

# Blossoms

## **KANPAI!**

Izakayas are ubiquitous in Japan. They are places where people come to unwind with co-workers and friends. They are an integral part of daily Japanese life.

Izakayas serve a wide range of dishes which are often shared within the group. So grab a friend, grab a drink and say kanpai!

## COCKTAILS

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-  **CLOCHETROPHOBIC** 13  
SMOKEY | RICH | BOOZEY  
Sesame Infused Whisky, Korumitsu, Black Walnut Bitters, Smoke
-  **SUIT + TIE** 12  
FLORAL | SAVOURY | CLEAN  
Gin, Manzanilla Sherry, Lychee, Absinthe
-  **PETAL TO THE METAL** 12  
BITTER | SWEET | FLORAL  
Pea Flower Infused Gin, Bitter Bianco, Blanc Vermouth, Elderflower, Yuzu Foam
-  **THE JAPANESE COCKTAIL** 12  
NUTTY | BRIGHT | RICH  
Cognac, Spiced Cashew, Angostura Bitters, Lemon
-  **WASAB-WIT-YU?** 12  
SALTY | SPICY | SOUR  
Blanco Tequila, Sake, Wasabi, Yuzu, Wakame Salt Rim
-  **TOKYO ICED TEA** 12  
EFFERVESCENT | COOL | BOOZEY  
Vodka, Gin, Rum, Tequila, Midori, Lemonade
-  **THE CHERRY BLOSSOM** 12  
FRUITY | SWEET | TANGY  
Vodka, Umeshu, Yuzu, Sour Cherry
-  **LYCHEE KOKU** 12  
SILKY | SOUR | DRY  
Gin, Lychee, Marascino, Lemon, Orange, Egg White
-  **TOKYO MULE** 12  
SPICY | FRESH | COOL  
Cucumber Infused Vodka, Ginger Syrup, Lime Juice, Ginger Beer
-  **GRASSHOPPER** 12  
CREAMY | SWEET | DECADENT  
Matcha, Crème de Menthe, Crème de Cacao, Cream, Coconut

## HIGHBALLS

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### TOKI HIGHBALL 9

CLEAN | BUBBLY | REFRESHING

Toki Whisky, Soda, Lemon

### MATCHA MADE IN HEAVEN 9

CITRUS | FRUITY

Vodka, Midori, Matcha-Lime Cordial, Yuzu, Lime, Soda

### CAUGHT IN THE RAIN 9

TROPICAL | SWEET

Coconut Fat Washed Rum, Roasted Pineapple Soda, Coconut

### MAD AS A HATO 9

BITTER | SALTY | VEGETAL

Blanco Tequila, Lime, Pink Grapefruit Soda

### RYE + DRY 9

DRY | FIERY | WARMING

Lot 40 Rye Whisky, Ginger Ale

### TOKYO ESPRESS-O 9

BITTER | WOODY | RICH

Brandy, Punt e Mes, Coffee, Chocolate, Tonic

### UMESHU SPRITZ 9

SMOKEY | FRUITY | COMPLEX

Umeshu, Lillet Rouge, Lapsang Shoosong, Blood Orange

### RINGO 9

AUTUMNAL | FRUITY | MALTY

Nikka Days Whisky, Appletiser

### SHOGUN 9

FLORAL | BOTANICAL

Gin, Italicus, White Peach, Jasmine,

## WINE & SAKE

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### SPARKLING & CHAMPAGNE

Via Vai Prosecco NV *Italy, 10.5%*

Lively Prosecco, fragrant with white flowers and a delicate lemon and lime tang on the palate.

7.5 GLS / 28 BTL

Perrier-Jouet Grand Brut NV *France, 12%*

Lively persistent bubbles in the mouth with soft and creamy fruit flavours. Elegant and beautifully balanced.

12.5 GLS / 60 BTL

### PLUM WINE

Choya Ume Plum Wine *Japan, 10%*

A light, sweet, fruity Umeshu from Choya, made using the ume plum. Excellent over ice.

