



Zenryoku
Izakaya



Welcome to Zenryoku Izakaya - where the spirit of Japan comes alive in a fun and inviting atmosphere! Our menu is a celebration of authentic Japanese cuisine, featuring classic dishes and modern twists that are sure to satisfy your taste buds. From savory yakitori skewers to crispy okonomiyaki and fresh sashimi, our dishes are made with the freshest ingredients and bursting with flavor.

But we're not just about the food - at Zenryoku Izakaya, we're all about creating a fun and memorable experience for our guests. Our cozy and lively atmosphere is perfect for catching up with friends, enjoying a date night, or celebrating a special occasion. Our friendly and attentive staff are always on hand to ensure that you have a good time - from helping you choose the perfect sake or cocktail to making recommendations on our must-try dishes.

So come and join us at Zenryoku Izakaya for a taste of authentic Japan in a fun and welcoming setting. Whether you're looking for a quick snack and drink after work or a full meal with friends and family, we've got you covered. So come on in and experience the lively and social atmosphere of a traditional Japanese izakaya.



飲み物

Drinks

Draught Beer

	Half pint	Pint
Asahi Super Dry	\$10	\$13
Asahi Kuronama	\$11	\$14

Bottled Beer

Kujukuri Ocean Beachside Session IPA \$13

A refreshing IPA beer with a fruity citrus aroma, dry taste. It has a slightly lower alcohol content making it an ideal craft beer for an afternoon pick-me-up!

Highball & Shochu Sours

Suntory Highball	\$10.00
Daiyame Sour	\$12.00
Calpis Sour	\$12.00
Lemon Sour	\$12.00
Lychee Sour	\$12.00
Peach Sour	\$12.00
White Grape Sour	\$12.00
Yuzu Sour	\$12.00

Specialty cocktails

Strawberry Shiso	\$16.00
Ume Peach	\$16.00
Daiyame Grape	\$16.00
Yuzu Calpis	\$16.00
Sakura Lychee	\$16.00



日本酒 Sake

Dassai 39 Junmai Daiginjyo



Sitting between Dassai 45 and Dassai 23, this bottle is the Goldilocks of the Dassai family; it feels perfect. Enjoy the flowery and addictive notes of ripe pineapples, mangoes, apples and pears. Aromatic, full bodied, yet light and refreshing.

Prefecture: Yamaguchi SMV: +6
Alcohol: 16% Polished Rate: 39%
1800 ML \$250

Koya Daiginjyo Kinu Mogamigawa



Koya is the oldest brewery in northern Japan since 1583. Daiginjo Kinu is a traditional, hand-crafted work of art of a sake. It's characterized by a fruity ginjo aroma and a soft, silky taste.

Prefecture: Yamagata SMV: +3
Alcohol: 17% Polished Rate: 35%
300 ML \$72 720 ML \$170

Koya Daiginjyo Mogamigawa



Light and dry, pairs well with seafood. It is a sake with a refined ginjo aroma and a sense of transparency that gives you a sense of umami. This sake from a modest little brewery gives most big labels a run for their money.

Prefecture: Yamagata SMV: +2
Alcohol: 16% Polished Rate: 40%
720 ML \$150

Koya Tokubetsu Junmai Mogamigawa



Delicious, rich umami, light and dry.

Prefecture: Yamagata SMV: +2
Alcohol: 15% Polished Rate: 55%
300 ML \$42 720 ML \$83

Kankiku Junmai Daiginjyo



Kankiku Meijo brewery uses a long-term low-temperature fermentation process to produce this unpasteurised sake, "生酒 (Namazake)" which brings out the delicate flavour of the ingredients used. The fresh, slightly sparkling sensation on the tongue, the rich fruitiness that fills the mouth, and the crisp aftertaste that makes it a great pairing sake for most dishes.

Prefecture: Chiba SMV: -1
Alcohol: 15% Polished Rate: 50%
720 ML \$88

Kubota Manju Junmai Daiginjyo



The complex, pleasant flavor and flawless balance is crafted with expert brewing techniques. It has a floral, refined aroma that is in perfect harmony with the clean, silky and smooth texture. Recommended to serve slightly chilled or warmed to establish the presence of taste.

Prefecture: Niigata SMV: +2
Alcohol: 15% Polished Rate: 35%
300 ML \$72 720 ML \$170

Kubota Junmai Daiginjyo



This special Kubota sake has a collection of cherry, pear, mango, melon, and floral aromas. It has a light, clean, and dry style and is fleshy, smooth, round, dry, and clean with a little tingle. There are hidden layers of raisins, apricot, and green grapes with a hint of sweetness that comes later in the sip.

