

*The*  
**NEW YORK BAR**

[RUBENSHOTEL.COM](http://RUBENSHOTEL.COM)





## INFUSIONS

### MATCHA GREEN TEA

£10

### PATIENCE IS A VIRTUE

Slow dripped berry tea infused with Absolut Vodka, Ginseng, Citrus, Lemongrass Cordial, Soda

£17

### CITRUS AND SPICE NEGRONI

Carefully selected Citrus fruits are skilfully cut and arranged with hand-picked spices in a uniquely designed infuser, topped up with our classic Negroni cocktail made of Tanqueray Gin, Campari and sweet Vermouth.

Served over our signature ice block for an extra cold feel

£17

### THE HOT COCKTAIL SIPHON

Hendrick's Gin, Orange Liqueur, Cherry, Citrus, Sugar and Water comes in contact with several fragrant spices and teas.

The mixture is infused at your table by using this unique brewing method to achieve superb flavours faster than more traditional infusion methods. *Serves two guests*

£32

### SAKÉ - AKASHI TAI HONJOZO KURO (DRY)

Served both chilled or warm. A pure undiluted Saké, this is full flavoured and rich with just a hint of sweetness. The finish is long and complex. Made from Yamada-Nishiki rice, a superior grain grown to the north of Akashi

150ML £12

300ML £22

750ML £55

### SAKÉ - TAMAGAWA TIME MACHINE (MEDIUM)

*Served chilled or warm*

Tamagawa Time Machine is made using a 200-year-old recipe.

This complex Saké combines sweet tropical fruit with savoury, truly unique and a wonderful umami feel

150ML £34

300ML £75



## THE RUBENS' SIGNATURE

### "OUR FAMOUS STEAK SANDWICH"

Wagyu Steak, Panko Breadcrumbs, Tonkatsu Sauce.  
Served on Brioche Bread with Triple Cooked Truffle Chunky Chips

£30.35

### MRS TOLLMAN'S CHEESECAKE

Strawberry Compôte

£9.50

## SUSHI MENU

*Freshly prepared and served Tuesday to Saturday 12pm - 8.30pm  
Please ask your waiter for details*

### SASHIMI MORIAWASE

Chef's choice of 5 types of Sashimi, served on crushed ice

£35.25

### SUSHI & SASHIMI STAIRCASE STAND

A selection of 7 types of Sashimi and 8 types of Nigiri

£35.25

### SUSHI MORIAWASE

Chef's choice of 7 types of Sushi and 3 pieces of Salmon Hosomaki

£20.75

### TEMPURA

Soft Shell Crab served with Tempura Sauce

£15.50

### CHIRASHI SUSHI

Seasonal Fish selection served on Sushi Rice with Kimchi Mayonnaise and Sweet Soy Sauce

£18.50

### VEGETABLE CHIRASHI SUSHI

Seasonal selection of Blanched Vegetables served on Sushi Rice with Kimchi Mayonnaise and Sweet Soy Sauce

£14.50

### TUNA KATSHU

Deep fried Panko coated Yellowfin Tuna with Tonkatsu Sauce and Baby Gem Salad

£15.00

