

## DRINKS MENU

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### SAKE BY THE GLASS & CARAFE

#### Classic

\$9 - 90ml  
\$27 - 300ml  
\$144 - 1800ml

#### Premium

\$12 - 90ml  
\$36 - 300ml  
\$186 - 1800ml

#### Artisanal

\$16 - 90ml  
\$49 - 300ml  
\$272 - 1800ml

#### Kikuisami

Eikan  
Yamagata  
Off-dry. Clean.  
Rice notes, Umami

#### Shinomine

Karakuchi Junmai Takeyama  
Nara  
Dry. Clean. Light. Mineral  
tones

#### Atagonomatsu

Sasara Junmai Ginjo  
Miyagi  
Med sweet. Winter Fruit.  
Crisp. Complex

#### Bijofu

Tokubetsu Honjozo  
Kochi  
Aromatic. Light.  
Dry. Refreshing

#### Reisen

Honjozo  
Gifu  
Off-dry. Clean.  
Rice notes, Umami

#### Sharaku

Tokubetsu Junmai  
Fukushima  
Med sweet. Bold. Umami.  
Complex. Rich

#### Bijofu

Junmai Ginjo  
Kochi  
Med sweet. Fruity. Clean.  
Crisp

#### Toyo Bijin

Junmai Daiginjo Ippo  
Yamaguchi  
Gently sweet. Intense  
Aromatics. Fruity. Juicy

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### Sake Flight

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#### ARAGOTO \$24

Dry. Medium. Sweet  
Set of 3 x 50ml

#### Reisen

Honjozo

#### Bijofu

Junmai Ginjo Tama

#### Toyo Bijin

Junmai Daiginjo

#### SOMMELIER'S CHOICE \$28

Limited. Seasonal. Cult  
Set of 3 x 50ml

#### Limited

Small batch

#### Seasonal

Four Seasons

#### Cult

For those who know

## **SAKE BY THE BOTTLE**

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### **HONJOZO & JUNMAI**

**Shinomine Junmai Muroka Namazake Chokara Yamada \$88**

Nara Prefecture. Dry. Crisp. Fresh and lively acidity. Fragrant light spice. Complex and and uplifting

**Zaku Impressions Tokubetsu Junmai \$128**

Mie Prefecture. Slightly sweet. Bold fruitiness with refreshing acidity. Deep flavors, soft, silky texture

**Bijofu Tokubetsu Honjozo \$72**

Kochi Prefecture. Gentle rice mixed with good acidity. Crisp, structured and firm, with a dry finish

**Katsuyama En Tokubetsu Junmai \$98**

Miyagi Prefecture. Lively aroma of peach. Decent acidity with smooth umami. Complex with a good crisp mineral finish

**Atagonomatsu Tokubetsu Junmai \$98**

Miyagi Prefecture. Off-dry Light stone fruit. Sweet rice. Complex mineral note. Light airy texture

**Chie Bijin Tokubetsu Junmai \$85**

Oita Prefecture. Juicy. Good Fruity Aroma. Peach & Bubblegum. Gently Sweet. Silky Texture

**Miyaizumi Junmai \$98**

Fukushima Prefecture. Mild stonefruit. Refreshing acidity. Gentle & soft texture. Medium sweetness

**Kokuryu Jungin Junmai \$108**

Fukui Prefecture. Juicy. Autumnal. Matured. Settled. Deep taste. Dried fruit. Dried apricot. Peach. Light spice & rice. Off-dry

**Kuzuryu Honjozo, by Kokuryu \$88**

Fukui Prefecture. Light & dry. Autumnal. Classic honjozo notes of light spice, dried fruit. Crisp and airy texture. Good cold or warm

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### **GINJO & JUNMAI GINJO**

**Shinomine Nama Junmai Ginjo Nakadori Gowari Migaki \$118**

Nara Prefecture. Gently sweet. Aromatic. Deep flavors, good acidity. Silky smooth with hints of minerality

