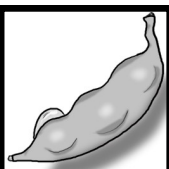


SHINWA IZAKAYA
JAPANESE PUB



[ENTRÉE]

EDAMAME (VG)(V) 5

*Japanese soybeans
(Choice of salted or chilli)*

ONSEN TAMAGO (V) 3

*Japanese style of slow cooked egg (hot spring egg) served
with dashi broth*

WAKAME SALAD (VG)(V) 6

*Japanese seaweed salad topped with roasted sesame seeds
and salad greens*

YAKKO (V) 6

*Japanese tofu cube topped with grounded ginger and green onion
and fish flakes, served in cold soba sauce*

VEGE OKONOMIYAKI (V) 10

*Teppanyaki vegetable pancake topped with tonkatsu sauce, Japanese
mayonnaise and sprinkled with grounded seaweed served with pan
fried egg base*

VEGE GYOZA (VG)(V) 9

*5 pieces per serve
Teppan- fried housemade dumplings with our special ponzu sauce*

[SALADS]

KINOKO SALAD (VG)(V) 12

*Assorted mushrooms with mix salad greens tossed in roasted sesame
and tomatoes, served with our housemade mild spicy dressings*

TOFU SALAD (VG)(V) 12

*Cubes of deep fried silken tofu tossed in sesame salad dressing and
served with salad greens, sliced cherry tomatoes and cucumbers*

SHINWA SALAD (V) 13

*Mix salad greens, sliced cherry tomato & cucumber, shredded crispy
crepes with onsen tamago egg, and served with our special shinwa
tangy sauce*

[DEEP FRIED]

LOTUS ROOT (VG)(V) 6

*Fried freshly cut lotus root slices
(Choices of salted or spicy flavour)*

CHIZU-FRY (V) 6

*Deep fried lightly battered cheese wrapped with Japanese oba leaf,
served with Japanese mayo*

AGEDASHI TOFU (VG)(V) 8

*4 pieces per serve
Deep Fried cubes of silken tofu battered with fish flakes, topped with
mashed ginger, shredded green onions and mild chilli, mashed radish,
and served with our tempura sauce*

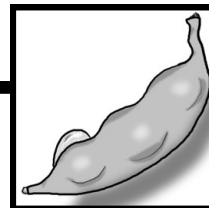
SHINWA TEMPURA SET (VG)(V) 13

*Deep fried tempura battered vegetables
(black mushroom, pumpkin, eggplant, sweet potato) in light batter
served with grounded ginger and meshed radish and tempura dipping
sauce*

(VG) = Vegan (V) = Vegetarian

VEGE
MENU
[1/2]

ベジタリアン



VEGE
MENU
[2/2]

ベジタリアン

[YAKITORI]

ASUPARA SKEWER (VG) 4

Asparagus bbq on grill with salt & pepper

PUCHI TOMATO (VG) 4

Cherry tomato bbq on grill with salt and pepper

NASU (VG) 4

Eggplants with teriyaki sauce

NASU (VG) 4

Eggplants with teriyaki sauce

ZUKKINI (VG) 4

Zucchini with teriyaki sauce

TOMOROKOSHI (VG) 4.5

Sweet corn with butter

[NOODLES & RICE]

COLD SOBA (VG)(V) 8

Cold buckwheat noodles tossed in soba sauce, prepared with green onions and mash radish, sesame seed and wasabi

COLD INANIWA UDON (VG)(V) 8

Cold udon noodles served in a bowl with grounded ginger, green onions and sesame seeds

CURRY ON RICE (VG)(V) 12

Housemade Japanese curry sauce served on top of rice and garnished with red pickles

GOHAN 3

Jasmine rice

SUMESHI 4

Vinegar flavoured sushi rice

[MAKI—ROLL]

VEGE ROLL (V)(VG) 13

Avocado, carrot, cucumber, bean curd, yellow radish pickles and salad mix

(VG) = Vegan (V) = Vegetarian

SET BANQUET バイキング

BANQUET A **\$40 pp**

STARTER

Miso Soup
Edamame (SALT / SPICY)

