



SO
RĀ



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 lópez, 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

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 ³⁹⁰ 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 ²⁸³  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 ⁵³³  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 
tobiko

ROLLS

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


ROBATA GRILL

CHICKEN YAKITORI 
tamarind, peanuts

CRISPY

KFC 
korean fried cauliflower, gochujang

SIDE

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

SWEET

+ £5 SUPPLEMENT

VALRHONA CHOCOLATE CREMEUX 
black cherry, honeycomb, matcha

STEM GINGER MARSHMALLOWS 
almond crumb, chocolate sauce

PASSION FRUIT, MISO BRÛLÉE 
mint

MOCHI ICE CREAM  


VEGAN BENTO BOX NIGIRI

AVOCADO 
spring onion

ROLLS

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


ROBATA GRILL

KING OYSTER MUSHROOM 
coriander mayo, crispy onion

CRISPY

KFC 
korean fried cauliflower, gochujang

SIDE

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

SWEET

+ £5 SUPPLEMENT

MOCHI ICE CREAM  

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 
tobiko



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

SALMON SASHIMI 
caviar

SAVOURIES

CHICKEN YAKITORI 
tamarind, peanuts

RED PRAWN 
chilli, lime, ponzu miso butter

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

KFC 
korean fried cauliflower,
gochujang

SWEET

PASSION FRUIT, MISO BRÛLÉE 
mint

MATCHA LOLLIE 
matcha, white chocolate parfait

MATCHA SCONES 
kumquat compote, clotted cream





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WINE LIST

CHAMPAGNE

	125ml	Bottle	Magnum 1500ml
Cuvée Malmaison Brut Lombard	12.5	72.5	
Veuve Clicquot Yellow Label Brut	16	95	180
Veuve Clicquot Rosé	16.5	99	
Ruinart Blanc de Blancs		139	
Veuve Clicquot La Grande Dame Vintage		249	
Dom Pérignon Vintage		269	
Krug Grande Cuvée NV		320	

SPARKLING WINE

	125ml	Bottle
Eins, Zwei, Zero Sparkling Riesling, Leitz, Germany <i>Non-alcoholic</i> 	5	28
Prosecco, Extra Dry NV Fiol, Veneto, Italy 	8	42.5
Henners Rosé NV East Sussex England		62

ROSÉ

	175ml	250ml	500ml	Bottle
Maison Rosé Anciens Temps, Vin de France	6.75	9.5	19	27.5
Zinfandel Blush Rosé Zin Heaven, California, USA	7	9.5	18.5	28
Provence Rosé Love by Léoube, Côtes de Provence, France <i>Organic</i>	10.5	14.5	29	42.95
Secret DE Léoube Rosé Côtes de Provence, France <i>Organic</i>				59

WHITE

	175ml	250ml	500ml	Bottle
Maison Blanc Anciens Temps, Vin de France	6.75	9.5	19	27.5
Chenin Blanc Wild Garden, Cape Coast, South Africa	7	9.5	18.5	28
Torrentes Munay, El Porvenir de Cafayate, Argentina	8	11	21.5	32
Rioja Tempranillo Blanco, Nivarius, Spain	8	11	21.5	32
Pinot Grigio Pitatti, Friuli-Venezia Giulia, Italy	8.5	12	24	35
Chardonnay The Stump Jump, d'Arenberg, McLaren Vale, SA, Australia	8.5	12	24	35
Riesling Rag & Bone, Smalltown Vineyards, Eden Valley, Australia	10	13.5	26.5	39
Sauvignon Blanc Crowded House, Marlborough, New Zealand	10	13.5	26.5	39



Fiano, 'Luccio' by Pikes, Clare Valley, SA, Australia

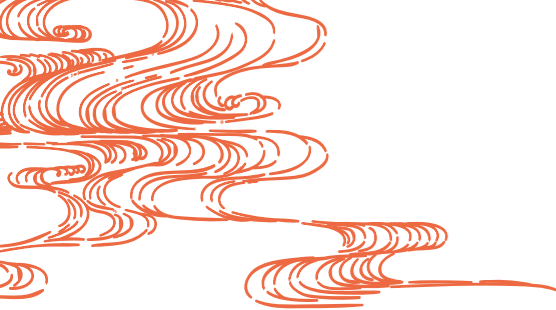
Fiano, a premium medium body white variety, originally from the warmer coastal southern regions of Italy. This Clare Valley version is dry and zesty with notes of lemon and lime, apple and honeydew melon, a really lovely food friendly wine that pairs with a range of dishes from our menu!