Prefecture: Niigata SMV: 0
Alcohol: 15% Polished Rate: 50%
1,800 ML \$198

Manzairaku Hakusan Junmai Daiginjyo



Made in a brewery surround by serenity, in a forest ginjo kura and snow melted water, this high quality sake has aromas of herbs, white flowers, ripe apples, and cantaloupes. It is smooth with pouring umami and little acidity. The richness of class-A Yamada Nishiki expands in the mouth and stretches into the after-taste, leaving no bitterness.

Prefecture: Ishikawa SMV: +4
Alcohol: 15% Polished Rate: 50%
300 ML \$62



Nagurayama Yokikana Junmai Ginjo

This sake from Fukushima, with flavors of grape, green apple, pear won many medals. Look for upfront impact, with a very soft and buoyant middle, followed by a clean and dry finish.

Prefecture: Fukushima SMV: -3
Alcohol: 16% Polished Rate: 50%

720 ML \$116



Otokoyama Kimoto Junmai

KIMOTO is a traditional method of brewing yeast by hand using the power of nature. KIMOTO JUNMAI which was brewed only by rice and Koji is a rich, dry, drink with deepness, taste it as refreshing as cold and taste swelling when warm.

Prefecture: Hokkaido SMV: +1
Alcohol: 15% Polished Rate: 60%

720 ML \$80



Nakamoto Yamatsuru Junmai Ginjo Danchigai Katakuchi

Danchigai Katakuchi uses "ginjo" brewing method, a method of fermenting well polished rice at lower temperature than usual for longer period of time. This method creates a fruity and gorgeous aroma. This is a very spicy Junmai Ginjo sake, very dry, pairs well with grilled & fried food.

Prefecture: Nara SMV: +17
Alcohol: 15.5% Polished Rate: 55%

720 ML \$95



Senchu Hassaku Tokubetsu Junmai

It's quite a dry brew, but doesn't have the typical sharp, staccato profile of a dry sake. Rather it drinks clean and round and provides a great example of a shimmering sake. The nose is collection of aromas from marshmallow and cream to apple and plums. Hints of cherries and caramel don't arrive until the dead-stop finish. Pairs well with clams, seafood, fried, yakitori food.

Prefecture: Kochi SMV: +8
Alcohol: 15.9% Polished Rate: 60%

300 ML \$42 720 ML \$86



Manzairaku Jin Junmai

Made with the extremely rare rice variety Hokuriku 12, which only two breweries in the whole of Japan use. The Jin Junmai comes from the Ishikawa prefecture, which is known for its high-quality sake. It scores with great rice aromas and mineral, almost slightly tart nuances. A light and fresh companion that can also be enjoyed warm.

Prefecture: Ishikawa SMV: +4
Alcohol: 15% Polished Rate: 68%

300 ML \$40



焼酎 Shochu

Daiyame

Sweet and mellow, ending with a crispy aftertaste. The lychee sweetness comes through a special aging technique of this sweet potato based shochu with fruity, floral flavors of rose, pear and apple!

Prefecture: Kagoshima Koji : Black
Distillation method: Vaccum ABV: 25%
Raw ingredients: Kojyuku Imo

900 ML \$130



Kurokame

Peppery with subtle earthiness. Kurokame uses black koji and is fermented in a large ceramic pot to bring out rich and complex aromas and flavors of sweet potato. Made from Koganesengan sweet potato, one of the most popular imo varieties in Kagoshima prefecture. The primary moromi (mash) is created with kuro koji (black koji) and is brewed inside ceramic pots called "kame."

Prefecture: Kagoshima Koji : Black
Distillation method: Atmospheric
Raw ingredients: Imo / Thai rice

720 ML \$80



Whiskey

Suntory Old Whiskey



Medium-bodied with spicy notes, harmonious and rich, the smooth flavor along with its floral aroma blends into Suntory's Whisky OLD.

Main Barrel: Yamazaki Sherry Oak

ABV: 43%

700 ML \$130

Suntory Whiskey Kakubin



Kakubin means square bottle in Japanese. The nose begins with notes of caramel, honey and malted grains. The palate is smooth and mellow. Honey and orchard notes appears, with a light floral note.

