

## **BEER**

### **On Tap** (*Japan Import*)

Coedo Ruri <i>Pils</i> 333ml (Saitama, Japan)	9.5
Coedo Beniaka 333ml (Saitama, Japan)	10.5

### **Japanese** (*Japan Import*)

Asahi Can 350ml	8.5
Kirin Ichiban Shibori 350ml	8
Kirin Lager 350ml	8
Suntory Premium Malt's 334ml (Tokyo, Japan)	11
Yebisu All Malt Beer 334ml (Ebisu, Japan)	11
Orion 500ml (Okinawa, Japan)	15
Sapporo Premium 335ml (Tokyo, Japan)	10

### **Other**

Lick Pier Ginger Beer 330ml 4.0% Alc Vol	7
Cascade Light 375ml	5.5

### **Cider**

Somersby Apple Cider 330ml 4.5% Alc Vol	7
Somersby Pear Cider 330ml 4.5% Alc Vol	7
Lychee cider 330ml 1.15% alc vol	9.9

### **Japanese Mixer**

<b>Lemon Sour</b> <i>Lemon, Soda, Shochu</i>	9
<b>Cassis Orange</b> <i>Cassis, Orange</i>	8
<b>Oolong Hai</b> <i>Oolong Tea, Shochu</i>	9
<b>Perfect soda</b> <i>Sake, Ginger Ale</i>	9
<b>Snow Rabbit</b> <i>Sake, Milk</i>	9
<b>Rising Sun</b> <i>Sake, Orange</i>	9

## **NON-ALCOHOLIC**

Soft Drinks (Coke, Diet Coke, Coke Zero, Lemonade, Solo)	4.5
Soda, Tonic, Dry Ginger Ale	4.5
Juices (Orange, Apple, Pineapple)	4.5
Lemon Lime Bitters	5
Yuzu Ginger Ale	6.5
Ramune (Japanese Lemonade)	5
Calpico Soda (Original, Grape)	5
Calpis Water	5.5
Ice Lemon Tea	4.5
Ice Oolong Tea	4.5
Ice Green Tea	4.5
San Pellegrino Mineral Water Sparkling	250ml 3.5
	750ml 8
Genmaicha (Japanese Rice Green Tea)	2.5

# WINE LIST

## Sparkling

### **Bottega Vino Dei Poeti Prosecco DOC**

Fresh and aromatic, sherbet, golden apple, dry and delicious, perfect start to the meal or with **Ocean Salad**

Region

Treviso, IT

Glass/Bottle

**46**

### **Stony Peak Brut NV**

Clean and fresh with hints of lime & passionfruit, try with **Crunchy Mini Prawn**

South Eastern Australia

**7/32**

### **G'Noir Pinot Grigio Pinot Noir NV**

Red currants, confectionary, with a slight nuttiness and delicate bubbles, **Tuna Sashimi** will good to with

Adelaide Hills, S.A

**38**

### **Besserat de Bellefon Champagne Cuvee des Moines Brut NV**

Wonderfully complex, soft honey, nectarine, apricot, with the illusion of sweetness but a dry, refreshing finish, try this prosecco with our **Grilled Kingfish cheek**

Epernay, FR

**98**

### **Besserat de Bellefon Champagne Cuvee des Moines Brut Rose NV**

Strawberries and cream with toasted orange hints, almond and floral notes, crisp acidity - the perfect compliment to our **Grilled Lobster tail**

Epernay, FR

**130**

## White

### **Squealing Pig Sauvignon Blanc**

Tropical fruit, passionfruit and citrus, succulent and fresh, recommend with **Kaisen Yaki**

Marlborough, NZ

**9/42**

### **Snow Grass Sauvignon Blanc**

Lemon and lime citrus, stonefruit notes on the palate, fruity and fresh, perfect with **Assorted Tempura**

Marlborough, NZ

**32**

### **T'Gallant Cape Schank Pinot Grigio**

Ripe pear, fresh minerality, citrus and a floral finish, try with **Soft shell Crab**

Mornington Peninsula, VIC

**7/34**

### **Claymore 'Joshua Tree' Riesling**

Lime zest and spiced fruit, dry, excellent acidity, crisp pear freshness, perfect food wine, ideal with any **sashimi**

Clare Valley, S.A.

