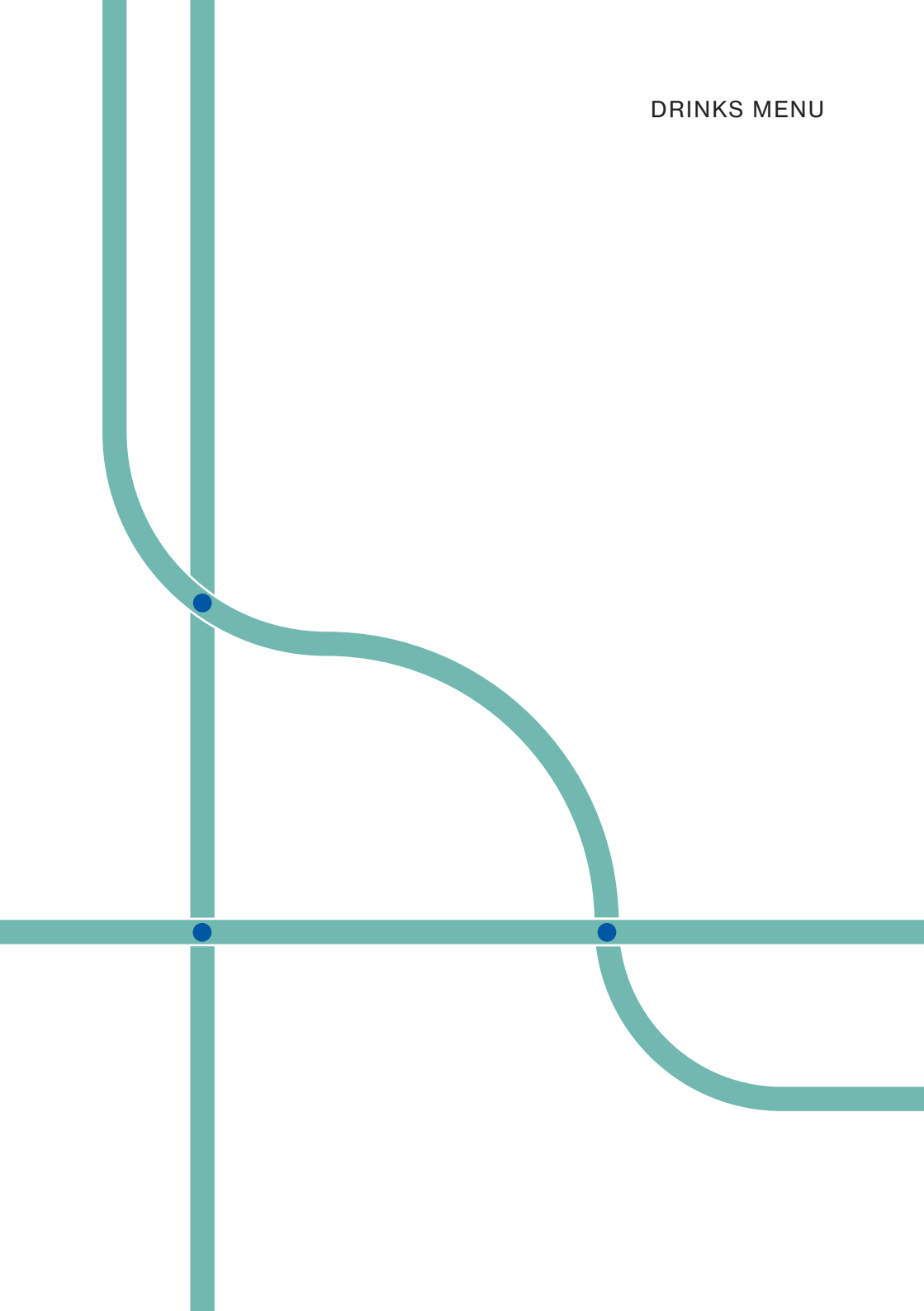


DRINKS MENU



WINE

150 / 750 mL

'18 HOWARD VINEYARD CLOVER SPARKLING ADELAIDE HILLS S.A A blend of pinot & chardonnay – crisp w/ a citrus dry finish	14 / 65
'18 PIZZINI PROSECCO KING VALLEY VIC Creamy with gentle, lemon acidity	11 / 55
'17 GIPSIE JACK ROSÉ LANGHORNE CREEK SA Textured & w/ a fair amount of sweetness & a touch of acidity	11 / 55
'19 ALKIMI ROSÉ YARRA VALLEY VIC Made in a French style - rich & dry!	12 / 60
'17 MARS NEEDS MOSCATO SOUTH AUSTRALIA Light, refreshing, sweet but not too sweet!	11 / 50
'18 OTTELIA RIESLING MOUNT GAMBIER SA A nice amount of zest & acidity	11 / 50
'18 EVEN KEEL PINOT GRIS MORNINGTON PENINSULA VIC Rich, creamy & textured some oak and some acidity	12 / 60
'17 MAHI SAUVIGNON BLANC MARLBOROUGH NZ Citrus & tropical w/ a creamy texture & good structure	12 / 60
'17 CURLEWIS BEL SEL CHARDONNAY GEELONG VIC Fresh & vibrant w/ a nice balance of oak & acidity	13 / 65
'18 MEDHURST PINOT NOIR YARRA VALLEY VIC Spicy dark plums w/ smoky cedar & light bodied	13 / 65
'16 LOBETHAL ROAD TEMPRANILLO GRACIANO ADELAIDE HILLS SA Medium bodied, savoury, earthy tones w/ a touch of spice	12 / 60
'17 LONGLINE GSM - GRENACHE/SHIRAZ/MOURVEDRE MCLAREN VALE SA Earthy, spicy, savoury & moreish!	11 / 55
'18 PACHA MAMA SHIRAZ HEATHCOTE VIC Rich, long tannins & refreshing acidity	13 / 65
16' WILD DUCK CREEK ' YELLOW HAMMER HILL' SHIRAZ/ MALBEC/CAB HEATHCOTE VIC. Silky & supple w/ delicious berry & hints of chocolate	68

SAKE

TAKARA MIO SPARKLING

NADA JAPAN 5%

sweet sparkling sake w/ fruity aromas, served chilled

90mL 9 | 300mL 23

DOMAINE MODERN SENKIN MUROKA GENSHU JUNMAI DAIGINJO

TOCHIGI JAPAN 16%

A gorgeous fruit driven bouquet - peach & tropical fruits w/ subtle hints of rice. Fruit follows through on the palate, which is smooth & refreshing w/ a flavour that gradually tapers. It's juiciness, refined sweetness & ripe acidity make it deliciously complex & great food sake.

