

SO
RĀ





COCKTAILS

SIGNATURE

PEACH & LYCHEE SPRITZ 14

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

CHERRY BLOSSOM NEGRONI 14

roku Japanese gin, campari, mancino sakura vermouth

WHISKY YUZU SOUR 14

toki Japanese whisky, yuzu liqueur, lavender, lemon, peach, egg white

SHIRO NEKO 13

roku Japanese gin, italicus liqueur, akashi taj honjozo sake, martini ambrato vermouth, lemon

TOGRASHI MARGARITA 13

818 blanco tequila, rosalina mezcal, lemongrass agave, lime

MISO & BANANA ESPRESSO MARTINI 14

mount gay eclipse rum, briottet crème de banane liqueur, espresso, vanilla, miso, banana

NORI MARTINI 13

roku Japanese gin, martini ambrato vermouth, nori, olive oil

PASSION FRUIT MAI TAI 14

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

YIN & YANG 15

Manchester raspberry gin, akashi plum sake, lavender, lemon, raspberry, egg white

PINEAPPLE SZECHUAN OLD FASHIONED 15

nikka from the barrel & chita Japanese whiskies, pineapple, bitters, szechuan pepper

TATSU 15

haku Japanese vodka, lemon, spice mix, rice ball, wasabi

YAMAMOTO 15

toki Japanese whisky, green tea, pandan, lemon, grapefruit, sugar, milk

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

MANCHESTER GIN 12

fever-tree tonic, lemon

MANCHESTER RASPBERRY GIN 12

fever-tree elderflower tonic, fruit

CAMBRIDGE DISTILLERY JAPANESE GIN 13

fever-tree tonic, shiso

HIGHBALL & SPRITZ

UMESHU SPRITZ 13

akashi taj plum sake, prosecco, soda, orange

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

SHISO YUZU COLLINS 16

roku Japanese gin, yuzu liqueur, akashi tai junmai sparkling sake, fever-tree soda water, shiso



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

£45 PER PERSON
minimum of two sharing

NIBBLES

STEAMED EDAMAME BEANS 119
yuzu, citrus salt

CRISPY FRIED RICE BITES 232
tonkatsu sauce

SUSHI & COLD PLATES

TUNA NIGIRI 192
tobiko

GREEN DRAGON ROLL 545
tempura prawns, salmon, avocado, sesame yuzu-kosho, sriracha

