

Kubota Junmai Daiginjo

Niigata

Subtle note of pear and melon. It has an excellent balance of sweetness and acid.

Warm / Chilled

150ml 25 / 300ml 48 / 720ml 116

IPPIN Junmai Daiginjo

Ibaraki

A hint of pineapple aroma coming from the yeast invites into the rich notes which spread on a palate.

Warm / Chilled

150ml 19 / 300ml 36 / 720ml 85

Hakkaisan Daiginjo

Niigata

This smooth and mild-tasting sake lees clean and crisp as a chilled. The taste evokes the gentle flavour of delicious rice.

Warm / Chilled 150ml 24 / 300ml 46 / 720ml 114

Beer

Tap Beer

Suntory Premium Malt	380ml	13
	500ml	18
	700ml	23

Beer 330ml

Asahi Super Dry	11
Yebisu Premium	13
Little Creatures Pale Ale	12
Zytho Brewing, Tropical Haze	12
Side Winder XPA	
Ultra Light Alcohol	10

Beer 500ml

Kirin Ichiban	16
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10% surcharge will be applied on Public Holidays

BYO corkage per wine \$8 Wednesday, Thursday, Sunday, \$15 Friday, Saturday

Signature Cocktails

HANABI

Blood Orange Gin, Ume-shu,
Dry Vermouth 21

Elderflower Bouque

Elderflower, Rose, White Rum, Cointreau 21

UMINA

Coconut, Southern Comfort,
Blue Curaçao, Pineapple 21

Laid Back

Jim Beam Bourbon, Southern Comfort,
Popcorn Syrup, Wattle Seeds 21

ISEZAKI

Heiwa yuzu shu, Cointreau, Roku Gin,
Cucumber 21

Hakuturu Sayuri Junmai Nigori Hyogo

Coarse filtered sake that still contains rice lees. It has a refreshing aroma, natural sweetness and smooth aftertaste.

Chilled 300ml 31

Miyoshino Jozo Mizumoto Nara

A complex layered palate with bright acidity, balanced sweetness and generous finish.

Chilled 150ml 27 / 300ml 52 / 720ml 128

Dassai Junmai Daiginjo 45 Yamaguchi

It has fruit aromatics and delicate sweetness. Designed to accompany all kind of meals.

Chilled 150ml 21 / 300ml 39 / 720ml 92

Ima Nishiki Tokubetsu Junmai Nagano

A complex aroma with fruit, steamed rice and spice elements. A well-balanced with a dry character and a smooth, clean finish.

Warm / Chilled

150ml 19/ 300ml 36 / 720ml 87

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Whisky/Highball

Highball	13
Ginger Highball	14
Coke Highball	14
Jack Daniel Highball	17
Nikka Coffey Grain Highball	20
Hakushu Highball	23
Yamazaki Highball	26
Hibiki Highball	28
Chita Highball	22
Yoich Highball	21
Yamazaki 12-Year-Old	48

Sparkling

Lock & Key Pinot Noir Chardonnay 200ml Hilltops NSW	13
NV Villa Sandi Asolo Prosecco Veneto ITA	54
De Perriere Dry Rose Sparkling Burgundy FRA	43
Laurent Perrier La Cuvée Champagne Tours-Sur-Marne FRA	140

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Soft Drinks

Purezza Sparkling Water 720ml	5
Purezza Still Water 720ml	5
Ramune Japanese Soda	
5	
Calpis	5
Coke / Diet Coke / Lemonade	5
Lemon Lime Bitters	5
Orange / Apple	5

Tea

Green / English / Early Grey / Oolong / Chamomile / Lemon & Ginger	5
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Sake

Uehara Shuzo Soma no Tengu Junmai Shiga

Slightly cloudy this sake has the texture and a flavourful 'ricey-ness' as well as fine acidic lift on the finish.

Chilled/Warm 60ml 8 / 150ml 22 / 300ml 42 / 720ml 102

Mukai Shuzo Natsu no Omoide Kyoto

Natsu no omoide translates to 'memories of summer' It has an oxidative and complex nose with umami rich palate of sweet and sour apricot, prune and vanilla.

