SORA



IN COLLABORATION WITH VEUVE CLICQUOT

A GLASS OF VEUVE CLICQUOT CHAMPAGNE AND ONE OF THE BELOW BAO BUNS

—

£19.95

TRUFFLE OYSTER MUSHROOM (2) 227
kimchi, crispy onion, pickled chilli

STICKY PORK BELLY (2) 365
slaw, burnt apple purée, sesame

CRISPY GRASS FED STRIPLOIN (2) 760
iceburg, pickled chilli, caramelised onion, sriracha
£5 SUPPLEMENT

—

ADD HAND CUT FRIES 283
seaweed, rosemary, chilli
£5

Veuve Clicquot
REIMS FRANCE

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 14
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 13
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
citrus salt, ponzu, arbquina oilive oil

SUSHI

SALMON NIGIRI 224

CRISPY DUCK ROLL (8) 535
spickled watermelon, sesame, crispy onion, shiso, ponzu mayo

CRISPY

CHICKEN KARAAGE 295
hot honey, sesame, spring onion, pickled red chilli, coriander

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 39

2 SALMON SASHIMI

2 TUNA SASHIMI

2 TIGER PRAWN NIGIRI

8 CRISPY DUCK ROLL

8 CALIFORNIA ROLL



V vegan VG 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, ROBATAYAKI AND PAN-ASIAN STYLE TAPAS DISHES WHILST SIPPING A SIGNATURE COCKTAIL.

NIBBLES

CHARRED EDAMAME BEANS 126 V 5
citrus salt, ponzu, arbquina oilive oil

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

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NIGIRI & SASHIMI

SASHIMI 240 20
tuna, salmon, red prawn, caviar

TIGER PRAWN NIGIRI 212 8
tobiko

TUNA NIGIRI 192 8
tobiko

AVOCADO NIGIRI 198 V 6

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SUSHI ROLLS

CRISPY FRIED SPICED TUNA (6) 535 15
cucumber, spring onion, gochujang, whipped tofu, shiso, sesame, crispy leeks

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

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

CRISPY DUCK HOISIN ROLL (8) 671 15
pickeld watermelon, sesame, crispy onion, shiso, ponzu mayo

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

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ROBATA GRILL

STICKY PORK BELLY 632 9
burnt apple purée, sesame

RED PRAWNS 268 10
chilli, lime, ponzu miso butter

KING OYSTER MUSHROOM 371 V 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

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

CHARRED MISO GLAZED AUBERGINE 272 V 12
red pepper gochujang purée, whipped tofu, toasted sesame, crispy onion

SAKE GLAZED MONKFISH 329 18
mango coconut curry sauce, shiso, chilli



CRISPY

KFC 182 V 8
korean fried cauliflower, gochujang

TEMPURA TIGER PRAWNS 526 13
sweet chilli

CHICKEN KARAAGE 295 10
hot honey, sesame, spring onion, pickled red chilli, coriander

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SIDES

HAND CUT FRIES 283 V 5
seaweed, rosemary, chilli

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

TENDERSTEM BROCCOLI 99 V 6
soy, ginger, chilli, sesame

MUSHROOM FRIED RICE 597 V 6
soy, ginger, chilli, sesame

—

SWEET

CHOCOLATE CREMEUX 533 VG 8
black cherry, honeycomb, matcha

STEM GINGER MARSHMALLOWS 565 8
almond crumb, chocolate sauce

PASSION FRUIT, MISO BRÛLÉE 410 VG 8
mint

MOCHI ICE CREAM 70 V 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 375
pickled mooli, avocado, cucumber, sesame, sweet chilli mayo, shiso

ROBATA GRILL

CHICKEN YAKITORI 43
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 (M)

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 (M)

add **BOTTOMLESS PROSECCO £14.5**
for 90mins from ordering

add **COCKTAIL £5**

PEACH & LYCHEE SPRITZ | CUBA LIBRE
PASSION FRUIT MAI TAI | TOGRASHI MARGARITA
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 (M)
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 85
kumquat compote, clotted cream



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WINE LIST

CHAMPAGNE

	125ml	Bottle	Magnum 1500ml
Veuve Clicquot Yellow Label Brut	16.75	99	195
Veuve Clicquot Rosé		109	
Ruinart Blanc de Blancs		139	
Perrier-Jouët Belle Epoque		289	
Krug Grande Cuvée NV		320	
Cristal Vintage		469	
Dom Pèrignon, Rosé		569	

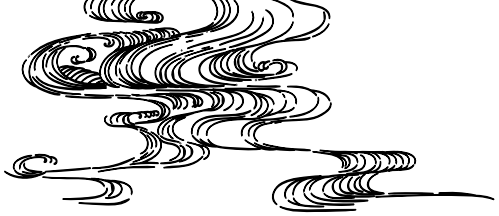


SPARKLING WINE

	125ml	Bottle
Eins, Zwei, Zero, Sparkling Riesling, Leitz, Germany *Alcohol Free*	5	28
Prosecco, Extra Dry NV, Fiol, Veneto, Italy	8	42.5
Sparkling, Love by Léoube, Brut Rosé, Côtes de Provence, France *Organic*		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	11.5	34
Provence Rosé, Chateau Léoube, Côtes de Provence, France *Organic*	12	17	50
Provence Rosé, Magnum, Chateau Léoube, Côtes de Provence, France *Organic*			98
Secret by Léoube, Côtes de Provence, France *Organic*			59



WHITE

	175ml	250ml	Bottle
Vinho Verde, Loureiro, Quinta da Lixa, Portugal	7.5	10.5	29.5
Mastri Vernacoli Trentino, Pinot Grigio, Italy	8.5	11.5	34
Hills & Valleys Riesling, Pikes, Clare Valley, South Australia	9.25	13	38
Traminer, Puiatti, Friuli-Venezia Giulia, Italy	10.5	15	43
Chateau Mercian, Koshu, Yamanashi, Japan	12	17	50
Nuovo Quadro Gavi del Comune di Gavi, Italy			46
Viognier & Marsanne, The Hermit Crab, d'Arenberg, McLaren Vale, South Australia,			46
Grüner Veltliner, Zeisen Weinviertel DAC, Pfaffl, Austria			49
Chardonnay, Thelema, Stellenbosh, South Africa			54
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand			62



SORA

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	7.5	10.5	29.5
Cabernet Sauvignon, Gran Reserva, Novas by Emiliana, Maule Valley, Chile *Organic*	8.5	11.5	34
Les Pivoines Beaujolais Villages, France	9.25	13	38
Malbec, Raice by Andeluna, Mendoza, Argentina	10.5	15	43
Pinot Noir, 'Village', Yering Station, Yarra Valley, Victoria, Australia	12	17	50
Cabernet Sauvignon, Sutherland, Western Cape, South Africa			48
Rioja, Crianza, Gómez Cruzado, Spain			50
Petite Sirah, Wandering Beeste, Coastal Region, South Africa			54
Chateauneuf du Pape, Chante Cigale, France			80
Adelsheim 'Willamette' Pinot Noir, Willamette Valley, Oregon, USA			84
Malbec, Cadus Single Vineyard, 'Finca Las Torcazas', Lujan de Cuyo, Mendoza, Argentina			86
SORA Signature Red Wine Abstract by Orin Swift - Grenache, Syrah & Petite Sirah blend, California, USA			89
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		



125ml glasses also available on bottles with by the glass prices.
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BAR DRINKS

DRAUGHT BEERS

		Pint	Schooner ⅔ Pint	½ 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**

JAPENESE 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 *Indian, Refreshingly Light, Elderflower, Mediterranean*	**200ml**	**3.5**
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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