

# ORIGINAL COCKTAILS

## PLUM PASSION

Koshu Aged Plum Wine · Chambord  
Tequila · Triple Sec · Passionfruit · Lemon

## SIX LADIES

Roku Gin · Lemon · Peach · Jasmine  
Whites · Black Pepper

## NIIGATA BRAMBLE

Jozen Mizuno Gotoshi Sake  
Chambord · Lemon

## TEA MARTINI

Roku Gin · Uji Green Tea Plum Wine  
Yuzu Vermouth

## WABI SABI WASABI

Koyomi Shochu · Triple Sec · Lime  
Fresh Wasabi

## YUZU SPRITZ

Roku Gin · Prosecco · Yuzu  
Lemon · Soda

## CHILLI SPRITZ

Hannya Chilli Plum Wine · Prosecco  
Lime · Plum Bitters · Soda

## SHIOKAZE SLING

Tantakatan Shochu · Lemon  
Lychee · Salted Sour Plum

## LITTLE TOKYO

Toki Whisky · Sweet Vermouth  
Kuromitsu · Orange Bitters

## UMEGRONI

Roku Gin · Campari ·  
Brown Sugar Infused Plum Wine



# CLASSIC COCKTAILS

## APEROL SPRITZ

Aperol · Prosecco · Soda

## LYCHEE MARTINI

Haku Vodka · Lychee Liqueur · Lime

## MOJITO

Bati White Rum · Lime · Mint · Soda

## SOUTH SIDE

Roku Gin · Lime · Mint

## ESPRESSO MARTINI

Haku Vodka · Coffee · Kahlua  
Brown Sugar

## CHARLIE CHAPLIN

Sloe Gin · Apricot Brandy · Lime

## MARGARITA

Tequila · Triple Sec · Lime · Japanese  
Ichimi Chili & Salt Rim

## COSMOPOLITANI

Haku Vodka · Triple Sec · Cranberry · lime

## MAI TAI

Bati Dark Rum · Bati White Rum Lime ·  
Orgeat

## OLD FASHIONED

Toki whisky · Bitters  
Brown Sugar · Orange peel

## MELON COLLINS

Roku Gin · Mldori ·  
Japanese Rock Melon Soda · Lemon

## JAPANESE COCKTAIL

Cognac · Orgeat · Bitters

## WHISKY SOUR

Toki whisky · Brown Sugar · Lemon · Bitters



WINE

GLASS/BOTTLE

## BUBBLES

**BANDINI, PROSECCO D.O.C.**  
Italy

**TATTINGER CHAMPAGNE (375ml)**  
France

**LOUIS ROEDERER,  
'BRUT PREMIER' CHAMPAGNE**  
France



## BRIGHT, AROMATIC WHITES

**BREGANZE, PINOT GRIGIO**  
Veneto, NZ

**ASTROLABE, SAUVIGNON BLANC**  
Marlborough, NZ

**UNICO ZELO 'JADE & JASPER', FIANO**  
Riverland, SA

**GRACE KAYAGATAKE BLANC**  
Yamanashi, Japan

## TEXTUAL, BOLD WHITES

**SNAKE & HERRING CHARDONNAY**  
Margaret River, WA

**CREDARO, CHARDONNAY**  
Margaret River, WA



## ROSE

**TONELLE**  
Côte de Provence, France

**CULLEN DANCING IN THE MOONLIGHT,**  
Margaret River, WA

## ELEGANT, REFINED REDS

**GIANT STEPS, PINOT NOIR**  
Yarra Valley, VIC

**FETHERSTON SAKURA, PINOT NOIR/SYRAH,**  
Yarra Valley, VIC

**GRACE KAYAGATAKE ROUGE**  
Yamanashi, Japan

## SPICY, JUICY REDS

**FRATELLI NISTRI CHIANTI,  
SANGIOVESE**  
Tuscany, Italy

**MINISTRY OF CLOUDS,  
TEMPRANILLO GRENACHE**  
McLaren Vale, SA



## FULLER, MEATIER REDS

**IZWAY 'ROB & LES', SHIRAZ**  
Barossa Valley, SA

**AMON RA, SHIRAZ**  
Barossa Valley, SA



# BEER ビール

## DRAUGHT

**ASAHI SUPER DRY**

**ORION BLACK**

**BROOKVALE GINGER BEER**

With lime and ice

## BOTTLED

**SAPPORO**

Crisp and refreshing, bitterness

**KIRIN ICHIBANSHIBORI**

Refined clean taste

**YEBISU**

Full malt, stronger flavour

**SUNTORY PREMIUM MALTS**

Delicate premium beer

**ASAHI SOUKAI**

Mid strength, light and crisp

