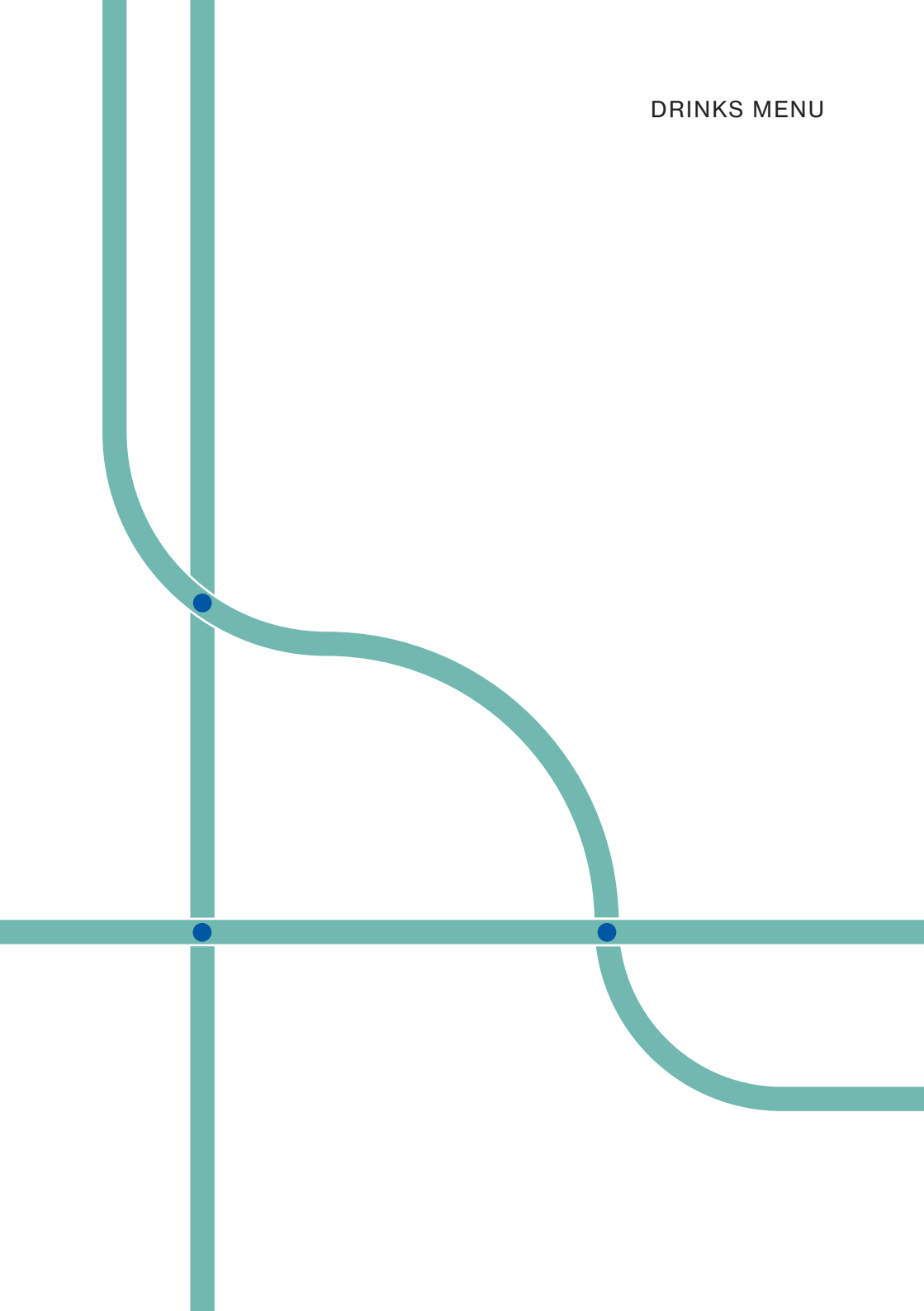


DRINKS MENU



## WINE

150 / 750 mL

'19 HOWARD VINEYARD CLOVER SPARKLING ADELAIDE HILLS S.A A blend of pinot & chardonnay – crisp w/ a citrus dry finish	14 / 65
N.V PIZZINI PROSECCO KING VALLEY VIC Creamy with gentle, lemon acidity	11 / 55
'17 GIPSIE JACK ROSÉ LANGHORNE CREEK SA Textured & w/ a fair amount of sweetness & a touch of acidity	11 / 55
'19 ALKIMI ROSÉ YARRA VALLEY VIC Made in a French style - rich & dry!	12 / 60
'17 MARS NEEDS MOSCATO SOUTH AUSTRALIA Light, refreshing, sweet but not too sweet!	11 / 50
'19 OTTELIA RIESLING MOUNT GAMBIER SA Flinty, vibrant, fragrant citrus notes & some minerality	11 / 50
'19 EVEN KEEL PINOT GRIS MORNINGTON PENINSULA VIC Rich, creamy & textured some oak and some acidity	12 / 60
'18 MAHI SAUVIGNON BLANC MARLBOROUGH NZ A portion of this wine is barrel-aged for added texture & dimension. It has all the classic flavours, grassiness, stonefruit but is balanced & a stand-out wine	12 / 60
'17 CURLEWIS BEL SEL CHARDONNAY GEELONG VIC Fresh & vibrant w/ a nice balance of oak & acidity	13 / 65
'18 MEDHURST PINOT NOIR YARRA VALLEY VIC Spicy dark plums w/ smoky cedar & light bodied	13 / 65
'18 LOBETHAL ROAD TEMPRANILLO GRACIANO ADELAIDE HILLS SA Medium bodied, savoury, earthy tones w/ a touch of spice	12 / 60
'17 SAVE OUR SOULS SANGIOVESE YARRA VALLEY VIC Silky, savoury & smooth. Aromas of black cherry, black currant, rose petal & earth	13 / 65
'18 PACHA MAMA SHIRAZ HEATHCOTE VIC Rich, long tannins & refreshing acidity	13 / 65
16' WILD DUCK CREEK ' YELLOW HAMMER HILL' SHIRAZ/ MALBEC/CAB HEATHCOTE VIC. Silky & supple w/ delicious berry & hints of chocolate	68

# SAKE

## TAKARA MIO SPARKLING

NADA JAPAN 5%

Sweet sparkling sake w/ fruity aromas.

90mL 9 | 300mL 23. Served chilled

## DOMAINE MODERN SENKIN MUROKA GENSHU JUNMAI DAIGINJO

TOCHIGI JAPAN 16%

A gorgeous fruit driven bouquet - peach & tropical fruits w/ subtle hints of rice. Fruit follows through on the palate, which is smooth & refreshing w/ a flavour that gradually tapers. It's juiciness, refined sweetness & ripe acidity make it deliciously complex & great food sake.

90mL 14 | 250mL 35 | 500mL 60. Served chilled

## IMADA SHUZO FUKUCHO JUNMAI GINJO

HIROSHIMA JAPAN 17.5%

This sake is made by Miho Imada who is one of Japan's handful of female sake brewers.

A complex, yet well balanced palate w/ some sweetness & a little spice. Notes of pineapple, walnut, honeycomb w/ a lively finish.