ENTREE

Gyoza (PORK / BEEF / VEGE)
Teppan—fried housemade dumplings with ponzu sauce
Yakko - (V) on request / Takosu
[Japanese silken tofu cube served in cold soba sauce] / [Marinated baby octopus with Japanese pickles]

DEEP FRY

Takoyaki / Tori Karaage / Kaki Fry
[Octopus pancake balls] /
[Crispy fried chicken thigh] / [Fried Oysters]

SALAD

Poteto Salad / Wakame Salad
[Japanese Mashed w eggs, hams, carrot cucumbers] / [Japanese Seaweed salad topped with roasted sesame seeds]

YAKITORI

Buta Barra / Yakitori
[Pork Belly skewer] / [Chicken Thigh skewer]
Nasu / Zucchini
[Eggplant w teriyaki sauce] / [Zucchini w teriyaki sauce]

RICE / NOODLE

Gyu Udon / Teriyaki Chicken
[Beef slices served w udon noodles in broth soup]
[Chicken thigh fillets w housemade teriyaki sauce on rice]

DESSERTS

Green Tea Ice-cream /
Black Sesame Icecream
[Premium green tea ice-cream] / [Premium black sesame ice-cream]

BANQUET B **\$55 pp**

STARTER

Miso Soup
Edamame (SALT / SPICY)

ENTREE

Gyoza (PORK / BEEF / VEGE)
Teppan—fried housemade dumplings with ponzu sauce
Tuna Tataki / Wagyu Tataki
[Thinly sliced Tuna steak] / [Thinly sliced GRADE 7 Wagyu Beef]

DEEP FRY

Takoyaki / Tori Karaage / Kaki Fry
[Octopus pancake balls] / [Crispy fried chicken thigh] [Fried Oysters]

SALAD

Kaisen Salad / Soft Shell Crab Salad
[Seared sashimi of salmon, king fish , tuna & cooked prawn topped with salad]/[Crispy soft shell crab tossed in housemade mild chilli dressing & salad green]

YAKITORI

Buta Barra / Yakitori
[Pork Belly skewer] / [Chicken Thigh skewer]
Nasu / Zucchini
[Eggplant w teriyaki sauce] / [Zucchini w teriyaki sauce]

SUSHI OR SASHIMI

6 mix nigiri sushi / 6 mix sashimi
[Chefs selections of 6 mix nigiri sushi] /
[Chefs selections of 6 mix sashimi]

DESSERTS

Green Tea Ice-cream/Black Sesame Ice-cream
[Premium green tea] / [Premium Black sesame ice-cream]
Japanese Mochi

BANQUET C **\$75 pp**

STARTER

Miso Soup
Edamame (SALT / SPICY)

ENTREE

Gyoza (PORK / BEEF / VEGE)
Teppan—fried housemade dumplings with ponzu sauce
Tuna Tataki / Wagyu Tataki / King Fish Carpaccio
[Thinly sliced Tuna steak] / [Thinly sliced GRADE 7 Wagyu Beef] / [King fish sashimi infused in tangy dressing]

DEEP FRY

Shinwa Tonkatsu / Shinwa Tempura Set
[Fried crumbled pork fillet] / [Deep fried king prawn, fish & assorted vegetables]

SALAD

Kaisen Salad / Soft Shell Crab Salad
[Seared sashimi of salmon, king fish , tuna & cooked prawn topped with salad] / [Crispy soft shell crab tossed in housemade mild chilli dressing & salad green]

YAKITORI

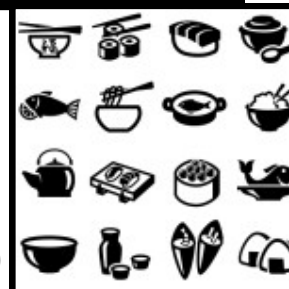
Ramu-rakku / Wagyu (Grade 7)
[3 day Marinated lamb rack]/[Grade 7 Wagyu beef Skewer]
Buta Barra / Yakitori
[Pork Belly skewer]/[Chicken Thigh skewer]
Nasu / Zucchini
[Eggplant w teriyaki sauce]/[Zucchini w teriyaki sauce]