## CIDER

**SOMMERSBY PEAR**

Sweeter style

**SOMMERSBY APPLE**

Semi-sweet

**PAGAN APPLE CIDER**

Dry and crisp



## CRAFT

**HITACHINO NEST WHITE ALE**

Coriander, nutmeg and orange

**HITACHINO NEST DAIDAI IPA**

Brewed with orange peel

**ECHIGO RICE LAGER (500ML)**

Made with Koshihikari Rice

(NOT GF)

**MATCHA IPA**

Strong matcha green tea.

ABV 8.5%



## NON-ALCOHOLIC

**ASAHI NON-ALCOHOLIC BEER**





# SAKE

1.8l big bottle available.

Please ask our friendly staff for the detail

## SAKE TASTING

4 varieties, served chilled



## AROMATIC GLASS/JUG

### JOZEN MIZUNO GOTOSHI, JUNMAI GINJO, NIIGATA

Translates to 'just like water'. Smooth and easy to drink

### SHUHO, JUNMAI DAIGINJO, YAMAGATA

Fruity and juicy on nose, round and velvety texture. Higher in ABV

### DASSAI 45, JUNMAI DAIGINJO, YAMAGATA

Elegant and sophisticated, subtle sweetness with rice umami, clean finish

### HYAKUMOKU, JUNMAI GINJO, HYOGO

Fresh and fruity aroma on nose, clean and soft on the palate

## DRY GLASS/JUG

### IPPIN CHOKARA, JUNMAI, IBARAKI

"Super Dry". Clean and dry yet plenty of umami from rice

### BEPPIN, JUNMAI GINJO, YAMAGATA

Light, dry and easy to drink. Dry edges with a hint of apple

### HAKUIN MASAMUNE, JUNMAI SHIZUOKA

Dry and sharp. Rich rice fragrance and bright finish

### IZUMIBASHI MEGUMI BLUE, JUNMAI GINJO, KANAGAWA

Fresh aroma and smooth mouthfeel. Dry and clean finish

## CLOUDY GLASS/JUG

### TAKETSURU, JUNMAI NIGORI, HIROSHIMA

Super dry cloudy sake. with strong and bold rice umami

### KAWANAKAJIMA, JUNMAI, NAGANO

Rich and creamy texture. Subtle sweetness of rice.



# SAKE

1.8l big bottle available.

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## RICH GLASS/JUG

### TAMANOHIKARI 94, JUNMAI GINJO, KYOTO

Designed to match Yakitori skewers. Slight acidity.

### GUNMAIZUMI, JUNMAI YAMAHAI, GUNMA

Traditional Yamahai style. Rich umami with acidity, dry finish

### OTOKOYAMA, JUNMAI KIMOTO, HOKKAIDO

"Masculine mountain". Brings out the true richness of rice when heated. Clean and dry style of sake.

### YANWARI, JUNMAI YAMAHAI, KYOTO

Toasted nuts and savoury honey. Soft on the palate, sweet and sour after taste with dry finish.

## AGED GLASS/JUG

### HIKOMAGO, JUNMAI GINJO, SAITAMA

Aged for minimum of 3 years. Very soft on the palate

### TAMAGAWA VINTAGE, JUNMAI YAMAHAI, KYOTO · 21/41

Aged min.3 years. Aroma of caramel and nuts with deep umami

## BOTTLE

### TOMBOI SPARKLING

Cloudy sparkling. Fruity note, dry finish 250ml mini bottle.

### HAKKAISAN TOKUBETSU JUNMAI, NIIGATA

Dry finish with soft rice aroma.

### DAISHICHI KIMOTO JUNMAI, FUKUSHIMA

King of kimoto. Rich rice fragrance, clean aftertaste. Fantastic both cold and warm.

### EIKUN JUNMAI DAIGINJO, KYOTO

Clean and fruity. Soft on the palate and easy to drink. best served chilled.

### KUBOTA SENJYU JUNMAI GINJO, NIIGATA

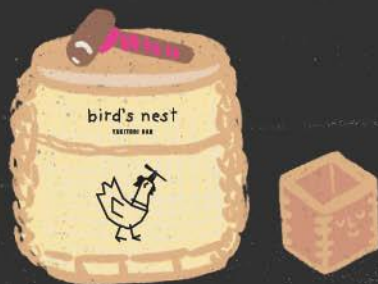
Subtle sweetness and dry mouthfeel.

