



Sake

Sake, Japans famous rice wine is brewed using rice, Koji yeast and natural spring water. A big misconception is that sake is always served hot. Our premium sakes are served slightly chilled, unless noted. There are 3 levels of premium sake. Each level is related to how much the outer rice shell is polished before brewing. The higher the rate, the higher the grade of sake, leading to a more refined, cleaner taste.

-  Junmai / Honjozo 30% polished
-  Junmai Ginjo 40% polished
-  Junmai Dai Ginjo over 50% polished

In Japan, sake is also graded from sweet (- 5) to dry (+ 5)

Cold

	150ml	300ml
Sen Nen Jyu 千年寿 (+/- 0)  (Hyogo Prefecture) Full bodied with delicate fruit undertones (Wagyu)	\$17.00	\$25.00
Sato No Homare 里の誉 (+1)  (Ibaragi Prefecture) Slightly creamy aroma with gentle sweetness (Natural oysters / Sashimi)	\$15.00	\$23.00
Hakkai San 八海山 (+5)  (Niigata Prefecture) A well balanced clean, crisp, smooth and dry finish (Tempura)	\$17.00	\$25.00
Sake Tasting A sample of our three premium cold sakes.	\$12.00	

Warm

Otoko yama "Mountain Man" 男山 (+4)  (Hokkaido Prefecture) Versatile, dry, well rounded.	\$10.00	\$17.00
Mitani Fujio 三谷藤夫 (+2)  (Kyoto Prefecture) A smooth soft sake with a clean finish (Teriyaki / Shoogayaki)	\$15.00	
Urakasumi 浦霞 (+1)  (Miyagi Prefecture) A smooth sake with a crisp finish (Sushi / Sashimi)	\$15.00	





Sparkling Wines

Glass Bottle

Villa Jolanda

\$12.00

NV Prosecco 200ml (*Vento, Italy*)

Pleasingly balanced, gentle flavours of grapefruit and citrus. Clean dry finish.

Balgownie

\$8.00 \$32.00

Premium Cuvée Brut NV (*Yarra Valley, VIC*)

Bright and lifted aroma of citrus and new seasons apples with hints of guava and passionfruits with an elegant crisp finish.

Clover Hill

\$46.00

Premium Cuvée Brut NV (*Pipers River, TAS*)

The bouquet displays complex layers of lemon, ripe apples and honey, with toasty, nutty yeast characters.

Nicolas Feuillatte

\$94.00

Brut Reserve NV (*Chouchey Champagne, France*)

A light golden colour with a floral nose revealing subtle hints of pear and apple with touches of almonds and hazlenuts.

Billecart-Salmon

\$108.00

Brut Reserve NV (*Champagne, France*)

Blend is made with Pinot Noir, Chardonnay and Pinot Meunier from three different vintages. Maturity touched with floral freshness for this Cuvée that breathes aromas of fresh fruit and ripe pears.

Dessert Wine

'09 Woodstock

\$5.00 \$30.00

Botrytis Semillon (*Mclaren Vale, SA*)

The nose displays citrus, mandarin peel and splashes of apricot notes with a long lingering finish.

Japanese

Umeshu Japanese Plum Wine

\$6.50 \$35.00





White Wines

Glass Bottle

'10 Grace Kayagatake \$48.00
Koshu Blanc (Yamanashi, Japan)

Subtle citrus flavours of lemon and lime with lemongrass, thyme and a touch of white pepper. Elegant, crisp and delicate. A little like a Loire Valley Chenin Blanc in character

'12 Pressing Matters RO \$10.50 \$42.00
Riesling (Coal River, TAS)

The 2012 RO has intense lime/citrus florals combined with balanced, elegant palate.

'08 Seven Hill 'St. Aloysius'
Riesling (Clare Valley, SA) \$50.00

In the mouth, the wine combines the fresh zest of citrus flavours with the toasty, nutty character that comes from bottle age.

'09 Josmeyer 'La Kattobe'
Riesling (Alsace Lorraine, France) \$64.00

Nose is open on grapefruit notes. Firm and fresh after taste. Dry and well balanced.

'10 Crittenden Estate
'Los Hermanos Tributo'
Savagnin (Mornington, VIC) \$44.00

Lifted aromatics of peaches, lemon zest and a slight floral hint. Characters of green apple, nashi pears and crunchy dry finish with a zingy acidity.

'12 The Lane Vineyard Block 10
Sauvignon Blanc (Adelaide Hills, SA) \$36.00

Seamless passionfruit, spice, rocket and lime. Laser aligned minerality.

'11 Windflower \$28.00
Sauvignon Blanc (Marlborough, NZ)

Zesty passionfruit, tropical fruits and citrus flavours followed by a touch of mineral.





