

# DRINKS MENU

## SAKE BY GLASS & CARAFES

### Category A

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

### Category B

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

### Category C

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

### Kikuisami Eikan

Yamagata, 65%  
Off-dry. Clean. Rice  
Sweetness, Umami

### Shinomine

Karakuchi Junmai Takeyama  
Nara, 70%  
Dry. Clean. Light textured with  
mineral notes

### Ten-On

Kimoto Junmai Kariou Omachi  
Shimane, 70%  
Off-dry. Complex, Light spice &  
soft throughout. Good depth

### Bijofu

Tokubetsu Honjozo,  
Kochi, 60%  
Aromatic. Light & dry. Clean &  
Refreshing

### Bijofu

Junrei Junmai Ginjo Tama  
Kochi, 55%  
Medium sweetness. Fruity.  
Clean. High Acidity. Crisp

### Atago no matsu

Sasara Junmai Ginjo  
Miyagi, 55%  
Aromatic yet dry. Light textured.  
Winter Fruit. Crisp & balanced

### Dewazakura

Junmai Ginjo Tsuyahime  
Yamagata, 50%  
Fruity. Medium Sweetness.  
Silky & Soft Texture.

### Horai Iro Otoko

Junmai Daiginjo  
Gifu, 45%  
Gently Sweet. Fruity with silky  
texture, Complex. Elegant

## Sake Flight

### ARAGOTO \$24

Dry. Medium. Sweet  
Set of 3 x 50ml

**Kikuisami**  
Eikan 65%

**Bijofu**  
Junrei Junmai Ginjo Tama, 55%

**Hourai**  
Iro otoko Junmai Daiginjo, 45%

### SOMMELIER'S CHOICE \$26

Limited. Seasonal. Cult  
Set of 3 x 50ml

**Limited**  
Small batch. Low production.

**Seasonal**  
Spring. Summer. Autumn. New Years

**Cult**  
For those who knows.

### WAGOTO \$24

Easy Drinking. Crowd Pleasing  
Set of 3 x 50ml

**Bijofu**  
Tokubetsu Honjozo, 60%

**Dewazakura**  
Junmai Ginjo Tsuyahime, 50%

**Atago no Matsu**  
Junmai Ginjo, 55%

## SAKE BY THE BOTTLE

### HONJOZO & JUNMAI

#### Zaku Impressions Tokubetsu Junmai \$128

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

#### Gozenshu Junmai Omachi Bodaimoto \$88

Okayama Prefecture. Off-dry. Aromatic with Passionfruit & light spice.

#### Nabeshima Tokubetsu Honjozo \$118

Saga Prefecture. Crisp. Fresh. Good acidity. Bright Aromatics. Dry Finish

#### Bijofu Tokubetsu Honjozo \$72

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

#### Mimorusugi Tokubetsu Junmai Karakuchi \$95

Nara Prefecture. Gently Dry. Silky texture. Light fruits. Soft mouthfeel. Clean. Simple.

#### Chie Bijin Tokubetsu Junmai \$85

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

### GINJO & JUNMAI GINJO

#### Toyo Bijin Junmai Ginjo Ou-Karakuchi \$113

Yamaguchi Prefecture. Crisp. Dry. Gentle Winter Fruit. Light and Uplifting texture

#### Mimuro Sugi Junmai Ginjo \$118

Nara Prefecture. Fruity. Aromatic. Luscious. Soft. Elegant. Beautiful Creamy texture

#### Izumibashi Junmai Ginjo \$125

Kanagawa Prefecture. Gentle fruit notes. Light melon. Spice. Complex. Structured. Crisp throughout

#### Ibi White \$118

Gifu Prefecture. Gently Sweet. Unpasteurized. Undiluted. High Acidity. Good Fruity Aroma. Silky

#### Yamamoto no. 7 Junmai Ginjo \$128

Akita Prefecture. Medium sweetness. Luscious, Bold melon & pear flavors. Slight bubbles. High acidity

### DAIGINJO & JUNMAI DAIGINJO

#### Kamonishiki Geppaku J.Daiginjo Ver 6.2 \$145

Niigata Prefecture. Off-dry. Crisp, fruity, high acidity, long finish.