6.35 125ml / 34 BTL

### ROSÉ WINE

Pirovano Pinot Grigio Blush *Italy, 12%*

Aromas of pineapple, strawberry, and rose petal. Pure and vibrant wine with a delicious balance of citrus and cherries.

6.5 175ml GLS / 9.5 250ml GLS / 26 BTL

Roubertas Comte de Provence *France, 12.5%*

Dry, clean, and elegant. A light rosé awash with wild strawberries, lavender, and rosemary.

8.5 175ml GLS / 12 250ml GLS / 34 BTL

### WHITE WINE

Terre Passari Pinot Grigio *Italy, 12%*

Dry, light-bodied wine with aromas of lemon-lime, pear, and stone fruit like peach and apricot.

6 175ml GLS / 8.5 250ml GLS / 24 BTL

Cape Heights Chenin Blanc *South Africa, 12%*

Zippy citrus aromas with soft, delicate apple on the palate. Well balanced and crisp.

6.5 175ml GLS / 9.5 250ml GLS / 28 BTL

San Saluto Riesling *Italy, 12%*

Full, rich bouquet of ripe apple, pear, and apricot. Aromas of fresh fruit and flowers. Fresh, savoury, and pleasant.

7 175ml GLS / 10 250ml GLS / 28 BTL

Frost Pocket Sauvignon Blanc *New Zealand, 13%*

Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry, and tropical fruit flavours.

8.5 175ml GLS / 12 250ml GLS / 34 BTL

Domaine des Charmilles Sancerre *France, 13%*

Delicate floral and nettle aromas. Fresh with hints of apple, quince and citrus, held together by tight mineral structure.

49.5 BTL

Champagne and Sparkling served 125ml as standard.  
Wines served 175ml and 250ml. 125ml available upon request.

## RED WINE

Los Tortolitos Merlot *Chile, 13%*

Velvety smooth, packed with juicy plum and dark cherry notes.

Flavours of raspberry, strawberry, and blackcurrant.

6.5 175ml GLS / 9.5 250ml GLS / 26 BTL

Aquiline Shiraz *South Africa, 13%*

Youthful cherry, medium bodied and rounded with warm, red fruit flavours balanced by fresh acidity and gentle tannins and a touch of spice.

7 175ml GLS / 10 250ml GLS / 28 BTL

Project Malbec *Argentina, 13.5%*

Bright cherry, berry, and plum fruits. Notes of plum, raisins, and a hint of chocolate and vanilla. Well balanced and soft.

7.5 175ml GLS / 10.5 250ml GLS / 30 BTL

Moulin de Gassac Cabernet Sauvignon *France, 13.5%*

Hints of very ripe pear, with a touch of roast coffee. A long finish combines with a bouquet of bright forest fruits shine through notes of clove and sweet spices.

8.5 175ml GLS / 12 250ml GLS / 34 BTL

Domaine Ricardelle de Lautrec Pinot Noir *France, 13%*

Clean and precise bouquet with black cherries and raspberry aromas.

The palate is medium-bodied with sappy red berry fruit and a silky long finish.

39 BTL

## SAKE

Akashi-Tai Honjozo Tokubetsu *Japan, 15%*

Delicate bouquet. Refreshing, soft citrus flavours with a sweet, well-balanced finish.

11.5 100ml / 23 300ml

Akashi-Tai Junmai Ginjo Sparkling *Japan, 7%*

Clean, light. Absolutely no additives are used, and it has a truly natural sweetness and acidity.

12.5 100ml / 25 200ml

Akashi-Tai Junmai Tokubetsu *Japan, 15%*

Creamy with undertones of pear and banana. A rich luxurious mouthfeel.

14.5 100ml / 29 200ml

Akashi-Tai Honjozo Genshu Tokubetsu *Japan, 19%*

Pink grapefruit, beeswax, white floral undertones. Tropical fruit flavours balanced by a subtle umami note. A clean and long finish.

15.5 100ml / 31 200ml

Akashi-Tai Daiginjo Genshu *Japan, 17%*

Elegant aroma with subtle notes of honey and white spring flowers.

Fruity and floral palate with delicate aromas of pear, dry finish.

