

# 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!

- 
- Junmai** Made purely from rice with no added alcohol
  - Honjozo** Sake balanced with added brewer's alcohol
  - 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
  - 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

<b>Kizakura Yamahai Jikomi</b> Mildly sweet with a rich, soft palate	Kyoto	7 / 21
<b>Hizo Miyamagiku Tokubetsu Junmai</b> Light, soft and dry with delicate body. Good chilled or lightly warmed, a good match for red meat dishes	Gifu	10.5 / 32.5
<b>Munemasa Junmai Ginjo</b> Full-bodied and fruity, with a sweet palate and a great long finish	Saga	10 / 31
<b>Sawahime Kimoto Junmai</b> Earthy and rich body, crisp mellow finish. A good sake for having warm, matches well with smoked or grilled dishes	Tochigi	8.5 / 27
<b>Niseko Blue Tokubetsu Junmai</b> Light banana aromas with balanced sweetness and acidity	Hokkaido	11 / 35
<b>Born 55 Tokubetsu Junmai</b> Fresh, fragrant rice aroma and umami with mild sweetness and balanced acidity. Recommended with oysters or grilled seafood	Fukui	12 / 38



## SAKE BY THE BOTTLE

### Sparkling & Dessert Sake

<b>Hana Awaka Sparkling Sake (250ml)</b> Mild sweetness with light acidity	Hyogo	19
<b>Aai Sparkling Sake (330ml)</b> Light bodied, smooth and semi-dry	Saitama	28
<b>Sayuri Nigori (300ml)</b> Sweet and floral with mildly creamy texture. Best enjoyed chilled	Hyogo	24
<b>Akane Akamaishu Junmai (300ml)</b> Made from red rice. Natural sweetness, light fruit notes, rosé colour	Hyogo	27
<b>300ml Bottle</b> (2-3 serves)		
<b>Shichiken Fuurin Bizan Junmai</b> Rich, dry and crisp with good amount of umami	Yamanashi	31
<b>Aladdin Junmai Ginjo</b> Fresh apple and melon on the nose, light and clean finish	Fukushima	30
<b>Shirataki Jozen Junmai Ginjo</b> Light, clean and dry with aromatic nose	Niigata	31
<b>Homare Kiwami Junmai Daiginjo</b> Fragrant, soft, smooth with clean and light finish	Fukushima	32
<b>Suishin Gowarimigaki Junmai Daiginjo Genshu</b> Sweet, medium body with fruity melon nose	Hiroshima	50
<b>Asabiraki Namburyu Daiginjo</b> Dry, rich flavour with nashi pear nose and crisp finish	Iwate	35

## SAKE BY THE BOTTLE

**720ml Bottle**  
(5-7 serves)

<b>Yoshinosugi no Tarusake Junmai Yamahai</b>	Nara	87
Cedar barrel aged sake with delicate cedar aroma, crisp and dry		
<b>Asahiyama Junmai</b>	Niigata	53
Rich, smooth, semi-dry with clean finish		
<b>Ranman Funaoroshi Junmai</b>	Akita	70
Balanced sweetness with light acidity and fresh rice fragrance		
<b>Nenohi Junmai no Shu</b>	Aichi	66
Rich, dry and crisp with a delicate rice fragrance		
<b>Tamanohikari Yamahai Junmai Ginjo</b>	Kyoto	70
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	70
Soft, light body. Floral, fruity notes		
<b>Kinsen Sakewa Hyakuyakunocho Junmai Ginjo</b>	Hiroshima	104
Fruity nose with light, soft body and balanced sweetness		
<b>Kokushi Muso Daiginjo</b>	Hokkaido	159
Rich ginjo aroma and umami notes on the palate. Smooth and clean body with a crisp, dry finish		
<b>Kaganotsuki Junmai Daiginjo</b>	Iwate	87
Soft, smooth and delicately sweet with elegant fruity notes		
<b>Nanbu Bijin Junmai Daiginjo</b>	Iwate	101
Soft, smooth and delicately sweet with elegant fruity notes		

## SHOCHU

Shochu is a distilled Japanese spirit produced from various starch sources such as Sweet Potato, Barley, Brown Sugar or rice. Some shochu like Awamori can be aged as well.

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).

	Type	Origin	Glass
			45ml
Kinmiya	Sugar Cane	Mie	8
Towari	Soba (Buckwheat)	Miyazaki	9
Tomino Hozan	Sweet Potato	Kagoshima	9.5
Kiccho Hozan	Sweet Potato	Kagoshima	9.5
Kannoko	Barley	Kagoshima	8.5
Shiro no Takumi	Rice	Kagoshima	9
Kariyushi	Awamori (Rice)	Okinawa	9
Omoro 10yo	Awamori (Rice)	Okinawa	14
Kikaijima	Brown Sugar	Amami	8
Tantakatan	Shiso	Hokkaido	9
Beniotome Kakubin	Sesame	Fukushima	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 House Umeshu	8 / 25
House-made Yuzu-Shu (Japanese Citrus)	9 / 28
House-made Iyokan-Shu (Bitter Mandarin)	9 / 28
Choya Kokuto Umeshu (Brown Sugar)	13 / 41
Choya Shiso Umeshu (Shiso Herb)	15 / 49
Rien Nashi Sake (Nashi Pear)	15 / 49
Honke Matsuura Togarashi Umeshu (Chilli Pepper)	11 / 35

# BEER

## Japanese Beer on Tap

Orion Premium Draft Lager 400ml 10

## Bottled Japanese Beer

Sapporo Lager 355ml 9

Kirin Ichiban Shibori Lager 330ml 10

Asahi Soukai Mid-Strength Beer 330ml 8

Asahi Lager 334ml 10

Asahi Dry Black Dark Lager 334ml 10

## Cider

Kaiju Golden Axe Apple Cider 375ml 9

Please refer to the specials page for our current craft beer line-up!