**Raifuku Junmai Ginjo Cho Karakuchi +18 \$98**

Ibaraki Prefecture. Intensely dry. Light stone fruit. Sharp and masculine style

**Chie Bijin Junmai Ginjo Yamada Nishiki \$108**

Oita Prefecture. Lusciously sweet. Juicy. Melon & Nashi Pear with hints of stone fruit. Soft mineral tones. Great presence

**Katsuyama Ken Junmai Ginjo \$128**

Miyagi Prefecture. Incredibly balanced. Good ginjo aromas of melon, nashi pear. Medium sweetness. Silky textured with good umami

**Sharaku Junmai Ginjo Gohyamangoku \$108**

Fukushima Prefecture. Medium sweetness. Juicy, Robust combination of ginjo fruit flavors, luscious texture and lively umami

**Raifuku Junmai Ginjo Aiyama \$108**

Ibaraki Prefecture. Medium sweetness. Lovely ginjo nose of winter fruit and stone fruit. Silky smooth texture. Soft and well-balanced

**Isojiman Ginjo Namagenshu Shiboritata \$148**

Shizuoka Prefecture. Off-dry, with an uplifting fresh green nama zest. Fragrant melon. Soft, a hint of mineral on the finish. Good structure

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### **DAIGINJO & JUNMAI DAIGINJO**

**Kokuryu Shizuku Daiginjo \$288**

Fukui Prefecture. Fruity. Settled. Deep Flavor. Complex. Elegant, good Structure. Expensive Drip-Pressed

**Shinomine Blanc Junmai Daiginjo Muroka Namagenshu \$118**

Nara Prefecture. Crisp & dry with grapefruit like acidity. Tight & structured, good complexity throughout. Bright flavors

**Dewazakura Daiginjo \$154**

Yamagata Prefecture. Medium-sweetness. Fruity. Aromatic. Crowd pleasing. Elegant, clean & soft. Off-dry

**Senkin Urara 17% Shizuku Junmai Daiginjo \$215**

Tochigi Prefecture. Highly aromatic with winter fruits. Peach. Pear. Melon. Deep flavor, elegant. Juicy texture

**Toyo Bijin Ichibanmatoi Junmai Daiginjo \$148**

Yamaguchi Prefecture. Intense aromatics of Juicy Yubari Melon, Muscat Grapes. Creamy, silky, gentle, delicate. Medium-sweet

**Katsuyama Akatsuki Junmai Daiginjo \$358**

Miyagi Prefecture. Incredible aromas of melon, peach & pear. Deep, elegant flavors intertwined with gentle savoriness, and a long finish

**Minogiku Nakadori Shizuku Junmai Daiginjo \$178**

Gifu Prefecture. Off-dry. Gentle fruit flavor mixed with light spice and earth tones. Structured, steely, complex, and with great depth

**Isojiman Junmai Daiginjo \$198**

Shizuoka Prefecture. Intense perfumes of pristine melon. Elegance without equal. Smoothness with structured finish. Mineral hints

**Yuki no Bijin Junmai Daiginjo \$128**

Akita Prefecture. Sweet, full-bodied and luscious. Fruity, with a bright acidity. Perfumey with good aromas of winter fruit

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### **1800ML SELECTION**

**Katsuyama Den Junmai Daiginjo \$448**

Miyagi Prefecture. Balanced. Very fruity with melon & good umami. Silky texture, elegant & clean. Deep flavor

**Sharaku Junmai Ginjo Gohyakumangoku 1800ml \$230**

Fukushima Prefecture. Juicy. Bold. Unpasteurized. Fruity with good acidity.

**Nabeshima Kakushizake Junmai Ginjo Nama 1800ml \$268**

Saga Prefecture. Sweet & Creamy. Peach, stonefruit. Soft. Clean. Juicy

### **THE REST**

Sparkling, Aged, etc....

