

DRINKS MENU

SAKE BY THE CARAFE

Premium

300ml - \$36

Shinomine

**Karakuchi Junmai
Nara**

Dry. Clean. Light.
Mineral. Crisp

Bijofu

**Junmai Ginjo
Kochi**

Med sweet. Fruity.
Clean. Crisp

Yatsushika

**Ginjo
Oita**

Gently sweet.
Aromatic. Fruity. Soft

Artisanal

300ml - \$49

Atagonomatsu

**Sasara Junmai Ginjo
Miyagi**

Med sweet. Winter Fruit.
Crisp. Complex

Sharaku

**Junmai Yumenokaori
Fukushima**

Med sweet. Bold. Umami.
Complex. Rich

Toyo Bijin

**Junmai Daiginjo Ippo
Yamaguchi**

Gently sweet. Intense
Aromatics. Fruity. Juicy

Seasonal/Limited

300ml/Carafe

Daishichi - \$45

**Kimoto Shibori Honjozo
Fukushima**

Gently Sweet. Rich. Food
Friendly. Complex. Deep

Asamayama - \$33

**Shiboritate Junmai
Gunma**

Off-Dry. Bold. Flavorful.
Umami. Crisp Finish

Ichinokura - \$41

**Shiboritate Honjozo
Miyagi**

Med Sweet. Gentle. Fresh.
Light Texture. Umami

Sake Flight

ARAGOTO \$24

Dry. Medium. Sweet
Set of 3 x 50ml

Shinomine

Karakuchi Junmai

Yatsushika

Ginjo

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

HONJOZO & JUNMAI

Asamayama O-Karakuchi Junmai \$88

Gunma. Dry. Crisp. Uplifting notes of citrus zest, fresh grape-fruit like acidity. Lightly-textured, hints of graininess throughout

Shinomine Junmai Yamada Nishiki Cho-kara Muroka \$88

Nara. Dry. Crisp yet with bold flavors. Light citrus notes, with some rice and fragrant spice. Rich flavor, crisp finish

Bo Tokubetsu Junmai \$115

Tochigi. Off-dry. Bright notes of citrus peel. Complex flavors of mild fruits, uplifting acidity with mineral tones

Katsuyama En Tokubetsu Junmai \$115

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

Miyaizumi Junmai \$98

Fukushima. Medium sweetness. Mild stone fruit. Refreshing acidity. Gentle & soft texture, smooth, easy drinking, soft umami

Kuzuryu Honjozo, by Kokuryu \$78

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

Gassan Tokubetsu Junmai \$108

Shimane. Med sweet. Lively notes of green apples, light straw and gentle rice. Silky texture, good savoriness, light acidity

Yasakatsuru Asahi Kurabu Junmai \$128

Kyoto. Off-dry Bright white wine aromas of gooseberries & grapefruit. Light grainy texture. Crisp

SAKE BY THE BOTTLE

GINJO & JUNMAI GINJO

Shinomine Nama Junmai Ginjo Nakadori \$118

Nara. Sweet. Aromatic. Deep flavors, good acidity. Silky smooth with hints of minerality

Yuho 55 Junmai Ginjo Muroka Nama Genshu \$123

Ishikawa. Gently sweet. Rich, bold, lively with bright acidity, good umami. Complex, with deep flavors, yet a clean cut finish

Asamayama Junmai Ginjo \$112

Gunma. Off-dry. Gentle aromas of fruit & florals mixed with aromatic rice. Light texture with a subtle grainy texture

Hourai Dentou Karakuchi Ginjo \$115

Gifu. Dry. Fragrant aromas of sweet spice, steamed rice, tinge of herbs. Dry, yet smooth and rounded. Compact structure

Raifuku Junmai Ginjo Cho Karakuchi +18 \$98

Ibaraki. Intensely dry. Light stone fruit. Airy yet angular texture. Great with lightly fried food

Katsuyama Ken Junmai Ginjo \$128

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

Tatsuriki Junmai Dragon Episode 2 Junmai Ginjo \$128

Hyogo. Dry. Soft aromas of sweet rice. Hint of mineral & flint. Complex umami, light texture. Seafood pairing

Hatsukame Tojo Yamada Nishiki Junmai Ginjo \$108

Shizuoka. Off-dry. Elegant, clear melon & winter fruit flavors. Light and airy texture. Crisp finish

Matsu no Tsukasa Junmai Ginjo Raku \$115

Shiga. Off-Dry. Subtle floral nose. Angular with good complexity. Gently rich and savoury, crisp throughout. Classic