Chilled 60ml 19/ 150ml 52 / 300ml 102 / 720ml 249

Miyako Bijin Usagi Hyogo

Bold & flavourful with a rich deep complexity. A balanced round mouthful with intense spice and a fine acidic backbone.

Chilled/Warm 60ml 9 / 150ml 23 / 300ml 44

Hakuturu Tokusen Junmai Ginjo Hyogo

Flowery fragrant sake with silky, well balanced smoothness.

Chilled/Warm 150ml 17 / 300ml 32 / 720ml 74

Japanese Cocktails

Umeshu Soda 12

Yuzu Soda Heiwa Yuzu Shu 18

Calpis Hi 13

Umeboshi Sour 15

Lemon Sour 12

Cassis Orange 13

Cassis Soda 13

Gin

Tonic / On The Rock

The London No1 London UK 16

Hendrick's Gin Scotland SC 14

Ukiyo Blossom Gin Kagoshima JAP 16

Suntory Roku Gin Osaka JAP 14

Port Yom's Strawberry Gin Sydney AUS 14

Ink Gin Northern Rivers AUS 16

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Rose Wine

Villa AIX Grenache Cinsault Syrah Rosé Provence FRA	64
Pizzini Sangiovese Nebbiolo Rosetta Rosé King Valley VIC	49

Red Wine

Gericho Grenache McLaren Vale SA	13 / 59
Jack & Jill Pinot Noir Bellarine Peninsula VIC	55
Nielson Pinot Noir Santa Barbara USA	109
Château St Georges Bordeaux Blend Bordeaux FRA	180
El Gringo Dark Red Tempranillo Castilla ESP	49
Vistalba Corte C Cabernet Malbec Mendoza ARG	117
Pulenta Estate La Flor Malbec Mendoza ARG	57
Kilikanoon Blocks Road Cabernet Sauvignon Clare Valley SA	111
Young Blood Shiraz Barossa Valley SA	16 / 59
Moppity Reserve Shiraz Hilltops NSW	132

Orange Wine

Lino Ramble Grillo Pet Na McLaren Vale SA	59
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Shochu

Straight/Water/On The Rock

Kirishima Kuro Sweet Potato 30ml 7 / 720ml 110	Kagoshima
Ichiko Silhouette Wheat 30ml 7 / 720ml 110	Oita
Hakutake Shiro Rice 30ml 9 / 720ml 120	Kumamoto

Mocktails

Virgin Appletini

Cloudy Apple Juice, Lime, Raspberry, Freeze Dried Apple	14
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Paradise

Pine Apple Juice, Cloudy Apple Juice, Lime Juice, Grenadin Syrup	14
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Ginger – Orange

Ginger Ale, Orange, Bitters, Lime	13
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Dessert Wine

Riesling Solera Pokolbin NSW 60ml 22

Port Wine

Penfolds Father Grand Tawny10 yr
South Australia 60ml 16

Cognac

Hennessy V.S.O.P FRA 30ml 15

Sherry

Cuco Oloroso Pedro Sherry Barbadillo ESP 60ml 18

Yuzu Shu

Soda / On The Rock

Heiwa Yuzushu 60ml 18

Umeshu Plum Wine

Soda / On The Rock

Heiwa Nigori Umeshu 60ml 18

Ota Dokan Umeshu 60ml 17

White Wine

Wilson DJW **Riesling** Clare Valley SA 49

Dr. Burklin – Wolf **Riesling** Pfalz GER 82

The Hermit Crab **Viognier Marsanne**
McLaren Vale SA 45

Little Angel **Sauvignon Blanc** 13 / 56

Marlborough NZ
Jericho **Chenin Blanc** Adelaide Hills SA 62

Vinaceous Crated By Hand **Vermentino**
Margaret River WA 51

Honey Tree **Fiano** Hunter Valley NSW 92

Little Giant **Pinot Gris** Adelaide Hills SA 16 / 68

Kientzler **Gewürztraminer** Alsace FRA 93

Le Monde Friulano **Friuli** Grave ITA 62

Coolangatta Estate **Verdelho** NSW 67

Creamery **Chardonnay** Central Valley USA 19 / 79

Nielson **Chardonnay** Santa Barbara USA 109

Domaine Gautheron **Chablis** Chablis FRA 115

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