**Mizubasho Pure Sparkling 720ml \$178**

Gunma Prefecture. Uplifting. Off-dry. Good, mousse-like bubbles. Elegant. Fruity. Crisp

**Ichinokura Sparkling 375ml \$45**

Miyagi Prefecture. Lively, Bright. Slightly sweet, good fruity flavors

## DRINKS MENU

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### KOCKTAILS

#### Premium Japanese Spirits. Classic Style

**Nikka Gimlet \$21**

Nikka Coffey Gin. Home-made Lime Cordial. Lime Wheel

**Old Fashioned \$24**

Nikka Coffey Malt Whisky. Demerara Syrup. Orange Bitters

**Negroni \$25**

Roku Gin. Fabbri Marendry Bitters. Mancino Sakura Vermouth

**Kosmopolitan \$20**

Suntory Haku Vodka. Cranberry & Raspberry Juice.  
Homemade Lime Cordial. Fabbri Amarena Cherry

**Yuzu-tini \$24**

Roku Gin. Yuzu Sake Liqueur. Yuzu Peel. Stirred not Shaken

**Whiskey Hi \$10**

Housepour Whisky. Soda Water

**Ume Sonic \$17**

Tsuru Ume Umeshu. Tonic Water

### JAPANESE CRAFT GIN 30ml, 60ml

#### Served w Choice of Tonic or Soda

**Roku Gin \$17, \$32**

Sakura Flower. Sakura Leaf, Yuzu Peel, Sansho

**WA Gin \$17, \$32**

Distilled from Sake. Zesty, Citrusy. Served Neat

**Nikka Coffey Gin \$18, \$34**

Dry. Crisp. Good citrus. Hints of herb & juniper

**Sakura Gin \$21, \$40**

Sweet. Silky. Sakura. Juniper. Airy. Served with one ice cube

## DRINKS MENU

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### JAPANESE WHISKIES 30ml, 60ml

Served On the Rocks, Neat, Or with Soda

**Hakushu Distiller's Reserve \$27, \$49**

Single Malt. Citrus. Green Apples. Pine Wood. Distinct Smokiness

**Ichiro's Malt & Grain \$24, \$44**

Blended Malt & Grain. Smooth & tasty. Toffee, barley malt, gingerbread. Tropical Fruits, black pepper.

**Mars Iwai Japanese Whiskey \$16, \$29**

Blended Malt & Corn. Pear. Vanilla. Grapefruit.

**Mars Maltage "Cosmo" \$23, \$42**

Blended Malt. Orange. Chocolate. Barley. Toasty Oak

**Nikka Taketsuru 21 Years \$72, \$129**

Blended Malt. Rich. Big Flavoured. Caramelised Sugar. Milk Chocolate. Toasty Spice. Orange Peel

**Nikka Taketsuru 17 Years \$44, \$80**

Blended Malt. Spicy. Creamy Toffee. Hazelnut. Blood Orange. Chocolate

**Nikka from the Barrel \$22, \$40**

Blended Malt & Grain. Full-bodied & punchy. Spice. Toffee. Candied Orange Peel. Cinnamon. Clove

**Nikka Coffey Malt \$22, \$40**

Malt Whisky. Rich. Cinnamon. Clove. Citrus, Oak

**Nikka Miyagikyo Single Malt \$26, \$46**

Single Malt. Malted Barley. Liquorice.. Cinnamon. Tobacco & Coconut

### SHOCHU, UMESHU & BOTTLED BEER

Asahi Bottled Beer 330ml \$10

Tsuru Ume, Umeshu 50ml \$16

Nihonzakari Yuzu-shu 50ml \$14

Ichiko Special Barley Shochu \$19

### NON-ALCOHOLIC & DRINKS

Oolong Tea, Green Tea (Hot/Cold) \$4

Acqua Panna, San Pelligrino 500ml \$8

Lime Soda, Ginger Ale, Tonic Water \$5  
Coke, Soda Water