

地酒 SAKE 日本酒

created 05/04/2022

Hot or Cold Sake Tokkuri Carafe Available 200ml (2x90ml price)/300ml (3x90ml price)

		Glass 90ml	Bottle 1.8l
1 Oyama	<i>Junmai</i> <i>Dry, solid bodied, full flavour. The bench mark setter of pure premium sake, Easily matches everything.</i>	14	145
2 Sui Shin	<i>Junmai</i> <i>Semi Dry, very light bodie, very smooth. Perfect introduction to sake drinking.</i>	12	120
3 Ine	<i>Junmai</i> <i>Rich, solid dry, gentle rice aroma. One of the all rounder and great sake to enhance all type of dishes.</i>	15	155
4 Shira Kabe Gura	<i>Kimoto</i> <i>Dry and flavourfull. Good to be heated warm to hot. Tempura, Karaage & Teriyaki.</i>	13	135
5 Sen Chu Hassaku	<i>Junmai</i> <i>Dry, crisp, clean, medium body, Matches well with light and rich sashimi, sushi, duck tataki and beef tataki.</i>	15	155
6 Yuki	<i>Junmai Ginjo</i> <i>Little sweet impression, ginjo rice aroma, clean and smooth. High quality sake for pre, during and after meal.</i>	17	180
7 Hakkai San	<i>Junmai Dai Ginjo</i> <i>cold only</i> <i>Dry, exceptional floual rice aroma, green apple. Very high quality sake. Sashimi and sushi.</i>	17	180
		90ml	720ml
10 Gokyo	<i>Junmai</i> <i>Sweet, rich flavour, dry finish follow rich long lasting. The one with everything. Extremely high quality.</i>	16	85
11 Koka	<i>Ginjo</i> <i>cold only</i> <i>Semi dry sweet rich rice fragrance. Matches very well with tempura, karaage, teriyaki and hot pot.</i>	16	85
12 Mansaku No Hana	<i>Junmai</i> <i>Semi dry, clean, well balanced rice aroma and full body flavour. Sushi, sashimi, beef tataki and shabu shabu.</i>	17	90
13 Shoka	<i>Ginjo</i> <i>Dry, rich ginjo rice fragrance, refreshing. Sashimi, sushi, grilled fish and tempura chicken.</i>	17	90
14 Kozae-Mon	<i>Kimoto</i> <i>Very Dry, Aged, Rich, Nutty, Earthy, Intimidating. Only recommended for expert sake lovers</i>	17	90
15 Kubota Hekiju	<i>Yamahai Dai Ginjo</i> <i>Rich, dry, sharp finish. Seafood, duck, pork and beef. Top rated for many years. King of sake from Niigata.</i>	26	145
16 Gokugetsu	<i>Junmai Dai Ginjo</i> <i>cold only</i> <i>Magnificent floual rice aroma and rich flavour. Matches sushi and seafood, also as pre/post meal treat.</i>	28	165
	<i>Various Small Bottles</i>		
21 Harushika	<i>Junmai Ginjo</i> <i>cold only</i> <i>Gentle Ginjo fragrance, semi sweet, soft flavour, very high quality. Top Sake to be enjoyed in any occasions.</i>	27	
22 Bunraku	<i>Kimoto</i> <i>cold only</i> <i>Presence of distinctive Kimoto acidity and flavour. Teriyaki beef, duck tataki, sukiyaki, udon nabe.</i>	29	
23 Nigori	<i>Junmai</i> <i>cold only</i> <i>Corse filtered, dry, little sweet, murky white, light flavour. Hot Pot, teriyaki, karaage, tempura, sushi.</i>	27	
		Small	Large
30 House Hot Sake	<i>Junmai</i>	11	18

Chef's Choice Sake Trio

22

3x60ml chosen by the chef to match your food order or your preferred styles. Ask chef Yusuke

Wine

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Sparkling

Glass 150ml/Bottle 750ml

- 1 Montasolo Prosecco *Vegan* Treviso, Italy 14/55
Very dry, with a hint of unripe apples melon and apricot.

White

Glass 150ml/250ml/Bottle 750ml

- 3 Cooter & Cooter Riesling Claren Valley, SA 12/18/49
Lime and citrus notes, minerally yet juicy, with a long line of crisp clean acidity.
- 4 Little Goat Creek Sauvignon Blanc *Certified Organic* Marlborough, NZ. 14/21/55
Tropical passion fruit fresh aromatic yet crisp clean dry and certified organic.
- 6 Bobar Fanny Finch Sauvignon Blanc *bottle only* Yarra Valley, VIC 75
Natural Wine, Vegan Friendly, No Added Sulphur
Stonefruit, orange rind, savoury with 10 day maceration skin contact- an orange wine from the pioneer natural wine producer.
- 7 El Nino Pinot Grigio King Valley, Vic. 12/18/49
Apple, melon, and delicate spice with refreshing acidity.
- 8 Yarrowood Chardonnay Yarra Vally, VIC 13/19/52
Grapefruit, jasmine, pear, hazelnut, lemon zest, some texture and creaminess to the wine.
- 9 Silent Noise "Cloudy but Fine" Chardonnay *bottle only* Adelaide Hills, SA 74
Ripe pears, lemon sherbet, layers of flavour with lingering acidity yet creamy on the finish.

