

SAKE

WHAT IS SAKE?

Sake, or 'nihonshu', is a beverage made from fermented rice, koji mold and water. It can range in flavour from sweet to dry, delicate to full-bodied, clean-nosed to aromatic.

Similar in alcoholic content to wine (12-15% alcohol), sake can be enjoyed chilled, warmed or at room temperature. Typically, aromatic and delicate styles of sake are best enjoyed chilled or at room temperature.

Sake is labelled and graded according to its brewing method and rice polishing rate. Here are a few common terms you might come across!

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- Junmai** Made purely from rice with no added brewer's alcohol
 - Honjozo** Sake which has had brewer's alcohol added for balancing
 - Ginjo** High grade sake made from rice grains polished to at least 60% in size. Typically delicate and aromatic
 - Daiginjo** Premium sake made from rice polished to at least 50% in size. Typically very delicate, crisp and highly aromatic
 - Nama** Unpasteurized sake (sake is usually pasteurized twice)
 - Genshu** Sake bottled at cask strength
 - Kimoto** Style of sake where the rice and koji are mashed together into a puree, traditionally done by hand with long poles
 - Yamahai** Unmashed rice and koji fermented slowly using wild yeast
 - Nigori** Cloudy sake, not fully strained from the rice solids



SAKE BY THE GLASS & TOKKURI

	Glass / Tokkuri	
	100ml / 350ml	
Kizakura Yamahai Jikomi Mildly sweet with a rich, soft palate	Kyoto	6 / 18
Asabiraki Sujin Junmai Smooth, dry and crisp. Pairs well with all kinds of sashimi	Iwate	8.5 / 28
Shirataki Uonuma Tanrei Junmai Semi-dry, medium-bodied, smooth and clean palate. Versatile and easy-going, a good beginner's sake	Niigata	7 / 23
Sawahime Kimoto Junmai Nama Genshu Earthy and rich body, crisp mellow finish. A good sake for having warm, matches well with smoked or dishes	Tochigi	8.5 / 28
Masumi Okuden Junmai Super dry, medium-rich bodied, crisp finish. Perfect with grilled fish, meat or tempura	Nagano	8.5 / 28
Koshigoi Fusanomai Junmai Ginjo Slightly sweet, soft with mild fruit notes and acidity. A good match for pan or deep fried dishes	Chiba	9.5 / 32
Yuki no Bousha Junmai Ginjo Semi-sweet, smooth, fruit-forward and floral. Great with sushi, sashimi and salads	Akita	12 / 40



SAKE BY THE BOTTLE

	Sparkling Sake	
Hana Awaka Sparkling Sake (250ml) Mild sweetness with light acidity	Hyogo	16
Shichiken Yama no Kasumi Premium Sparkling Sake (360ml) Dry and crisp with aromas of citrus and peach	Yamanashi	75
	300ml Bottle (2-3 serves)	
Sayuri Nigori Sweet and floral with mildly creamy texture. Best enjoyed chilled	Hyogo	24
Kizakura Matcha Nigori Sweet, smooth and creamy with gentle matcha bitterness. Best enjoyed on the rocks	Kyoto	28
Akane Akamaishu Junmai Made from red rice. Natural sweetness, light fruit notes, rosé colour	Hyogo	26
Shichiken Fuurin Bizan Junmai Rich, dry and crisp with good amount of umami	Yamanashi	26
Ranman Tokusen Ginjo Medium-bodied, semi-dry with umami and balanced acidity	Akita	25
Aladdin Junmai Ginjo Fresh apple and melon on the nose, light and clean finish	Fukushima	27
Shirataki Jozen Junmai Ginjo Light, clean and dry with aromatic nose	Niigata	33
Kotsuzumi Hanafubuki Junmai Ginjo Medium-light bodied with notes of mushrooms and fresh herbs	Hyogo	37
Kamikatsu Junmai Ginjo Genshu Full-bodied, light sweetness with a fruity nose	Tokushima	34
Homare Kiwami Junmai Daiginjo Fragrant, soft, smooth with clean and light finish	Fukushima	30
Asabiraki Namburyu Daiginjo Dry, rich flavour with nashi pear nose and crisp finish	Iwate	35
Suishin Gowarimigaki Junmai Daiginjo Genshu Sweet, medium body with fruity melon nose	Hiroshima	52

