

A traditional Japanese ink wash illustration of a garden scene. The background is black. In the center, a white circle contains the text 'SO RÁ' in white, sans-serif font. The illustration features several elements: a blue and yellow flower on a vine in the upper left; a large red flower and an orange flower in the upper right; a white crane with a red crest and blue beak in the middle right; a yellow flower and a pink flower in the lower right; and two yellow-green birds in flight in the lower left, one of which is catching a small insect. Green leaves and stems are scattered throughout the scene.

SO
RÁ



INTRODUCING SORA

SITTING ABOVE THE CITY

THIS IS A DINING CONCEPT TO ELEVATE THE SENSES. MIX AND MATCH SMALL PLATES FROM AN IRRESISTIBLE SELECTION OF SUSHI, ROBATAYAKI AND PAN-ASIAN STYLE TAPAS DISHES WHILST SIPPING A SIGNATURE COCKTAIL.

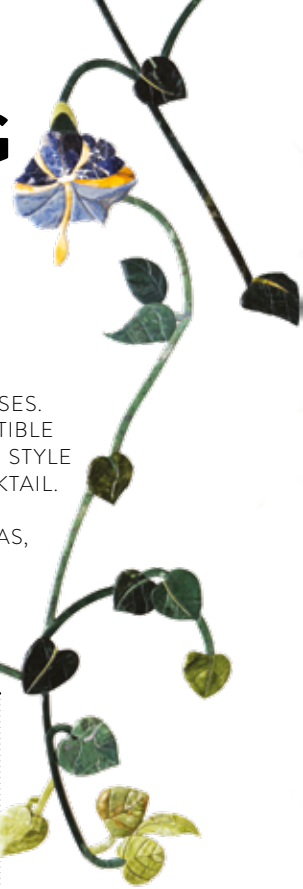
DESIGNED AROUND SHARING PLATES AND TAPAS, MAKING IT THE IDEAL CHOICE FOR A SOCIAL YET ELEVATED DINING EXPERIENCE.

SEASONAL COCKTAILS

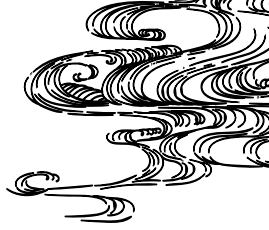
R-UME FASHIONED 12
mount gaye eclipse, umeshu, demerara, angostura vanilla bitters

COFFEE KOJI 12
haku japanese vodka, coffee liqueur, miso, cream

SHUN SMASH 10
roku japanese gin, cherry liqueur, cherry, vanilla



COCKTAILS



SIGNATURE

PEACH & LYCHEE SPRITZ 12
briottet crème de pêche, kwai feh lychee liqueur, lavender cordial, peach bitters, prosecco, peach soda

CHERRY BLOSSOM NEGRONI 12
roku japanese gin, campari, mancino sakura vermouth

SHISITO #2 12
bacardi carta blanca, matcha liqueur, shiso syrup, lime, mint, soda

TOGARASHI MARGARITA 12
el jimador reposado, mezcal union, lemongrass agave, lime

CLUB SORA 12
roku japanese gin, umeshu, lemon, bayberry, foamer

CHOCOLATE & CHILLI OLD FASHIONED 12
chilli infused toki blended japanese whisky, cacao nib, chocolate vanilla bitters

PASSION FRUIT MAI TAI 12
mount gaye eclipse rum, wray & nephew overproof rum, orange liqueur, passion fruit, pineapple, lime, almond



CALAMANSI GIMLET 12
roku japanese gin, kaffir lime leaf, calamansi, citrus smoke

COCONUT ESPRESSO MARTINI 12
haku vodka, coffee liqueur, coconut syrup, espresso

YUZU 75 15
yuzu liqueur, lemon, champagne



G & T

ROKU JAPANESE GIN 10
fever-tree tonic, ginger

135 EAST HYOGO DRY GIN 12
fever-tree tonic, lemon

YORK GIN 12
fever-tree tonic, lemon

YORK GIN ROMAN FRUITS 13
fever-tree elderflower tonic, berries

CAMBRIDGE DISTILLERY JAPANESE GIN 13.5
fever-tree tonic, shiso

HIGHBALL

TOKI MULE 10
toki blended japanese whisky, briottet crème de cassis, fever-tree ginger ale, orange

