



SO
RÁ



COCKTAILS

SIGNATURE

PEACH & LYCHEE SPRITZ 14

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

CHERRY BLOSSOM NEGRONI 14

roku japanese gin, campari, mancino sakura vermouth



CHILLI CRISP & GRAPEFRUIT PICANTE 14

818 blanco, chilli crisp, grapefruit, agave

MATCHA COLADA 15

koko kanu rum, pineapple juice, double cream, coco lopez, lime, sugar syrup, matcha, pineapple



ESPRESSO MARTINI 14

a choice of classic martini, coconut martini or banana & miso martini

UME SOUR 14

umeshu, woodford reserve, lemon, sugar, egg white

PASSION FRUIT MAI TAI 14

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

SHISO OLD FASHIONED 14

toki, shiso syrup, orange bitters, shiso leaf

CLUB SORA 14


roku japanese gin, lemon, sugar syrup, sake raspberry, smoke

TROPICAL MARTINI 14

diplomatico, lychee, passoa, pineapple, lime, sparkling sake

COCONUT DAIQUIRI 14

koko kanu rum, white chocolate, lime, coconut



YUZU 75 16
yuzu liqueur, lemon,
veuve clicquot champagne

G&T

ROKU JAPANESE GIN 12

fever-tree tonic, ginger

135 EAST HYOGO JAPANESE GIN 12

fever-tree tonic, lemon

YORK GIN 12

fever-tree tonic, lemon

YORK GIN ROMAN FRUITS GIN 12

fever-tree elderflower tonic, fruit



CAMBRIDGE DISTILLERY JAPANESE GIN 13

fever-tree tonic, shiso

HIGHBALL & SPRITZ

SMOKED PALOMA 14

mezcal, yuzu, pink grapefruit, agave, soda, smoked sea salt

SHISO MOJITO 13

bacardi, shiso syrup, lime, soda

HUGO TWIST 13

st-germain liqueur, prosecco, soda, shiso

PEACH MIZUWARI 14

talisker 10yo whisky, briottet crème de pêche liqueur, grape & apricot soda, lemon

YUZU & RASPBERRY COLLINS 14

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



INTRODUCING SORA

SITTING ABOVE THE CITY

THIS IS A DINING CONCEPT TO ELEVATE THE SENSES. DESIGNED AROUND SHARING PLATES AND TAPAS, MAKING IT THE IDEAL CHOICE FOR A SOCIAL YET ELEVATED DINING EXPERIENCE.

TASTE OF SORA

Experience the essence of SORA with our premium tasting menu

£55 PER PERSON
minimum of two sharing

NIBBLES

CHARRED EDAMAME BEANS 126
smoke salt

**SHRIMP CRACKERS, AVOCADO,
WASABI PURÉE 232**
chilli, shiso, mint

SUSHI

SALMON NIGIRI 224

CRISPY FRIED SPICED TUNA ROLL 535
cucumber, spring onion, gochujang,
crispy leeks, shiso, sesame

CRISPY

CHICKEN KATSU THIGH BITES 651
mango & coconut sauce

SIDES

HAND CUT FRIES 283
seaweed, rosemary, chilli

ROBATA GRILL

GRAIN FED WAGYU SIRLOIN STEAK 724
marbling score of MB8-9 wagyu,
caviar, chimichurri, crispy onions

RED PRAWNS 268
chilli, lime, ponzu miso butter

SWEET

MOCHI ICE CREAM 70

DRINKS PACKAGE

£25 PER PERSON

DAIQUIRI

HILLS & VALLEYS RIESLING
pikes, clare valley,
south australia

**LES PIVOINES
BEAUJOLAIS VILLAGES**
france

CITRONCELLO





SORA SIGNATURE SUSHI & SASHIMI PLATE ⁹³⁹ 38

2 SALMON SASHIMI

2 TUNA SASHIMI

2 TIGER PRAWN NIGIRI

8 SALMON, AVOCADO ROLL

8 CALIFORNIA ROLL



vegan vegetarian

⁰⁰⁰⁰ 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.

