



SO
RĀ

INTRODUCING SORA

SITTING ABOVE THE CITY

THIS IS A DINING CONCEPT TO ELEVATE THE SENSES. MIX AND MATCH SMALL PLATES FROM AN IRRESISTIBLE SELECTION OF SUSHI, ROBATAYAKI AND PAN-ASIAN STYLE TAPAS DISHES WHILST SIPPING A SIGNATURE COCKTAIL.

DESIGNED AROUND SHARING PLATES AND TAPAS, MAKING IT THE IDEAL CHOICE FOR A SOCIAL YET ELEVATED DINING EXPERIENCE.

SEASONAL COCKTAILS

SHUN SMASH 12

roku gin, briottett poirre de william liqueur, pear, orgeat, lemon

GARI SPIRTZ 12

roku gin, creme a la fraise de bois liqueur, patakas ginger liqueur, strawberry & ginger cheong, lemon, soda

ROBATA COLADA 12

koko kanu coconut rum, burnt pineapple, coconut, lime

SIGNATURE

PEACH & LYCHEE SPRITZ 12

briottet crème de pêche, kwai feh lychee liqueur, lavender cordial, peach bitters, prosecco, peach soda

CHERRY BLOSSOM NEGRONI 12

roku japanese gin, campari, mancino sakura vermouth

YUZU MOJITO 12

bacardi carta blanca rum, yuzu liqueur, sugar, lime, shiso, soda

UMESHU SOUR 12

umeshu, shochu, orgeat, lemon, foam

TOGRASHI MARGARITA 12

el jimador reposado tequila, mezcal union, lemongrass agave, lime

ESPRESSO MARTINI 12

haku vodka, tosolini exprè liqueur, sugar, espresso

LYCHEE VODKA MARTINI 12

honjozo sake, haku vodka, kwai feh lychee liqueur, lychee

PASSION FRUIT MAI TAI 12

mount gay eclipse rum, wray & nephew overproof rum, orange liqueur, passion fruit, pineapple, lime, almond

FROZEN COCONUT DAIQUIRI 12

koko kanu coconut rum, coconut, white chocolate liqueur, lime

MISO OLD FASHIONED 12

toki whisky, miso, angostura

YUZU 75 15

yuzu liqueur, lemon, veuve cliquot champagne

G & T

ROKU JAPANESE GIN 12

fever-tree tonic, ginger

135 EAST HYOGO DRY GIN 12

fever-tree tonic, lemon

YORK GIN 12

fever-tree tonic, lemon

YORK GIN ROMAN FRUITS 13

fever-tree elderflower tonic, berries

CAMBRIDGE DISTILLERY JAPANESE GIN 12

fever-tree tonic, shiso

HIGHBALL

ROSE & CARDAMON 12

chita whisky, rose, cardamon, citric bitters, soda

APPLE & GINGER 12

umeshu, honjozo sake, apple & ginger cheong, citrus, soda

DARK & STORMY 12

goslings black rum, fever-tree ginger beer, lime, angostura bitters

YUZU & RASPBERRY COLLINS 12

roku japanese gin, yuzu liqueur, raspberry, lemon, fever-tree soda water

CHERRY & MATCHA 12

haku vodka, matcha liqueur, cherry, lemon, sugar, soda

SPECIALS

CRISPY FRIED RICE BITES 232 5

whipped tofu, tonkatsu sauce

MUSHROOM TEMPURA 139 7

enoki, maitake, herb aioli

TUNA SHISO MAKI ROLL 279 12

spicy tuna

YORKSHIRE WAGU

BAVETTE STEAK 647 45

roast garlic, yakiniku sesame,
sora steak sauce

GRILLED POINTED CABBAGE 316 8

black garlic, truffle, whipped tofu,
crispy shallots, citrus dressing

NIGIRI

2 PIECES

tiger prawn 212 8

salmon 136 6

tuna 192 8

red pepper, avocado 195 5

MIXED NIGIRI

6 PIECES 456 18


2 tiger prawn

2 salmon

2 tuna



 vegan  vegetarian

 calorie content, calculations as accurate as possible however slight variations may occur.

To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day.