# NON-ALCOHOLIC

Hot Drinks 4

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

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

Mocktail 10

Let us know what kind of mocktail you feel like!

# WINE

## Sparkling

## Glass Bottle

Westwood Cuvée Blanc Victoria 9 40

Politini Prosecco King Valley - 44

## Rosé

## Glass Bottle

Coates 2015 Robe & Adelaide Hills 10.5 48

## White

## Glass Bottle

Yarrowood Sauvignon Blanc 2019 Yarra Valley 9.5 44

Jackson Estate 'Shelter Belt' Chardonnay 2016 Marlborough - 48

Wine x Sam Pinot Gris 2017 Strathbogie Ranges 10 46

Byrne Family Riesling 2020 Clare Valley - 44

## Red

## Glass Bottle

Indented Head Pinot Noir 2017 Bellarine Pen. 10 46

Tallarida Pinot Noir 2017 Mornington Pen. - 50

Richard Hamilton 'Little Road' Shiraz 2018 McLaren Vale 10.5 48

Heritage Barossa Shiraz 2018 Barossa Valley - 50

Impressionist Tempranillo 2017 Eden Valley - 40

Blackbilly Grenache Shiraz Mourvèdre 2007 McLaren Vale - 48

# COCKTAILS

Fancy something classic, off the menu or non-alcoholic?  
Let us know!

<b>Espresso Martini</b>	19
Kinmiya Sugar Cane Shochu, Kahlua, Frangelico, Espresso Coffee, Chocolate Bitters and Molasses	
<b>Monkey Sour</b>	20
Kannoko Barley Shochu, Banana Liqueur, Fresh Lemon Juice, Chartreuse and Peach Bitters*	
<b>Rita Chao</b>	19
Jinzu Gin, Shiso Umeshu, Raspberry Shrub, Pineapple Juice and Fresh Lemon Juice	
<b>Emy Jackson</b>	19
Havana Club Rum, Yuzushu, Pineapple Juice, Maraschino Liqueur and Sparkling Wine	
<b>Double-O-Nine</b>	21
Awamori, Montenegro Amaro, Pedro Ximenez Sherry and Dry Vermouth	
<b>Shintaro</b>	22
Roku Gin, Ginger Liqueur, Apricot Brandy, Togarashi Umeshu, Iyokan Bitter Mandarin Juice*	
<b>Tonbei the Mist</b>	20
Tantakatan Shiso Shochu, Dry Vermouth, Violette Liqueur, Blueberry Syrup, Orange Bitters, Soda Water, Cranberry & Lemon Juice	
<b>Zubeko Bancho</b>	19
Kinmiya Sugar Cane Shochu, Apple Liqueur, Chestnut Liqueur, Lemon Juice, Agave syrup and Peychaud's Bitters*	
<b>Pom Spritz</b>	18
Apricot Brandy, Iyokan Bitter Mandarin Juice, Rhubarb Bitters and Sparkling Wine	

\*Our sours are made with plant-based Wonderfoam and are suitable for vegans

# JAPANESE WHISKY

**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

**White Oak Whisky Red** 37% Blend 10  
A malt and grain blend from Akashi, young and fresh with fruity malt, vanilla, sweet grain, vanilla oak, and delicate dried fruit notes

**Koshi no Shinobu Mizunara Oak** 43% Blend 15  
World whiskies matured in ex-sherry and bourbon casks and finished in mizunara oak. Coconut, old oak and floral notes on the nose. Cake mix with floral notes on the palate with a smooth, sweet and earthy finish with some vanilla spice.

## 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 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

**Suntory The Chita** 43% Grain 14  
Honeydew, citrus and cereal on the nose with vanilla sponge cake and honey on the palate with a touch of orchard blossom. Medium, zesty finish

**Suntory Old Whisky** 43% Blend 14  
Balanced nose of malt, honey, vanilla and wood. The palate is medium-bodied with a sweetness and coffee notes. Medium to long finish.

## 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 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 18

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 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 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 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

**Nikka Taketsuru Pure Malt** 43% Blend 17

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 Miyagikyo** 45% Single Malt 18

Malted barley, tropical fruit and liquorice on the nose. Rich malted barley on the palate, with herbaceous liquorice, ginger, cinnamon and chocolate tones. Long, soft finish with floral, tannic and fruity notes.

**Nikka Rare Old Super** 43% Blend 13

Youthful aromas of citrus fruit, sherry wood spices and a touch of smoke. Mellow palate with citrus and sherry wood spices. Quite balanced with a good citrus complexity and a slightly smoky finish.