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Nanban

BRIXTON

*First of all*

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☺ HAPPY HOUR every day 5pm-7pm  
Free wifi 📶 password: ramen123

# Signature Cocktails

## ON THE ROCKS

### KAN-PARI SPRITZ

☺ £6.50 / £8.50

Sake, prosecco, Campari, yuzu IPA

### PLUM BRAMBLE

☺ £6.50 / £8.50

Plum wine, Bombay Sapphire, cassis, fresh lime

### LOST IN TRANSLATION

☺ £10 / £12

Kraken rum, Nikka whisky, shochu, orange and Angostura bitters, Laphroaig-rinsed glass

### JAPANESE LIBERACE

☺ £8 / £10

Cognac, citrus and Sichuan pepper gins, nashi pear sake, rosewater, lemon, ginger syrup

### PIZZICATO FIVE

☺ £6.50 / £8.50

Blood orange sake, shochu, whisky, bison grass vodka, lime, apple juice, honey-ginger syrup

### BLOODY MARIKO

☺ £6.50 / £8.50

Lemongrass vodka, tomato juice, lemon, soy sauce, wasabi, Encona hot sauce

LEVEL UP with fried chicken, king prawn, tea-pickled egg, and enoki mushrooms for £3

☺ = HAPPY HOUR PRICE!  
Check the board for seasonal cocktail specials

## STRAIGHT UP

### PINK LADY

☺ £7.50 / £9.50

Bombay Sapphire, shochu, fresh raspberries, lychee juice, apple juice, lemon

### SAMURAI CHAMPLOO

☺ £10 / £12

Champagne, blood orange sake, crème de violette, candied hibiscus

### MATCHA MARTINI

☺ £9 / £11

Tanqueray, matcha, yuzu sake, elderflower liqueur, chocolate and grapefruit bitters

### WAGAMAMA ON ACID

☺ £9 / £11

Dark rum, Kahlúa, shochu, grapefruit and orange bitters, orgeat, cream

### ALL THE BOYS TO THE YARD

☺ £7.50 / £9.50

Midori, vodka, sake, matcha, vanilla ice cream, soy milk - DAMN RIGHT

# Classic Cocktails

Our bar is well-stocked with a wide range of quality spirits and our bartenders are more than happy to make any classic cocktail. So if you don't see your favorite – just ask!

### MOJITO

☺ £5 / £7

Appleton Estate rum, fresh lime and mint, demerara sugar and soda on crushed ice

### CAIPIRINHA

☺ £5 / £7

Cachaça, lime and demerara on crushed ice

### NEGRONI

☺ £6 / £8

Bombay Sapphire, Campari and Punt e Mes vermouth on the rocks

### SINGAPORE SLING

☺ £10 / £12

Bombay Sapphire, cherry brandy, pineapple and lemon juice, triple sec, Bénédictine and Angostura bitters on crushed ice

### MARGARITA

☺ £6.50 / £8.50

Olmea Blanco tequila, Cointreau and fresh lime juice, straight up or on the rocks

### AMARETTO SOUR

☺ £6 / £8

Disaronno amaretto, lemon juice and egg white on the rocks

### GIMLET

☺ £5 / £7

Bombay Sapphire and sweetened lime juice, straight up

### AVIATION

☺ £7.50 / £9.50

Tanqueray, maraschino, crème de violette, Peychaud's bitters and lemon, straight up

## NON-ALCOHOLIC

all £4.50

### GINGERITO

Fresh lime, mint and Jamaican ginger beer on crushed ice

### CARAMELADA

Pineapple juice, coconut cream and miso butterscotch sauce on crushed ice

### PINK FIZZ

Cranberry juice, lychee juice, lemonade and fresh lemon on the rocks

### BLOODY SHAME

Tomato juice, lemon juice, soy sauce, wasabi, Encona hot sauce and a shichimi chilli rim



# Chef Tim's Wheel o' Sake

We want you to enjoy better sake, and more sake, for less money! So we've taken the prices down on our premium bottles to make them exceptionally good value. Kanpai!