CUBA LIBRE 10
redleg spiced rum, fever-tree madagascan cola, lime, angostura bitters

DARK & STORMY 10
goslings black rum, fever-tree ginger beer, lime, angostura bitters

YUZU & RASPBERRY COLLINS 10
roku japanese gin, yuzu liqueur, raspberry, lemon, fever-tree soda water

SHOCHU ROSE 10
shiso shochu, mancino sakura vermouth, lemon, rose lemonade



SEASONAL SPECIALS

CALIFORNIA DRAGON ROLL 301 11

pickled beetroot, avocado, white crab kewpie, tobiko

ROBATA GRILLED HALF OR FULL LOBSTER 147 / 284 34/65

spiced asian butter, lime

BRASIED BEEF SHORT RIB 245 10.5

carrot anise purée, pickled mooli

BLACK COD CROQUETTES 147 9

sweet spiced plum purée, red shiso

NIGIRI

2 PIECES

mackerel, tobiko 302 6

tuna, tobiko 146 8

beef fillet 136 7.5

tiger prawn, tobiko 141 6

red pepper, avocado 141 5

MIXED NIGIRI

6 PIECES 423 18

2 tuna, 2 beef fillet

2 tiger prawn, tobiko



vegan vegetarian

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.

SASHIMI PLATTER

402 18

2 tuna, 2 tiger prawn
3 salmon, 3 mackerel, tobiko

ROLLS

8 PIECES

TUNA & SHISO 169 10

CALIFORNIA ROLL 245 8

avocado, cucumber,
spring onion, sesame

DRAGON ROLL 668 14

tempura tiger prawn,
salmon, tobiko, avocado, spiced mayo

SPIDER ROLL 336 12

tempura soft shell crab, tobiko,
mango, red pepper

SORA SIGNATURE

SUSHI & SASHIMI PLATE 1062 38

2 tuna sashimi, tobiko
2 salmon sashimi, tobiko
2 tiger prawn nigiri, tobiko
2 beef fillet nigiri
8 tuna and shiso maki
8 california roll

TATAKI

SEARED ON THE OUTSIDE
RAW IN THE CENTRE

BEEF FILLET TATAKI 180 9.5

pickled mooli, garlic, sesame, ponzu

SESAME SEARED TUNA 320 11.5

soy, whipped tofu, wasabi,
sesame, puffed rice, tobiko

ROBATA GRILL

STICKY PORK BELLY 410 8

sesame, burnt apple purée

BLACK COD 310 15

miso glaze

CHICKEN YAKITORI 311 7

tamarind, peanuts

SCALLOPS 119 9

ponzu, wasabi, togarashi

POINTED CABBAGE 110 6

black garlic, truffle, whipped tofu

HIMALAYAN SALT AGED SIRLOIN 360 17

salsa verde, garlic crisps

IBERICO PORK CUTLET 648 20

spiced plum



All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. 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.

CRISPY

KFC 318 7

korean fried cauliflower, gochujang

TEMPURA TIGER PRAWNS 204 12.5

sweet chilli

BUTTERMILK CHICKEN KARAAGE 320 8

roasted sesame

SIDES

HAND CUT FRIES 306 5

seaweed, rosemary, chilli

FLAMED EDAMAME BEANS 102 4

togarashi

CUCUMBER SALAD 40 3.5

yuzu, garlic, sesame

ASIAN SLAW 65 3.5

red cabbage, mooli, carrot, ginger, wasabi

SWEET

CALAMANSI, KAFFIR LIME CREAM 180 6.5

meringue, bayberries, thai basil

PINEAPPLE CARPACCIO 153 6.5

coconut, chilli, mint, coconut sorbet

STEM GINGER MARSHMALLOWS 410 6.5

almond crumb, chocolate sauce

MOCHI ICE CREAM 70 PER BALL 3

see server for today's choice

SET LUNCH MENU

£25 PER PERSON



Build your own bento by choosing one dish from the Sushi, Robata and Crispy sections, served with your choice of Asian slaw or cucumber salad and something deliciously refreshing to drink.

