

Café Kitsuné

— LONDON —

COFFEE

SINGLE / DOUBLE ESPRESSO	2.5 / 2.8
AMERICANO / CORTADO / MACCHIATO	3
CAPPUCCINO / FLAT WHITE / LATTE	3.5
MOCHACCINO	4

TEAS & INFUSIONS

YUZU & HONEY	3
HOT GINGER	3
JAPANESE BREAKFAST	3
EARL GREY	3
FAMILY GREEN	3
JASMINE	3
ROOIBOS	3

SPECIALITY HOT DRINKS

MATCHA / CHAI / HOJICHA LATTE / WHITE MATCHA	4
HOT CHOCOLATE	4

COLD-PRESSED JUICES & SOFTS

ORANGE & SEA BUCKTHORN	6
CUCUMBER, CELERY, SPINACH & LEMON	
GINGER, KALE & SPIRULINA	6
BEETROOT, CARROTS, LEMON, APPLE & GINGER	6
HOUSE-MADE LEMONADE	3.5

ICED DRINKS

ICED MATCHA LATTE / YUZU & HONEY / CHAI LATTE	4.5
ICED SPARKLING GINGER	3.5

BREAKFAST 8am - 11.30am

MILK PAN GLAZED WITH YUZU JAM	3.5
CINNAMON BUN	3.5
MELON PAN	3.5
CARAMEL MISO RICE PUDDING BRIOCHE	5
YOGHURT & GRANOLA WITH FRESH FRUIT	4.5

LUNCH from 12pm

EGG SANDO	4.5
CHICKEN KATSU SANDO	5.5
JAPANESE MARKET SALAD	7
CRAB GREEN TEA SOBA SALAD	8.5
TUNA TATAKI, MUSHROOM & HIJIKI	14

CAKES from 11.00am

KITSUNÉ FOX COOKIE	1.5
CARAMEL MISO PECAN CHOCOLATE BAR	6.5
MATCHA TEA & KUMQUAT ECLAIR	6.5
YUZU & RASPBERRY MERINGUE TART	6.5
MATCHA & WHITE CHOCOLATE COOKIE	3.5
MILK CHOCOLATE & PECAN BROWNIE	4.5
BLACK TEA & CHERRY CREAM PUFF	6.5

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SAKE

KAMO KINSHU, TOKUBETSU, JUNMAI GENSHU CLEAR, DELICATE & HERBACEOUS	9 / 25 / 66
TATENOKAWA PHOENIX RAINBOW LABEL, JUNMAI DAIGINJO AROMATIC, FLORAL & ELEGANT	11 / 35 / 82
TETOTE, KIMOTO, JUNMAI MUROKA EARTHY, FULL & SAVOURY	12 / 36 / 87

WINE

NV BILLECART-SALMON BRUT RESERVE	15 / 75
NV BILLECART-SALMON BRUT ROSE	100
2018 SAUVIGNON BLANC, TOURAINE, "FLINT", C. & D. DELECHENEAU, LOIRE VALLEY, FRA	8.5 / 35
2019 ALBARINO, "LEIRANA", FORJES DEL SALNES, RIAS BAIXAS, ESP	12 / 46
2019 GRUNER VELTLINER, WEINLAND "THEODORA", GUT OGGAU, BURGENLAND, AUT	13 / 52
2017 CHABLIS "TERROIR DE BERU", CHATEAU DE BERU, BURGUNDY, FRA	60
2018 CÔTES DE PROVENCE, "ARCADES", CHATEAU FONTAINEBLEAU, PROVENCE, FRA	8.5 / 35
2014 MALBEC, CAHORS, "LE COMBAL", DOMAINE COSSE MAISONNEUVE, SOUTH WEST, FRA	8.5 / 35
2018 MORGON, CUVÉE CLASSIQUE, JEAN FOILLARD, BEAUJOLAIS, FRA	11 / 42
2018 ZWEIFELT & BLAUFRANKISH "ATANASIUS", GUT OGGAU, BURGENDLAND, AUT	15 / 56
2015 MONTAGNE SAINT EMILION, "LES PILIERS MAISON BLANCHE", DESPAGNE RAPIN, BORDEAUX, FRA	60

BEERS

KIRIN ICHIBAN LAGER DRAUGHT	5.5
JAPANESE RICE LAGER DRAUGHT	6.5
HITACHINO NEST WHITE ALE	7
HITACHINO YUZU & GINGER (NON-ALCOHOLIC)	5
HITACHINO STOUT	8.5

COCKTAILS

SAKE, ELDERFLOWER, PLUM (SHORT)	8
KAMO KINSHU SAKE, GREEN TEA UMESHU, ELDERFLOWER, LYCHEE, GREEN TEA CORDIAL & MATCHA	
SMOKE, PLUM, WALNUT (LONG)	8
NIKKA BLACK, UMESHU EXTRA OLD, SUZE & WALNUT BITTERS, TOPPED WITH SODA	
YOKOSSO (COUPE)	12
GIN INFUSED WITH GREEN TEA, LEMON JUICE, FRESH PINEAPPLE JUICE, TOPPED WITH CHAMPAGNE	

MOCKTAILS

PINEAPPLE, APPLE, PEPPER	5
APPLE CIDER VINEGAR, PINEAPPLE, TOPPED WITH SODA	

SPIRITS

KI NO BI, KYOTO DRY GIN	6
ROKU, JASMINE BLOSSOM EDITION GIN	6
MARS, KASEI WHISKY	10
NIKKA BLACK - FROM THE BARREL WHISKY	12
MARS, SHINSU KOHIGANAZAKURA WHISKY	20
SUNTORY YAMAZAKI 18YO WHISKY	40

100ml, 300ml, 720ml