CHEF TIM'S FAVOURITE

**DRY + SAVOURY + ROBUST**  
**GOKAI TABLE SAKE**

125ml £7 / 300ml £14  
Served warm or chilled. 15%

**JUICY + TROPICAL + AMAZING!**  
**KAMEIZUMI CEL-24 JUNMAI GINJO**

125ml £12 / 300ml £28 / 720ml bottle £48  
Served chilled. 15%  
(At Yashin Sushi this bottle costs £69)

**FIZZY + FRUITY + SWEET**  
**MIO SPARKLING SAKE**

150ml £9  
Served chilled. 5%

**NUTTY + MELLOW + SHERRY-LIKE**  
**KAMEMAN BROWN RICE SAKE**

500ml bottle £48  
Served chilled or at room temperature. 15%  
(At The Ledbury this bottle costs £75)

# 酒!

**SILKY + SOFT + REFINED**  
**SHIRAYUKI DAIGINJO**

125ml £9.50 / 300ml £20  
Served chilled. 15%

**BREWED IN PECKHAM!**  
**KANPAI LONDON SAKE**

165ml £14 / 330ml bottle £28  
Served chilled. 12-16%  
(Style changes seasonally – ask your server for details)

**PREMIUM SAKE**  
**IN A BOX!**

Better for the environment!  
Better value!  
Stays fresher longer!

**PEPPERY + CEDAR-AGED + RICH**  
**SHOCHIKUBAI TARUZAKE**

150ml £10 / 300ml bottle £18  
Served warm or chilled. 15%  
(At Kiru this bottle costs £30)

**TANGY + CRISP + EASY-DRINKING**  
**BUNRAKU HONJOZO**

125ml £9.50 / 300ml £20 / 720ml bottle £38  
Served warm or chilled. 15%

# Beer and Cider

☺ = HAPPY HOUR PRICE!

Check the blackboard or ask your server for beer specials, including limited Nanban collaboration beers

## KIRIN ICHIBAN

☺ pint £4 / pint £5.50 / half £3  
Japanese rice lager. Fizzy, clean, dry. 4.6%

## HITACHINO NEST LAGER

350ml can £7.50  
Japanese all-malt craft lager. Fruity, flavourful, full-bodied. Superb with ramen. 5.5%

## PRESSURE DROP NANBAN KANPAI

330ml bottle £5.50  
Nanban collaboration! Wheat IPA with yuzu, orange and grapefruit. Zing, pow, citrus. 6.5%

## WILD BEER YOKAI

330ml can £5.50  
Golden ale with yuzu, seaweed and Sichuan pepper. Tangy, smooth, aromatic. 4.5%

## BRIXTON ELECTRIC IPA

330ml bottle £5.50  
An 'assault on the senses' inspired by Electric Avenue. Floral, tropical, bold, local. 6.5%

## BURNING SKY SEASONAL SAISON

330ml bottle £6.20  
Belgian-style saison brewed with seasonal ingredients – ask your server for details

## FIVE POINTS PILS

330ml can £5.80  
Classic Czech-style pilsner. Unpasteurised, unfiltered, balanced, crisp, smoooooth. 4.8%

## ERDINGER ALKOHOLFREI

500ml bottle £4.50  
Non-alcoholic isotonic wheat beer with notes of banana and clove. Good with lunch! 0.5%

## KENTISH PIP WILD SUMMER

330ml can £6.50  
Kentish cider with real elderflowers. Off-dry and so refreshing! 4%

## CIDER

### ASPALL CYDER

500ml bottle £6  
Dry, crisp, tangy. Served on its own or with ice. Excellent with spicy dishes. 5.5%

# Wine

## WHITE

### LE SANGLIER UGNI BLANC

☺175ml £4.50  
175ml £5.50 / bottle £20  
Languedoc, France. Fleshy, tart, pear-like.

### RESERVE SAINT-ANNE PICPOUL

175ml £6 / bottle £24  
Languedoc, France. Citrusy, crisp, satisfying.

### 3 WOOLY SHEEP SAUVIGNON BLANC

175ml £7.50 / bottle £30  
Marlborough, New Zealand. Zingy, fruity, lovely.

### BOLFAN RIESLING

175ml £6.50 / bottle £26  
Zagorje, Croatia. Dry, apple-y, food-friendly.