ABV: 40%

700 ML \$115

NIKKA single malt YOICHI

Nose: Full-bodied, smooth. A mellow peat softly coats the aromatic palette



Palate: A well-balanced attack gives equal footing to aromas of peat, smoke, spices, fresh fruit (melon, kiwi) and nuts (almond, walnut), which it delivers in spades.

Finish: Long, silky. Extremely mature, it overflows with ripe fruit

ABV: 45%

700 ML \$190

Nikka Coffey Malt Whisky

Nose: Bourbon-like vanilla and corn notes with a herbal hint of chamomile.

Palate: Sweet, fruity flavours of melon, grapefruit and thick syrup, balanced by crunchy biscuits and fresh vanilla.

Finish: The corn notes, sweet and vibrant, last on the finish.

ABV: 45%

700 ML \$190

Non-alcoholic Drinks

Coke Zero	\$4.00	Strawberry Soda	\$10.00
Coke	\$4.00	Yuzu Soda	\$10.00
Sprite	\$4.00	Calpis Soda	\$10.00
Lychee Soda	\$10.00	Barley Tea (600 ml)	\$4.00
Grape Soda	\$10.00	Sugar free Japanese barley tea.	
Lemon Soda	\$10.00	OCha	\$4.00
Peach Soda	\$10.00	Free refill	



Lunch

- | | |
|--------------------------------------------------------------------------------------------|--------|
| House Pickles
Zenryoku special house pickles | \$5.00 |
| Potato Salad
Homemade potato salad with salmon flakes topped with tobiko and scallions. | \$6.00 |
| Edamame
Boiled soybeans, seasalt. | \$5.00 |
| Ajitsuke Tamago
Soy marinated onsen eggs | \$2.50 |
| Amaebi Salad
Sweet prawn Salad | \$8.00 |



Amaebi Salad



Pork Katsu

フライ Fried

- | | |
|--------------------------------------------------------------------------------------|---------|
| Kaarage
Double Fried Chicken, scallion shoyu dressing. | \$8.00 |
| Nanban Chicken
Double fried chicken, sweet vinegar dressing, homemade egg tartar. | \$8.00 |
| Gyoza
5 pieces of fried vegetable and chicken dumplings. | \$5.00 |
| Pork Katsu
Double Fried moist pork cutlet | \$13.00 |

Simmered

- | | |
|-----------------------------------------------------------------|---------|
| Gyusujii Nikomi
Slow simmered beef tendon stew with Konnyaku | \$10.00 |
| Daikon Soup
Rich bonito broth with soft daikon | \$2.00 |



Salmon and Ikura Don



Gyudon

飯, 麵 Rice, noodles

- | | |
|-----------------------------------------------------------------------------------------------------------------|-------------|
| Salmon and Ikura Don
Cubes of sashimi-grade salmon topped with salmon roe on sushi rice. | \$22.00 |
| Ikura Don
Marinated salmon roe on sushi rice. | \$28.00 |
| Curry Rice/ Udon
Zenryoku special Curry with different proteins to choose from Karrage, Pork Katsu, Gyusujii | From \$8.00 |
| Hot Udon
Hand-made Innaniwa smooth and silky udon with bonito based broth | From \$8.00 |
| Cold udon
Refreshing chilled udon noodle dish drizzled in umami-rich mentsuyu dipping sauce | \$8.00 |
| Steamed Rice
White Japonica rice | \$2.00 |
| Gyudon
Simmered US short ribs shabu beef slices on Japanese rice | \$12.00 |

デザート Dessert

- | | |
|-------------------------------------------------------------------------------------------------------------------------------------|--------|
| Warabimochi
Jelly-like dessert made with bracken starch, dusted with soybean powder and drizzled with Japanese brown sugar syrup | \$6.00 |
| Ice Cream Mochi
Vanilla ice cream wrapped in a thin layer of soft chewy mochi | \$5.00 |

Dinner

前菜 Appetizer



Potato Salad

Chawanmushi \$8.00
Smooth savoury steamed egg

House Pickles \$5.00
Zenryoku special house pickles

Potato Salad \$6.00
Homemade potato salad with salmon flakes topped with tobiko and scallions.

Coriander and Negi Salad \$5.00
Coriander and spring onion with special sesame salad dressing

Edamame \$5.00
Boiled soybeans, seasalt.

Yukke \$10.00
Mix of kimchi, fresh sashimi bits and creamy pasteurised raw egg yolk

Ajitsuke Tamago \$2.50
Soy marinated onsen eggs

Sake-Steamed Clams \$10.00
Clams steamed in rich broth, sake and with slight spicyness



Nanban Chicken

フライ Fried

Kaarage \$8.00
Double Fried Chicken, scallion shoyu dressing.