ROLLS

8 PIECES

SALMON MAKI 400 11

cream cheese, avocado

FIRE CRACKER 614 14

flamed sea bass, spicy tuna, spring
onion, spicy mayo, tobiko

GREEN DRAGON 545 11

chickpea, tahini, sesame,
sliced avocado

RED DRAGON 669 14

tempura tiger prawn, cured salmon,
avocado, sweet chilli mayo, tobiko

SORA SIGNATURE

SUSHI & SASHIMI PLATE 1217 38

2 tuna sashimi

2 salmon sashimi

2 tiger prawn nigiri

2 tuna nigiri

8 salmon, cream cheese,

avocado maki roll

8 california roll

COLD PLATES

BEEF FILLET TATAKI 186 11

pickled mooli, garlic, sesame, ponzu

SEA BASS CRUDO 137 8

orange, yuzu, soy, sesame,
nasturtium oil



ROBATA GRILL

STICKY PORK BELLY 381 8

burnt apple purée, sesame

BLACK COD 339 16

miso glaze

SALMON TERIYAKI 510 8

ponzu mayo

CHICKEN YAKITORI 436 8

tamarind, peanuts

SCALLOP IN SHELL (EACH) 228 8

burnt chili, miso butter

JAPANESE AUBERGINE 211 8

black garlic, truffle, whipped tofu,
crispy shallots, citrus dressing

GRASS FED STRIP LOIN 627 17

salsa verde, garlic crisps, soy

KOREAN LAMB CUTLETS 781 34

tahini, sesame sauce



CRISPY

KFC 209 8

korean fried cauliflower, gochujang

TEMPURA TIGER PRAWNS 526 12.5

sweet chilli

BUTTERMILK CHICKEN KARAAGE 651 9

roasted sesame

SIDES

HAND CUT FRIES 277 5

seaweed, rosemary, chilli

EDAMAME BEANS 105 4

citrus salt, togarashi

SMASHED CUCUMBER SALAD 60 4

yuzu, garlic, sesame

ASIAN SLAW 41 4

red cabbage, mooli, carrot, ginger, sesame

SWEET

CALAMANSI CITRUS POSSET 399 6

meringue, raspberries, thai basil

VALRHONA CHOCOLATE

MATCHA MOUSSE 774 6

cherry, honeycomb, sesame

MOCHI ICE CREAM 70 PER BALL 3

speak to server for today's options

STEM GINGER MARSHMALLOWS 565 6

almond crumb, chocolate sauce



All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. For further information on allergens please scan here.

BENTO BOX EXPRESS LUNCH



£25 PER PERSON

Build your own bento by choosing one dish from the Nigiri, Sushi, Robata and Crispy sections, served with your choice of Asian slaw or cucumber salad and something deliciously refreshing to drink.

Available between 12:00-17:00. Not available Saturdays.

ADD BOTTOMLESS PROSECCO FOR £14.5 For 90mins from ordering

ADD A COCKTAIL FOR £5

PEACH & LYCHEE SPRITZ | CUBA LIBRE | PASSION FRUIT MAI TAI
SHISITO #2 | COCONUT ESPRESSO MARTINI

NIGIRI

TIGER PRAWN 212
tobiko

SALMON 136
tobiko

RED PEPPER, AVOCADO 195

ROLLS

SALMON MAKI 400
cream cheese, avocado

FIRE CRACKER 614
flamed sea bass, spicy tuna, spring onion, spicy mayo, tobiko

GREEN DRAGON 545
chickpea, tahini, sesame, sliced avocado

ROBATA GRILL

STICKY PORK BELLY 472
burnt apple purée, sesame

SALMON TERIYAKI 510
ponzu mayo

CHICKEN YAKITORI 436
tamarind, peanuts

JAPANESE AUBERGINE 211
black garlic, truffle, whipped tofu, crispy shallots, citrus dressing

CRISPY

KFC 739
korean fried cauliflower, gochujang

BUTTERMILK CHICKEN KARAAGE 651
roasted sesame

SIDES

SMASHED CUCUMBER SALAD 40
yuzu, garlic, sesame

ASIAN SLAW 41
red cabbage, mooli, carrot, ginger, sesame

SWEET

+ £5 SUPPLEMENT

CALAMANSI CITRUS POSSET 160
meringue, raspberries, thai basil

VALRHONA CHOCOLATE MOUSSE 139
honeycomb, cocoa nib tuile

MOCHI ICE CREAM 70
speak to server for today's options

STEM GINGER MARSHMALLOWS 410
almond crumb, chocolate sauce

SELECTED DRINKS INCLUDED
SEE DRINKS MENU

WINES | DRAUGHT BEERS | SOFT DRINKS

AFTERNOON TEA

£35 PER PERSON

£45 per person including a cocktail

Take your afternoon tea experience to new heights, surrounded by stunning views of the city skyline. This is not your average afternoon tea, at Sora you'll be taken on a sensory journey to the Orient, where pan-Asian savouries, sweet treats and stylish surroundings elevate your senses and tantalise your tastebuds.