### HYAKUMOKU ALT3, HYOGO

Premium blend of Yamadanishiki rice sake. Juicy and fruity aroma, round texture with balanced acidity.

### DASSAI 23, JUNMAI DAIGINJO, YAMAGUCHI

Elegant, smooth and sophisticated



# WHISKEY

## WHISKY TASTING

4 different varieties, served neat

TOKI

CHITA SINGLE GRAIN

SUNTORY ROYAL

YAMAZAKI SINGLE MALT  
DISTILLER'S RESERVE

YAMAZAKI SINGLE MALT  
12 YEARS

YAMAZAKI SINGLE MALT  
18 YEARS

HAKUSHU SINGLE MALT  
DISTILLER'S RESERVE

HAKUSHU SINGLE MALT  
12 YEARS

HAKUSHU SINGLE MALT  
18 YEARS

HIBIKI JAPANESE HARMONY

HIBIKI BLENDED 17 YEARS

HIBIKI BLENDED 21 YEARS

AMAHAGAN NO.1

AMAHAGAN NO.2

AMAHAGAN NO.3

AMAHAGAN NO.5

AMAHAGAN YAMAZAKURA

SHINOBU MIZUNARA  
BLENDED

SHINOBU MIZUNARA  
PURE MALT

SHINOBU 10 YEARS

SHINOBU 15 YEARS

AKASHI WHITE OAK



# WHISKEY

NIKKA FROM THE BARREL

NIKKA COFFEY MALT

NIKKA COFFEY GRAIN

NIKKA YOICHI

NIKKA MIYAGIKYO

THE NIKKA · 12 YEARS

TAKETSURU PURE MALT

TAKETSURU · 17 YEARS

TAKETSURU · 21 YEARS

MARS SHINSHU BLENDED

MARS COSMO BLENDED

ICHIRO'S MALT AND GRAIN

ICHIRO'S MALT  
DOUBLE DISTILLERIES

ICHIRO'S MALT AND GRAIN  
LIMITED EDITION

ICHIRO'S MALT MWR

ICHIRO'S MALT  
WINE WOOD RESERVE

YAMAZAKURA BLENDED

YAMAZAKURA 55

THE SHIN MALT

THE SHIN 10 YEARS

THE SHIN 15 YEARS

TOGOUCHI PREMIUM

TOGOUCHI KIWAMI

TOGOUCHI 9 YEARS

TOKINOKA BLENDED

TOKINOKA BLACK





# SHOCHU

GLASS/BOTTLE

Japanese distilled spirit that can be based on a variety of ingredients 20% – 40% abv

We will keep your bottle here for up to 2 months

## MUGI · BARLEY

### KOYOMI

Soft and smooth

### ENMA

Premium barrel aged. Soft on the palate.



## CHUHAI

### ALL

Choose your flavour

### NAMA-LEMON

Fresh lemon, soda

### YUZU

Yuzu juice, soda

### CALPIS

Cultured milk syrup.  
Sweet yogurt with soda

### RAMUNE

Japanese lemonade

### MELON

Japanese rock melon soda

### OOLONG

Oolong tea

### RYOKUCHA

Green tea

## IMO · SWEET POTATO

### AKAKIRISHIMA

Premium and rare. Smooth finish

### IKKOMON BLUE

Rich aroma. Strong and unique taste



## SHISO · PERILLA LEAF

### TANTAKATAN

Crisp and clean. Easy to drink



## AWAMORI · OKINAWAN

### KARIYUSHI

Unique product to Okinawa, similar to Shochu but distilled using Thai rice.  
Fruity flavor with high abv.



### CLASSIC HIGH BALL

Toki whisky, lemon, soda

### OR

Upgrade to MEGA 1Liter

## PLUM WINE

GLASS/BOTTLE

### UMESHU TASTING SET

4 different types, served on ice

#### CHOYA

The King of Umeshu. No additives.

#### UJI GREEN TEA

Infused with green tea from Kyoto. Smooth and subtle.

#### KOKUTO BROWN SUGAR

Blended with brown sugar, rum and black vinegar.

#### KOSHU AGED

Made with aged sake. Strong flavour with subtle sweetness.

#### HANNYA CHILI

Sake based umeshu infused with chili. She is sweet and hot.

#### SUIRYU HONEY

Honey infused plum wine based on sake. Rich and smooth.

