

# SAKE

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## 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)

<b>Yoshinosugi no Tarusake Junmai Yamahai</b>	Nara	69
Cedar barrel aged sake with delicate cedar aroma, crisp and dry		
<b>Bodaimoto Junmai Nigori</b>	Okayama	69
Fresh fragrance, sweet and sour palate with zesty citrus notes		
<b>Hatsumago Mineno Sekkei Honjozo</b>	Yamagata	60
Rounded richness and dryness, pairs well with tempura		
<b>Asahiyama Junmai</b>	Niigata	42
Rich, smooth, semi-dry with clean finish		
<b>Kizakura Kimoto Yamahai Junmai</b>	Kyoto	58
Medium-bodied, semi-sweet with bold flavour and elegant nose		
<b>Ranman Funaoroshi Junmai</b>	Akita	62
Balanced sweetness with light acidity and fresh rice fragrance		
<b>Sawahime Gold Junmai</b>	Tochigi	69
Fortified with rice koji during fermentation. Rich, umami flavour with yeasty notes and mild sweetness		
<b>Tamanohikari Yamahai Junmai Ginjo</b>	Kyoto	60
Rich with balanced acidity and depth of flavour. Good with grilled meats and hotpot dishes		
<b>Zaku Megumi no Tomo Junmai Ginjo</b>	Mie	80
Rich acidity, medium-rich body with subtle pear and anise notes		
<b>Shizuku Hime Junmai Ginjo</b>	Ehime	68
Soft, light body. Floral, fruity notes		
<b>Nanbu Bijin Junmai Ginjo</b>	Iwate	82
Soft, smooth with elegant fruity notes		
<b>Fukucho Hattanso Muroka Genshu Junmai Ginjo</b>	Hiroshima	102
Floral and fruity nose with a rich mouthfeel		
<b>Kinsen Sakewa Hyakuyakunocho Junmai Ginjo</b>	Hiroshima	95
Fruity nose with light, soft body and balanced sweetness		
<b>Gassan Junmai Daiginjo</b>	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

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

<b>Choya Mutenka Umeshu</b>	7 / 22
<b>House-made Yuzushu (Japanese Citrus)</b>	8 / 25
<b>Honke Matsuura Togarashi Umeshu (Chilli Pepper)</b>	10 / 34
<b>Honke Matsuura Akashiso Umeshu (Shiso Herb)</b>	10.5 / 35
<b>Choya Kokuto Umeshu (Brown Sugar)</b>	12 / 42
<b>Nanbu Bijin Torui Umeshu</b>	14 / 47
<b>Umesky Whisky Liqueur</b>	(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
Temple Okinawa Sour	Blond Ale	330ml	10

## 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

Toolangi Shiraz Rose 2016	Yarra Vally	10.5	48
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## White

## Glass Bottle

Lindsay Collection	Adelaide Hills	9.5	44
Sauvignon Blanc 2018			
Jackson Estate 'Shelter Belt'	Marlborough	-	48
Chardonnay 2015			
Wine x Sam Pinot Gris 2017	Strathbogie Ranges	10	46
Byrne Family Riesling 2017	Clare Valley	-	44

## Red

## Glass Bottle

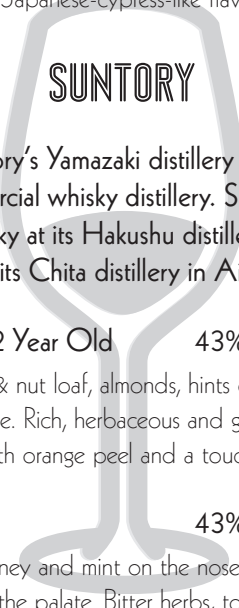
Indented Head	Bellarine Peninsula	10	46
Pinot Noir 2016			
Tallarida Pinot Noir 2016	Mornington Peninsula	-	50
Lock & Key Shiraz 2017	Hilltops	10	46
Heritage Barossa Shiraz 2016	Barossa Valley	-	50
Impressionist Tempranillo 2016	Eden Valley	-	40
Clare's Secret Grenache 2017	Clare Valley	-	46

# COCKTAILS

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

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- 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

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- Akashi 3 Year Old Sake Cask** 50% Single Malt 28  
Matured in used sake casks. Nose of smoky wood, dried fruit, honey with a mildly smoky palate with fruity notes and light sweetness. Finishes dry and crisp with lingering woodsmoke
- Akashi 5 Year Old Sherry Cask** 55% Single Malt 28  
Matured two years in sherry butts and three years in hogsheads. Soft red fruits with smoky spice and nuttiness on the nose. Subtle wafts of peat punctuate the sherried tastiness, with a soft, peppery finish
- Moon Glow 10 Year Old L.E 2018** 43% Blend 28  
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
- 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 Hakushu 12 Year Old** 43% Single Malt 24  
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 Toki** 43% Blend 11  
Soft orchard fruits, honey and mint on the nose. Green apple and bright citrus notes on the palate. Bitter herbs, toasted almonds and vanilla oak linger underneath. Clean finish with pepper notes
- Suntory Yamazaki 12 Year Old** 43% Single Malt 26  
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 32  
Juicy mango, honey, strawberries and cream on the nose. Sweet malt and tropical fruit on the tongue. Long finish with smoked chestnuts
- Suntory Yamazaki 2016 Limited E.** 43% Single Malt 32  
Toasted oak, chocolate, dried fruits, citrus and coconut oil on the nose. Spices, citrus and milk chocolate with lingering berries on the palate. Medium finish with chocolate, vanilla, caramel, ginger and green tea 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 Iwaki Tradition** 40% Blend 15

Rich gold whiskey with complex, sweet honey and malt fragrances. Notes of burnt sugar cane, sweet peat, orange marmalade, cedar and vinegar. Rich, full bodied finish

**Mars Maltage Cosmo** 43% Blend 19

Soft vanilla notes with sweet red fruit. Orange oil and chocolate, fresh barley and toasty oak on the palate. Finishes with fresh plum and white grape. Cereals and chocolate biscuits

**Mars Komagatake L.E 2018** 48% Single Malt 30

Toasted banana, pear, and apricot on nose with floral hints. Christmas spices on the palate with plum, cookie dough and mild peat. Finishes with mild peat and peppermint

**Mars Lucky Cat Ash '99** 43% Blend 26

Minty, crisp, fruity aromas. Candied orange, zesty, sweet, vanilla pods and baked dough on the palate. Very well-balanced softness on the finish

## 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 19

Moderate aromas of toasty cereals, raisin toast with hints of fruits, wafer biscuit and cream. Soft warm entry. Tingly spices, fruit and cereals with smokiness on the palate. 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

## 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 19

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 20

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 20

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 Barrel** 51.4% Blend 18

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

**Nikka 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

**Nikka 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

**Nikka Yoichi** 45% Blend 21

Smooth and delicate nose with mellow peat, citrus oil and spices. Palate contains peat, smoke, spices, green fruit and nuttiness. Lingering mild peatsmoke on the finish with ripe fruit and soft malt