



Mixology Bar & Asian Fusion Tapas

PRIDE  
PASSION  
CHARISMA

Welcome!

ようこそ 欢迎光临!

We are a local independent business and are Passionate about sourcing local ingredients. We take Pride in our Cocktails & Tapas, bringing you the finest selection of asian fusion cuisine. Let our Charismatic bartenders entertain you and our food delight your senses. Sit back, relax, chat and enjoy your time with us.

We look forward to serving you

A discretionary table service charge of 12.5% will be added to your bill

# NIBBLES

## Thai Prawn Crackers

24k Sweet & Sour Sauce  
4.00

## Mini Vegetable Spring Rolls

Sriracha Mayo & Spring Onion  
4.50

## Edamame

Choice of: Classic Wasabi Salt / Firecracker Sauce  
Chili & Garlic Salt / Salt & Pepper  
4.25

## Sesame Prawns Toast

Firecracker Sauce & Spring Onion  
4.50

## Sweet & Sour Spare Ribs (Limited Item)

Sweet & Sour Glaze, Sesame Seeds & Spring Onion  
5.50

## Crispy Thai Chili Squid

Green Chili Sauce & Lime Wedge  
6.50

## Takoyaki Octo Balls

Soy Honey Glaze, Katsuobushi & Sesame Seeds  
6.50

## Beef Tataki (Signature)

Wasabi Mayo, Ponzu Sauce & Spring Onion  
9.75

## Korean Style Braised Potatoes

### 'Banchan Gamja'

Sesame Seeds, & Maple Soy Glaze  
5.50



*Crispy Thai Squid*

# ROBATA SKEWERS

## **Spicy Cumin Lamb Skewers**

Cucumber and mint Yogurt Dip  
6.25

## **Thai Prawn Skewers**

Mixed Salad & Sweet Chili Sauce  
5.55

## **Moo Ping Pork Skewers**

Citrus Chili Dip  
5.55

## **Shittake Mushroom Skewers**

Shichimi & Spring Onion  
5.55

## **Grilled Shojin Skewers**

Spicy Den Miso Sauce & Spring Onion  
4.50

## **Slow Cooked Pork Skewers**

Spring Onion, Red Chilli & Pickled Cucumber  
4.95

## **Thai Chicken Satay Skewers**

Peanut Sauce  
5.55



*Moo Ping*

# DEEP FRIED

## **Soft Shell Crab Tempura**

Tendashi, wasabi Mayo, Mixed Leaf & tobiko  
10.95

## **Firecracker Chicken (Signature)**

Firecracker Sauce, Sesame Seeds & Lemon Wedge  
7.00

## **Chicken Kara'Age**

Wasabi Mayo, Sesame Seeds & Lemon Wedge  
7.00

## **Salt & Pepper Chicken**

Spring Onion, Chili, Garlic & onions  
7.00

## **Madarin Escort Cauliflower Wings**

Mirin Orange Sauce, Sesame Seeds & Lemon Wedge  
5.95

## **Boom Boom Cauliflower Wings**

Firecracker Sauce, Sesame Seeds & Lemon Wedge  
5.95

## **Tempura Courgetti**

Choice of: Classic Shichimi Salt / Firecracker Sauce  
/ Salt & Pepper & Lemon Wedge  
5.95

## **Triple Cooked Pumpkin Chips**

Maldon Salt & Curry Sauce  
5.95



Tempura Soft Shell Crab

# DIM SUM

## **Shumai Pork & Prawns**

Tobiko, Spring Onion, Sriracha & Soy Sauce  
6.50

## **Duck Gyoza**

Wakame & Hoisen Sauce  
5.50

## **Chicken & Vegetable Gyoza**

Wakame Soy & Sesame Oil  
5.00

## **Vegetable Gyoza**

Wakame & Ponzu Sauce  
4.00



Duck Gyoza

# SALADS

## Thai Green Salad

Mixed Thai Salad & Green Thai Dressing  
3.00

## Autum Noodle Salad

Soy Glazed Squash, Mixed Salad, Udon & Red Pepper  
4.50

## Addictive Bean Sprouts

Schichmi Salt & Sesame Oil  
3.00

# PICKLES

## Oshinko Pickle 5 Selection

Puk Choi – Pink Pepper Corn  
Cucumber – Mustard Seeds  
Red Onion – Star Anise  
Butternut – Black Pepper Corn  
Beetroot – Lime Zest  
Jerusalem Artichoke – Green Peppercorn  
Diakon – Lemon Zest