Zaku Kanade no Tomo Junmai Ginjo \$118

Mie. Medium Sweet. Bright aromas of citrus & winter fruit. Clean, pristine & pure flavors, laced with hints of flint & mineral

SAKE BY THE BOTTLE

DAIGINJO & JUNMAI DAIGINJO

Shinomine Blanc Junmai Daiginjo Muroka MNG \$128

Nara. Crisp & dry with grapefruit like acidity. Light, yet structured, good complexity throughout. Bright flavors, slightly fizzy

Asamayama Junmai Daiginjo Yamba no Kaze \$154

Gunma. Off-dry. Fruity. Aromatic with flavors of white muscat grapes. Crowd pleasing. Elegant, clean, soft & silky

Bijofu Junmai Daiginjo Yumebakari \$215

Kochi. Medium sweet. Concentrated perfume of quality juicy winter fruit. Elegant, with great depth, soft texture. Long finish

Toyo Bijin Tokugin Aiyama Junmai Daiginjo \$185

Yamaguchi. Sweet. Intense, clear aromatics of Juicy Yubari Melon, Nashi Pear. Lusciously creamy, yet incredibly elegant & soft

Yuki no Bijin Junmai Daiginjo \$148

Akita. Sweet. Full-bodied and luscious. Fruity, with a bright acidity. Perfumey with good aromas of winter fruit. Juicy and lively

Fukucho Junmai Daiginjo Hattanso \$145

Hiroshima. Restrained aromas of pineapple, light spice, green pepper. Rich, yet extremely soft texture with deep flavors

Suzukagawa Daiginjo \$148

Mie. Medium sweet. Powerful perfumes of winter fruit. Clean and clear on the palate with pure fruit expression. Elegant, balanced

Daishichi Shoka Kimoto Junmai Daiginjo Shizuku \$218

Fukushima. Medium sweet. Restrained aromas of lychee & cream. Soft, silky texture with gentle umami. Complex, layered, deep

Tsukino Katsura Heian Kyo Junmai Daiginjo \$160

Kyoto. Medium sweet. Rich note of red berries, cream. Rounded, refined and soft throughout. Silky smooth, gentle

Hanatomoe Splash Junmai Daiginjo Muroka Nama Genshu Sparkling Yamahai \$128

Nara. Off-dry. Luscious zesty aromas of grapefruit peel & freshly baked bread. Bright bubbles, uplifting texture. Complex with good savoury notes

SAKE BY THE BOTTLE

ULTRA PREMIUM BREWS

Aramasa X-mas Type Junmai Daiginjo Sparkling \$278

Akita. Sweet. Rich Ginjo aromas of bananas, apples and pear. Refined bubbles, luscious textures & flavors. Mild lees

Denshu New Year 2021 Shinshuu Junmai Daiginjo \$268

Aomori. Sweet. Concentrated fruity nose. Fresh & rich. Bold fruit flavors, paired with a rich dense texture. Long finish

Katsuyama Akatsuki Junmai Daiginjo \$340

Miyagi. Med sweet. Elegant, pristine fruity aromas, mixed in with yeast. Sophisticated, deep, elegant, balanced with a soft texture

Kokuryu Ishidaya Junmai Daiginjo \$695

Fukui. Off-dry. Autumnal. Light fragrant notes of dried fruits, fig & spice. Complex, settled, deep & matured. Structured, pristine

Dassai Sonosakie 'Beyond' Junmai Daiginjo \$780

Yamaguchi. Med sweet. Aromatically powerful. Fruit. Florals. Unmatched elegance, cleanliness and smoothness

Hatsugokoro Junmai Daiginjo Yamahai 7 Yr Aged \$680

Ishikawa. Med sweet. Aged notes of dried fruit, enoki, cinnamon & brown sugar. Elegant, umami, sherry-like sweetness. Kire finish

Hakkaisan Kongoshin Junmai Daiginjo \$380

Niigata. Med sweet. Delicate aromatics. Light fruit, sweet rice. Maximum smoothness, settled & deep

Aramasa no.6 Type X Junmai Daiginjo \$248

Akita. Sweet. Powerful perfumes of banana & pear. Lusciously opulent, bold, high acidity. Fruity flavors, velvety texture. Kimoto

Yuki no Boshu Seizo Bango Daiginjo Nama-genshu \$348

Akita. Med sweet. Fresh zingy unpasteurized nose with hints of fruit. Supremely well-balanced, silky texture. Refined, complex