#### Emishiki White Sensation \$128

Shiga Prefecture. Dry. Fruity. Aromatic. Clean. Hint of mineral. Uplifting with light texture

#### Kokuryu Shizuku Daiginjo \$268

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

#### Dewazakura Daiginjo \$154

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

#### Senkin Urara 17% Shizuku \$215

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

### 1800ML SELECTION

#### Denshin Junmai Ginjo 1800ml \$198

Fukui Prefecture. Unpasteurized. Lightly Sweet. Gentle Rice Aromas. Fresh Peach. Mineral Notes

#### Raifuku J.Daiginjo Aiyama 1800ml \$296

Ibaraki. Sweet. Very fruity with melon & bubblegum notes. Silky texture, elegant & clean. Soft acidity

### THE REST

#### Sparkling, Aged, etc....

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

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

#### Bijofu Shuwa 500ml \$48

Kochi Prefecture. Medium Sweetness. Fruity, juicy and bright. Soft texture. Delicate, gentle bubbles.

# DRINKS MENU

Happy Hour MON-SUN: 6.00PM-7.00PM  
50% Off Sake (Glass & Carafe), Spirits & Beer

## KOCKTAILS

### Kabuke POP \$19

Wa Gin. Sake. Lime. Grenadine. Gingerale

### Kabuke-Fashioned \$24

Wagyu fats-washed Iwai Whisky. Bltters. Okinawan brown sugar

### Jin Martini \$24

KI NO Tea Gin, Seasonal Sakura Vermouth

### U&me Martini \$24

Roku Gin. Hyakunen Umeshu

### Whiskey Hi \$10

Housepour Whisky. Soda Water

### Q \$19

Sake. Agave. Lime Soda. Japanese Cucumber

### Ume Sonic \$17

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

### Ki no Bi Kyoto Dry Gin \$19/35

Yuzu. Japanese Cypress. Green Tea. Peppercorn

### Ki no Bi Sei Kyoto Dry Gin \$22/\$40

Cask Strength version of Ki no Bi. More Intense

### Ki no Tea Kyoto Dry Gin \$21/\$38

Floral. Umami. Japanese Cypress. Yuzu

## SHOCHU, UMESHU & BOTTLED BEER

Asahi Bottled Beer 330ml \$10

Tsuru Ume, Umeshu 50ml \$16

Ichiko Special Barley Shochu \$19

## 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 Hakushi Smokiness

### Ichiro's Malt & Grain \$24/\$44

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

### Wagyu-Fats Washed MARS Iwai \$17/\$30

Blended Malt & Corn. Japanese A5 Wagyu Fat. Light Smoke. Butterscotch. Salted Caramel. Vanilla

### 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. Rounded 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. Light & Flavorful. Malted Barley. Liquorice. Ginger, cinnamon. Tobacco & Coconut

## NON-ALCOHOLIC DRINKS

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

Oolong Tea, Green Tea (Hot/Cold) \$5

Acqua Panna, San Pelligrino 500ml \$8

# K A B U K E

Prices subjected to prevailing taxes and service charge



**Dinner Menu**  
MON - SUN: 6.00-9.30pm

**Happy Hour**  
6.00-7.00pm  
50% off Sake (Glass & Carafe), Spirits & Beer

## SPECIALS MENU

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### Summer Dining Specials

**A4 Wagyu Chirashi Bowl \$58**

A4 Kagoshima Wagyu Striploin, Tamagoyaki. Cucumber. Ikura. Sushi Rice

**Crispy Tori Kawa \$10**

Deep Fried Chicken Skin. Momiji Oroshi. Honey Ponzu

**Hokkaido Hotate Kushiyaki \$32**

Seared Hokkaido Scallops Skewers. Mentaiko Mayo

**Zaru Yose Tofu with Uni \$28**

Hokkaido Shiro Uni. Air-flown Japanese Tofu. Chilled Soy. Ginger

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### Ibi Tasting Flight \$26

Sugihara Brewing Co. Ltd has the distinction of being the smallest brewery in all of Japan. Giving a new meaning to artisanal and small-batch, this brewery produces a mere 75 koku in 2019, or only 13,500 litres of sake.



**Ibi White Muroka Nama Genshu**

White Koji. Refreshing Acidity

**Ibi Red Muroka Nama Genshu Ginjo**

Fruity. Aromatic. Juicy. Lively

**Ibi Blue Nama Genshu Junmai Ginjo**

Luscious. Full-bodied. Intense. Umami

*Prices subjected to prevailing taxes and service charge*