

## Cocktails

Roku Japanese Gin Fizz	(all) 15
Margarita	
Strawberry Daiquiri	
Passionfruit Mojito (Japanese Style)	
Cosmopolitan	
Cranberry, triplesec, vodka, lime juice	
Japanese Slipper	
Japanese Passionfruit Caprioska	

## Gin

'Sin Gin' (Local nano distillery)	9
Suntory 'Roku' (Japan)	10
'Okayama Craft Gin' (award winner - Japan)	11

## Non Alcoholic Cocktails

Citrus Bliss	8
<i>A lychee &amp; citrus blend.</i>	
Tsunami Punch	8
<i>Orange, mango, pineapple, grenadine, lime</i>	

## Non Alcoholic Beverages

Mineral water 750ml (sparkling or still)	6.5
Coke, Coke Zero, Sprite, Lemon Squash	4
Lemon Lime & Bitter, Orange, Apple juice	4.5

## Japanese Tea & other

Genmaicha (tea and roasted brown rice)	4.5
Sencha	4.5
Bancha (highest in antioxidants)	5

## Low Alcohol

*Refreshing and tasty. Something other than lemon lime & bitter. Around 2% alcohol.*

Peach Momo highball	6.9
<i>Famous okayama white peach liquor in a spritz</i>	
Umeshu highball	6.9
Yuzu highball	6.9
<i>Japanese lemon topped up with soda. Refreshing.</i>	

## Shochu (w/hot/cold water/ice) 60ml 25% abv

Gozenshu Oisa Mugi (barley) Shochu	8
Eikoo "Kinra" (rice) - Ehime	8
Yoikigen Dokonjo - Okayama	10
Kojika imo - Kagoshima	9
Kojika Aotonbo 'blue dragonfly' - Kagoshima	9
Goto Mugi- Goto islands	12
Goto Imo - Goto islands	12
Goto Imo genshu '40' (40% alcohol)	18

## Japanese Whisky

Kirin 'Tarujuku' non chillfiltered (Mt Fuji)	12
Suntory 'The Chita' (lighter) (Aichi)	15
Nikka Taketsuru Pure Malt (Hokaido/Sendai)	15
Nikka Miyagikyo (Sendai & Hokkaido)	16
Nikka Yoichi (Hokkaido)	16

## Japanese Beer

*Japanese beer that's made in Japan. Yamaguchi & Baeren produce craft beers made with pristine Japanese water. 330ml.*

Yamaguchi Weizen 5%	12
Yamaguchi Yuzu Beer (Japanese Citrus) 5%	12
Yamaguchi IPA 7%	14
Baeren Classic 6%	12
Baeren Alt 5%	12
Baeren Schwartz 5.5%	12
Baeren Ursus ('Bear') 7%	14

## Local Beer

Hahn Light	7
Tooheys Extra Dry	8
Sapporo	9

## Japanese Cider

*Japanese 'natural' cider, 'minimal intervention', local Japanese village fruit, no added water, sugar, preservative etc. Northern Honshu (Iwate). Very dry.*

Baeren Apple Cider 6.5%	11
Baeren 'Perry' Pear Cider 6%	12

## Plum Wine / Yuzushu etc

	Glass
Koshigoi Natsu Mikan (orange)	9
Yoikigen Momo Shu (peach)	9
Koshigoi Plum Wine Ginjo	10
Kojika umeshu	9
Kinmon Shizuku Silver	12
Gozenshu 9 Yuzushu (Japanese lemon)	10

## Wines by the Glass

### Sparkling

NV The Riddle	7
Azahara Sparkling	8.5
NV Dalz Otto Pucin Prosecco	10

### White ~150ml

2017 The Riddle Chardonnay	8
2018 Waterdancer Sauvignon Blanc Semillon	9
2017 O'Leary Walker Polish Hill Riesling	9
2017 Voyager Sauvignon Blanc Semillon	11

### Red ~150ml

2018 Willow Bridge Cabernet Merlot	9
2016 Haha Pinot Noir	10
2012 Chimes Estate Cabernet Sauvignon	10
2014 Alkoomi Shiraz Viognier	10

# Sake by the Glass / Pot

Light Body



(A) **Taiheizan Kimoto Junmai**   - 15

Taiheizan sake is unique with its deep umami taste with a sharp finish. This Akita version of the traditional kimoto method creates creamy rice umami flavor with sharp aftertaste.



(B) **Hida from Hourai**   10 15

This junmai is light and fruity. Nice both hot and chilled.



(C) **Taiheizan Chogetsu Junmai Ginjo**  11 17

Light, silky smooth and aromatic Junmai Ginjo using Akita Sakekomachi. This IWC Gold Award winner has aromas of tropical fruit, pineapple and flowers.