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Gavi del Comune di Gavi Minaia, Italy	44
Grüner Veltliner Franz & Friends, Kremstal, Austria	46
Albariño Martín Códax, Rías Baixas, Spain	48
Chablis Domaine De Vauroux, France	59
Sauvignon Blanc Craggy Range, Martinborough, New Zealand	62
Sancerre 'Terres Blanches', Domaine Roblin, France	64
Chardonnay 'Director's Cut' By Francis Ford Coppola, Sonoma Coast, California, USA	69
Pouilly-Fuissé Domaine Ferret, Burgundy, France	78



125ml glasses also available on bottles with by the glass prices.
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RED	175ml	250ml	500ml	Bottle
Maison rouge Anciens Temps Rouge, Vin de France	6.75	9.5	19	27.5
Merlot Reserva, Viña Echeverría, Valle De Curicó, Chile	7	9.5	18.5	28
Primitivo 'Il Pumo', Salento, San Marzano, Puglia, Italy	8	11	21.5	32
Cabernet Sauvignon 'Man with the Ax' Showdown, California, USA	8	11	21.5	32
Shiraz 'Winemakers Reserve', Berton Vineyard, Padthaway, SA, Australia	8.5	12	24	35
Malbec Mendoza, Argentina	8.5	12	24	35
Rioja Crianza Finca San Martín, Torre De Oña, Spain	10	13.5	26.5	39
Pinot Noir 'Are You Game', Fowles, Victoria, Australia	10	13.5	26.5	39



Coyam by Emiliana, Colchagua Valley, Chile Organic

Coyam is a blend of different wine varieties, typically including the big Bordeaux varieties of Cabernet Sauvignon and Malbec with Syrah and more. A world class wine produced by one of the first organic producers in Chile, Emiliana.

45

Pinot Noir Creation Wines, Walker Bay, South Africa	54
Zinfandel Old Vine Zinfandel, Bogle Vineyards, California, Usa	52
Ribera Del Duero Reserva, Ripa Dorii 'Salomon', Spain	56
Cabernet Sauvignon Le Riche, Stellenbosch, South Africa	58
Saint-Émilion Chateau Saint-Ange, Grand Cru, Bordeaux, France	62
Châteauneuf Du Pape Cuvée Les Pierres, France	66
Saint-Joseph Les Pierres Sèches Rhône France	74
Malbec Blend, Private Selection Alpasión, Uco Valley, Mendoza, Argentina	76
Barolo Serralunga D'alba Docg, Fontanafredda, Italy	82
Gevrey Chambertin Vallet Freres, Burgundy, France	86
Amarone Della Valpolicella Valpantena, Docg, Italy	88
Margaux Le Relais De Durfort-Vivens, France	92
Cabernet Sauvignon 'Reserve Selection' Raymond Vineyards, Napa Valley, California, USA	99
Malbec Blend, Riccitelli & Father Matias Riccitelli, Lujan De Cuyo, Mendoza, Argentina	114
Château Talbot 4ème Cru Classé Saint-Julien, Bordeaux	149
Cabernet Sauvignon Rutherford Reserve, Napa Valley, California, USA	159
Vik Vina Vik, Colchagua Valley, Chile	189

ALTERNATIVE WINES

	Bottle
Saint Clair Pét Nat Marlborough, New Zealand Pétillant Naturel or 'Pét Nat' A 'Pét Nat' also known as the Ancestral method is a very historic way of making a sparkling wine with little to no intervention. The unfiltered wine is bottled before the fermentation is completed, giving a naturally lightly sparkling wine. This wine is naturally cloudy and contains sediment that may add to the enjoyment of the wine!	46
No es Pituko Viognier Viña Echeverría, Maule Valley, Chile Natural wine This natural wine is organically grown, fermented with wild yeast and made without added sulphur, it's bottled unfiltered and unfiltered, so expect this wine to be slightly cloudy.	39.5
Bizarra Extravaganza Orange, Juanico, Uruguay A natural, low-intervention orange wine made from Petit and Gros Manseng, with vibrant notes of apple, honey, and marmalade. Unfiltered and textural, it offers a dry, slightly tannic palate that pairs beautifully with spiced or richly flavoured dishes.	39.5

DESSERT WINE & PORT

	50ml	100ml	Bottle
Moscato d'Asti Alasia, Italy			26
Tokaji, late harvest Cuvée Sauska, Hungary	5	10	48
10yr Tawny Warre Otima, Portugal	4.5	9	44
LBV Port, Graham's Portugal	3.5	7	46



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BAR DRINKS

DRAUGHT BEERS

		Pint	Schooner 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

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
<i>Pineapple and Raspberry, Kiwi and Lime or Summer Berries</i>			

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

		Bottle
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, 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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