SUSHI OR SASHIMI & MAKI

6 mix nigiri sushi / 6 mix sashimi
[Chefs selections of 6 mix nigiri sushi] / [6 mix sashimi]
Spicy Tuna Crunchy Roll / Spider Roll
[Tuna, Crab Salad, Cucumber, Avocado and mild spicy housemade mayo sauce] / [Soft shell crab, avocado, carrot and cucumber and our housemade sauce]

DESSERTS

Green Tea Ice-cream / Black Sesame Icecream
[Premium green tea] / [Black sesame ice-cream]
Japanese Mochi





ENTRÉE 冬 ハ ス

EDAMAME (VG) (V) 5

*Japanese soybeans
(Choice of salted or chilli)*

ONSEN TAMAGO (V) 3

*Japanese style of slow cooked egg (hot spring egg) served
with dashi broth*

WAKAME SALAD (VG) (V) 6

*Japanese seaweed salad topped with roasted sesame seeds
and salad greens*

YAKKO (V) 6

*Japanese tofu cube topped with ground ginger and green onion
and fish flakes, served in cold soba sauce*

TAKOSU 8

*Marinated baby octopus topped with shredded seaweed and sliced
cucumber, served with refreshing housemade citrus sunamon sauce*

OYSTER 8

*2 pieces per serve
Fresh oysters topped with ground radish and green onions, served
with our housemade citrus sauce*

OKONOMIYAKI (V) 10/13

*Teppanyaki vegetable pancake topped with tonkatsu sauce, Japanese
mayonnaise, ground seaweed and fish flakes *(V) no fish flakes*
(Choice of Vegetable / Pork / Chicken / Scallops)*

GYOZA (VG) (V) 9

*5 pieces per serve
Teppan- fried housemade dumplings with our special ponzu sauce
(Choice of Pork / Beef / Vegetable)*

TUNA TATAKI 13

*Thinly sliced fresh tuna steak, grilled on the outside and topped with
shredded green onions, alfalfa sprouts and flying fish roe, and served
with raw quail egg and our housemade sauce*

WAGYU TATAKI 15

*Thinly sliced premium wagyu beef (Marble 7) grilled on the outside
topped with shredded onions, alfalfa sprouts and flying fish roe, served
with our housemade tataki sauce*

KING FISH CARPACCIO 13

*King fish sashimi infused in tangy housemade salad dressing of tomato,
onions and ground leeks, and topped with alfalfa sprouts*

UNAGI TOBIKO & AVOCADO WRAP 12

*4 pieces per serve
Freshwater eel and flying roe and avocado wrapped in pancake crepes*

MISO SOUP 4

*Soybean paste soup with cubed tofu and shredded seaweed and
green onions*

(VG) = Vegan (V) = Vegetarian



DEEP FRY 揚げ物

LOTUS ROOT

(VG) (V) 6

*Fried lotus root slices
(Choices of salted or wasabi flavour)*

CHIZU-FRY

(V) 6

Deep fried lightly battered cheese wrapped with Japanese oba leaf, served with Japanese mayo

AGEDASHI TOFU (V) On Request

(VG) (V) 8

4 pieces per serve

Deep Fried cubes of silken tofu battered with fish flakes, topped with mashed ginger, shredded green onions and mild chilli, mashed radish, and served with our tempura sauce

KAKI-FRY

8

2 pieces per serve

Lightly fried fresh oysters and served with lemon and Japanese mayonnaise

TAKOYAKI

8

6 pieces per serve

Octopus pancake balls topped with housemade sauce, Japanese mayonnaise, green onions and shredded bonito.