Niizawa Zankyo 'Super 7' Junmai Daiginjo \$780

Miyagi. Med sweet. Opulent nose of fruit & berry. Concentrated, dense, layered, rich & deep. Encompassing texture, refined taste

SAKE BY THE BOTTLE

1800ML SELECTION

Katsuyama Den Junmai Daiginjo \$448

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

Katsuyama Ken Junmai Ginjo \$258

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

Bijofu Yumebakari Junmai Daiginjo \$385

Kochi. Medium sweet. Concentrated perfume of juicy winter fruit. Elegant, with great depth, soft texture. Long finish

Shinomine Karakuchi Junmai Takeyama \$188

Nara. Dry. Subtle fragrance of sweet rice, aromatic spice. Compact and firm. Good minerality. Crisp throughout

Bijofu Junmai Ginjo Tama Label \$178

Kochi. Medium sweet. Uplifting, clean fruity aromas. Light on the palette with a beautiful grainy texture. Crisp finish

Yatsushika Ginjo \$178

Oita. Medium sweet. Gentle aromas of fruit such as peaches with hints of cream. Ultra soft, smooth and easy drinking

Atagonomatsu Junmai Ginjo Sasara \$238

Miyagi. Off-dry. Aromatically fruity with bright winter fruit with green notes. Light, with good acidity and crisp finish

Sharaku Junmai Yumenokaori \$248

Fukushima. Medium sweet. Plump ripe fruits, complex rich flavors with lovely umami. Soft, velvety texture. Food friendly

Toyo Bijin Jundoichizu Gentei Junmai Ginjo \$228

Yamaguchi. Gently sweet. Fruity ginjo aromas. Melon, pear and peach aromas. Juicy, yet elegant. Velvety texture and long finish

DRINKS MENU

JAPANESE CRAFT GIN(45ml) & TONIC

Served with Premium Franklin & Sons Tonic Water

Roku Gin \$19

Sakura Flower. Sakura Leaf, Yuzu Peel, Sansho

WA Gin \$25

Juniper Forward. Zesty, Citrusy. London-Dry Style

Nikka Coffey Gin \$21

Dry. Crisp. Good Citrus. Hints of Herb

Sakurao Gin Original \$19

Citrus. Grapefruit Peel. Lime Zest. Crisp. Junipery. Balanced

Komasa Gin Sakurajima Komikan \$25

Satsuma Orange. Light Pepper. Floral. Shochu base

Kikka Gin by Yucho Shuzo, Navy Proof 59% \$36

Locally Foraged Juniper. Touki. Tachibana Mandarin

Keyaki, by Niizawa Shuzo \$23

Miyagi Yuzu Peel. Peach Tea Leaf. Merlot Peel

Kozue Gin \$21

Juniper. Pine. Sansho Pepper. Grass. Wild Berry

COCKTAILS

Premium Japanese Spirits. Classic Style

Nikka Gimlet \$21

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

Old Fashioned \$24

Nikka Coffey Grain Whisky. Demerara Syrup. Orange Bitters

Negroni \$25

Roku Gin. Campari. 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

DRINKS MENU

JAPANESE WHISKIES 45ml

Served On the Rocks, Neat, Or with Soda

Hakushu Distiller's Reserve \$31

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

Ichiro's Malt & Grain \$31

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

Mars Iwai Japanese Whiskey \$25

Blended Malt & Corn. Pear. Vanilla. Grapefruit.

Mars Maltage "Cosmo" \$32

Blended Malt. Orange. Chocolate. Barley. Toasty Oak

Nikka Pure Malt \$20

Blended Malt. Smooth with a tinge of smokiness. Balanced

Nikka from the Barrel \$23

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

Nikka Coffey Grain \$24

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

Nikka Miyagikyo Single Malt \$28

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

The Shin, Mizunara Cask Malt Whiskey 10 Years Old \$33

Dried Fruit. Raisin. Dates. Vanilla. Dark Cherry. Sandalwood

SHOCHU, UMESHU & BOTTLED BEER

Asahi Bottled Beer 330ml \$10

Whiskey Hi-ball (Nikka) \$14

Tsuru Umeshu 50ml \$16

Nihonzakari Yuzu 50ml \$14

NON-ALCOHOLIC DRINKS

Green Tea (Hot/Cold) \$4

Acqua Panna, San Pellegrino 500ml \$8

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