Rose

Glass 150ml/250ml/Bottle 750ml

- 11 Hedonist Rose *Certified Organic* McLaren Vale, SA. 13/19/52
Biodynamic
Strawberry, apricot rose petals elegant and dry with a good acid line.
- 12 La Vie En Rose Languedoc, France 14/21/55
Pale pink with cherry rose petal and savouy notes. A wine made in the southern region of France.

Red

Glass 150ml/250ml/Bottle 750ml

- 21 Toker White Label Pinot Noir Yarra Valley, VIC 14/21/55
Dark fruits, savoury edge and a hint of miso, with chalky tannins and fresh acidity.
- 22 Silent Noise MF Grenache *bottle only* McLaren Vale, SA. 76
Minimal Intervention
Ripe strawberry and raspberry, fresh green herbs, an elegant light style juicy with moreish acidity and easy drinking.
- 23 Di Giorgio Cabernet Sauvignon Coonawarra, SA. 16/24/59
Blackcurrant, black olive, rich wine with soft silky smooth tannins ideal for our beef dishes.
- 24 Paisley Boombox Shiraz Barossa Valley, SA. 14/21/55
Off 30yo vines matured in French and American oak ripe berry a hint of spice, subtle tannins.
- 25 Paisley Maeve Single Vineyard Shiraz *bottle only* Barossa Valley, SA. 121
Dark berry fruit, chocolate and sweet spices like cinnamon and cloves with toasty mocha oak.
The palate is balanced with velvety tannins and finishes great length of berry fruit.

Drinks

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Japanese Beers on Tap

		Regular	Small
Suntory Premium	380ml	14	10
Asahi Super Dry	400ml	13	9
Asahi Black	400ml	13	9

Japanese Beers

Yebisu Premium	350ml	13
Echigo Rice Beer	500ml	17

All above Japanese Beers are Brewed and Imported from Japan

Umeshu, Yuzu & Nashi

60ml by glass with Ice or soda

	60ml	720ml
Choya Premium Umeshu	13	
The Choya Aged 3 Years Umeshu	26	
Yuzu Umeshu	17	95
	180ml	720ml
Yuzu Shu	21	60
Aragoshi Rough Filtered Umeshu	21	

Other Beers

Kirin Ichiban	Brewed in Tasmania	10
Cascade Light		8
XXXX Gold		9
Corona		10
Carlton ZERO	non alcohol - 0%	6

Chu-Hi

Kishu Ume Apricot	11
Aomori Apple	
Yamanashi Peach	
Kochi Yuzu	
Original Chu-Hi	

Cocktails

Green Hippy 森	25
<i>midori, malibu, lychee, calpico & pineapple</i>	
Shun 春	25
<i>campari, vodka, calpico & orange juice</i>	
Tsuki 月	25
<i>cointreau, lychee liqueur, lychee tea & calpico</i>	

Shochu

Distilled Spirits approx 25% Alc

Tan Taka Tan	Shiso Infused	11	95
Akakiri		13	110
Nikaido Kicchomu		15	130

Espresso Martini	27
<i>espresso, vodka, mozart, kahlua & caramel</i>	

International Spirit

	30ml
Bourbon Jim Beam	9
Rum Bunderberg Rum	
Vodka Absolut Vodka	
Southern Comfort	
Jack Daniel's Tennessee	
Johnny Walker Black Label	13
Hendrick's Gin	14
Grey Goose Vodka	15

Japanese Whisky

	30ml
<i>Not to be mixed. With or without ice</i>	
Chita Distiller's Reserve	Single Grain 18
Hakushu Distiller's Reserve	Single Malt 19
Nikka Taketsuru	Pure Malt 19
Nikka Yoichi	Single Malt 28
Hibiki Japanese Harmony	Blend 29
Yamazaki 12 years	Single Malt 43



Soft Drinks

Non Fizzy Drinks

Japanese Ice Tea

Green Tea		6
Oolong Tea		
Roasted Barley Tea		
Roasted Green Tea		
Peach Tea	<i>Decafe</i>	7
Lemon Tea	<i>Decafe</i>	
Lycee Tea	<i>Decafe</i>	

Fruit Juice

Apple Juice		7
Orange Juice		
Pineapple Juice		

Hot Tea

Pot of Japanese Green Tea		5/cup
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Still Water

Souroti Mineral Water		10
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Fizzy Drinks

Japanese Fizzy

Ramune (Lemonade)		5
Water Melon Cider		6
Musk Melon Cider		
White Peach Cider		
Calpico Soda or Water		

Soft Drinks

Coca Cola		6
Coke Zero		
Diet Coke		
Lemonade		
Fanta		
Solo		
Dry Ginger Ale		
Bunderberg Ginger Beer		7

Sparkling Water

Souroti Sparkling Water		10
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