90mL 13 | 250mL 32 | 500mL 58. Served chilled

## MIOYA SHUZO YUHO 55 JUNMAI GINJO MUROKA NAMA GENSHU

ISHIKAWA JAPAN 18%

A great harmony of sweetness and vibrant acidity with honeydew melon & spice on the palate with a long and complex finish. Undiluted, unpasteurised, no charcoal filtration.

90mL 14 | 250mL 35 | 500mL 60. Served chilled

## YAMADA SHOTEN MUKASHI NO MANMA TOKUBETSU JUNMAI

GIFU JAPAN 15%

This is a classic style of Sake w/ a rich earthiness, hints of smokiness and spice.

90mL 12 | 250mL 30 | 500mL 55. Served warm or chilled

## KIKUSUI SHUZO JUNMAI

NIIGATA JAPAN 15%

Well-rounded, balanced on the palate w/ a dry finish. When warmed the aroma becomes deep & the flavours richer w/ a hint of sweetness.

90mL 11 | 250mL 26 | 500mL 49. Served warm or room temperature

## FUNAGUCHI ICHIBANSHIBORI HONJOZO (NAMA GENSHU)

NIIGATA JAPAN 19%

Unpasteurized, undiluted, fresh & lively on the nose & palate w/ a rich full bodied flavour w/ fruity notes & refreshing clean finish.

200mL 19 (can). Served chilled (can)

## KINMON X3 ROSE JUNMAI

AKITA JAPAN 15%

Made w/ ancient red rice which brings out the sweetness & add a rosy hue. Hints of cranberry & cherry, lightly acidic with some sweetness & very delicious!

90mL 12 | 250mL 30 | 500mL 55. Served chilled or warm

## DAKU NIGORI JUNMAI

KYOTO JAPAN 14%

'Daku' means cloudy in Japanese. Cloudy Sake, officially called 'Nigori' sake is produced under traditional unfiltered method. The taste is semi-sweet & mild w/ a fruity nose. Perfectly balanced when it is brewed w/ the world renowned Kyoto soft water Fushimi

90mL 11 | 250mL 26 | 500mL 49. Served chilled or over ice

## YUZU

### EIKOH YUZU ZANMAI CITRON

EHIME JAPAN 8%

Ehime is famous for its yuzu as its one of the sunniest parts of Japan. This handmade yuzu is intensely flavourful, sweet & zesty. Served chilled or over ice

90mL 12 | 250mL 28 | 500mL 52

### HAKUTSURU MARUGOTO SHIBORI NIGORI YUZU SHU

KOBE JAPAN 10.5%

A cloudy, sweet & sour, slightly bitter yuzu. Served chilled or over ice

90mL 10 | 250mL 24 | 500mL 44

### TSURU-UME YUZUSHU

WAKAYAMA JAPAN 7.5%

This Yuzushu is made with a one-year-old Junmai Sake and Yuzu juice, at a 1 : 1 ratio. The yuzu is juiced with its peel, giving all the qualities of the fruit, sweet, sour & bitter. This example has a marvelous full aroma of fresh yuzu, with a zesty, citrus tart character and a fruity sweet & fresh finish. One of the best yuzu you will ever experience!

