

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

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.

COFFEE

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

NON DAIRY MILK 0.50
HONEY OR VANILLA SYRUP 0.50

TEA

ENGLISH BREAKFAST 4
TARRY LAPSANG SOUCHONG 4
SUPREME EARL GREY 4
LEMONGRASS AND GINGER 4
FRESHMINT TEA 4
CHAMOMILE BLOSSOMS 4

NUTS

MIXET NUTS 4.5

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

AKASHI-TAI TOKUBETSU HONJOZO G 10 B 70

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

AKASHI-TAI TOKUBETSU HONJOZO GENSHU G 12 B 90

PINK GRAPEFRUIT, BEESWAX AND WHITE FLORAL UNDERTONES ON THE NOSE

AKASHI-TAI DAIGINJO GENSHU G 19 B 135

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

AKASHI-TAI JUNMAI GINJO SPARKLING B 30

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

JAPANESE LIQUEURS

AKASHI-TAI SHIRAUME GINJO UMESHU G 12 B 60

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

AKASHI-TAI 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

JOIE DE VIGNE MARSANNE & VERMENTINO, FRANCE G 8 B 38

BABICH FAMILY RESERVE MARLBOROUGH SAUVIGNON BLANC, MARLBOROUGH VALLEY, NEW ZEALAND G 10 B 51

CASAL DI SERRA VERDICCHIO, UMANI RONCHI, ITALY B 60

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

4 20 PECORINO TORRE CANTINE, VINO BIOLOGICO, ITALY B 65

BACCHUS, LIME BAY, ENGLAND B 70

WHITE BLEND DE SANGRE, BODEGA LUIGI BOSCA, ARGENTINA B 79

PINOT GRIGIO LIS NERIS, ITALY B 88

DANBURY RIDGE CHARDONNAY, ENGLAND B 150

ROSE WINE

OLIVIER COSTE, FRANCE G 9.5 B 43

BANDOL ROSE, DOMAINE TERREBRUNE, FRANCE B 99

ORANGE WINE

TROUPIS HOOF & LUR, MOSCHOFILERO UNFILTERED, PELOPONNESE, GREECE B 69

PINOT GRIS TRAMINER, AUSTRIA B 95

GARNATXA BLANCA HERENCIA ALTES TREMENTINARE, SPAIN B 105

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RED WINE

A PUNTO MALBEC, MENDOZA, ARGENTINA G 8 B 38

LES TEMPLIERS PINOT NOIR, FRANCE G 10 B 41

PODERE MONTEPULCIANO D'ABRUZZO, ITALY G 10 B 41

REGALEALI ROSSO NERO D'AVOLA, VENETO, ITALY B 45

UNWRITTEN POEM BLAUFRANKISCH TIWARI HOUSE, BALATON, HUNGARY B 49

BARDOLINO, MONTE DEL FRA, LAKE GARDA, ITALY B 55

CHIANTI CLASSICO RISERVA, SANTA CRISTINA, ITALY B 55

RAPSANI, DOUGOS WINERY, GREECE B 60

SOPRASASSO, VALPOLICELLA RIPASSO, SICILY, ITALY B 60

**FLEURIE LA ROILETTE VIEILLES VIGNES, DOMAINE BERNARD METRAT,
FRANCE B 72**

PETALOS, DESCENDIENTES DE J. PALACIOS, BIERZO, SPAIN B 75

MORGON CUVÉE CLASSIQUE, DOMAINE JEAN FOILLARD, FRANCE B 76

TRIBUT PRIORAT SCALA DEI, SPAIN B 74

JNOIR FATTORIA MANCINI, ITALY B 77

CAMINS DEL PRIORAT, ALVARO PALACIOS, PRIORAT, SPAIN B 78

SANTENAY ROUGE, OLIVIER LEFLAIVE, FRANCE B 120

DANBURY RIDGE, PINOT NOIR, ESSEX, UK B 150

BAROLO, CASA E. DI MIRAFIORE, PIEMONTE, ITALY B 150

SPIRITS

VODKA

ABSOLUT, SWEDEN 11

HAKU, JAPAN 12

BELVEDERE, POLAND 12

TITO'S, USA 13

CIROC PINEAPPLE, FRANCE 14

GREY GOOSE, FRANCE 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

BACARDI CARTA BLANCA, CUBA 11

KRAKEN SPICE, TRINIDAD & TOBAGO 11