**8.5/42**

### **Jean-Max Roger Sancerre "Cuvée G.C."**

fresh herbs, citrus, light lime and spice. Clean dry finish with a nice textural feel. Try with **grilled kingfish cheek**

Sancerre, Loire Valley, FR

**60**

### **Roland Lavantureux Chablis**

Mineral and fruity, try with **Hotate chilli mayo**

Chablis, FR

**63**

### **Seppelt 'The Drives' Chardonnay**

White peach, melon, sweet toasty oak, fine acidity, good with **Sea eel Tempura**

Grampians & Henty, VIC

**8/36**

## Red

### **Five Partners Pinot Noir**

Fresh cherry, strawberry with notes of farmyard herbs and delicate spice, match with **Black cod saikyo**

#### Region

Marlborough, NZ

#### Glass/Bottle

**8.5/42**

### **St Huberts Pinot Noir**

spice, cranberries, cherry, balanced with earthiness and gamey characteristics, good with **Kaki fry**

Yarra Valley, VIC

**60**

### **Rustic Bay Pinot Noir**

Dark brick red, earthy, black cherry with herbs on the finish, excellent food wine, try with the **Kani Cream Korrokke**

Mornington Peninsula,  
VIC

**44**

### **Fantini Sangiovese**

Earthy and rustic, red fruits, pepper and spices, a soft red and a perfect match to the **Yakitori** or the **Kushiyaki skewer combo**

Abruzzo, IT

**33**

### **Te Aro 'Charging Bulls' Tempranillo**

Forest fruits, cherry, spice, chocolate with a slight confectionary note to give balance, **good with beef tataki**

Barossa Valley, SA

**52**

### **The Hedonist Cabernet Sauvignon**

Dark red berries, blackcurrant, black olives, bright acidity and a long, lingering finish, compliments the **Wafu steak**

Mclaren Vale, SA

**10/47**

### **Moonvine Shiraz Cabernet Merlot**

Rich and full bodied, subtle oak, with a smooth but long finish. Perfect wine for the **Buta Shogayaki**

Mclaren Vale, SA

**33**

### **Totino Estate Shiraz**

Deep red, elegant yet rich with subtle oak, lifted cherry, and spice aromas - try the **Wagyu Amiyaki Karubi** with this shiraz

Adelaide Hills, SA

**9/42**

## Rose

### **Fifth Leg Rose**

Red berry fruit flavours, savoury balance and a clean zingy finish, good with **Tofu steak**

#### Region

Margaret River, WA

#### Glass/Bottle

**7/32**

### **Domaine Chandon Pinot Noir Rose**

Strawberry and raspberry aromas, with spice, orange peel, and cranberry, tastes even better with the **Shiitake Ebi Shinjo**

Yarra Valley, VIC

**47**

## Sweet

### **Innocent Bystandar Pink Moscato 375ml**

Sweet, green apple, fairy floss, with a strawberry pink hue and a light and delicate palate