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

SUSHI

CALIFORNIA ROLL 245 (V)

avocado, cucumber, spring onion, sesame

DRAGON ROLL 668

tempura tiger prawn, salmon, tobiko, avocado, spiced mayo

SPIDER ROLL 336

tempura soft shell crab, tobiko, mango, red pepper

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ROBATA GRILL

STICKY PORK BELLY 410

sesame, burnt apple purée

CHICKEN YAKITORI 311

tamarind, peanuts

POINTED CABBAGE 110 (V)

black garlic, truffle, whipped tofu

CRISPY

KFC 319 (V)

korean fried cauliflower, gochujang

TEMPURA TIGER PRAWNS 204

sweet chilli

BUTTERMILK CHICKEN KARAAGE 320

roasted sesame

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SWEET

+ £5 SUPPLEMENT

CALAMANSI, KAFFIR LIME CREAM 180

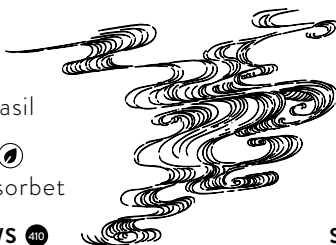
meringue, bayberries, thai basil

PINEAPPLE CARPACCIO 133 (V)

coconut, chilli, mint, coconut sorbet

STEM GINGER MARSHMALLOWS 410

almond crumb, chocolate sauce



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.

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

Must be pre-booked in advance

SAVOURIES

TEMPURA PRAWN 150

sweet chilli

CUCUMBER SESAME SALAD 56

CHICKEN YAKITORI 145

tamarind, peanut

PORK BELLY 160

burnt apple purée

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SUSHI

SPICY TUNA GUNKAN 80

CALIFORNIA ROLL 55



SWEET

BLUEBERRY BERGAMOT ROLL 90 (V)

MATCHA CHOCOLATE SLICE 90

MANGO COCONUT DOME 80

MISO CARAMEL CHOCOLATE TART 101

MATCHA SCONE 115

kumquat compote, clotted cream



SELECTED DRINKS INCLUDED – SEE DRINKS MENU (V)

WINES | DRAUGHT BEERS | SOFT DRINKS

ADD BOTTOMLESS PROSECCO FOR £14.5

For 90mins from ordering.

ADD A SELECTED COCKTAIL FOR £5

PEACH & LYCHEE SPRITZ | PASSION FRUIT MAI TAI | SHISITO #2

COCONUT ESPRESSO MARTINI | CUBA LIBRE

(V) vegan (V) vegetarian

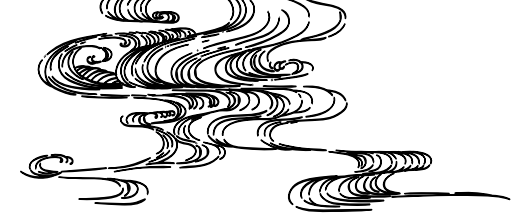
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WINE LIST




CHAMPAGNE	125ml	Bottle
Lanson Père et Fils, France	13	74
Lanson Rosé, France		85
Lanson, Blanc de Blancs, France		109
Perrier-Jouët Belle Epoque, France		289
Krug Grande Cuvée NV, France		340
Cristal Vintage, France		398
Dom Pérignon, Rosé, France		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	39.5
Mirabeau, La Folie, Sparkling NV Rosé, France		46
Sauska, Rose Brut (off-dry), Tokaj, Hungary		54
Henners Rosé NV, East Sussex, England	12	68

ROSÉ	175ml	250ml	Bottle
Amaru Torrontes Rosé, El Esteco, Salta, Argentina 	7.5	10	28
Provençal Rosé, Love by Leoube, Domaine de Leoube, France <i>Organic</i>	11	15	44

