMESHU, SUPASAWA, 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.

AKA-TOKYO

TOKI WHISKY, MANCINO SAKURA, AMARO SANTONI, YUZU BITTERS

Journey through the lush forests of Japan, where Rhubarb and Iris Flower meets in the breeze and dreams take flight. Aka-Tokyo captures the essence of this tropical paradise, blending Whiskey, Cherry Blossom Vermouth & Amaro Santoni makes the perfect Italian-Japanese Match. Close your eyes and let the flavours transport you.

MANDARIN STAR

MANGO INFUSED 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 BRANDY, 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

MEZCAL, ITALICUS, SENCHA TEA CHAMPAGNE CORDIAL, HIBISCUS BORA BORA

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

COGNAC, LYCHEE LIQUEUR, STRAWBERRY, APPLE, 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.

MINTO MATCHA

VODKA, BAILEYS, BRANCA MENTA, MATCHA, OAT

In the heart of Kyoto, where tradition meets innovation, lies a hidden sanctuary of flavour. Snow Minto invites you to unlock its secrets, combining the richness of Baileys and delicate Minty magic from Branca Menta with earthy Matcha known for its vibrant green colour, earthy taste, and rich umami flavour. With each sip, discover the mystique of the Orient.

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