3.00



*Selection Of Pickles*

## RICER

### Steamed Rice

Sesame Seeds

3.00

### Shichimi Spice Rice

Flavored With 7 Spices

3.25

## NOODLE

### Udon Noodles

Unseasoned

3.25

### Umami Noodles

Spicy Umami Sauce

3.50

### Teriyaki Udon

Mixed Peppers & Teriyaki Sauce

3.75



Tekiyaki Udon

# **BAO BUNS**

## **Soft Shell Crab Buns**

Yuzu Mayo & Mixed Leaf

11.95

## **Sweet Chili Prawn Buns**

Sweet Chili Sauce & Mixed leaf

7.75

## **Chicken Kara'Age Buns**

Wasabi Mayo & Iceberg Lettuce

6.75

## **Slow Cooked Pork Belly Buns**

Sriracha Mayo & Pickled Cucumber

6.75

## **Vegetable Tempura Buns**

Tempura Vegetable & Den Miso Sauce

5.75



*Tempura Crab Buns*



# SUSHI SUSHI

## **Softshell Crab Maki**

Tempura Softshell, Spring Onion, Wasabi Mayo & Tobiko  
13.50

## **Rainbow Maki**

Tuna, Salmon, Pickled Daikon, Cucumber, Sesame Seeds &  
Soya  
10.50

## **Dragon Roll**

Tempura Prawn, Goma Dare, Avocado & Sesame Seeds  
6.50

## **Spicy Tuna Maki**

Spicy Tuna Flakes, Bonito Flakes, Cucumber, Spring Onion  
& Sriracha Mayo  
6.50

## **Torched Salmon Maki**

Seared Salmon, Pickled Daikon, Cucumber, Sesame Seeds  
& Sriracha Mayo  
6.25

## **Tuna Maki**

Tuna, Cucumber, Sesame Seeds & Sriracha Mayo  
6.25

## **Salmon Maki**

Salmon, Spring Onion, Sesame Seeds & Sriracha Mayo  
6.00

## **Cucumber Maki**

Cucumber, Sesame Seeds & Wasabi Mayo  
4.25

## **Nigiri**

Prawn 5.25 / Tuna 5.25 / Salmon 4.75

## **Sashimi**

Tuna 10.25 / Salmon 9.50

# DESSERTS

## **Espresso Martini Cheese Cake**

Coffee Cream Jelly & Chocolate Soil

5.25

## **Banana Katsu**

Toffe Sauce, Banana Cream & Chocolate Shards

5.25

## **Brownie**

Vanilla Ice Cream, White Chocolate Sauce & Matcha Powder

4.25

## **Honey & Lemon Parfait**

Honey & Cream

3.50



Espresso Cheesecake

# THE M BAR

## COCKTAILS & DREAMS

"Alcohol removes inhibitions - like that scared little mouse who got drunk and shook his whiskers and shouted: "Now bring on that damn cat!" ~ *Eleanor Early*

# SIGNATURES

## **Porn Star Martini** 9.50

Absolut Vodka, Vanilla Syrup, Passion Fruit Jam, Pineapple Juice, Prosecco.  
Made using home-made passion fruit jam resulting in a incredibly fresh, frothy drink, served in a flaming passion fruit.