Served chilled

90mL 13 | 250mL 32 | 500mL 58

IMADA SHUZO FUKUCHO JUNMAI GINJO

HIROSHIMA JAPAN 17.5%

This sake is made by Miho Imada who is one of Japan's handful of female sake brewers.

A complex, yet well balanced palate w/ some sweetness & a little spice. Notes of pineapple, walnut, honeycomb w/ a lively finish. Served chilled

90mL 13 | 250mL 32 | 500mL 58

CHIKUMA NISHIKI KIZAN SANBAN JUNMAI GINJO NAMA GENSHU

NAGANO JAPAN 15%

A zingy & fresh rich round palate w/ flavours of apple & aniseed. Some sweetness & refreshing acidity make this sake balanced & easy to pair with our savoury & sweeter dishes. Undiluted, unpasteurised, no sulphites or preservatives. Served chilled.

90mL 14 | 250mL 35 | 500mL 60

HONDA SHOTEN TATSURIKI (DRAGON SERIES RED LABEL) TOKUBETSU JUNMAI HYOGO JAPAN 16%

Rich, robust & full bodied. Served room temperature or warm

90mL 11 | 250mL 26 | 500mL 49

KIKUSUI SHUZO JUNMAI

NIIGATA JAPAN 15%

Well-rounded, balanced on the palate w/ a dry finish. When warmed the aroma becomes deep & the flavours richer w/ a hint of sweetness.

Served warm or room temperature

90mL 11 | 250mL 26 | 500mL 49

FUNAGUCHI ICHIBANSHIBORI HONJOZO (NAMA GENSHU)

NIIGATA JAPAN 19%

Unpasteurized, undiluted, fresh & lively on the nose & palate w/ a rich full bodied flavour w/ fruity notes & refreshing clean finish.

Served cold over ice

200mL 19 (can)

KINMON X3 ROSE JUNMAI

AKITA JAPAN 15%

Made w/ ancient red rice which brings out the sweetness & add a rosy color. Hints of cranberry & cherry, lightly acidic with some sweetness & very delicious!

Served chilled or warm

90mL 12 | 250mL 30 | 500mL 55

DAKU NIGORI JUNMAI

KYOTO JAPAN 14%

'Daku' means cloudy in Japanese. Cloudy Sake, officially called 'Nigori' sake is produced under traditional unfiltered method. The taste is semi-sweet & mild w/ a fruity nose.

