

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 Kyoto 6 / 18
Mildly sweet with a rich, soft palate

Shirataki Uonuma Tanrei Junmai Niigata 7 / 23
Semi-dry, medium-bodied, smooth and clean palate. Versatile and easy-going, a good beginner's sake

Sawahime Kimoto Junmai Tochigi 8.5 / 28
Earthy and rich body, crisp mellow finish. A good sake for having warm, matches well with smoked or grilled dishes

Yauemon Junmai Ginjo Fukushima 10 / 32
Dry with mild savoury palate, minerality and acidity. A good match for richer dishes such as the Kaku-ni

Masumi Okuden Junmai Nagano 8.5 / 28
Dry, medium-rich bodied, crisp finish. Perfect with grilled fish, meat or tempura

Born 55 Tokubetsu Junmai Fukui 12 / 40
Fresh, fragrant rice aroma and umami with mild sweetness and balanced acidity. Recommended with oysters or grilled seafood

Dassai 50 Junmai Daiginjo Yamaguchi 11 / 36
Semi-sweet, smooth, fruit-forward and floral. Great with sushi, sashimi and salads



SAKE BY THE BOTTLE

Sparkling Sake

Hana Awaka Sparkling Sake (250ml) Hyogo 16
Mild sweetness with light acidity

Shichiken Yama no Kasumi Premium Sparkling Sake (360ml) Yamanashi 75
Dry and crisp with aromas of citrus and peach

300ml Bottle
(2-3 serves)

Sayuri Nigori Hyogo 24
Sweet and floral with mildly creamy texture. Best enjoyed chilled

Kizakura Matcha Nigori Kyoto 28
Sweet, smooth and creamy with gentle matcha bitterness. Best enjoyed on the rocks

Akane Akamaishu Junmai Hyogo 26
Made from red rice. Natural sweetness, light fruit notes, rosé colour

Shichiken Fuurin Bizan Junmai Yamanashi 26
Rich, dry and crisp with good amount of umami

Ranman Tokusen Ginjo Akita 25
Medium-bodied, semi-dry with umami and balanced acidity

Aladdin Junmai Ginjo Fukushima 27
Fresh apple and melon on the nose, light and clean finish

Shirataki Jozen Junmai Ginjo Niigata 33
Light, clean and dry with aromatic nose

Kotsuzumi Hanafubuki Junmai Ginjo Hyogo 37
Medium-light bodied with notes of mushrooms and fresh herbs

Kamikatsu Junmai Ginjo Genshu Tokushima 34
Full-bodied, light sweetness with a fruity nose

Homare Kiwami Junmai Daiginjo Fukushima 30
Fragrant, soft, smooth with clean and light finish

Asabiraki Namburyu Daiginjo Iwate 35
Dry, rich flavour with nashi pear nose and crisp finish

Suishin Gowarimigaki Junmai Daiginjo Genshu Hiroshima 52
Sweet, medium body with fruity melon nose

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	80
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	400ml	10
Coedo Marihana	India Pale Ale	330ml	11

Bottled Beer

Sapporo	Lager	355ml	9
Kirin Ichiban Shibori	Lager	330ml	9.5
Asahi	Lager	334ml	10
Asahi Soukai	Mid-Strength Beer	330ml	8
Coedo Beniaka (Sweet Potato) Happoshu		333ml	14
Coedo Kyara	India Pale Lager	333ml	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 18

Kikajima Sugar Cane Shochu, 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

Akashi 5 Year Old Sherry Cask 55% Single Malt 28

Soft red fruits with smoky spice on the nose. Subtle wafts of peat punctuate the sherried tastiness throughout, leading to a soft, subtly peppery finish

Moon Glow Limited Edition 2018 43% Blend 21

Hints of pine and cedar on the nose with orange, vanilla, a hint of peat, dried malt, unique grain, oil, biscuit, and fresh apple. Delicate, mild spicy palate and Japanese-cypress-like flavor with a hint of oil

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 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 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