Glass Bottle

'11 Josef Chromey \$36.00
Sauvignon Blanc (*Launceston, TAS*)

Ripe lychee and sweet gooseberry aromas. The palate is soft and full with flavours of lychee, elderflower and lemongrass. Gently sweet with a clean finish.

'12 Babich 'Certified Organic' \$8.50 \$34.00
Sauvignon Blanc (*Marlborough, NZ*)

A bone-dry acidic wine, minerally with lime and melon flavours.

'12 Cantina Tollo Rocca \$6.00 \$24.00
Ventosa Pinot Grigio IGT (*Abruzzo, Italy*)

Pale straw colour with water like hue. Subtle aromas of pear and apple with just a hint of citrus.

'12 Ad Hoc 'Nitty Gritty' \$34.00
Pinot Grigio (*Pemberton, WA*)

Aromas of peach, pear and lime with pulpy citrus characters follow through onto the palate.

'12 Pedestal \$36.00
Sauvignon Blanc Semillon (*Margaret River, WA*)

Passionfruit and mineral nuances with citrus, accents of lime leaf and juniper.

'10 Chalkers Crossing \$40.00
Chardonnay (*Tumbarumba, NSW*)

Stone fruit and mineral flavours. The palate is elegant, fine, long and intense with almost invisible vanilla oak characters in the finish.

'11 La Roche \$9.50 \$38.00
Petit Chablis (*Chablis, France*)

Rounded and full of style, light citrus overtones with a mineral backbone and a fresh finish.

'08 La Roche St Martin \$52.00
Chablis (*Chablis, France*)

Intensely fresh with fruits and flowers on the nose. Fresh, mineral, harmonious with a long and precise finish.

'07 Canobolas Smith \$48.00
Chardonnay (*Orange, NSW*)

This barrel-fermented chardonnay is 'old school'. It consistently shows an abundance of stone fruit characters and freshness.





Red Wines

Glass Bottle

'10 Bouchard 'La Vignee'

~~\$10.50~~ \$42.00

Pinot Noir (*Burgundy, France*)

Elegant small fruit flavours. A pleasantly balanced wine which reveals a harmonious blend of fruit and terroir.

'08 Dom de la Vougeraie

\$62.00

Pinot Noir (*Burgundy, France*)

Ripe blackberry and cherry aromas. Lovely texture and balance with great length.

'10 Derwent

\$58.00

Pinot Noir (*Granton, TAS*)

Rich cherry and dark berry fruits supported by bright natural acidity and ripe tannins. Perfectly balanced, intense but delicate.

'08 Tertini Reserve

\$44.00

Pinot Noir (*Mittagong, NSW*)

Red fruits mingling with savoury black pepper, smooth tannins, excellent complexity and good length.

'11 Cirillo The Vincent

\$32.00

Grenache (*Barossa Valley, SA*)

Sweet cherry, florals, red fruits and spice on the nose.

'10 Delas 'St. Esprit'

~~\$8.50~~ \$34.00

Grenache, Shiraz, Mourvedre (*Cotes Du Rhone, France*)

Great fruit with a sweet raspberry and black cherry nose, some herbs licorice and pepper.

'10 Woodstock the OCTOgenarian

\$38.00

Grenache, Tempranillo (*McLaren Vale, SA*)

Aromatic fruit of blood plums and bright red cherries.





Glass Bottle

'10 Crittenden Estate \$48.00

'Los Hermanos Homenaje'
Tempranillo, Matoro, Garnacha (*Morington, VIC*)

A rich homage to the blended wines of Spain's Cataluna.
This wine is pack-full of rich dark berry fruit, savoury spice
and a crunchy fresh finish.

'10 Grace Kayagatake Rouge \$48.00

Cabernet Sauvignon, Muscat Bailey A,
Cabernet Franc (*Yamanashi, Japan*)

Red plum and tea with forceful but soft tannins.
Medium bodied Bordeaux blend, clean and concentrated.

'05 Chateau Benadotte Rouge \$86.00

Cabernet Sauvignon, Muscat Bailey A,
Cabernet Franc (*Haut Medoc, France*)

The nose is opulent opening up like a bowl of fresh fruit,
the palate is mellow and well rounded.

'05 Chateau de Malleret \$72.00

Benadotte Rouge Cabernet Sauvignon,
Muscat Bailey A, Cabernet Franc (Haut Medoc, France)

Cedar and ripe cherry fruit and a hint of aniseed. Tannins
are ripe and finely grained with a long finish.