(D) **Hourai Hatsugumi Junmai Ginjo Nama Chozo**  12 19

Great taste, price and flavour! First squeezed sake of the year. "Nama Chozo" means it has been made and left unpasteurised in the tank ageing and developing complex flavours until it is bottled where it is quickly pasteurised.



# Sake by the Glass / Pot

## Light – Medium Body



**(E) Gassan Red Junmai Daiginjo**   **12 19**

This smooth, full-flavoured Junmai Daiginjo possesses a rich range of flavours. It is tremendously delicious, clean and well balanced.



**(F) Tentaka Organic Junmai**   **13 20**

One of the only true organic sakes in Australia. Triple certification in Japan, EU and US. Very dry and easy to drink.

## Medium – Full Body



**(G) Koshino Kanchubai Umakuchi**   **11 17**

Niigata has some of the highest snowfall in the world and this makes for excellent sake. Dry yet medium body. Would go well with karaage.



**(I) Kinmon X3 Red**  **13 20**

Red rice and rice malt bring out a subtle sweetness and adds a rosy colour. Hints of earth, peach and pepper; a touch of strawberry and lemon. Lightly acidic with wine like finish, beautifully complex long finish.



**(J) Kounotsukasa Sasayuri no Sato Junmai Ginjo**   **12 19**

Gentle flavour made from famous Niigata rice Gohyakumangoku. Light, floral with lychee and white peaches notes on the palate and refreshing, clean finish.

# Sake by the Glass / Pot



**(K) Kounotsukasa Yumeginga Junmai Ginjo**   12 19


Hint of ripe fruits and little bitterness of grains. Using “Yumeginga” rice originated in Aichi, this Junmai Ginjo has smooth and mellow flavour with depth from few months low-temperature maturation process.



**(L) Miyoshikiku Nihonshu Not Dead Tokubetsu Junmai**   8 12

This is the sake unlike any other sake we have. Controversial eccentric brewer. Fruity start, tart tasting with a sour-ish finish, high acidity with long aftertastes.



**Nama: Unpasteurised – fresh bold ‘alive’ flavour**  
**(M) Gozenshu Cry Baby Junmai Muroka Nama Genshu**  10 16


Light fruity aroma with fresh, crisp flavour and juicy umami taste of the rice. You can experience the high potential Omachi rice has with this sake. This sake is unfiltered (Muroka), unpasteurized (Nama) and undiluted (Genshu).



**(N) Hourai Gougaihin Junmai Daiginjo Nama**  14 21

Fresh fruits, light sweetness, crisp finish. Limited release rare rice in Japan. This sake is only sold at the brewery in Hida, Gifu and here. Rice polishing rate of 50%. Very smooth unique taste.



**(O) Koshigoi Junmai Nama**  10 16

Polished down to 60%, this junmai is the unpasteurized version of our fragrant and light Koshigoi Junmai. Namazake are livelier and have a more fresh palate.



**(P) Kounotsukasa junmai daiginjo muroka nama genshu**  12 19

Made from the purest water in Japan using highly polished rice this sake is neither pasteurised, filtered or diluted. Very pure taste.

# Sake by the Bottle - 300ml



**Eiko Yuki no Madonna Junmai Nigori**   17

Milky, slightly sweet



**Gassan Izumo Pink Junmai Ginjo**  28

Smooth with slight sour twist.



**Gozenshu Mimasaka Junmai**   23

Light & easy to drink. Winner of "Hot Sake Award"



**Gozenshu Nyoisan Junmai Ginjo**   30

Fresh fruit flavour, medium body



**Hourai Dento Karakuchi Ginjo**  24

Dry sake with rich flavour, 40% polished.



**Hourai Kaden Tezukuri Junmai Ginjo**   22

Smooth, low acidic, hint of rockmelon.



**Ichinomiya Yukika Nigori Sparkling (200ml)**  19

Sparkling, slightly cloudy & sweet.



**Imada Tsuzumi Karakuchi Tokubetsu Junmai**   27

Classic sake, aroma of cream cheese & almond.



**Kounotsukasa Sasayuri no Sato Junmai Ginjo**   26

Light, floral with lychee and white peaches notes, refreshing, clean finish.



### Taiheizen Tenko Junmai Daiginjo (180ml) ©

31

Classic old school daiginjo. World famous award winner.



### Taiheizen Chogetsu Junmai Ginjo ©

22

Light, silky smooth, fruits and floral flavour.



### Taiheizen Kimoto Junmai © (H)

18

Rich umami of rice, sharp finish. Very good hot.

## Sake by the Bottle - 720ml Nama: Unpasteurised



### Eiko Hinokuchi Junmai Ginjo Kassei Nigori ©

54

Fizzy, slightly cloudy, champagne lovers will be drawn to this.



