

BEVERAGE

SOFT DRINK



YAMA
YAMA
JAPANESE KITCHEN

COKE (CLASSIC, NO SUGAR) - SPRITE
- FANTA - LIFT \$5.5

CASCADE DRY GINGER ALE/ LEMON LIME
& BITTERS \$5

MT FRANKLIN LIGHTLY SPARKLING WATER \$5

FUZETEA (LEMON - PEACH - MANGO) \$5

APPLE JUICE - ORANGE JUICE \$5

RED WINE (GLASS / BOTTLE)

HOUSE RED GLASS \$7

ANGOVE CHALK HILL SHIRAZ CABERNET
\$7 / \$26

ANGOVE CHALK HILL CABERNET MERLOT
\$7 / \$26

ROCKRIDGE ESTATE CLARE VALLEY
SHIRAZ \$9 / \$35

TAYLOR FERGUSON DIRECTORS RESERVE
SHIRAZ \$9 / \$35

SAN PIETRO SHIRAZ \$9 / \$35

SAN PIETRO PINOT NOIR \$9 / \$35

BEER & CIDER

ASAHI \$8

SAPPORO \$8

KIRIN ICHIBAN \$8

SOMERSBY APPLE CIDER \$8

HEINEKEN ZERO NON-ALCOHOLIC
LARGER - \$6

WHITE WINE (GLASS / BOTTLE)

HOUSE WHITE GLASS \$7

ANGOVE CHALK HILL BLUE BUBBLES
\$7 / \$26

ANGOVE CHALK HILL BLUE SEMILLON
SAUVIGNON BLANC \$7 / \$26

MT ELIZA ESTATE SAUVIGNON BLANC
\$9 / \$35

ANGOVE STUDIO CHARDONNAY \$7 / \$26

SAN PIETRO CHARDONNAY \$9 / \$35

SAN PIETRO PINOT GRIGIO \$9 / \$35

ALEXANDER HILL MOSCATO VIVACE
\$7 / \$26

FRUIT INFUSED SAKE

REFRESHING FRUIT-BASED SAKE LIQUEUR
SERVED ON ICE - \$12

PLUM (Ume) - %ALC/VOL : 12%

APPLE (Ringo) - %ALC/VOL : 7%

CITRUS (Yuzu) - %ALC/VOL : 8%

"FRUIT OF JAPAN" TASTING PADDLE \$16

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



SAKE

IMA PURE RICE

(100 ML POT - \$12
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

(100 ML POT - \$10
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

(100 ML POT - \$10)

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

(100 ML POT - \$10
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

(100ML 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

TOMOJU AIYU JUNMAI GINJO

(100 ML POT - \$12
375ML BOTTLE - \$35)

Full of floral and rice aroma with a quick sharp finish. Semi dry and smooth

Region: Ibaraki
Classification: Junmai Ginjo
%ALC/VOL: 15.2%
Rice Polishing Rate: 50%

"SAKE OF JAPAN" TASTING PADDLE 14-

Three 40ml glasses of Sake from across Japan