90mL 14 | 250mL 34 | 500mL 63. Served chilled or over ice

## UMESHU

### NAKATA KISHU NO UMESHU SHIRO

WAKAYAMA JAPAN 12%

Luscious, ripe ume fruit. Served cold or over ice

90mL 9 | 250mL 23 | 500mL 42

### HAKUTSURU UMESHU GENSHU

KOBE JAPAN 18.5%

Genshu means undiluted from the tank which provides a complex, rich, full bodied umeshu w/ a good balance of sweet & acidity. Served chilled or over ice

90mL 12 | 250mL 28 | 500mL 50

### OTA SHUZO 'DOKAN' UMESHU

SHIGA JAPAN 13.5%

This elegant umeshu has a depth of flavour often not seen in other brands. It is also not as sweet as other umeshu & is made w/ infusing 1 year old sake with ao-ume (green ume) & korizato (ice-sugar). Served chilled or over ice

90mL 13 | 250mL 33 | 500mL 60

### CHOYA KOKUTO UMESHU

OSAKA JAPAN 14%

Rich & mellow, made w/ dark rum w/ notes of plum & dried apricot from the ume fruit

90mL 12 | 250mL 28 | 500mL 50. Served chilled or over ice

### NAKATA GREEN TEA UMESHU

OSAKA JAPAN 7%

Japanese premium plum (ume) & Kyoto's Uji's premium green tea leaves infused to make this light & delicious umeshu. Served chilled or over ice

90mL 10 | 250mL 24 | 500mL 44

## SAKEFLIGHTS (3 X 50mL) \$15

**'V1'** TAKARA MIO SPARKLING | KIKUSUI SHUZO JUNMAI | DAKU NIGORI JUNMAI

**'V2'** HAKUTSURU YUZU NIGORI | NAKATA UMESHU SHIRO | CHOYA KOKUTO

## COCKTAILS

YUZU SOUR Gin, Nigori yuzu shu, yuzu juice, egg white	19
JAPANESE CORKSCREW gin, lime juice & mint	18
LYCHEE & PINK GRAPEFRUIT MARTINI Vodka, lychee liquor, pink grapefruit juice, lychee juice	18
CHAI WHITE RUSSIAN Phoenix Organic Chai, kahlua, vodka, cream	19
ELDERFLOWER COSMOPOLITAN Vodka, elderflower syrup, cranberry, lime & orange juice	18

## BEER & CIDER (tap) 425mL

ORION DRAFT - JAPAN	10
URBAN AMERICAN ALE - DOCKLANDS VIC	10
MOON DOG TROPICAL LAGER - PRESTON VIC	10
COLDSTREAM APPLE CIDER - COLDSTREAM VIC	9

## BEER & CIDER (bottled)

CHEEKY GROG CO. PEAR & APPLE CIDER VIC 330mL	9
SAPPORO PREMIUM, 650mL	16
ASAHI BLACK, 330mL	12
ASAHI SUPER DRY DRAFT CAN, 2L	42
ECHIGO KOSHIHIKARI RICE LAGER, 500mL	14
MOO BREW PALE ALE, 330mL	10
CASCADE PREMIUM LIGHT, 375mL	9
KIRIN ICHIBAN SHIBORI, 500mL	14

## NON-ALCOHOLIC

MODA SPARKLING WATER (UNLIMITED PER PERSON)	4
CAPRI SPARKLING MINERAL WATER, 250mL Dry ginger, tonic water, flaming ginger beer & soda water	4
LEMON LIME BITTERS	4
COKE DIET / COKE	4
LEMONADE	4
APPLE	4
CRANBERRY	4
ORANGE JUICE	4
KIMINO SPARKLING YUZU, 250mL	6
NESPRESSO COFFEE short black, long black, flat white, Ristretto intenso, Ristretto Origin India, Lungo Origin Guatemala or Espresso Decaf	4
MUG OF PHOENIX ORGANIC CHAI NZ BonSoy OR Oatly Barista Edition Oat Milk or Milk Lab Almond	6 +1
TWO RIVERS GREEN TEA AUSTRALIA (POT) Sencha or Gen Mai Cha, served in a pot	5
Yarra Valley Organic Tea (POT) Lemongrass & ginger, English Breakfast or Digest (chamomile, peppermint & lemongrass)	5
HOT CHOCOLATE	5

Surcharge applies on Weekends (10%) and Public Holidays (15%)



