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# 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

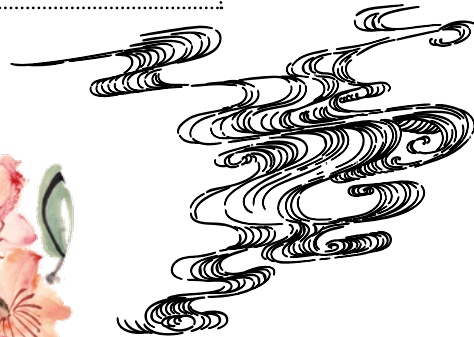
roku gin, briottett poirre de william liqueur, pear, orgeat, lemon

#### GARI SPIRTZ 12

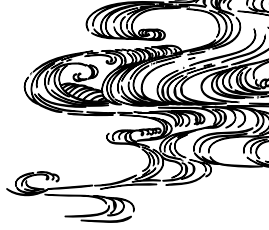
roku gin, creme a la fraise de bois liqueur, patakas ginger liqueur, strawberry & ginger cheong, lemon, soda

#### ROBATA COLADA 12

koko kanu coconut rum, burnt pineapple, coconut, lime



# COCKTAILS



## 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 (M)

## ROLLS

**SALMON MAKI** 400  
cream cheese, avocado

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

**GREEN DRAGON** 545 (M)  
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 (M)  
black garlic, truffle, whipped tofu, crispy shallots, citrus dressing

## CRISPY

**KFC** 739 (M)  
korean fried cauliflower, gochujang

**BUTTERMILK CHICKEN KARAAGE** 651  
roasted sesame

## SIDES

**SMASHED CUCUMBER SALAD** 40 (M)  
yuzu, garlic, sesame

**ASIAN SLAW** 41 (V)  
red cabbage, mooli, carrot, ginger, sesame

## SWEET

+ £5 SUPPLEMENT

**CALAMANSI CITRUS POSSET** 160 (V)  
meringue, raspberries, thai basil

**VALRHONA CHOCOLATE MOUSSE** 133 (M)  
honeycomb, cocoa nib tuile

**MOCHI ICE CREAM** 76 (M)  
speak to server for today's options

**STEM GINGER MARSHMALLOWS** 410 (V)  
almond crumb, chocolate sauce

SELECTED DRINKS INCLUDED  
SEE DRINKS MENU (M)

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-Sunday 12:00-16:00. Must be pre-booked in advance.

## SAVOURIES

**TEMPURA TIGER PRAWNS** 526  
sweet chilli

**KFC** 739  
korean fried cauliflower, gochujang

**SMASHED CUCUMBER SALAD** 60  
yuzu, garlic, sesame

**CHICKEN YAKITORI** 436  
tamarind, peanut

**STICKY PORK BELLY** 381  
burnt apple purée, sesame

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



(M) vegan (V) vegetarian

9000 calorie content, calculations as accurate as possible however slight variations may occur.

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## SUSHI

**TIGER PRAWN NIGIRI** 212  
tobiko

**SALMON MAKI** 400  
cream cheese, avocado

**GUNKAN MAKI** 163  
spicy tuna tartare, spring onion, spicy mayo, tobiko

## SWEET

**MATCHA CHOCOLATE SLICE** 141

**MANGO COCONUT DOME** 198

**MISO CARAMEL CHOCOLATE TART** 174

**MATCHA SCONE** 115  
kumquat compote, clotted cream



# 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 &amp; Biodynamic</i>			64
Chateaneuf 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  
1/2 Pint 2/3 Pint

Asahi, Japan		5.2%	3.8	4.9
BrewDog Punk IPA, Scotland		4.6%	3.8	5
Heineken, Holland		5.0%	3.6	4.8
Northern Monk Faith, England		5.4%	3.8	4.9

## BOTTLED BEERS & CIDER

Bottle

Chang Export, Thailand		5.0%	320ml	5.5
Deuchars IPA, Scotland		4.4%	500ml	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
Vedett Extra Blond, Belgium		5.0%	330ml	6

### CIDERS

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%	4.5
Campari, Italy	25.0%	4.5
Italicus Rosolio, Italy	20%	4.5
Martini Riserva Rubino, Italy	18.0%	4.5
Martini Riserva Ambrato, Italy	18.0%	4.5
Pimm's No.1, England	25.0%	4.5

## SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	330ml	3
Appletiser	275ml	3
Fruit Juices	175ml	2.5
Red Bull	250ml	3.5
Mixer Coca-Cola, Diet Coke	200ml	2.05
Fever-Tree Tonic	200ml	2.8
<i>Indian, Refreshingly Light, Elderflower, Mediterranean</i>		
Fever-Tree Ginger Beer	200ml	2.8
Fever-Tree Ginger Ale	200ml	2.8
Fever-Tree Sicillian Lemonade	275ml	3.5
Fever-Tree Cloudy British Apple	275ml	3.5

## HOT DRINKS

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

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