Nanban Chicken \$8.00
Double fried chicken, sweet vinegar dressing, homemade egg tartar.

Gyoza \$5.00
5 pieces of fried vegetable and chicken dumplings.

Tako Karaage \$8.00
Fried marinated octopus tentacles

Crab Croquette \$10.00
Crispy creamy dumpling filled with crab in a béchamel sauce.

Potato Cheese Mochi \$5.00
Crispy exterior of deep-fried mochi is a layer of velvety Hokkaido potatoes with an oozing Camembert cheese

Pork Katsu \$13.00
Double Fried moist pork cutlet

刺身 Sashimi



- | | |
|---------------------------------------------------------|---------|
| Sashimi Moriawase
Assorted sashimi with fresh wasabi | \$32.00 |
| Salmon Sashimi
Salmon sashimi slices | \$14.00 |
| Maguro Sashimi
Red Eye Tuna sashimi slices | \$14.00 |
| Mekajiki Sashimi
Sword Fish sashimi slices | \$14.00 |
| Hamachi Sashimi
Yellowtail sashimi slices | \$18.00 |
| Hotate Sashimi
Scallop sashimi slices | \$12.00 |



Sashimi Moriawase

煮食 Nimono

- | | |
|--------------------------------------------------|---------|
| Gyusuji Nikomi
Beef Tendon stew with Konnyaku | \$10.00 |
| Daikon Soup | \$2.00 |



Saikoro Steak

鉄板焼き Teppanyaki

- | | |
|----------------------------------------------------------------------------------------------------|---------|
| Yasai Itame
Stir-fry mixed vegetables | \$10.00 |
| Saikoro Steak
Stir-fry beef cubes | \$20.00 |
| Pork Belly Kimchi
Stir-fry pork belly slices with kimchi | \$10.00 |
| Okonomiyaki
Japanese pancake, made with flour, eggs,
shredded cabbage Choice of squid / pork | \$15.00 |

海鮮丼 Kaisendon

Chirashi Don

Assortment of sashimi cubes on sushi rice.

\$18.00

Salmon and Ikura Don

Cubes of sashimi-grade salmon topped with salmon roe on sushi rice.

\$22.00

Hotate and amaebi Don

Slices of sashimi scallop and sweet prawns on sushi rice.

\$18.00

Negitoro Don

Minced tuna topped with onsen egg, spring onions and tenkasu bits on sushi rice

\$18.00

Snow Crab and Ikura don

Snow crab flakes topped with salmon roe on sushi rice.

\$28.00

Ikura Don

Marinated salmon roe on sushi rice.

\$28.00



Chirashi Don



Snow Crab and Ikura don



飯, 麵 Rice, noodles

Steamed Rice

White Japonica rice

\$2.00

Cold udon

refreshing chilled udon noodle dish drizzled in umami-rich mentsuyu dipping sauce

\$8.00

デザート Dessert

Warabimochi

Jelly-like dessert made with bracken starch, dusted with soybean powder and drizzled with Japanese brown sugar syrup

\$6.00

Ice Cream Mochi

Vanilla ice cream wrapped in a thin layer of soft chewy mochi

\$5.00



焼き鳥 Yakitori

鶏 Chicken

Muneniku (Breast)	\$3.00
Momo (Thigh)	\$3.00
Tebasaki (Wings)	\$3.00
Sunagimo (Gizzard)	\$3.00
Hatsu (Heart)	\$3.00
Kimo (Liver)	\$3.00
Bonjinri (Tail)	\$3.00
Hatsumoto (Ventricles)	\$3.00
Kawa (Skin)	\$3.00
Nankotsu (Cartilage)	\$3.50
Tsukune (Meat Ball)	\$5.00

野菜 Vegetables

Corn	\$3.00
Shishito peppers	\$3.00
Shittake	\$3.00
Okra	\$3.00
Asparagus	\$3.00
Cherry Tomatoes	\$3.00



Kawahagi



Hamachi Kama

魚 Fish

Eihire (Grilled Dried Stingray Fin)	\$8.00
Kawahagi (Grilled Dried Filefish)	\$6.00
Hamachi Kama (Grilled yellow tail cheek)	\$25.00
Grilled Salmon Head	\$10.00
Salmon Belly	\$5.00