Served Wednesday-Friday & Sunday, from 12:00-16:00.

Must be pre-booked in advance

SAVOURIES

TEMPURA PRAWN 150
sweet chilli

CUCUMBER SESAME SALAD 56

CHICKEN YAKITORI 145
tamarind, peanut

PORK BELLY 160
burnt apple purée

SUSHI

SPICY TUNA GUNKAN 80

CALIFORNIA ROLL 55



SWEET

BLUEBERRY BERGAMOT ROLL 90

MATCHA CHOCOLATE SLICE 90

MANGO COCONUT DOME 60

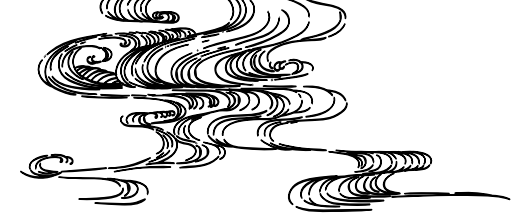
MISO CARAMEL CHOCOLATE TART 101

MATCHA SCONE 115
kumquat compote, clotted cream



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WINE LIST



CHAMPAGNE

	125ml	Bottle	Magnum 1500ml
Veuve Clicquot Yellow Label Brut	16	95	180
Veuve Clicquot Rosé		99	
Ruinart Blanc de Blancs		139	
Perrier-Jouët Belle Epoque		289	
Krug Grande Cuvée NV		299	
Cristal Vintage		398	
Dom Pérignon, Rosé		539	




SPARKLING WINE

	125ml	Bottle
Eins, Zwei, Zero, Sparkling Riesling, Leitz, Germany <i>Alcohol Free</i> 	5	28
Prosecco, Extra Dry NV, Fiol, Veneto, Italy 	8	39.5
Mirabeau, La Folie, Sparkling NV Rosé, France		46
Sauska, Rose Brut (off-dry), Tokaj, Hungary		54
Henners Rosé NV, East Sussex, England	12	68

ROSÉ

	175ml	250ml	Bottle
Amaru Torrontes Rosé, El Esteco, Salta, Argentina 	7.5	10	28
Provençal Rosé, Love by Leoube, Domaine de Leoube, France <i>Organic</i>	11	15	44

WHITE

	175ml	250ml	Bottle
Green Fish Verdejo, Bodegas Gallegas, Spain 	6.5	9	26
Mastri Vernacoli Trentino, Pinot Grigio, Italy	7.5	10	28
Hills & Valleys Riesling, Pikes, Clare Valley, South Australia	8.5	11.5	34
Traminer, Puiatti, Friuli-Venezia Giulia, Italy	9	12.5	38
Chateau Mercian 'Yamanashi' Koshu Sur Lie, Japan	11	15	44
Nuovo Quadro Gavi del Comune di Gavi, Italy			42
Viognier, Cline Cellars, North Coast, California, USA			44
Grüner Veltliner, Zeisen Weinviertel DAC, Pfaffl, Austria			46
Sauvignon Blanc, Passing Giants, Marlborough, New Zealand <i>Organic</i>			49
Chardonnay, Kooyong Clonale, Mornington Peninsula, Victoria, Australia			54
Sancerre, Le Grand Rochoy Blanc, Domaine Laporte, France <i>Organic</i>			72
Chablis Grand Cru, Bougros, Domaine de Vauroux, France			109
Meursault Blanc, Joseph Drouhin, Burgundy, France			164



125ml glasses also available on bottles with by the glass prices.