### Gozenshu Bodaimoto Nigori Nama ©

60

Slightly cloudy, fresh rice umami taste.



### Hourai Gougaihin Junmai Daiginjo Nama ©

72

Fresh fruits, light sweetness, crisp finish.



### Hourai Kame no O Junmai Daiginjo Nama ©

88

Semi-dry, umami of Kame no O rice (one of the best rice for sake).



### Hourai Aiyama Junmai Daiginjo Nama Genshu ©

97

Beautiful flavour of Aiyama rice (Diamond of sake rice).



### Koshigoi Junmai Nama ©

56

Light but full of flavour, easy to drink, slightly cloudy.



### Kounotsukasa Yamadanishiki Nama Genshu ©

74

Smooth sake, mild sweetness from Yamadanishiki rice.



### Kounotsukasa Junmai Daiginjo Muroka Nama ©

74

Slightly dry finish, very clean and vibrant.



### Miyoshikiku Take a Walk on the Wild Side Junmai Nama © 91

Fruity almost pineapple flavour, slightly sour and tart. High acidity makes good with food.



### Miyoshikiku Guitar Girl in Hat with Cat Junmai Nama © 91

Sharp & sour. Good with strong flavoured dish.



### Miyoshikiku You Cannot Kill Me Tokubetsu Junmai Nama © 104

Unique sour tone, Hint of fresh pineapple.

## Sake by the Bottle - 720ml Light- Medium Body



### Kounotsukasa Gin Kimoto Junmai Genshu © © 66

Dry & light sake, flavour of green melon & nuts.



### Taiheizan Tenko 50 Junmai Daiginjo ©

75

Gentle fruity flavour with light crisp finish.

## Sake by the Bottle - 720ml Light- Medium Body



**Taiheizan Tenko Junmai Daiginjo** © 96

Classic old school daiginjo. World famous.



**Hourai Dentou Karakuchi Ginjo** © 58

Dry sake with rich flavours, 40% polished.



**Hourai Hatsugumi Junmai Ginjo Nama Chozo** © 51

'First press' brewers choice from season start. Hint of pear and apple.



**Hourai Kaden Tezukuri Junmai Ginjo** © 57

Smooth, low acidic, hint of rockmelon.



**Hourai Irootoko Junmai Daiginjo** © 77

Literally "Playboy" or "handsome boy". Elegant, fruity, light and smooth.



**Imada Fukucho Hattanso Junmai** © (H) 53

Soft, gentle sake, slightly dry. Goes well with seafood with salt.



**Koshigoi Junmai** © 45

Clean semi-dry sake, typical Gohyakumangoku rice flavour. From Chiba on Japan's east coast, close to Tokyo.



**Gozenshu Mimasaka Junmai** © (H) 52

Easy to drink dry sake. Winner "Hot Sake (Kan) Award".

Good 'session' sake. Light and dry (SMV = 5).





## Sake by the Bottle - 720ml Light- Medium Body



**Gozenshu Nyoisan Junmai Ginjo**   **78**

Fresh fruit flavour, medium body.



**Gozenshu Bodaimoto Nigori Junmai**   **57**

Slightly cloudy, rice umami, good cold and hot.



**Kinmon X3 Rose (Made from Red Rice)**  **56**

Rose colour from red rice, wine like finish.



**Kounotsukasa Sasayuri no Sato Junmai Ginjo**   **65**

Light, floral with lychee and white peaches notes, refreshing, clean finish.



**Kounotsukasa Yumeginga Junmai Ginjo**   **75**

Hint of ripe fruits and grains.



## Premium - 720ml unless mentioned otherwise



**Gozenshu Kei Junmai Daiginjo**   **119**

Green apple & tropical fruits, extremely smooth.



**Hourai Akaiwa Seven Junmai Daiginjo**   **101**

Extremely dry & crisp, brewed from secret family recipe, made from high-quality Omachi harvested in Akaiwa with yeast "No.7".



**Koshigoi Daiginjo**  **154**

Consistent Japanese tax office award winner & served in ANA first class. Dry and aromatic. Slight addition of jozo alcohol 8 hours before pressing dissolves the moromi and brings out hidden flavours.



**Katsuyama Ken Junmai Ginjo**  **137**

Slightly dry, mild acid, well-rounded aftertaste.



**Katsuyama Lei Junmai Ginjo**  **185**

Fruity aroma, rich taste along with umami.



**Katsuyama Den Junmai Daiginjo**  **235**

Crisp & clean umami, rich flavour.



**Katsuyama Gen Junmai Daiginjo (500ml)**  **390**

Sweet sake, reminiscent of botrytis wine, rockmelon notes.



**Katsuyama Akatsuki Junmai Daiginjo**  **523**

Full-body, very smooth, elegant flavour.