## FRUIT LIQUORS

GLASS/BOTTLE

#### YUZU SHU

Refreshing Yuzu citrus flavoured sake

#### ICHIGO NIGORI (300ML)

Sweet, thick and rich strawberry flavour



# NON-ALCOHOLIC

## TEA

### HOJICHA

Roasted green tea. Served hot.

### OOLONG TEA

Served cold

### GREEN TEA

Served cold

## FIZZ

PEPSI / PEPSI MAX / LEMONADE

LEMON LIME AND BITTERS

BUNDABERG GINGER BEER

RAMUNE (JAPANESE LEMONADE)

CALPIS

JAPANESE ROCK MELON SODA

YUZU SODA

## WATER

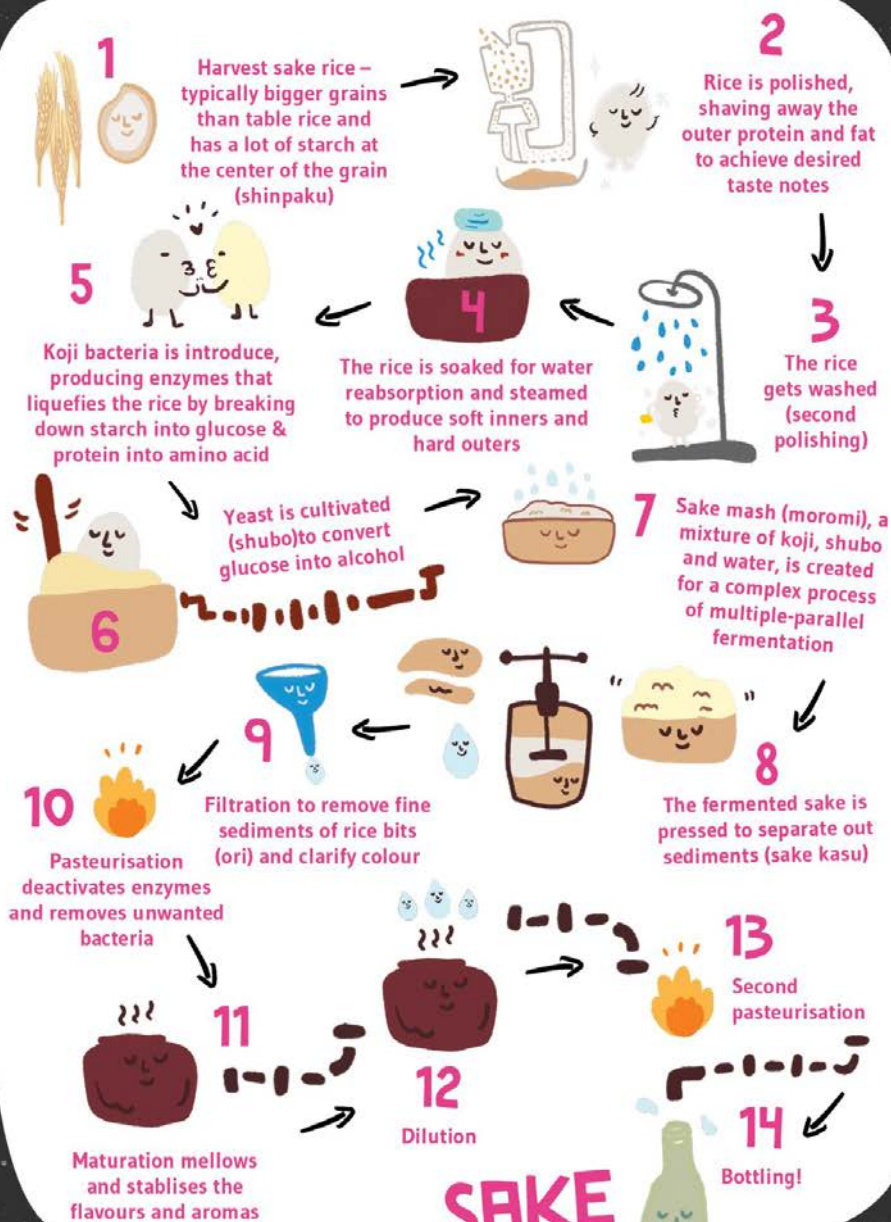
HOUSE SPARKLING WATER

## JUICE

ORANGE / PINEAPPLE /  
APPLE / CRANBERRY



# SAKE 清酒



SAKE

