



8
AT THE LONDONER

8 at The Londoner announces new menu 8 Tastes of Japan

The new cocktail menu inspired by the flavours of Japan will launch on 30th April



April 2025 | [8 at The Londoner](#), the elegant rooftop terrace and bar atop of [The Londoner hotel](#) - invites guests to embark on an extraordinary flavour journey with the launch of its new cocktail menu: 8 Tastes of Japan.

Launching on 30 April, 8 Tastes of Japan presents eight cocktails and eight tastes, each inspired by a distinct phenomenon of Japanese cuisine. Drawing from eight quintessential flavour profiles, the menu challenges perceptions with approachable innovation. Each cocktail showcases a distinctive Japanese flavour - from umami-rich *Dashi* to the velvety richness of *A5 Wagyu* - and is crafted to pair seamlessly with dishes from 8's signature bar menu.

Developed by Amir Jati and Shailesh Deshmukh of the Edwardian Hotel Group — the visionary team behind acclaimed menus at venues including The Londoner Hotel, [The May Fair Bar](#) and [Peter Street Kitchen](#) in Manchester, recently awarded 'Best Culinary Experience' at the Best Restaurant Awards – this new offering reflects a bold yet deeply rooted approach to Japanese-inspired dining. The cocktail collection has been expertly curated by Pierpaolo Schirru, Head Mixologist for the group, whose innovative approach brings each flavour to life in surprising and sophisticated ways.

The 8 Tastes of Japan include Edamame, Tempura, Robata, Dashi, A5 Wagyu, Maki Roll, Mochi, and Chawanmushi. Highlights from the menu include:

Palom-pura - Inspired by tempura, this playful reimagining of the classic Paloma blends an umami-rich *ama ponzu cordial*, *Cachaça*, *shiso shōchū*, *sudachi* and *Three Cents Grapefruit soda*. It pairs perfectly with *crispy tiger prawn clouds with truffled yuzu mayonnaise*.

The Wagyu - Celebrating the buttery richness and flavours of A5 Wagyu, this cocktail blends *Nikka From The Barrel whisky, A5 Wagyu, house vermouth blend, amari mix*. Perfectly paired with the indulgent *Wagyu "hot dog" with a gorgonzola hash brown and a habanero kick*.

Storm Mochi – With a sweet, smooth and elegant flavour profile inspired by the popular Japanese dessert, this cocktail features *Adzuki bean and red wine distillate, Adzuki bean leftovers, Cocchi Americano, rice wine*. Best enjoyed with the *Chef's selection of Mochi*.

Guests at 8 at The Londoner are also invited to enjoy classic cocktails such as the *Jasmine & Yuzu Margarita with Patrón Añejo tequila, Darjeeling & jasmine, lime, Cointreau Noir, yuzu kosho, timur pepper* - and *Barrel-Aged Old Fashioned with Yamazaki 12 year, Hibiki Harmony, Hakushu, WhistlePig 6-year rye barrel, chocolate, orange bitters and chocolate wax*.

The bar menu is also designed to explore the beauty of Japanese produce and ancient culinary techniques with dishes including: *"KFC" Karaage Fried Chicken with spiced aioli robata brioche rolls; Edamame candy, tossed in lemon butter and chilli salt and Crispy tiger prawn with a cool & creamy spiced mayonnaise maki rolls*

Very much the jewel at the top of The Londoner's crown, 8 at The Londoner is a decadent terrace and rooftop bar in the heart of the capital. This mesmerising space comprises a bar, Shima Garden, terrace, and Lounge – designed by Yabel Pushelburg to be a space that is at once dramatic and refined, mirroring the striking London skyline it surrounds.

Imagery [here](#).

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PRESS CONTACT DETAILS

For press enquiries, please contact thelondoner@purplepr.com

8 at The Londoner
38 Leicester Square, London, WC2H 7DX
United Kingdom

Reservation Line: +44 20 7451 0139
Email: reservations@8atthelondoner.co.uk

@thelondoner
@8atthelondoner

About Edwardian Hotels London

[Edwardian Hotels](#) London is a privately owned hotel group that has been operating and developing its hospitality portfolio since Jasminder Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London.

In January 2024, Edwardian Hotels London announced the sale of 10 Radisson Blu Edwardian properties to Starwood Capital, distilling its portfolio into a boutique collection of ultra-premium hotel and dining experiences.

[The Londoner](#), Edwardian Hotels London's latest opening on London's Leicester Square, is the world's first super boutique hotel and incorporates 350 bedrooms and suites, six concept eateries and bars, [The Residence](#), [The Retreat](#), private screening rooms, seven inspiring meeting spaces and a stunning ballroom for 850 guests. It is a member of Preferred Hotels & Resorts' prestigious Legend Collection.

The group also owns and operates [The May Fair](#) and [The Edwardian Manchester](#), both part of premium lifestyle brand Radisson Collection, as well as a range of luxury restaurants and bars, including award-winning brands such as [May Fair Kitchen](#), [Peter Street Kitchen](#), and [The May Fair Bar](#).

Awards:

The Londoner has received numerous awards, most recently ranking #20 among London's Best Hotels in Condé Nast Traveller's 2024 Readers' Choice Awards. Further recognition includes winning Best Luxury Hotel and Most Innovative at the 2023 Hospitality Design Awards, as well as being named Tech-Friendly Venue at the 2023 Event Technology Awards. The hotel achieved remarkable distinction at the 2022 AHEAD Europe Awards, claiming Hotel of the Year, Event Space, and Hotel Newbuild. The Londoner also won Overall Luxury Hotel/Resort at the 2022 Travel Weekly USA.

Peter Street Kitchen at The Edwardian Manchester was awarded Best Culinary Experience in the UK at the British Restaurant Awards 2024.