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. Please be aware that the Taste of SORA menu does not cater for specific allergens or dietary requirements. 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.

MIX AND MATCH SMALL PLATES FROM AN IRRESISTIBLE SELECTION OF SUSHI, ROBATA YAKI AND PAN-ASIAN STYLE TAPAS DISHES WHILST SIPPING A SIGNATURE COCKTAIL.

NIBBLES

CHARRED EDAMAME BEANS ¹²⁶ 5
smoke salt

SHRIMP CRACKERS, AVOCADO,
WASABI PURÉE ²³² 6
chilli, shiso, mint

NIGIRI & SASHIMI

SASHIMI MORIAWASE ²⁴⁰ 20
tuna, salmon, red prawn, caviar

TIGER PRAWN NIGIRI ²¹² 8
tobiko

TUNA NIGIRI ¹⁹² 8
tobiko

AVOCADO NIGIRI ¹⁹⁵ 6

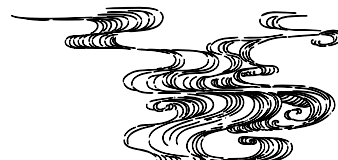
SUSHI ROLLS

CRISPY FRIED SPICED TUNA (6) ⁵³⁵ 14
cucumber, spring onion, gochujang,
crispy leeks, shiso, sesame

GREEN DRAGON (8) ⁵⁴⁵ 16
tempura prawns, salmon, avocado,
sesame yuzu-kosho, sriracha

CALIFORNIA (8) ⁷⁵² 14
pickled mooli, avocado, cucumber,
sesame, sweet chilli mayo, shiso

SALMON, AVOCADO (8) ⁷⁹⁰ 19
scottish smoked salmon, caviar,
fresh salmon, sesame, mascarpone,
crispy onion



COLD PLATES

BEEF FILLET TATAKI ¹⁷⁸ 14
pickled mooli, garlic, sesame,
ponzu, nasturtium

SEARED TUNA ²¹⁶ 16
truffle mayo, crispy capers,
pinenuts, sweet soy dressing

ROBATA GRILL

STICKY PORK BELLY ⁶³² 9
burnt apple purée, sesame

RED PRAWNS ²⁶⁸ 10
chilli, lime, ponzu miso butter

KING OYSTER MUSHROOM ³⁷¹ 8
coriander mayo, crispy onion

BLACK COD ²¹⁵ 16
miso glazed, miso sauce

CHICKEN YAKITORI ⁴³⁶ 9
tamarind, peanuts

GRASS FED STRIP LOIN ⁶²⁷ 19
salsa verde, garlic crisps, soy

CHARRED OCTOPUS ⁵⁹⁰ 18
cauliflower purée, red pepper
purée, espelette

IBERICO PORK CUTLET ⁶⁶⁶ 36
peach, white miso purée, soy glaze

GRAIN FED WAGYU SIRLOIN STEAK ⁷²⁴ 42
marbling score of MB8-9 Wagyu,
caviar, chimichurri, crispy onions



CRISPY

KFC ¹⁸² 8
korean fried cauliflower, gochujang

TEMPURA TIGER PRAWNS ⁵²⁶ 13
sweet chilli

KATSU CHICKEN THIGH BITES ⁶⁵¹ 10
mango & coconut sauce

SIDES

HAND CUT FRIES ²⁸⁹ 5
seaweed, rosemary, chilli

ASIAN SLAW ⁴¹ 4
red cabbage, mooli, carrot, ginger, sesame

WATERMELON, DAIKON
RADISH SALAD ⁸⁷ 6
sesame, wasabi dressing

TENDERSTEM BROCCOLI ⁹⁹ 6
soy, ginger, chilli, sesame

SWEET

CHOCOLATE CREMEUX ⁵³⁸ 8
black cherry, honeycomb, matcha

STEM GINGER MARSHMALLOWS ⁵⁶⁵ 8
almond crumb, chocolate sauce

PASSION FRUIT, MISO BRÛLÉE ⁴¹⁰ 10
mint

MOCHI ICE CREAM ⁷⁰ PER BALL 3
speak to server for today's options



EXPRESS LUNCH

£20 PER PERSON



Our Bento and Vegan Bento boxes give a mixture of Nigiri, Sushi, Robata and Crispy sections, and something deliciously refreshing to drink.

