

# BEVERAGE

## SOFT DRINK

COKE (CLASSIC, NO SUGAR) - SPRITE -  
FANTA - CAN \$3/ GLASS BOTTLE \$5.5  
CASCADE DRY GINGER ALE/ LEMON LIME  
& BITTERS \$5.5  
MT FRANKLIN LIGHTLY SPARKLING WATER \$5.5  
FUZETEA (LEMON - PEACH - MANGO) \$5.5  
APPLE JUICE - ORANGE JUICE \$5.5

## RED WINE (GLASS / BOTTLE)

HOUSE RED GLASS \$7.5  
ANGOVE CHALK HILL SHIRAZ CABERNET  
\$7.5 / \$26  
ANGOVE CHALK HILL CABERNET MERLOT  
\$7.5 / \$26  
ROCKRIDGE ESTATE CLARE VALLEY  
SHIRAZ \$9.5 / \$35  
SAN PIETRO PINOT NOIR \$9.5 / \$35

## "FRUIT OF JAPAN"

TASTING PADDLE \$16

Three 40ml glasses of fruit-based  
sake liqueurs served on ice



## BEER & CIDER

ASAHI \$8  
SAPPORO \$8  
KIRIN \$8  
SOMERSBY APPLE CIDER \$8  
HEINEKEN ZERO NON-ALCOHOLIC  
LARGER - \$7

## WHITE WINE (GLASS / BOTTLE)

HOUSE WHITE GLASS \$7.5  
ANGOVE ORGANIC CUVÉE BRUT (200ML  
BOTTLE) \$9.5  
ALEXANDER HILL BRUT CUVÉE \$26  
ANGOVE CHALK HILL BLUE SEMILLON  
SAUVIGNON BLANC \$7.5 / \$26  
PIERRE D AMOUR SAUVIGNON BLANC  
\$9.5 / \$35  
ANGOVE STUDIO CHARDONNAY \$7.5 /  
\$26  
SAN PIETRO CHARDONNAY \$9.5 / \$35  
SAN PIETRO PINOT GRIGIO \$9.5 / \$35  
ALEXANDER HILL MOSCATO VIVACE  
\$9 / \$26

## FRUIT INFUSED SAKE

REFRESHING FRUIT-BASED SAKE LIQUEUR  
SERVED ON ICE - \$13.5

PLUM (Ume) - %ALC/VOL : 12%  
APPLE (Ringo) - %ALC/VOL: 7%  
CITRUS (Yuzu) - %ALC/VOL: 8%

# SAKE

## IMA PURE RICE

(120 ML POT - \$14  
300ML BOTTLE - \$32)

This Junmai has a sweet and sour taste pairs ideally with the flavour of oysters or seafood dishes

Region: Niigata  
Classification: Junmai  
%ALC/VOL: 12%  
Rice Polishing Rate: 65%  
Serve: Chilled/ Cool



## MIYAMIZU NO HANA TOKUBETSU JUNMAI

(120 ML POT - \$11  
300ML BOTTLE - \$25)

Tokubetsu Junmai is renowned for its purity and clean taste. It's slightly dry texture, coupled with a sweet aroma and flavour

Region: Hyogo  
Classification: Tokubetsu Junmai  
%ALC/VOL: 15.5%  
Rice Polishing Rate: 65%  
Serve: Chilled / Warm

## KOTONOWA TOKUBETSU JUNMAI

(120 ML POT - \$11)

This Tokubetsu Junmai has been deliberately brewed at low temperatures for a prolonged period of time resulting in a saké where only the sweetness and fruitiness is retained.

Region: Okayama  
Classification: Tokubetsu-Junmai  
%ALC/VOL: 15%  
Rice Polishing Rate: 60%  
Serve: Chilled/ Cool

## ATAGONO SAKURA GENTEK JUNMAI DAIGINJO

(120 ML POT - \$12  
375ML BOTTLE - \$30)

Dry and light textured sake with a nicely rounded Umami flavour.

Region: Miyagi  
Classification: Junmai Daiginjo  
%ALC/VOL: 15%  
Rice Polishing Ratio: 50%  
Serve: Chilled

## UMENOYADO WHITE TIGER JUNMAI DAIGINJO

(120ML POT - \$16  
300ML BOTTLE - \$45)

This Saké offers a deep aroma of ripe pear and a rich full flavour on the palate.

Region: Nara  
Classification: Junmai Daiginjo  
%ALC/VOL: 16%  
Rice Polishing Rate: 50%  
Serve: Chilled/ Cool

## "SAKE OF JAPAN" TASTING PADDLE 14-

Three 40ml glasses of Sake from across Japan