APPLETON STATE 8YO RESERVE, JAMAICA 12

DIPLOMATICO MANTUANO, VENEZUELA 12

KOKO KANU ORIGINAL COCONUT RUM, JAMAICA 12

EL DORADO 12 Yo FINEST DEMERARA RON, GUYANA 14

WRAY AND NEPHEW, JAMAICA 14.5

AGAVE

PA'TODOS, MEXICO 11.5

1800 COCONUT TEQUILA, MEXICO 13

818 BLANCO, MEXICO 13

ROSALUNA MEZCAL, MEXICO 14

818 REPOSADO, MEXICO 15

PATRON XO CAFE TEQUILA, MEXICO 16

1800 ANEJO, MEXICO 16.5

MONTELOBOS MEZCAL ESPADIN, MEXICO 17

CLASE AZUL REPOSADO, MEXICO 55

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SPIRITS

WHISKEY

FOUR ROSES ORIGINAL, USA **12**
MONKEY SHOULDER, SCOTLAND **12.5**
TOKI, JAPAN **13**
THE CHITA, JAPAN **14**
TALISKER 10YO, SCOTLAND **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**
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**
CLOS MARTIN VSOP 8YO, FRANCE **14**
COURVOISIER XO, FRANCE **45**

BEER

1664 BIERE 0.0%, 33CL 0.0%, JAPAN **6**
SAPPORO LAGER, 33CL 5% JAPAN **6.5**
BROOKLYN SESSION IPA CAN, 33CL 4.3%, USA **6.5**

1664 BLANC PINT, FRANCE **8**
SAPPORO PREMIUM LAGER PINT, JAPAN **7.5**

BUBBLES

WHITE

CA' DEL CONSOLE PROSECCO, VENETO, ITALY **G 9 B 39**

2020 UNWRITTEN POEM BLANC BRUT NATURE TIWARI HOUSE 2020,
LAKE BALATON, HUNGARY **B 49**

CHAMPAGNE

CHAMPAGNE TESTULAT CARTE D'OR BRUT BLANC DE NOIRS, FRANCE **G 16 B 89**

2013 CUVÉE ROYALE VINTAGE, CHAMPAGNE JOSEPH PERRIER, FRANCE **B 175**

2013 DOM PERIGNON, FRANCE **B 320**

ROSE CHAMPAGNE

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

SWEET WINE

LUIGI TACCHINO, MOSCATO D'ASTI, PIEMONTE, ITALY **G 10 B 52**

DINDARELLO, MACULAN, ITALY **G 14.5 B 54**

LUSTAU FINO DEL PUERTO SHERRY, JEREZ DE LA FRONTERA, SPAIN **G 11 B 55**

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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 GEISHA

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 10

KOKO BLISS

EVERLEAF FOREST, STRAWBERRY, COCONUT, PINEAPPLE, YUZU

COASTAL ZEN

EVERLEAF MARINE, SHISO, APPLE, CUCUMBER, YUZU & GINGER

JULIET'S SPICED KISS

EVERLEAF MOUNTAIN, LYCHEE, PINEAPPLE, SUPASAWA NON ALCOHOLIC, RASPBERRY, TAI CHILLI

COCKTAILS | ALL 14

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

MUCH ADO ABOUT LAVANDER

GIN, EVERLEAF MARINE, LAVENDER, GRAPEFRUIT, LEMON+YUZU, LIGHT TONIC

In the land of the rising sun, tradition meets innovation in every glass. Much Ado About Lavender embodies his spirit, marrying the smoothness of Gin with the tartness of Lavender and the invigorating kick of Grapefruit and Yuzu. 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.

SHAKE THE SPHERE

MEZCAL, TEQUILA, APEROL, JASMINE VERTE, YUZU+LEMON

In the heart of Kyoto, where tradition meets innovation, lies a hidden sanctuary of flavour. Shake the Sphere invites you to unlock its secrets, combining the richness of Mexican vibe and delicate touch of UBA Magic, earthy taste, and rich umami flavour. With each sip, discover the mystique Mexican of the Orient.

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.

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