## **The Old Man** 8.50

Kraken, Umeshu, Citrus Juices & Whiskey Mist.  
Inspired by author Ernest Hemingway, thus drink creates a tidal balance between sweet & sharp

## **Lychee Berry Cooler** 8.50

Absolute Vodka, Malibu, Lychee liqueur, Lychee Juice, Strawberry Hint.  
This long style drink brings the fresh taste of lychee, blended with an expression of coconut and hints of strawberry. (god bless the lychee)

## **Clockwork Orange** 8.50

Beefeater Blood Orange Gin, Orange Liqueur, Home-Made Vanilla Syrup & Popping Candy  
A fantastic drink designed by our head bartender daddy two shoes, sweet popping greatness

## **That's Grape** 8.50

Absolute Vodka, Home-Made Passion Fruit Jam, Citrus Juice, Whole Grapes, Topped With Verdejo Wine  
A truly simplistic cocktail smooth, refreshing, made by our jubilant bar manager Lauren Garmen

## **Shin Sin Cucumber Martini** 8.50

Japo Gin, Mint Leaves, Cucumber, Elderflower Cordial & Apple Juice  
Created by a Japanese man deafeningly in our storeroom, this is a twist on the classic cucumber & mint martini



*Flaming PornStar Martini*

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# TWISTS

## **Clover Club**

Beefeater Gin, Orange Liqueur, Home-Made Raspberry Puree, Grenadine, Citrus Juices & Citrus Foam

9.50

Twist on classic, this is a well balanced cocktail with a foamy top.

## **The Silver Fox**

Beefeater Gin, Blue Curacao, Grenadine, Home-Made Gomme Syrup, Citrus Juices, Edible Glitter, Topped With Soda

9.50

Inspired by one of our investors, this gin-based drink has edible glitter and garnished with candy a must for gin lovers.

## **Chilli & Ginger Margarita**

Gold Tequila, Orange Liqueur, Citrus Juice, Home-Made Ginger Syrup

9.00

Back by popular demand, masterfully concocted for an ecstatic feeling of hope.

## **Will Of The Fire Old Fashion**

Monkey Shoulder Whiskey, Home-Made Honey & Gomme Syrup, Caramel Syrup, Orange & Chocolate Bitters

9.50

Lovey version of the classic whiskey old fashioned, balanced using home made syrups creating a intrepid experience.

## **Pink Panther**

Tequila Rose, Half & Half, Fraise Syrup, Strawberry Sauce & Toasted Mini Marshmallow

9.00

Served in milk bottle and lightly toasted marshmallows, a great creamy pink concoction created by our bartender Mr Bambesh

## **Cream Dream Martini**

Avocat, Absolut Vanilla Vodka, Home-Made Vanilla Syrup, Caramel Syrup, Half & Half, Served with marshmallow

8.50

Creamyist Dreamyist Martini Created by our head bartender Daddy two shoes, love vodka and love cream this is the one for you.

*Want a cocktail that's not on the menu  
Ask our bartender, they will be happy to help!*



Absolutely Lychee & Orange

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# SHARING CLASSICS

<b>Porn Star Martini Tree 6</b> Absolut Vodka, Vanilla Syrup, Passion Fruit, Pineapple Juice, Prosecco, Flaming Passion Fruit. Serves 6	55.00
<b>Clover Club Tree 6</b> Beefeater Gin, Raspberry Puree, Pomegranate, Citrus Juice, Egg White Powder, Edible Bubble. Serves 6	55.00
<b>Treasure Chest</b> 3x Jamaican Iced Tea, 3x June Bugs Served in Treasure Chest, Dry Ice, LED Lights & Extra. Serves 6	60.00
<b>Pandora's Box</b> 6 x Liquid Bubble Gum or Tequila Rose Served with Dry Ice Box. Serves 6	20.00
<b>The M Tree 6</b> 2 x Porn Star, 2 x Clover Club, 2 x Cosmo, 6 x Melon Ball Shooters Served with Dry Ice Box. Serves 6	65.00



*The M Bar Tree 12*

*Ask Our Bartender's about our 12-cocktail tree*

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# ALCOHOL FREE



*Apple & Lychee Mojito*

<b>Apple &amp; Lychee Mojito</b>	4.90
Mint, Lime, Apple, Lychee.	
<b>Orange Drizzle</b>	4.90
Home-Made Orange Mirin Syrup, Citrus Juices, Orange & Topped with soda	

*Want a mocktail that's not on the menu  
Ask our bartender, they will be happy to help!*