KINGFISH SASHIMI 286
ponzu, sesame, caviar, jalapeno, crispy quinoa

CRISPY

KFC 182
korean fried cauliflower, gochujang

TEMPURA TIGER PRAWNS 526
sweet chilli

ROBATA GRILL

served with our hand cut fries

LOCH DUART SALMON TERIYAKI 525
ponzu mayo

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

add MISO GLAZED BLACK COD 339 14

SWEET

MOCHI ICE CREAM 70
M

STEM GINGER MARSHMALLOWS 565
almond crumb, chocolate sauce

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

4 KINGFISH SASHIMI

2 TIGER PRAWN NIGIRI

2 TUNA NIGIRI

8 SALMON, CREAMED CHEESE,
AVOCADO MAKI ROLL

8 CRISPY CHICKEN
KATSU 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

STEAMED EDAMAME BEANS 113 4

yuzu, citrus salt

CRISPY FRIED RICE BITES 232 4

whipped tofu, tonkatsu sauce

NIGIRI 2 PIECES

tiger prawn 212 8

kingfish 252 8

tuna 192 6

avocado 195 5

ROLLS 8 PIECES



FIRE CRACKER MAKI 635 14

flamed sea bass, spicy tuna, cucumber, spring onion, crispy onion, gochujang

GREEN DRAGON 545 14

tempura prawns, salmon, avocado, sesame yuzu-kosho, sriracha

RED DRAGON 752 12

red pepper, avocado, cucumber, sesame, sweet chilli mayo

CRISPY CHICKEN KATSU 749 13

pickled carrot, crispy onion, sesame, shiso, mango coconut sauce

SALMON 3 WAYS 696 16

3 salmon creamed cheese maki, 2 nigiri, 2 sashimi

COLD PLATES

BEEF FILLET TATAKI 186 12

pickled mooli, garlic, sesame, ponzu, nasturtium

KINGFISH SASHIMI 286 15

ponzu, sesame, caviar, jalapeno, crispy quinoa

ROBATA GRILL

STICKY PORK BELLY 472 10

burnt apple purée, sesame

LOCH DUART SALMON TERIYAKI 525 9

ponzu mayo

CHARRED CABBAGE 371 8

whipped tofu, black garlic, pickled chilli, crispy shallots

BLACK COD 339 16

miso glazed, miso sauce

CHICKEN YAKITORI 436 8

tamarind, peanuts

GRASS FED STRIP LOIN 627 18

salsa verde, garlic crisps, soy

KOREAN LAMB CUTLETS 390 18

zucchini tempura, tahini, black sesame

BEEF FILLET 102 38

crispy, chilli garlic, SORA steak dipping sauce



CRISPY

KFC 182 8

korean fried cauliflower, gochujang

TEMPURA TIGER PRAWNS 526 13

sweet chilli

CHICKEN KARAAGE 651 10

soy, roasted sesame

SIDES

HAND CUT FRIES 277 5

seaweed, rosemary, chilli

ASIAN SLAW 41 4

red cabbage, mooli, carrot, ginger, sesame

SAMBAL PATATAS BRAVAS 434 6

garlic aioli, spring onion, pickled chilli

TRUFFLED RICE 63 7

wild mushrooms, spring onion, crispy shallot

ROBATA CORN 99 5

miso butter, lime

SWEET

VALRHONA CHOCOLATE

SESAME MOUSSE 550 6

black cherry, honeycomb, matcha

STEM GINGER MARSHMALLOWS 565 6

almond crumb, chocolate sauce

TONKA BEAN PANNA COTTA 410 7

sake infused strawberries, lime, basil

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, both served with Asian slaw 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 212
tobiko

ROLLS

CRISPY CHICKEN KATSU 249
pickled carrot, crispy onion, sesame,
shiso, mango coconut sauce

ROBATA GRILL

STICKY PORK BELLY 472
burnt apple purée, sesame

CRISPY

KFC 182
Korean fried cauliflower, gochujang

SWEET

+ £5 SUPPLEMENT

TONKA BEAN PANNA COTTA 410
sake infused strawberries, lime, basil

**VALRHONA CHOCOLATE
SESAME MOUSSE** 550
black cherry, honeycomb, matcha

STEM GINGER MARSHMALLOWS 565
almond crumb, chocolate sauce

MOCHI ICE CREAM 70 🍷

VEGAN BENTO BOX

NIGIRI

AVOCADO 195
spring onion

ROLLS

RED DRAGON 752
red pepper, avocado, cucumber,
sesame, sweet chilli mayo

ROBATA GRILL

CHARRED CABBAGE 371
whipped tofu, black garlic,
pickled chilli, crispy shallots

CRISPY

KFC 182
Korean fried cauliflower, gochujang

SWEET

+ £5 SUPPLEMENT

MOCHI ICE CREAM 70 🍷

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

SALMON MAKI 136
creamed cheese, avocado

SPICY TUNA SUSHI SANDO 408
spicy tuna, sesame, shiso, gochujang

SAVOURIES

STICKY PORK BELLY 472
burnt apple purée, sesame

LOCH DUART SALMON TERIYAKI 525
ponzu mayo

TEMPURA TIGER PRAWN 526
sweet chilli

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

KFC 182
Korean fried cauliflower, gochujang

SWEET

MATCHA CHOCOLATE SLICE 90

MANGO COCONUT DOME 80

MISO CARAMEL CHOCOLATE TART 101

MATCHA SCONE 115
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	

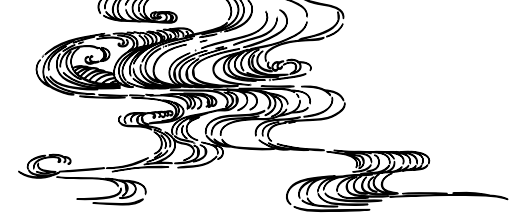


SPARKLING WINE

	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

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
SO RA Signature White Wine Blank Stare by Orin Swift, [Sauvignon Blanc blend] Russian River Valley, California, USA			
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.

A discretionary service charge of 12.5% will be added to your bill when ordering. All prices in GBP and include VAT.

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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
Chateauneuf 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
SO RA 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 <i>carafe</i>	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

Asahi, Japan
Brewdog Punk IPA, Scotland
Cruzcampo, Spain
Northern Monk Faith, England



	Schooner	Pint	² / ₃ Pint	¹ / ₂ Pint
5.2%	7.5	5	3.9	
5.2%	7.5	5	3.9	
4.4%	6.95	4.9	3.7	
5%	7.5	5	3.9	

BOTTLED BEERS & CIDER

Bottle

Modelo Especial, Mexico
Heineken, Holland
Kirin Ichiban, Japan
Tiger, Singapore
Brewdog Wingman, Scotland
Heineken Alcohol Free, Holland
Asahi Super Dry, Japan



5%	355ml	6.5
5%	330ml	6
4.6%	330ml	6
4.8%	330ml	6
4.3%	330ml	6
0%	330ml	5
0%	330ml	5

Aspall Suffolk Draught Cyder, England
Old Mout, New Zealand

5.5%	330ml	6.5
4%	500ml	6.5

Pineapple and Raspberry, Kiwi and Lime or Summer Berries

APERITIFS

50ml

Aperol, Italy	11%	5
Campari, Italy	25%	5
Italicus Rosolio, Italy	20%	5
Martini Riserva Rubino, Italy	18%	5
Martini Riserva Ambrato, Italy	18%	5
Pimm's No.1, England	25%	5

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

*Indian, Refreshingly Light,
Elderflower, Mediterranean*

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

HOT DRINKS

Espresso 	3.2	Cappuccino 	4.5
 India		 Lungo Forte	
Americano 	4.5	Flat White 	4.5
 India		 Lungo Forte	
Latte 	4.5	Hot Chocolate 	4.5
 Lungo Forte		Speciality Teas	3.5

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