TORI KARAAGE

8

Japanese style crispy deep fried free range chicken thigh meat

SHINWA TONKATSU

12

Fried crumbed pork fillet served with japanese tonkatsu sauce mix with mayonnaise, and with our housemade potato salad and salad greens

SHINWA TEMPURA SET (V) On Request

(VG) (V) 13

Deep fried king prawn and fish fillet and assorted vegetables (black mushroom, pumpkin, eggplant, sweet potato) in light batter served with grounded ginger and meshed radish and tempura dipping sauce

**POTETO SALAD**

7

Creamy mash potato salad with mashed eggs and hams, sliced carrots and cucumbers, and shredded green onions

KINOKO SALAD

(VG) (V) 12

Assorted mushrooms with mix salad greens tossed in roasted sesame and tomatoes, served with our housemade mild spicy dressings

TOFU SALAD

(VG) (V) 12

Cubes of deep fried silken tofu tossed in jap sesame salad dressing and served with salad greens, sliced cherry tomatoes and cucumbers

KAISEN SALAD

15

Seared sashimi of salmon, king fish, tuna, and cooked prawn topped with mixed greens, and served with our housemade salad dressing

SOFT SHELL CRAB SALAD

15

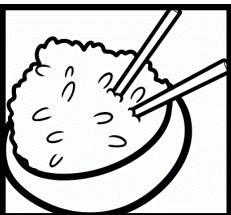
Crispy soft shell crab tossed in refreshing housemade special salad dressing, and served with sakura ebi and salad greens

SHINWA SALAD

(V) 13

Mix salad greens, sliced cherry tomato & cucumber, shredded crispy crepes with onsen tamago egg, and served with our special shinwa tangy sauce

SALAD
サラダ



RICE & NOODLE

どんぶり

Noodles

Authentic Japanese Pub Noodle dishes

COLD SOBA (V) 8

Cold buckwheat noodles tossed in soba sauce, prepared with green onions and mash radish, sesame seed and wasabi

COLD INANIWA UDON (V) 8

Cold udon noodles served in a bowl with ground ginger, green onions and sesame seeds

YASAI UDON 10

Fresh market vegetables served with udon noodles and shredded green onions and seaweed in dashi broth soup

GYU UDON 12

Premium beef slices served with udon noodles topped with shredded green onions and seaweed in dashi broth soup

TEMPURA UDON 14

Tempura prawn, fish fillet and assorted tempura vegetables served with udon in dashi broth soup topped with shredded green onions and seaweed

Rice

Authentic Japanese Pub Rice dishes

TERIYAKI CHICKEN DON 12

Braised free range chicken thigh fillets with housemade teriyaki sauce

CURRY ON RICE (V) 12/14

*Housemade Japanese curry sauce served on top of rice and garnished with red pickles
[Choice of vegetarian / chicken thigh filets / braised beef / fried pork cutlets]*

SASHIMI DON 15

A bed of assorted fresh raw fish including salmon, tuna, king fish served with mixed salad on rice accompanied with housemade sashimi sauce

UNAGI DON 14

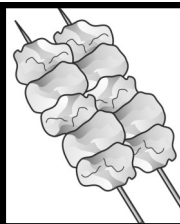
Freshwater eel with special BBQ sauce served on top of rice