WHITE	175ml	250ml	Bottle
Green Fish Verdejo, Bodegas Gallegas, Spain 	6.5	9	26
Mastri Vernacoli Trentino, Pinot Grigio, Italy	7.5	10	28
Hills & Valleys Riesling, Pikes, Clare Valley, South Australia	8.5	11.5	34
Traminer, Puiatti, Friuli-Venezia Giulia, Italy	9	12.5	38
Chateau Mercian 'Yamanashi' Koshu Sur Lie, Japan	11	15	44
Nuovo Quadro Gavi del Comune di Gavi, Italy			42
Viognier, Cline Cellars, North Coast, California, USA			44
Grüner Veltliner, Zeisen Weinviertel DAC, Pfaffl, Austria			46
Sauvignon Blanc, Passing Giants, Marlborough, New Zealand <i>Organic</i>			49
Chardonnay, Kooyong Clonale, Mornington Peninsula, Victoria, Australia			54
Sancerre, Le Grand Rochoy Blanc, Domaine Laporte, France <i>Organic</i>			72
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 & Merlot, Fonte della Vigna, Rubicone, Italy 	6.5	9	26
Novas, Gran Reserva, Carmenère Cabernet Sauvignon, Colchagua Valley, Chile <i>Organic</i>	7.5	10	28
Les Pivoines Beaujolais Villages, France	8.5	11.5	34
Malbec, Estacion 1883, Trapiche, Mendoza, Argentina	9	12.5	38
Pinot Noir, Passing Giants, Marlborough, New Zealand <i>Organic</i>	11	15	44
Cabernet Sauvignon, Sutherland, Western Cape, South Africa			44
Rioja, Crianza, Gómez Cruzado, Spain			48
Pinotage, FRAM, Citrusdal Mountain, South Africa			58
Yangarra Estate, Shiraz, McLaren Vale, South Australia, Australia <i>Organic & Biodynamic</i>			64
Chateaneuf du Pape, Chante Cigale, France			72
Adelsheim 'Willamette' Pinot Noir, Willamette Valley, Oregon, USA			74
Malbec, Cadus Single Vineyard, 'Finca Las Torcasas', 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, Bordeaux, 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	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
1/2 Pint 2/3 Pint

Asahi, Japan		5.2%	3.8	4.9
BrewDog Punk IPA, Scotland		4.6%	3.8	5
Heineken, Holland		5.0%	3.6	4.8
Northern Monk Faith, England		5.4%	3.8	4.9

BOTTLED BEERS & CIDER

Bottle

Chang Export, Thailand		5.0%	320ml	5.5
Deuchars IPA, Scotland		4.4%	500ml	6
Heineken, Holland		5.0%	330ml	5.5
Heineken Alcohol Free, Holland		0%	330ml	4
Kirin Ichiban, Japan		4.6%	330ml	5.5
BrewDog Gluten Free Punk IPA, Scotland 		5.4%	330ml	6
Tiger, Singapore	4.8%	330ml	5.5	
Vedett Extra Blond, Belgium	5.0%	330ml	6	

CIDERS

Aspall Suffolk Draught Cyder, England	5.5%	330ml	6
Old Mout, New Zealand	4.0%	500ml	6.5

Pineapple and Raspberry, Kiwi and Lime or Summer Berries

APERITIFS






50ml

Aperol, Italy	11.0%	4.5
Campari, Italy	25.0%	4.5
Italicus Rosolio, Italy	20%	4.5
Martini Riserva Rubino, Italy	18.0%	4.5
Martini Riserva Ambrato, Italy	18.0%	4.5
Pimm's No.1, England	25.0%	4.5

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	330ml	3
Appletiser	275ml	3
Fruit Juices	175ml	2.5
Red Bull	250ml	3.5
Mixer Coca-Cola, Diet Coke	200ml	2.05
Fever-Tree Tonic	200ml	2.8
<i>Indian, Refreshingly Light, Elderflower, Mediterranean</i>		
Fever-Tree Ginger Beer	200ml	2.8
Fever-Tree Ginger Ale	200ml	2.8
Fever-Tree Sicilian Lemonade	275ml	3.5
Fever-Tree Cloudy British Apple	275ml	3.5

HOT DRINKS

Espresso 	2.95	Cappuccino 	4.25
 India		 Lungo Forte	
Americano 	4.25	Flat White 	4.25
 India		 Lungo Forte	
Latte 	4.25	Hot Chocolate 	4.25
 Lungo Forte			
		Speciality Teas	3.5

 does not include any gluten containing ingredients

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