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

SELECTED DRINKS INCLUDED SEE DRINKS MENU 🍷

WINES | DRAUGHT BEERS | SOFT DRINKS

BENTO BOX NIGIRI

TIGER PRAWN 106
tobiko

ROLLS

CALIFORNIA 97
pickled mooli, avocado, cucumber,
sesame, sweet chilli mayo, shiso

ROBATA GRILL

CHICKEN YAKITORI 45
tamarind, peanuts

CRISPY

KFC 182
korean fried cauliflower, gochujang

SIDE

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

SWEET

+ £5 SUPPLEMENT

VALRHONA CHOCOLATE CREMEUX 533
black cherry, honeycomb, matcha

STEM GINGER MARSHMALLOWS 410
almond crumb, chocolate sauce

PASSION FRUIT, MISO BRÛLÉE 70
mint

MOCHI ICE CREAM 70 🍷

VEGAN BENTO BOX NIGIRI

AVOCADO 98
spring onion

ROLLS

CALIFORNIA 136
pickled mooli, avocado, cucumber,
sesame, sweet chilli mayo, shiso

ROBATA GRILL

KING OYSTER SKEWER 371
coriander mayo, crispy onion

CRISPY

KFC 182
korean fried cauliflower, gochujang

SIDE

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

SWEET

+ £5 SUPPLEMENT

MOCHI ICE CREAM 70 🍷

add **BOTTOMLESS PROSECCO** £14.5

for 90mins from ordering

add **COCKTAIL** £5

PEACH & LYCHEE SPRITZ
PASSION FRUIT MAI TAI
MISO & BANANA ESPRESSO MARTINI

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.

Vegan afternoon tea is also available.

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

Must be pre-booked in advance.

SUSHI

TIGER PRAWN NIGIRI 106
tobiko

CALIFORNIA 136
pickled mooli, avocado, cucumber,
sesame, sweet chilli mayo, shiso

SALMON SASHIMI 122
caviar

SAVOURIES

CHICKEN YAKITORI 201
tamarind, peanuts

RED PRAWN 268
chilli, lime, ponzu miso butter

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

KFC 86
korean fried cauliflower, gochujang

SWEET

PASSION FRUIT, MISO BRÛLÉE 187
mint

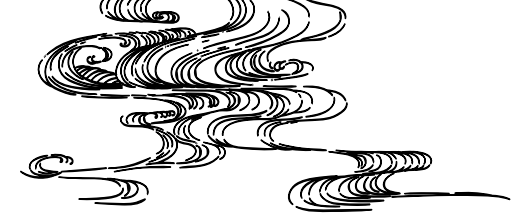
MATCHA LOLLIE 121
matcha, white chocolate parfait

MATCHA SCONES 95
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	42.5
Sparkling, Love by Léoube, Brut Rosé, Côtes de Provence, France <i>Organic</i>		52
Sauska, Rose Brut (off-dry), Tokaj, Hungary		54
Henners Rosé NV, East Sussex, England	12	68

ROSÉ

	175ml	250ml	Bottle
Rosé by Planeta, Organic, Sicilia DOC, Italy	8.5	11.25	32.5
Provence Rosé, Chateau Léoube, Côtes de Provence, France <i>Organic</i>	11.75	16.5	49
Provence Rosé, Magnum, Chateau Léoube, Côtes de Provence, France <i>Organic</i>			98
Secret by Léoube, Côtes de Provence, France <i>Organic</i>			59