16 100ml / 32 200ml

Akashi-Tai Junmai Daiginjo Genshu *Japan, 16%*

Melon, lemon, bitter orange, sage, and subtle herbaceous notes.

Perfect balance of lemon, bitter orange to offer a long-lasting finish.

21 100ml / 42 200ml

## SAKE FLIGHT EXPERIENCE

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Sample our three 50ml measures of Honjozo Tokubetsu, Junmai Tokubetsu, and Daiginjo Genshu all served in a traditional manner. Expand your knowledge with our specially curated info cards.

Wines served 175ml and 250ml. 125ml available upon request.

## BEER & CIDER

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### BEER

Asahi Super Dry Lager <i>330ml Japan, 5.2%</i>	6
Kirin Ichiban Lager <i>330ml Japan, 4.6%</i>	6
Sapporo Lager <i>330ml Japan, 4.7%</i>	6
Beavertown Neck Oil IPA <i>330ml England, 4.3%</i>	6
Beavertown Gamma Ray APA <i>330ml England, 5.4%</i>	6
Asahi 0% Alcohol Free Lager <i>330ml Japan, 0%</i>	5.5

### CIDER

Umbrella Apple Cider <i>330ml England, 4%</i>	6
Umbrella Rhubarb Cider <i>330ml England, 4%</i>	6

### BAR SNACKS

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Sweet Chilli Crackers	3.5
Wasabi Peas	3.5

## SPIRIT-FREE & SOFT DRINKS

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### PINEAPPLE MINT FIZZ 6

Pineapple juice, fresh mint, lime, sugar syrup, topped with soda.

### YUZU BERRY SODA 7

Yuzu juice, cranberry juice, fresh raspberries and blueberries, sugar syrup, topped with soda.

### CUCUMBER COOLER 7

Fresh cucumber, fresh mint, lime, cucumber syrup, topped with apple juice and soda.

### SOFT DRINKS

Coke/Diet Coke <i>200ml</i>	3.50
Eager Juice Apple, Cranberry, Orange, Grapefruit, Pineapple, Tomato	3.50
London Essence <i>200ml</i> Lemonade, Ginger Beer, Ginger Ale, Indian Tonic, Light Tonic, Soda Water Roasted Pineapple Soda, White Peach & Jasmine Soda, Pink Grapefruit Soda	3.50
South Downs Still Water <i>750ml</i>	7.50
South Downs Sparkling Water <i>750ml</i>	7.50

## JAPANESE SPIRITS

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### WHISKY

	<i>25ml</i>	<i>50ml</i>
Suntory Toki	5.2	10.4
Hatozaki Blended	5.9	11.75
Nikka Days	6.3	12.65
Super Nikka	9.1	18.2
Nikka from the Barrel	9.25	13.85
Nikka Coffey Grain	9.3	18.65
Hakushu Distiller's Reserve	10.95	21.85
Yamazaki Distiller's Reserve	11.95	23.9
Nikka Miyagiko	12.25	24.45
The Kuroyashi 8yr	17.5	35.05

### VODKA

Haku	4.9	9.2
Kakuzo Tea Infused	5.2	9.8
Ukiyo	5.9	11
Nikka Coffey	6.5	12.4

### GIN

Roku	4.9	9.2
Kuro Cherry Blossom	5.55	10.5
Kuro Peach	5.55	10.5
Ukiyo Blossom	6	11
Ki-No-Bi	6.5	12.5
135° East	6.7	13.4
Nikka Coffey	7.3	14.05
Ki-No-Bi Navy Strength	8.7	15.9

## A SPACE FOR EVERY OCCASION

Blossoms can be hired out for a private event, parties, birthdays, weddings, hen parties, and corporate events.

To enquire about your event or a general booking please email or visit the website:

[www.blossomsbrighton.co.uk](http://www.blossomsbrighton.co.uk)

[enquiries@blossomsbrighton.co.uk](mailto:enquiries@blossomsbrighton.co.uk)

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# Blossoms

Please tell your server of any allergies or intolerances before you order.  
A discretionary service charge of 12.5% will be added to your bill.