Yarra Valley, VIC

**19**

## SAKE LIST

	Glass	Carafe	Bottle
	60m	150ml	1800ml
<b>Senchuu Hassaku Cho Karakuchi Junmai</b> Kochi, Japan 船中八策超辛口純米	6	15	110
<b>Umenishiki Junmai Genshu</b> Ehime, Japan 梅錦純米原酒	6.5	16	125
<b>Bizen Soukai Junmai</b> Okayama, Japan 備前蒼海雄町純米	7	17	148
<b>Mi No Kawa Nigorizake (Unfiltered)</b> Niigata, Japan 美の川にごり酒	6.5	16	125
<b>Jyozen Mizunogotoshi Junmai Ginjo</b> Niigata, Japan 上善如水純米吟醸	6	15	110
<b>Sanzen Tokubetsu Junmai</b> Okayama, Japan 燦然特別純米酒	7	17	148
<b>Sakura Masamune Ginjo Genshu</b> Kobe Nada, Japan 櫻正宗吟醸原酒	8	19	159
<b>Otokoyama Junmai</b> Hokkaido, Japan 男山純米酒	6.5	16	125
<b>Tsukuba Tokubetsu Junmai</b> Ibaraki, Japan 筑波特別純米	8	19	159
<b>Kokushi Musou Karakuchi Junmai</b> Hokkaido, Japan 国士無双辛口純米	10	23	210
<b>Kirara Kikusui Junmai Daiginjo</b> Kochi, Japan きららきくすい純米大吟醸	10	23	210
<b>Kakushiken Junmai Daiginjo</b> Ehime, Japan 隠し剣純米大吟醸	12	29	240

## UMESHU (Plum Wine)

## 梅酒

<b>Gassan Yukikura Umeshu</b> 月山雪蔵の手造り梅酒	<b>Glass (75ml)</b> 8.5 <b>Bottle (720ml)</b> 75
<b>Rainbow Sonomanma Umeshu</b> レインボーそのまんま梅酒	<b>Glass (75ml)</b> 8 <b>Bottle (720ml)</b> 60
<b>Oosakazuki</b> 大盃	<b>Glass (75ml)</b> 11 <b>Bottle (720ml)</b> 95
<b>Ume no Yado Aragoshi</b> 梅の宿あらごし	<b>Glass (75ml)</b> 9 <b>Bottle (720ml)</b> 80
<b>Kumi no Umeshu</b> 球美の梅酒	<b>Glass (75ml)</b> 11 <b>Bottle (720ml)</b> 95
<b>Umeshu Genshu</b> 梅酒原酒	<b>Glass (75ml)</b> 9 <b>Bottle (720ml)</b> 80
<b>Ujicha (Green Tea)</b> 宇治茶 梅酒	<b>Glass (75ml)</b> 7 <b>Bottle (720ml)</b> 60
<b>Kokutou (Black Sugar)</b> 黒糖梅酒	<b>Glass (75ml)</b> 8 <b>Bottle (720ml)</b> 70

## 720ml SAKE

<b>Fuku Kinpakuiri Junmai</b> Niigata, Japan	58
福 金箔入純米酒	
<b>Hakata no Mori Junmai Cho Kara</b> Fukuoka, Japan	59
博多の森純米超辛	
<b>Sakura Masamune Nontaro</b> Kobe Nada, Japan	64
櫻正宗のんたろう	
<b>Cowboy Yamahai “Tender” Junmai Ginjo</b> Niigata, Japan	65
カウボーイ山麩テンダー純米吟醸	
<b>Manotsuru Honjyozou</b> Niigata, Japan	67
真野鶴本醸造	
<b>Kokuryu Honjyozo</b> Fukui, Japan	69
黒龍本醸造	
<b>Kisoji no Onna Ginjo</b> Nagano, Japan	75
木曾路の女	
<b>Kudan no Yamada Kuheiji Junmai Ginjo</b> Nagoya, Japan	79
件の山田九平治純米吟醸	
<b>Sudo Honke Sato no Homare</b> Ibaraki, Japan	85
須藤本家郷の譽	
<b>Fuku Chitose Toku Junmai Ginjo</b> Fukui, Japan	105
福千歳徳純米吟醸	
<b>Ginrei Gassan Junmai Daiginjo</b> Yamagata, Japan	128
銀嶺月山純米大吟醸	
<b>Oosakazuki Junmai Daiginjo</b> Gunma, Japan	135
大盃 純米大吟醸	
<b>Katsuyama Junmai Ginjo</b> Miyagi Sendai, Japan	141
勝山純米吟醸	
<b>Tosatsuru Azure Ginjo</b> Kochi, Japan	120
土佐鶴アジュール吟醸	
<b>Hatsumago Koshu</b> Yamagata, Japan	155
初孫古酒	
<b>Oze no Yukidoke Junmai Daiginjo</b> Gunma, Japan	160
尾瀬の雪解け純米大吟醸	
<b>Ichiya Shizuku Daiginjo</b> Hokkaido, Japan	195
一夜雫大吟醸	