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# BEER

<b>Draft Beer</b>	<b>½ Pint</b>	<b>Pint</b>
Singha Draft Beer 5%	3.00	5.00
<b>Bottled Beer</b>		<b>Price</b>
Kirin Ichiban	330ml – 4.5%	4.80
Tsintao	330ml – 4.7%	4.80
Chang	330ml – 5%	4.80
Asahi	330ml - 5%	4.80
Whitstable Bay Blond	330ml – 4.5%	4.80
Budweiser Budvar	330ml – 5%	4.80
Budvar Low	330ml – 0.5%	3.00
Brewdog Punk IPA	330ml – 5.3%	6.50
Orchard Pig Reveller Cider	500ml – 4.5%	6.00
Rekorderlig Mango & Raspberry	500ml – 4%	6.00



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# SPARKLING WINE & CHAMPAGNE

	125ml	Bottle
<b>Le Altane Prosecco</b> Veneto, Italy	6.50	28.00
<b>Perrier-Jouet Grand Brut</b> Epernay, France	9.00	55.00
<b>Veuve Clicquot Yellow Label Brut</b> Champagne, France		65.00
<b>Taittinger Brut Vintage</b> Champagne, France		80.00
<b>Laurent Perrier Cuvee Rose Brut</b> Tours-sur Marne, France		90.00
<b>Perrier-Jouet Blason Brut</b> Epernay, France		95.00
<b>Dom Perignon Brut</b> Epernay, France		200.00
<b>Louis Roederer Cristal Brut</b> Reims, France		300.00

# WHITE WINE

	175ml	Bottle
<b>Castillo de Mureva Organic Verdejo</b> Castilla-La Mancha, Spain, <b>VT, O</b>	5.95	21.50
<b>Pulpo Sauvignon Blanc</b> Marlborough, New Zealand	7.25	26.00
<b>Errázuriz Chardonnay</b> Casablanca Valley, Chile, <b>V, VT</b>	7.50	28.75
<b>Emile Beyer, Gewurztraminer</b> Eguisheim, France, <b>VT</b>		29.25
<b>La Grande Chatelaine Sancerre</b> Loire Valley   France, <b>V, VT</b>		49.75

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## RED WINE

	175ml	Bottle
<b>Castillo de Mureva Organic Tempranillo</b>	5.95	21.50
Castilla - La Mancha, Spain, <b>O</b>		
<b>Familla Zuccardi Brazos Malbec</b>	7.75	33.95
Mendoza, Argentina, <b>V, VT</b>		
<b>Passori Rosso Merlot</b>	7.95	34.50
Vento, Italy, <b>V, VT</b>		
<b>Kleine Zalze</b>		30.75
Stellenbosch, South Africa, <b>V, VT</b>		
<b>Don Jacabo Rioja Gran Reserva</b>		41.25
Rioja, Spain, <b>V, VT</b>		

## ROSE WINE

	175ml	Bottle
<b>Vinuva Pinot Grigio Rosato</b>	5.95	21.50
Verneto, Italy, <b>V, VT</b>		
<b>Chateau La Gordonne Cote de Provence</b>		30.00
Provence, France, <b>V</b>		

Organic- **O** / Vegan – **V** / Vegetarian - **VT**

## SAKE

	100ml	200ml
<b>Nakano Onikoroshi</b>	3.65	7.30
Futsushu, Aichi, Japan		
Authentic table sake, recommended with food or sipping on its own, served hot or cold.		
<b>Ozeki Nigori</b>	5.50	10.50
Junmai, USA		
A Sweet and Creamy Nigori with notes of sweet banana & coconut, served cold.		
<b>Gassan No Yuki</b>	10.60	21.00
Junmai Ginjo, Japan		
Initial strawberry sweetness transforms into an earthy savouriness, served cold		
<b>Age Blended Sake</b>		
Futsushu Style, Whiskey, Vanilla		
Age for a month blended with whiskey & Vanilla, Served Hot or Cold	5.50	10.50

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bill



**Gassan No Yuki Sake**

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