'10 Fraser Gallop Estate \$11.00 \$44.00

'Parterre' Cabernet Sauvignon (*Margaret River, WA*)

The wine has aromas of dusty mulberry, chocolate
orange, plum, violets and a hint of rubbed bay leaf.





Glass Bottle

'10 Quarísa Treasures \$32.00

Cabernet Sauvignon (*Coonawarra, SA*)

Generous flavours of ripe blackcurrant, black cherry and spice with a toasty charred oak overlay.

'09 Woodlands Margaret \$72.00

Cabernet Sauvignon, Merlot,
Malbec (*Margaret River , WA*)

Blackcurrant, spice and brambly dark berry fruits combined with fine grain tannins, A Cabernet blend of great pedigree.

'10 Enchanted Tree \$6.00 \$24.00

Shiraz (*Barossa Valley, SA*)

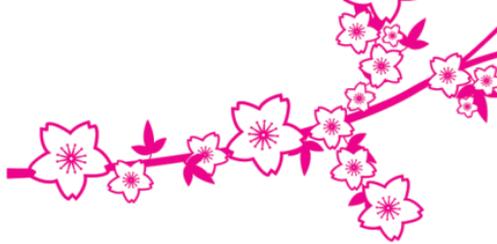
Rose petal and orange blossoms on the nose, Intense fresh berry flavours with vanilla and spicy fruits.

'10 Maverick Breechens \$30.00

Shiraz (*Barossa Valley, SA*)

A concentrated palate with black plums, dark berries, licorice and spice.





Beers/Cider

	Glass	Bottle
Cascade Premium Light		\$4.00
Crown Lager		\$6.00
James Boag's Lager		\$6.00
Monteith's Crushed Apple Cider		\$7.00

Foreign Beers

Yebisu 500ml (<i>Japan</i>)		\$14.00
Kirin Ichiban Draft (<i>Japan</i>)		\$8.00
Kirin Lager (<i>Japan</i>)		\$8.00
Asahi Super Dry (<i>Japan</i>)		\$8.00
Corona (<i>Mexico</i>)		\$7.00

Spirits & Liqueurs

Smirnoff Vodka, Bacardi White Rum,
Johnny Walker Red, Bundaberg Rum. \$6.50

Baileys, Cointreau, Frangelico,
Tanqueray Gin, Jack Daniels,
Jameson's Irish Whisky, Malibu,
Kahlua, Midori. \$7.00

Chivas Regal 12 year old,
Glenfiddich 12 year old single malt. \$8.50

Japanese whiskies
Suntory Hibiki 17 year old \$12.00
The 'Yamazaki' 18 year old single malt. \$18.00





Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale,
Lift, Tonic water, Soda water. \$3.50

Mineral Water

	Sml	Lrg
Voss	\$4.00	\$9.50

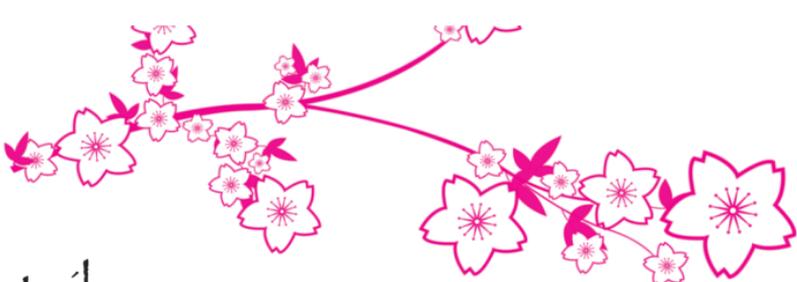
Ice Teas / Juices

Lemon or Peach ice tea \$3.50
Orange, Apple, Pineapple,
Apple and Blackcurrant.

Mixers

Lemon lime bitters, Pink lemonade,
Soda lime bitters etc. \$4.00





Cocktails

Japanese Monk

\$15.00

Zen green tea liqueur combined with sweet plum wine, freshly muddled limes and fragrant mint

Twisted Slipper

\$16.00

Alternative to the original *Japanese Slipper* with Cointreau, Midori and zesty yuzu syrup

Very Berry

\$17.00

Tequila and Frangelico with muddled berries topped with sparkling wine

Mandarini

\$16.00

Tequila and Midori shaken and strained with mandarin and elderflower

Strawberry Blush

\$18.00

Muddled strawberries shaken with Paraiso lychee liqueur and shochu topped with pink grapefruit juice

Shochu

Shochu is a distilled beverage native to Japan. It is most commonly distilled from barley, sweet potatoes, or rice

Shochu Cocktails

\$7.00

Shochu and flavoured syrup topped with soda water served tall over ice - Kyohou Grape or Calpico