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WINE LIST



RED	175ml	250ml	Bottle
Sangiovese & Merlot, Fonte della Vigna, Rubicone, Italy 	6.5	9	26
Novas, Gran Reserva, Carmenère Cabernet Sauvignon, Colchagua Valley, Chile <i>Organic</i>	7.5	10	28
Les Pivoines Beaujolais Villages, France	8.5	11.5	34
Malbec, Estacion 1883, Trapiche, Mendoza, Argentina	9	12.5	38
Pinot Noir, Passing Giants, Marlborough, New Zealand <i>Organic</i>	11	15	44
Cabernet Sauvignon, Sutherland, Western Cape, South Africa			44
Rioja, Crianza, Gómez Cruzado, Spain			48
Pinotage, FRAM, Citrusdal Mountain, South Africa			58
Yangarra Estate, Shiraz, McLaren Vale, South Australia, Australia <i>Organic & Biodynamic</i>			64
Chateauneuf du Pape, Chante Cigale, France			72
Adelsheim 'Willamette' Pinot Noir, Willamette Valley, Oregon, USA			74
Malbec, Cadus Single Vineyard, 'Finca Las Torcazas', Lujan de Cuyo, Mendoza, Argentina			84
 Signature Red Wine Abstract by Orin Swift - Grenache, Syrah & Petite Sirah blend, California, USA			86
Barolo, Bussia, Poderi Colla, Italy			102
Château Talbot, Grand Cru Classé Saint-Julien, Bordeaux, France			149



DESSERT WINES & PORT	50ml	100ml	Bottle 375ml	Bottle 500ml
Tokaji, Late Harvest Cuvee, Sauska, Hungary	5	10		48
Icewine, Vidal, Signature Series, Peller, Ontario, Canada	10	19	68	
10yr Tawny, Warre Otima, Portugal	4.5	9		44

SAKE	50ml	150ml	Bottle 300ml	Bottle 500ml	Bottle 720ml
Honjozo, Akashi-Tai	6	18	34		
Shiraume Ginjo Umeshu (Plum Liqueur), Akashi-Tai	5	14		45	
Daiginjo Genshu, Akashi-Tai					92
Junmai Daiginjo Genshu, Akashi-Tai				52	
Junmai Ginjo, Sparkling Sake, Akashi-Tai				39	



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BAR DRINKS



DRAUGHT BEERS

Schooner
Pint 2/3 Pint 1/2 Pint

Asahi, Japan		5.2%	7.5	5	3.9
Brewdog Punk IPA, Scotland		4.6%	7.5	5	3.9
Cruzcampo, Spain		4.4%	6.8	4.8	3.6
Northern Monk Faith, England		5.4%	7	4.9	3.65

BOTTLED BEERS & CIDER

Bottle

Chang Export, Thailand		5.0%	320ml	5.5
Modelo Especial, Mexico		5.0%	355ml	6
Heineken, Holland		5.0%	330ml	5.5
Heineken Alcohol Free, Holland		0%	330ml	4
Kirin Ichiban, Japan		4.6%	330ml	5.5
Tiger, Singapore		4.8%	330ml	5.5
Brewdog Wingman, Scotland		4.3%	330ml	5.5
Asahi Super Dry, Japan	0%	330ml	4.5	

Aspall Suffolk Draught Cyder, England	5.5%	330ml	6
Old Mout, New Zealand	4.0%	500ml	6.5

Pineapple and Raspberry, Kiwi and Lime or Summer Berries

APERITIFS

50ml

Aperol, Italy	11.0%	4.7
Campari, Italy	25.0%	4.7
Italicus Rosolio, Italy	20%	4.7
Martini Riserva Rubino, Italy	18.0%	4.7
Martini Riserva Ambrato, Italy	18.0%	4.7
Pimm's No.1, England	25.0%	4.7

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	330ml	3.5
Appletiser	275ml	3.5
Fruit Juices	175ml	2.7
Red Bull	250ml	4
Mixer Coca-Cola, Diet Coke	200ml	2.5
Fever-Tree Tonic	200ml	3
<i>Indian, Refreshingly Light, Elderflower, Mediterranean</i>		
Fever-Tree Ginger Beer	200ml	3.0
Fever-Tree Ginger Ale	200ml	3.0
Fever-Tree Sicillian Lemonade	275ml	3.5
Fever-Tree Cloudy British Apple	275ml	3.5

HOT DRINKS

Espresso 	2.95	Cappuccino 	4.25
			
Americano 	4.25	Flat White 	4.25
			
Latte 	4.25	Hot Chocolate 	4.25
			
		Speciality Teas	3.5

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