WHITE

	175ml	250ml	Bottle
Vinho Verde, Loureiro, Quinta da Lixa, Portugal	7.25	10	28.5
Mastri Vernacoli Trentino, Pinot Grigio, Italy	8.5	11.25	32.5
Hills & Valleys Riesling, Pikes, Clare Valley, South Australia	9	12.5	36.5
Traminer, Puiatti, Friuli-Venezia Giulia, Italy	9.5	13.5	39.5
Chateau Mercian, Koshu, Yamanashi, Japan	11.5	16.25	47.5
Nuovo Quadro Gavi del Comune di Gavi, Italy			45
Viognier & Marsanne, The Hermit Crab, d'Arenberg, McLaren Vale, South Australia,			46
Grüner Veltliner, Zeisen Weinviertel DAC, Pfaffl, Austria			49
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand			62
Chardonnay, Thelema, Stellenbosh, South Africa			54
 Signature White Wine Blank Stare by Orin Swift, [Sauvignon Blanc blend] Russian River Valley, California, USA			86
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, Montepulciano blend, Sospiro Rosso d'Italia, Sospiro, Emilia Romagna, Italy	7.25	10	28.5
Cabernet Sauvignon, Gran Reserva, Novas by Emiliana, Maule Valley, Chile <i>Organic</i>	8.5	11.25	32.5
Les Pivoines Beaujolais Villages, France	9	12.5	36.5
Malbec, Raice by Andeluna, Mendoza, Argentina	9.5	13.5	39.5
Pinot Noir, 'Village', Yering Station, Yarra Valley, Victoria, Australia	11.5	16.25	47.5
Cabernet Sauvignon, Sutherland, Western Cape, South Africa			44
Rioja, Crianza, Gómez Cruzado, Spain			48
Petite Sirah, Wandering Beeste, Coastal Region, South Africa			54
Chateaufeuf 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, 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 carafe	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		5.2%	7.5	5	3.9
Cruzcampo, Spain		4.4%	6.95	4.9	3.7
Northern Monk Faith, England		5%	7.5	5	3.9

BOTTLED BEERS & CIDER

Bottle

Modelo Especial, Mexico		5%	355ml	6.5
Heineken, Holland		5%	330ml	6
Kirin Ichiban, Japan		4.6%	330ml	6
Tiger, Singapore		4.8%	330ml	6
Brewdog Wingman, Scotland		4.3%	330ml	6
Heineken Alcohol Free, Holland		0%	330ml	5
Asahi Super Dry 0.0%, Japan		0%	330ml	5
Aspall Suffolk Draught Cyder, England		5.5%	330ml	6.5
Old Mout, New Zealand		4%	500ml	6.5

Pineapple and Raspberry, Kiwi and Lime or Summer Berries

BOILER MAKER

Kirin & Toki	10
Kirin & Hibiki	12
Kirin & Hakushu 12yr	22

JAPANESE WHISKEY

Toki, Blended	5.75
The Chita, Single Grain	7
Nikka From The Barrel, Blended	8
Hibiki Harmony, Blended	9
Yamazaki Distillers Reserve, Single Malt	9
Yamazaki 12 Year Single Malt	14
Hakushu 12 Year 100th Anniversary, Single Malt	22
Yamazaki 18 Year, Single Malt	65

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	330ml	4
Appletiser	275ml	3.5
Fruit Juices	175ml	3
Red Bull	250ml	5
Mixer Coca-Cola, Diet Coke	200ml	3
Fever-Tree Tonic	200ml	3.5
<i>Indian, Refreshingly Light,</i>		
<i>Elderflower, Mediterranean</i>		
Fever-Tree Ginger Beer	200ml	3.5
Fever-Tree Ginger Ale	200ml	3.5
Fever-Tree Sicilian Lemonade	275ml	4
Fever-Tree Sparkling Elderflower	275ml	4

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