

# 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 sake labelling 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
- Nigorizake** Cloudy sake, not fully strained from the rice solids
- Koshu** Aged sake. Typically amber in colour and rich in flavour
- Taruzake** Sake stored in cedar barrels, with a distinct cedar aroma
- Namazake** Unpasteurized sake (sake is usually pasteurized twice)
- Muroka** Unfiltered sake (not clarified)
- 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
- Ki-Ippon** Junmai sake brewed at a single brewery



## SAKE BY THE GLASS & TOKKURI (FLASK)

	<b>Glass / Tokkuri</b>	
	100ml / 350ml	
<b>Kizakura Yamahai Jikomi</b>	Kyoto	9 / 28
Mildly sweet with a rich, soft palate		
<b>Dassai 45 Junmai Daiginjo</b>	Yamaguchi	13 / 40
Berry and summer fruit notes with hints of white chocolate. Good with sashimi or grilled fish		
<b>Tsukasabotan Senchu Hassaku Junmai</b>	Kochi	11 / 35
Crisp, super-dry and clean with a smooth finish		
<b>Tomizu Tokubetsu Junmai</b>	Yamagata	11 / 35
Semi-dry with bright green fruit, lightly sweet and mellow with mild astringency. Pairs well with sushi and sashimi		
<b>Manrei Muroka Nama Genshu</b>	Saga	14 / 43
Rich unpasteurized cask-strength sake with notes of cacao, barley and yeast with acidity and mild effervescence on the tongue		
<b>Sawahime Kimoto Junmai</b>	Tochigi	11 / 35
Earthy and rich body, crisp mellow finish. A good sake for having warm, matches well with smoked or grilled dishes		
	<b>Glass / Bottle</b>	
	100ml / 300ml	
<b>Akane Akamaishu Junmai</b>	Hyogo	10.5 / 27
Made from red rice. Natural sweetness, light fruit notes, rosé colour		

## SAKE BY THE BOTTLE

### Sparkling & Dessert Sake

<b>Hana Awaka Sparkling Sake (250ml)</b>	Hyogo	19
Mild sweetness with light acidity		
<b>Aai Sparkling Sake (330ml)</b>	Saitama	33
Light bodied, smooth and semi-dry		
<b>Sayuri Nigori (300ml)</b>	Hyogo	24
Sweet and floral with mildly creamy texture. Best enjoyed chilled		
<b>Akane Akamaishu Junmai (300ml)</b>	Hyogo	27
Made from red rice. Natural sweetness, light fruit notes, rosé colour		

### 300ml Bottle (2-3 serves)

<b>Shichiken Fuurin Bizan Junmai</b>	Yamanashi	31
Rich, dry and crisp with good amount of umami		
<b>Aladdin Junmai Ginjo</b>	Fukushima	30
Fresh apple and melon on the nose, light and clean finish		
<b>Shirataki Jozen Junmai Ginjo</b>	Niigata	31
Light, clean and dry with aromatic nose		
<b>Homare Kiwami Junmai Daiginjo</b>	Fukushima	32
Fragrant, soft, smooth with clean and light finish		
<b>Suishin Gowarimigaki Junmai Daiginjo Genshu</b>	Hiroshima	50
Sweet, medium body with fruity melon nose		
<b>Asabiraki Namburyu Daiginjo</b>	Iwate	42
Dry, rich flavour with nashi pear nose and crisp finish		
<b>Hourai Kaden Tezukuri Junmai Ginjo</b>	Gifu	33
Light and smooth, fruity notes with a crisp dryness		

## SAKE BY THE BOTTLE

### 720ml Bottle

(5-7 serves)

<b>Asahiyama Junmai</b>	Niigata	53
Rich, smooth, semi-dry with clean finish		
<b>Ippin Chokara Junmai</b>	Ibaraki	55
Smooth umami with crisp, super dry finish		
<b>Taiheizan 55 Junmai Ginjo</b>	Akita	63
Soft and mellow with fruit and umami notes and hint of sweetness		
<b>Sha Hatsukumi Donati Junmai Ginjo</b>	Nagano	91
Fruity with well-balanced acidity		
<b>Shichiken Junmai Ginjo</b>	Yamanashi	96
Mellow and rich with acidity and yoghurt notes		
<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>Nanbu Bijin Junmai Daiginjo</b>	Iwate	101
Soft, smooth and delicately sweet with elegant fruity notes		
<b>Hyaku Moku Alt.3 Junmai Daiginjo</b>	Hyogo	157
Fruity, light and complex premium blended sake		
<b>Banshu Ikkon Karakuchi Junmai</b>	Hyogo	87
Super dry with smooth umami and sharp finish		

## 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
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 as a highball.