Perfectly balanced when it is brewed w/ the world renowned Kyoto soft water Fushimi
90mL 11 | 250mL 26 | 500mL 49. Served chilled or over ice

YUZU

EIKOH YUZU ZANMAI CITRON

EHIME JAPAN 8%

Ehime is famous for it's yuzu as its one of the sunniest parts of Japan. This handmade yuzu is intensely flavourful, sweet & zesty. Served chilled or over ice

90mL 12 | 250mL 28 | 500mL 52

HAKUTSURU MARUGOTO SHIBORI NIGORI YUZU SHU

KOBE JAPAN 10.5%

A cloudy, sweet & sour, slightly bitter yuzu. Served chilled or over ice

90mL 10 | 250mL 24 | 500mL 44

TSURU-UME YUZUSHU

WAKAYAMA JAPAN 7.5%

This Yuzushu is made with a one-year-old Junmai Sake and Yuzu juice, at a 1 : 1 ratio.

The yuzu is juiced with its peel, giving all the qualities of the fruit, sweet, sour & bitter.

This example has a marvelous full aroma of fresh yuzu, with a zesty, citrus tart character and a fruity sweet & fresh finish. One of the best yuzu you will ever experience!

90mL 14 | 250mL 34 | 500mL 63. Served chilled or over ice

UMESHU

NAKATA KISHU NO UMESHU SHIRO

WAKAYAMA JAPAN 12%

Luscious, ripe ume fruit. Served cold or over ice

90mL 9 | 250mL 23 | 500mL 42

HAKUTSURU UMESHU GENSHU

KOBE JAPAN 18.5%

Genshu means undiluted from the tank which provides a complex, rich, full bodied umeshu w/ a good balance of sweet & acidity. Served chilled or over ice

90mL 12 | 250mL 28 | 500mL 50

OTA SHUZO 'DOKAN' UMESHU

SHIGA JAPAN 13.5%

This elegant umeshu has a depth of flavour often not seen in other brands. It is also not as sweet as other umeshu & is made w/ infusing 1 year old sake with ao-ume (green ume) & korizato (ice-sugar). Served chilled or over ice

90mL 13 | 250mL 33 | 500mL 60

CHOYA KOKUTO UMESHU

OSAKA JAPAN 14%

Rich & mellow, made w/ dark rum w/ notes of plum & dried apricot from the ume fruit

90mL 12 | 250mL 28 | 500mL 50. Served chilled or over ice

NAKATA GREEN TEA UMESHU

OSAKA JAPAN 7%

Japanese premium plum (ume) & Kyoto's Uji's premium green tea leaves infused to make this light & delicious umeshu. Served chilled or over ice

90mL 10 | 250mL 24 | 500mL 44

COCKTAILS

YUZU SOUR

Gin, Nigori yuzu shu, yuzu juice, egg white 19

JAPANESE CORKSCREW

gin, lime juice & mint 18

LYCHEE & PINK GRAPEFRUIT MARTINI

Vodka, lychee liquor, pink grapefruit juice, lychee juice 18

CHAI WHITE RUSSIAN

Phoenix Organic Chai, kahlua, vodka, cream 19

ELDERFLOWER COSMOPOLITAN

Vodka, elderflower syrup, cranberry, lime & orange juice 16

BEER & CIDER (tap)

ORION DRAFT - JAPAN 10

URBAN AMERICAN ALE - DOCKLANDS VIC 10

STOMPING GROUND XPA - COLLINGWOOD VIC 10

COLDSTREAM APPLE CIDER - COLDSTREAM VIC 9

BEER & CIDER (bottled)

CHEEKY GROG CO. PEAR & APPLE CIDER VIC 330mL 9

SAPPORO PREMIUM, 650mL 16

ASAHI BLACK, 330mL 12

ASAHI SUPER DRY DRAFT CAN, 2L 40

ECHIGO KOSHIHIKARI RICE LAGER, 500mL 14

MOO BREW PALE ALE, 330mL 10

CASCADE PREMIUM LIGHT, 375mL 9

KIRIN ICHIBAN SHIBORI, 500mL 14

NON-ALCOHOLIC

MODA SPARKLING WATER (UNLIMITED PER PERSON)	4
CAPRI SPARKLING MINERAL WATER, 250mL Dry ginger, tonic water, flaming ginger beer & soda water	4
LEMON LIME BITTERS	4
COKE DIET / COKE	4
LEMONADE	4
APPLE	4
CRANBERRY	4
ORANGE JUICE	4
KIMINO SPARKLING YUZU, 250mL	6
NESPRESSO COFFEE short black, long black, flat white, Ristretto intenso, Ristretto Origin India, Lungo Origin Guatemala or Espresso Decaf	4
MUG OF PHOENIX ORGANIC CHAI NZ BonSoy OR Oatly Barista Edition Oat Milk or Milk Lab Almond	6 +1
TWO RIVERS GREEN TEA AUSTRALIA (POT) Sencha or Gen Mai Cha, served in a pot	5
Yarra Valley Organic Tea (POT) Lemongrass & ginger, English Breakfast or Digest (chamomile, peppermint & lemongrass)	5
HOT CHOCOLATE	5