SAKE BY THE BOTTLE

720ml Bottle
(5-7 serves)

Yoshinosugi no Tarusake Junmai Yamahai	Nara	69
Cedar barrel aged sake with delicate cedar aroma, crisp and dry		
Bodaimoto Junmai Nigori	Okayama	69
Fresh fragrance, sweet and sour palate with zesty citrus notes		
Hatsumago Mineno Sekkei Honjozo	Yamagata	60
Rounded richness and dryness, pairs well with tempura		
Asahiyama Junmai	Niigata	42
Rich, smooth, semi-dry with clean finish		
Kizakura Kimoto Yamahai Junmai	Kyoto	58
Medium-bodied, semi-sweet with bold flavour and elegant nose		
Ranman Funaoroshi Junmai	Akita	62
Balanced sweetness with light acidity and fresh rice fragrance		
Sawahime Gold Junmai	Tochigi	69
Fortified with rice koji during fermentation. Rich, umami flavour with yeasty notes and mild sweetness		
Tamanohikari Yamahai Junmai Ginjo	Kyoto	60
Rich with balanced acidity and depth of flavour. Good with grilled meats and hotpot dishes		
Zaku Megumi no Tomo Junmai Ginjo	Mie	58
Rich acidity, medium-rich body with subtle pear and anise notes		
Shizuku Hime Junmai Ginjo	Ehime	68
Soft, light body. Floral, fruity notes		
Nanbu Bijin Junmai Ginjo	Iwate	82
Soft, smooth with elegant fruity notes		
Fukucho Hattanso Muroka Genshu Junmai Ginjo	Hiroshima	102
Floral and fruity nose with a rich mouthfeel		
Kinsen Sakewa Hyakuyakunocho Junmai Ginjo	Hiroshima	95
Fruity nose with light, soft body and balanced sweetness		
Gassan Junmai Daiginjo	Shimane	115
Smooth, rich, rounded and full-flavoured		

SHOCHU

Shochu is a distilled Japanese spirit produced from various starch sources such as sweet potato (imo), barley (mugi), brown sugar (kokuto) or rice (kome).

While similar in nature to vodka, shochu is usually about 20-25% alcohol content and is not charcoal filtered, retaining flavour and characteristics from its source.

Shochu is often enjoyed on the rocks, with hot water (oyuwari), ice and chilled water (mizuwari), with fruit juice or with soda water and citrus juice (chu-hai).

Glass
45ml

Kinmiya Sugar Cane Shochu	Mie	8
Towari Soba Shochu	Miyazaki	8.5
Akakirishima Imo Shochu	Miyazaki	9
Kurokirishima Imo Shochu	Miyazaki	8.5
Kannoko Mugi Shochu	Kagoshima	8.5
Kikaijima Kokuto Shochu	Amami Islands	8
Hakutake Shiro Kome Shochu	Kumamoto	8.5
Tantakatan Shiso Shochu	Hokkaido	8
Kariyushi Awamori	Okinawa	9

UMESHU & FRUIT SAKE

Umeshu and other Japanese fruit liquors are made by infusing fruit and sugar in a sake or shochu base. They are usually enjoyed on the rocks, or can also be enjoyed with soda water as a highball.

Glass / Tokkuri
100ml / 350ml

Choya Mutenka Umeshu	7 / 22
House-made Yuzushu (Japanese Citrus)	8 / 25
Sudachishu (Japanese Lime)	9.5 / (300ml) 25
Honke Matsuura Togarashi Umeshu (Chilli Pepper)	10 / 34
Honke Matsuura Akashiso Umeshu (Shiso Herb)	10.5 / 35
Choya Kokuto Umeshu (Brown Sugar)	12 / 42
Nanbu Bijin Torui Umeshu	14 / 47
Umesky Whisky Liqueur	(45ml) 12 / -

BEER

Beer on Tap

Orion Premium Draft	Lager	430ml	10
Suntory Premium Malts Black	Schwarzbier	380ml	12