### RARE VINEYARDS VIOGNIER

175ml £6 / bottle £24  
Pays d'Oc, France. Lively, fresh, peachy.

## PINK

### MIRABEAU PURE ROSE

175ml £7.50 / bottle £30  
Côtes de Provence, France. Berry-like, smooth.

## RED

### PASO DEL SOL MERLOT

☺175ml £4.50  
175ml £5.50 / bottle £20  
Valle Central, Chile. Smoky, peppery, plummy.

### DACIANA PINOT NOIR

175ml £6 / bottle £24  
Banat, Romania. Velvety, smooth, dark fruity.

### VALCHETA MALBEC

175ml £7 / bottle £28  
Mendoza, Argentina. Boozy Ribena. Delicious.

### LACRIMUS RIOJA

175ml £8.50 / bottle £34  
Rioja, Spain. Big, leather-bound book of a wine.

## BUBBLES!

### GALANTI PROSECCO EXTRA DRY

200ml mini bottle £8 / 750ml £30

### MONTAUDON BRUT NV

125ml £9 / bottle £45 / magnum £75

### PERRIER-JOUËT GRAND BRUT

bottle £80

# Shochu

## WHAT IS SHOCHU?

We're so glad you asked! Shochu is Japan's indigenous spirit – think sake, but kicked up a notch. It can be distilled from just about anything – barley, rice, sweet potatoes, and buckwheat are common. Unlike most spirits, shochu is only distilled once, so it's not so strong (most are around 25%) and you can taste the base ingredient more. Excellent neat, on the rocks, or with a bit of hot water – whatever you like!

### KURO KIRISHIMA

50ml £4.50 / 900ml bottle £45  
Classic sweet potato shochu. Earthy, nutty, smoky. Try it if you like MEZCAL or TEQUILA.

### TOWARI

50ml £5.50 / 500ml bottle £38  
100% buckwheat shochu. Toasty and rich. Try it if you like HIGHLAND WHISKY.

### ZANPA AWAMORI

50ml £5.50 / 900ml bottle £45  
Okinawan rice shochu. Fresh, fruity, slightly earthy. Try it if you like VODKA or SAKE.

### KANNOKO

50ml £5.50 / 720ml bottle £45  
Oak-aged barley shochu. Mellow banana and vanilla notes. Try it if you like BOURBON or RUM.



## SHOCHU TASTING FLIGHT

Not sure where to begin? Try 25ml each of all four shochu for £10



# Chu Hai

Chu hai = shochu highballs! Lovely canned shochu cocktails made with fruit juice and soda. Dangerously delicious and excellent karaoke fuel.

### LYCHEE

4% / 250ml £6.50

### WHITE PEACH

4% / 250ml £6.50

### DRY YUZU

8% / 350ml £7.20

### DRY GRAPEFRUIT

8% / 350ml £7.20

# Japanese Fruit Liqueurs

All 75ml

Fancy something different? Try one of our gorgeous liqueurs. Some are sweet and rich, some are light and tart, all are EXTREMELY DELICIOUS. Enjoy neat, on the rocks, or with soda.

### UME NO YADO YUZU

£6 / Sake infused with yuzu, the King of Citrus. Light, aromatic, limoncello-like. 12%

### ZANPA SHIQUASA LIME

£5 / Okinawan rice liquor with tart Okinawan limes. Strong, full-on lime flavour. 12%

### HANA WHITE PEACH

£5 / Sake infused with Japanese white peaches. Juicy, quite sweet, floral. 8%

### BIJOFU PONKAN ORANGE

£5 / Shochu infused with mandarin-pomelo hybrid citrus. Unpasteurised, amazingly fresh. 7%

## UMESHU (PLUM WINE)

### TAKARA

£5 / Shochu base. Satisfying, sweet-and-sour, rough-and-ready plonk umeshu. 10%

### GOLDEN DROP NASHI PEAR

£8 / Premium sake infused with Asian pears. Crisp, mellow, sweet (but not too sweet). 12%

### APOLLON BLOOD ORANGE PUNCH

£9 / Sake with blood orange, passion fruit, grapefruit and plum. Bright red, super fruity! 9%

### NANBU BIJIN

£8 / Premium sake base with no added sugar. Tart, delicate and easy-drinking. 10%

### BUNRAKU ANZU APRICOT

£8 / Sake infused with Japanese apricots. Incredibly delicious, rich and complex. 12%

### BAISHIN SHUNJU

£8 / Sake and shochu base. Concentrated plum flavor. Heady, rich and indulgent. 10%

This one is amazing



# Japanese Whisky

All 35ml

## NIKKA FROM THE BARREL

£7.90 / Oaky, spicy, warming. Hints of toffee.