## 300ml SAKE

<b>Ranman Tokusen Ginjo</b> Akita, Japan	<b>23</b>
爛漫特選吟醸	
<b>Kizakura Yamahai Jikomi</b> Kyoto, Japan	<b>19</b>
黄桜山麴仕込	
<b>Ginrei Senju Tosatsuru Ginjoshu</b> Kochi, Japan	<b>35</b>
吟麗千寿土佐鶴吟醸酒	
<b>Ume no Yado Gin Junmai Ginjo</b> Nara, Japan	<b>23</b>
梅の宿 吟純米吟醸	
<b>Shumare Kyoukai-Ichigou Kobo</b> Hyogo, Japan	<b>23</b>
朱稀協会一号酵母	
<b>Kikukawa Taruzake Honjyouzou</b> Gifu, Japan	<b>21</b>
菊川たる酒本醸造	
<b>Sakura Masamune "Sakura Red Sweet" 360ml</b> Kobe, Japan	<b>25</b>
櫻正宗さくら RED SWEET	

## SHOCHU

<b>Tantakatan (Shiso Leaf)</b>	<b>Glass (75ml)</b>	<b>7</b>
鍛高譚	<b>Bottle (720ml)</b>	<b>65</b>
<b>Iichiko (Barley)</b>	<b>Glass (75ml)</b>	<b>10</b>
いいちこ	<b>Bottle (720ml)</b>	<b>95</b>
<b>Toukibi (Corn)</b>	<b>Glass (75ml)</b>	<b>9</b>
とうきび	<b>Bottle (720ml)</b>	<b>85</b>
<b>Seikoudoku (Sweet Potato)</b>	<b>Glass (75ml)</b>	<b>10</b>
晴耕雨讀	<b>Bottle (720ml)</b>	<b>130</b>
<b>Nakanaka (Barley)</b>	<b>Glass (75ml)</b>	<b>10</b>
中々	<b>Bottle (720ml)</b>	<b>130</b>

## Sparkling/Unfiltered Sake

<b>Kizakura Hoshi no Nagare Sparkling 300ml</b> Kyoto, Japan	<b>16</b>
黄桜星の流れ	
<b>Oozeki Hana Awaka Sparkling 250ml</b> Hyogo, Japan	<b>17</b>
大関花泡香	
<b>Ume no Yado Sparkling 250ml (Ume, Yuzu, Momo)</b> Nara, Japan	<b>19</b>
梅の宿スパークリング (梅、ゆず、桃)	
<b>Toyo no Ume Unfiltered 300ml</b> Kochi, Japan	<b>22</b>
豊の梅おり酒	

## Flavoured Fruity Sake

<b>Ume no Yado Yuzushu</b> Nara, Japan	<b>Glass (75ml)</b>	<b>11</b>
梅の宿ゆず酒	<b>Bottle (720ml)</b>	<b>95</b>
<b>Ume no Yado Momo</b> Nara, Japan	<b>Glass (75ml)</b>	<b>11</b>
梅の宿もも	<b>Bottle (720ml)</b>	<b>95</b>
<b>Bijofu Ponkanshu</b> Kochi, Japan	<b>Glass (75ml)</b>	<b>8.5</b>
美丈夫ぼんかん酒	<b>Bottle (720ml)</b>	<b>75</b>