## Simple sake menu

### Sake by the Glass / Pot

	glass	pot
(A) Taiheizan Kimoto Junmai	-	15
(B) Hida from Hourai Junmai	10	15
(C) Taiheizan Chogetsu Junmai Ginjo	11	17
(D) Hourai Hatsugumi Junmai Ginjo Nama Chozo	12	19
(E) Gassan Red Junmai Daiginjo	15	24
(F) Tentaka Organic junmai	13	20
(G) Koshino Kanchubai Umakuchi	11	17
(I) Kinmon X3 Rose (Made from Red Rice)	13	20
(J) Kounotsukasa Sasayuri no Sato Junmai Ginjo	12	19
(K) Kounotsukasa Yumeginga Junmai Ginjo	12	19
(L) Miyoshikiku Nihonshu Not Dead	8	12
(M) Gozenshu Cry Baby Junmai Muroka Nama Genshu	10	16
(N) Hourai Gogaihin junmai daiginjo nama genshu	14	21
(O) Koshigoi Junmai Nama	10	16
(P) Kounotsukasa junmai daiginjo muroka nama genshu	12	19

日本酒

### Sake by the bottle

#### Bottle - 300ml

Eiko Yuki no Madonna Junmai Nigori	17	Hourai Dentou Karakuchi Ginjo	58
Taiheizan Kimoto Junmai	18	Gozenshu Bodaimoto Nigori Nama	60
Ichinomiya Yukika Nigori Sparkling (200ml)	19	Kounotsukasa Sasayuri no Sato Junmai Ginjo	65
Hourai Kaden Tezukuri Junmai Ginjo	22	Kounotsukasa Gin Kimoto Junmai Genshu	66
Taiheizan Chogetsu Junmai Ginjo	22	Hourai Gougaihin Junmai Daiginjo Nama	72
Gozenshu Mimasaka Junmai	23	Kounotsukasa Yamadanishiki Nama Genshu	74
Hourai Dento Karakuchi Ginjo	24	Kounotsukasa Junmai Daiginjo Muroka Nama	74
Kounotsukasa Sasayuri no Sato Junmai Ginjo	26	Taiheizan Tenko 50 Junmai Daiginjo	75
Imada Tsuzumi Karakuchi Tokubetsu Junmai	27	Kounotsukasa Yumeginga Junmai Ginjo	75
Gassan Izumo Pink Junmai Ginjo	28	Hourai Irootoko Junmai Daiginjo	77
Gozenshu Nyoisan Junmai Ginjo	30	Gozenshu Nyoisan Junmai Ginjo	78
Taiheizan Tenko Junmai Daiginjo (180ml)	31	Hourai Kame no O Junmai Daiginjo Nama	88

#### Bottle - 720ml

Koshigoi Junmai	45	Miyoshikiku Take a Walk on the Wild Side Junmai Nama	91
Gozenshu Bodaimoto Muroka Nama Nakadori	46	Miyoshikiku Guitar Girl in Hat with Cat Junmai Nama	91
Hourai Hatsugumi Junmai Ginjo Nama Chozo	51	Taiheizan Tenko Junmai Daiginjo	96
Gozenshu Mimasaka Junmai	52	Hourai Aiyama Junmai Daiginjo Nama Genshu	97
Imada Fukucho Hattanso Junmai	53	Hourai Akaiwa Seven Junmai Daiginjo	101
Eiko Hinokuchi Junmai Ginjo Kassei Nigori	54	Miyoshikiku You Cannot Kill Me Tokubetsu Junmai Nama	104
Koshigoi Junmai Nama	56	Gozenshu Kei Junmai Daiginjo	119
Kinmon X3 Rose (Made from Red Rice)	56	Katsuyama Ken Junmai Ginjo	137
Hourai Kaden Tezukuri Junmai Ginjo	57	Koshigoi Daiginjo	154
Gozenshu Bodaimoto Nigori Junmai	57	Katsuyama Lei Junmai Ginjo	185
		Katsuyama Den Junmai Daiginjo	235
		Katsuyama Gen Junmai Daiginjo (500ml)	390
		Katsuyama Akatsuki Junmai Daiginjo	523

#### New Arrivals (720ml)

Organic Junmai Tentaka	50	Senkin Urara	245
Organic Junmai Ginjo Tentaka	63	Senkin Issei	172
Junmai Daiginjo Tentaka Kokoro	62	Koshino Kanchubai Junmai Daiginjo	49
Senkin Modern Muku	72	Koshino Kanchubai Junmai Ginjo Gold Label	46
Senkin Modern Omachi	81	Koshino Kanchubai Nojun Umakuchi	40
Senkin Classic Muku	72	Echigoya Sobe Junmai	36
Senkin Kamosu	485		