Bottled Beer

Sapporo	Lager	355ml	9
Kirin Ichiban Shibori	Lager	330ml	9.5
Asahi	Lager	334ml	10
Asahi Soukai	Mid-Strength Beer	330ml	8
Yamaguchi Pale Ale	Pale Ale	330ml	13.5
Hitachino Nest Pale Ale	Pale Ale	330ml	13
Hitachino Nest White Ale	Wheat Beer	330ml	13
Ginga Kogen	Wheat Beer	300ml	11
Hitachino Nest Espresso Stout	Stout	330ml	15

Cider

Kirin Fuji Apple Cider	Cider	330ml	10
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NON-ALCOHOLIC

Hot Drinks 4

Espresso Coffee, Hot Chocolate, Matcha Latte, English Breakfast, Earl Grey, Peppermint, Camomile, Sencha, Genmaicha

Soft Drinks 4

Coke, Coke No Sugar, Lemonade, Tonic Water, Dry Ginger Ale, Iced Green Tea

Mixed and Premium Soft Drinks 4.5

Lemon Lime Bitters, Yuzu Lemonade, Raspberry Lemonade, Calpico, Bundaberg Ginger Beer

Fruit Juices 4.5

Orange, Apple, Cranberry, Pineapple, Tomato

Mocktail 10

Let us know what kind of mocktail you feel like!

WINE

Sparkling

Glass Bottle

Westwood Cuvee Blanc	Victoria	9	40
Politini Prosecco	King Valley	-	44

Rosé

Glass Bottle

Hemera Grenache Rosé	Barossa Valley	9.5	44
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White

Glass Bottle

Lindsay Collection Sauvignon Blanc	Adelaide Hills	9.5	44
Jackson Estate 'Shelter Belt' Chardonnay	Marlborough	-	48
Wine x Sam Pinot Gris	Strathbogie Ranges	10	46
Byrne Family Riesling	Clare Valley	-	44

Red

Glass Bottle

Indented Head Pinot Noir	Bellarine Peninsula	10	46
Tallarida Pinot Noir	Mornington Peninsula	-	50
Richard Hamilton 'Little Road' Shiraz	McLaren Vale	10	46
Heritage Barossa Shiraz 2016	Barossa Valley	-	50
Impressionist Tempranillo 2016	Eden Valley	-	40
London Calling Cabernet Malbec 2016	Clare Valley	-	50

COCKTAILS

Fancy something classic, new or non-alcoholic? Let us know!



Espresso Martini	18
Rice Shochu, Kahlua, Frangelico, Espresso Coffee, Chocolate Bitters and Molasses	
Monkey Sour	19
Kannoko Barley Shochu, Banana Liqueur, Fresh Lemon Juice, Egg White, Chartreuse and Peach Bitters	
Rita Chao	18
Jinzu Gin, Shiso Umeshu, Raspberry Shrub, Pineapple Juice and Fresh Lemon Juice	
Emy Jackson	18
Havana Club Rum, Yuzushu, Pineapple Juice, Maraschino Liqueur and Sparkling Wine	
Double-O-Nine	20
Awamori, Montenegro Amaro, Pedro Ximenez Sherry and Dry Vermouth	
Cocomotion	21
Pisco, Apple Juice, Lime Juice, Togarashi Chilli Pepper Umeshu, Coconut Syrup, Jerry Thomas' Decanter Bitters, Kaffir Lime Leaf	
Sally-Go-Round	19
Tantakatan Shiso Shochu, Rosé Wine, Lemon Juice, Cranberry Juice, Lychee Liqueur, Elderflower Syrup	
California Sun	18
Suntory Roku Gin, Pineapple Juice, Lime Juice, Mango Syrup, Creme de Cassis and Cracked Pepper	

JAPANESE WHISKY

Fuji Sanroku Tarujuku 50	50%	Blend	14
Baked fruit, bubble gum and vanilla on the nose. Bourbonesque profile with toffee apple, salted corn cob and pepper. Finishes semi-sweet, spicy but well balanced with orchard fruit and creaminess			

ICHIRO AKUTO

Inheriting both his grandfather's passion for whisky and whisky stock from the closed Hanyu distillery, Ichiro Akuto founded Chichibu distillery in Saitama in 2004 and today produces a highly-acclaimed range of boutique whisky blends.