## THE CHITA SINGLE MALT

£9.40 / Aged in sherry, bourbon, and wine barrels. Refined, floral and easy-drinking.

## YAMAZAKI 12 YEAR OLD

£12 / Beautifully smooth, delicate and fruity.

## HAKUSHU DISTILLER'S RESERVE

£8.90 / Herbal, fruity and lightly smoky.

## HIBIKI HARMONY

£10 / Smooth and rich with notes of dried fruit, heather honey and orange.

# Japanese Tea

We've worked closely with Lalani & Co., London's finest tea importer, to curate a menu perfectly suited to our menu. Lalani's teas are small-batch, hand-picked, organic, and traceable to individual gardens in Japan, with refined and distinctive flavors.

## OKUMIDORI SENCHA

£4 / Whole-leaf green, exclusive to Nanban. Rich, smooth, loads of umami. Served warm.

## GENMAICHA

£3.80 / Toasted rice tea. Fresh and light. Characteristic 'popcorn' aroma. Served warm.

## GREEN VELVET MATCHA

£4 / The espresso of green tea. Brisk, short and intense. Served warm.

## KYOTO OOLONG

£4 / Robust, with notes of apricot and maple. A must with ramen! Served warm or iced.

## MUGICHA

£3.30 / Toasted barley infusion. Caffeine free with a nutty flavor. Served warm or iced.

# Soft Drinks

## SMOOTHIES

all £5

## MATCHA MILKSHAKE

Matcha, vanilla, milk and vanilla ice cream

## ZINGY STARDUST

Apple, ginger, pineapple, milk and glitter

## BRIXTON BERRIES

Berries, apple, kiwi, rosewater and grenadine

For more booze-free options check out our non-alcoholic cocktails on page 3

## FRANKLIN & SONS

275ml £3.20

Exquisitely fancy fizzy drinks, brewed in London since 1886. Choose from:

**GINGER BEER** with malted barley and lemon  
**ELDERFLOWER LEMONADE** with juniper  
**STRAWBERRY-RASPBERRY** with black pepper  
**APPLE-RHUBARB** with cinnamon

## CLASSICS

**STILL/SPARKLING WATER** little £2 / big £4  
**COCA-COLA/DIET COKE** £2.50  
**TING GRAPEFRUIT SODA** £2.50  
**LEMONADE** £2.50  
**RAMUNE (JAPANESE LEMONADE)** £3.50

# Spirits

All 35ml / Mixers included

## WHISK(E)Y

**JACK DANIELS** £5  
**JAMESON** £4  
**WOODFORD RESERVE** £7.50  
**LAPHROAIG 10YO** £10  
**BALVENIE DOUBLEWOOD 12YO** £11

## GIN

**BOMBAY SAPPHIRE** £4.50  
**TANQUERAY** £5  
**SIPSMITH LONDON DRY** £5.70  
**HENDRICK'S** £7.50  
**KI NO BI (JAPANESE GIN)** £9

## OTHER STUFF

**JOSE CUERVO 1800** £6.50  
**GREY GOOSE** £8  
**KRAKEN** £5.50  
**CAMPARI** £4.50  
**HENNESSY XO** £14

Our bar is very well stocked! If you're after something in particular, let us know - we just might have it

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Nanban

BRIXTON

☺ HAPPY HOUR every day 5pm-7pm  
Free wifi 📶 password: ramen123

★★★★★ TimeOut / Londonist / Independent  
Michelin Guide 2017-2018  
TimeOut's Top 10 Dishes in London 2015-2017  
Eat in Brixton's Best Restaurant in Brixton 2016  
Chef Tim Anderson, MasterChef Champion 2011