	Glass / Tokkuri
	100ml / 350ml
Choya Mutenka House Umeshu	10 / 31
House-made Yuzu-Shu (Japanese Citrus)	10 / 31
House-made Iyokan-Shu (Bitter Mandarin)	10 / 31
Choya Kokuto Umeshu (Brown Sugar)	16 / 48
Rien Nashi Sake (Nashi Pear)	18 / 54
Tantakatan Shiso Umeshu (Shiso Herb)	11 / 35

# BEER

## Japanese Beer on Tap

Orion Premium Draft Lager 400ml 11

## Bottled Japanese Beer

Sapporo Lager 355ml 9

Asahi Lager 334ml 10

Asahi Dry Black Dark Lager 334ml 10

Asahi Soukai Mid-Strength Beer 330ml 8

## Cider

Kaiju Golden Axe Apple Cider 375ml 9

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

# NON-ALCOHOLIC

Soft Drinks 4

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

Mixed and Premium Soft Drinks 5

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

Hot Drinks 5

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

Fruit Juices 5

Orange, Apple, Cranberry, Pineapple

# MOCKTAILS

Baby Rita Raspberry Shrub, Pineapple, Lemon 10

Sakura Teng Apple Juice, Orgeat, Lemon, Shiso 12

Taiyo no Hana Passionfruit, Pineapple, Lime, Bitter Mandarin 12

Summertime Coconut Syrup, Calpico, Pineapple, Yuzu 11

# WINE

## Sparkling

## Glass Bottle

Westwood Cuvee Blanc Victoria 9 40

Politini Prosecco King Valley - 52

## Rosé

## Glass Bottle

Rosa by KT 2018 Clare Valley 10.5 48

## White

## Glass Bottle

Yarrowood Sauvignon Blanc 2020 Yarra Valley 10 46

Jackson Estate 'Shelter Belt' Chardonnay 2018 Marlborough - 48

Wine x Sam Pinot Gris 2021 Strathbogie Ranges 10 46

Byrne Family Riesling 2020 Clare Valley - 44

## Red

## Glass Bottle

Indented Head Pinot Noir 2018 Bellarine Pen. 10 46

Tallarida Pinot Noir 2018 Mornington Pen. - 50

Richard Hamilton 'Little Road' Shiraz 2020 McLaren Vale 10.5 48

Heritage Barossa Shiraz 2018 Barossa Valley - 50

Impressionist Tempranillo 2020 Eden Valley - 40

Les Courtilles Côtes du Rhône 2013 France - 52

# COCKTAILS

Fancy something classic, off the menu or non-alcoholic?

Let us know!

## Espresso Martini 19

Sugar Cane Shochu, Kahlua, Frangelico, Espresso Coffee, Chocolate Bitters and Molasses

## Monkey Sour 20

Barley Shochu, Banana Liqueur, Fresh Lemon Juice, Chartreuse and Peach Bitters\*

## Rita Chao 19

Gin, Shiso Umeshu, Raspberry Shrub, Pineapple Juice and Fresh Lemon Juice

## Emy Jackson 19

Rum, Yuzushu, Pineapple Juice, Maraschino Liqueur and Sparkling Wine

## Double-O-Nine 21

Buckwheat Shochu, Montenegro Amaro, Pedro Ximenez Sherry and Dry Vermouth

## Shintaro 22

Gin, Ginger Liqueur, Apricot Brandy, Togarashi Umeshu, Iyokan Bitter Mandarin Juice\*

## Tonbei the Mist 20

Shiso Shochu, Dry Vermouth, Violette Liqueur, Blueberry Syrup, Orange Bitters, Soda Water, Cranberry & Lemon Juice

## Zubeko Bancho 19

Sugar Cane Shochu, Apple Liqueur, Chestnut Liqueur, Lemon Juice, Agave syrup and Peychaud's Bitters\*

## Pom Spritz 18

Apricot Brandy, Iyokan Bitter Mandarin Juice, Rhubarb Bitters and Sparkling Wine

# JAPANESE WHISKY

## Koshi no Shinobu Pure Malt 43% Single Malt 19

World whiskies matured in ex-sherry and bourbon casks and finished in mizunara oak. Vanilla, plums, sandalwood and mint on the nose with vanilla, citrus and woodsmoke on the palate. Lingering mint and bittersweet finish

## Akashi Red 40% Blend 15

Malt & grain blend of Japanese and Scottish whisky. Subtle cherry and spice, vanilla, and dried fruits with rounded mouthfeel.

## Togouchi Beer Cask Finish 40% Blend 17

Finished in oak casks previously used to mature Martinique rum and later French IPA beer. Aromas of baked apples, nuts and corn flakes all coated by a discreet peat. Delicate sweetness on the finish with light peat.

## 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.

# 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 2020 50% Single Malt 35

Matured in sherry and American white oak casks before being bottled at 50%. Notes of mixed fruits, vanilla, sweet honey and a gentle, creamy mouthfeel

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

## 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 Distiller's Reserve** 43% Single Malt 25  
Sherry cask-aged, rich spiced nose of sherry soaked plums and raisins. Coffee and chocolate on the palate with a hint of smoke.

**Suntory Yamazaki 12 Year Old** 43% Single Malt 42  
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 Hakushu Distiller's Reserve** 43% Single Malt 25  
Peppermint, pine and grassy notes with cucumber and melon on the nose. Mint notes with mild smokiness and citrus zest on the palate with lingering smoke on the finish

**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 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.

**Suntory Special Reserve** 40% Blend 14  
Predominantly white oak aged Hakushu blended with Yamazaki. Sherry and dried fruits on the palate with prune, date and apricot notes. Rounded, oily mouthfeel with a smooth and light 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 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 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.

**Nikka Miyagikyo** 45% Single Malt 20  
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 Yoichi** 45% Single Malt 20  
Palate contains peat, smoke, spices, green fruit and nuttiness. Lingering mild peatsmoke on the finish with ripe fruit and soft malt.