Ichiro's Malt & Grain	46%	Blend	12
Cereals, raisin toast with hints of fruits, wafer biscuit and cream on nose. Mid palate of tingly spices, fruit and cereals with nuances of smokiness. Finishes clean, juicy and tangy			

Ichiro's Double Distilleries	46%	Blend	26
Honey suckle and red apple, well rounded with oak on nose. Sweet spices of cinnamon, nutmeg and slight ginger on the palate with a honeyed malt finish. Lingering oak, mint and spices			

SUNTORY

Built in 1923, Suntory's Yamazaki distillery in Kyoto was Japan's first commercial whisky distillery. Suntory also produces malt whisky at its Hakushu distillery in Yamanashi and grain whisky at its Chita distillery in Aichi prefecture.

Suntory Yamazaki 12 Year Old	43%	Single Malt	23
Nut oils, zest, floral and tropical fruit notes on the nose. Smooth and soft palate with good sweetness and winter spice, citrus and more tropical fruit notes with vanilla. Finishes with fruit and zest			

Suntory Yamazaki 2015 Limited E.	43%	Single Malt	27
Juicy mango, honey, strawberries and cream on the nose. Sweet malt and tropical fruit on the tongue. Long finish with smoked chestnuts			

Suntory Hakushu 12 Year Old	43%	Single Malt	21
Toasted barley, seed & nut loaf, almonds, hints of milk chocolate and dried grass on the nose. Rich, herbaceous and grassy palate with light smoke. Short finish with orange peel and a touch of minerals			

Suntory Chita Single Grain	43%	Blend	14
Crème brûlée, cardamom, acacia honey, blossoming rose on the nose. Mild and smooth palate with hint of mint & honey. Clean finish with spiced oak with subtle bittersweet notes			

MARS WHISKY

At 798m above sea level in the alps of Nagano, Mars Shinshu is the highest whisky distillery in Japan. Tsunuki is Mars' second distillery, located in Kagoshima.

Mars Komagatake Kohiganzakura 52% Single Malt 24

Marzipan, apricot and nectarine on nose with a hint of oat cake salinity and peat smoke. Subtle tobacco on palate with strawberry, mint and nectarine notes. Short and smoke-driven finish.

Mars Maltage Cosmo 43% Blend 18

Soft notes of vanilla and sweet pastry, cigar tobacco and char, hints of tropical fruit on nose. Creamy palate with sweet malt and caramel, some spices like cinnamon and pepper. Sweet and light smoky finish

NIKKA WHISKY

Founded by Masataka Taketsuru in 1934, Nikka produces whisky out of its Yoichi distillery in Hokkaido and Miyagikyo distillery in Sendai.

Nikka Coffey Grain 45% Blend 18

Vanilla cream with sweet fruit on nose with biscuits and shortbread. Silky, almost oily mouthfeel with vanilla wafer, muesli, pepper palate. Caramel and vanilla finish with short bread and lingering sweetness

Nikka Coffey Malt 45% Blend 18

Semi-sweet aromas of creamy soda, creme caramel, vanilla bean and shortbread. Butter menthol lozenge and cream biscuits on the tongue, finishes with vanilla bean and dried coconut

Nikka Date 43% Blend 17

Cereal notes and soft spices on nose followed by sweet oranges mixed with vanilla. Well balanced palate with sweetness and vanilla notes. Long and dry finish with mild sweetness

Nikka From The Barrell 51.4% Blend 17

Clean nose with biscuity malt, vanilla and juicy dried fruit notes. Soft, gentle spices with malt and dried fruit flavours with a hint of smoke. Finishes with delicate, lingering malt

Taketsuru 21 Year Old 43% Blend 38

Rich oak nose with prunes, cocoa, coffee bean and anise notes. Spices, black pepper, and tangy sherry palate with hints of turmeric and other spices with hints of marmalade and citrus zest. Long, oaky finish with a perfect balance of spice

Taketsuru Pure Malt 43% Blend 19

Sherried plums, raisins, green apple, cereal, black pepper and hint of barrel char on the nose. Coffee bean, milk chocolate, tobacco leaf and lingering sherried fruit on palate with light smoke. Elegant smoky finish with golden barley and hint of coffee