GOHAN 3

Jasmine rice

SUMESHI 4

Vinegar flavoured sushi rice



GRILL 串焼き

ONE SKEWER PER SERVE

YAKITORI PLATTER

Chefs selection of 5 mix yakitori platters

Chicken Platter	25
Mix platter	31
Vege Platter	20
Seafood Platter	35

GYUTAN

Premium ox tongue

<i>thick slice</i>	8.5
<i>Slim slice</i>	5

GYUNIKU

5.5

Beef tenderloin

ENDOKI GYU

7

Golden mushrooms wrapped in thinly sliced beef with teriyaki sauce

WAGYU

10

Marble 7> Wagyu beef

RAMU-RAKKU

9

Lamb rack

BUTABARA

5.5

Pork belly

BUTA ASPARAGUS

6.5

Fresh asparagus wrapped in thinly sliced pork belly

BUTA LYCHEE

6.5

Lychee wrapped in sliced pork belly

SU-BUTA

6.5

Pork belly with housemade sweet & sour sauce

YAKITORI

5

Chicken thigh with salt and pepper

AMAZUPPAI YAKITORI

5.5

Chicken thigh with housemade sweet & sour sauce

TERIYAKI YAKITORI

5.5

Chicken thigh with housemade teriyaki sauce

OPA YAKITORI

5.5

Chicken thigh topped with shredded opa leaves

YUZUWASABI YAKITORI

6

Chicken thigh with Japanese mayo & wasabi

CHEESE YAKITORI

6.5

Chicken thigh with housemade cheesy sauce

MENTAIKO YAKITORI

7

Chicken thigh with housemade cod roe sauce

NEGIMA

7

Chicken thigh with leek

GOLDEN HOTATE

12

Shell scallop with housemade golden sauce (egg yolk, mayo, avocado & mushroom)

ARABIKI SAUSAGE

4.5

Japanese cheese sausage

SANMA

9

Japanese pike (whole fish)

KURUMAEBI

8

Tiger Prawn

HOTATE

5.5

Scallop

ASUPARA

(VG) 4

Asparagus

PUCHI TOMATO

(VG) 4

Cherry tomato

SHIITAKE

(VG) 4

Black mushroom

NASU

(VG) 4

Eggplants with teriyaki sauce

ZUKKINI

(VG) 4

Zucchini with teriyaki sauce

TOMOROKOSHI

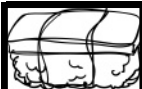
(VG) 4.5

Sweet corn with butter

KIRI-MOCHI

(VG) 5

Grilled Japanese rice cake skewer rolled in sliced seaweed



SUSHI & SASHIMI

寿司

NIGIRI

Sliced raw fish with a moulded ball of rice underneath

SMALL 10

Chefs selection of 4 nigiri sushi

MEDIUM 18

Chefs selection of 8 nigiri sushi

LARGE 33

Chefs selection of 14 nigiri sushi

MAKI - ROLL

Maki sushi is any type of sushi made in a roll with rice

VEGE ROLL (V)(VG) 13

Avocado, carrot, cucumber, bean curd, yellow radish pickles and salad mix

SPICY TUNA CRUNCHY ROLL 15

Tuna, crab salad, cucumber, avocado and mild spicy housemade mayo sauce

MIXED CRAB AVOCADO ROLL 14

Crab salad, avocado, carrot and cucumber

SPIDER ROLL 16

Soft shell crab, avocado, carrot and cucumber and mild spicy housemade mayo sauce

SEARED SALMON CRAB ROLL 14

Crab stick, cucumber, carrot, salad mix wrapped with seared salmon with unagi sauce & japanese mayo

SASHIMI

Japanese thick cut fresh raw meat or fish

SMALL 14

Chefs selection of 6 pieces mix sashimi

MEDIUM 26

Chefs selection of 12 pieces mix sashimi

LARGE 38

Chefs selection of 18 pieces mix sashimi

SUSHI SASHIMI SET

Mix sushi platter which includes variety of nigiri, maki & sashimi

SMALL 38

3 pieces nigiri sushi,

4 pieces maki sushi

6 pieces sashimi

MEDIUM 58

5 pieces nigiri sushi

6 pieces maki sushi

9 pieces sashimi

LARGE 78

8 pieces nigiri sushi

10 pieces maki sushi

12 pieces sashimi



Japanese PLUM

Choya Umesu on ICE 7

Japanese Choya Umesu served on ice

HAPPY HOUR PRICE 5

Soda Choya Umesu 8

Japanese Choya Umesu served with ice, soda & plum

HAPPY HOUR PRICE 6

Choya Yume Wine 7

Extracted from 100% Japanese grown Ume fruits, pure Japanese grape wine and balanced sugar. It has a clean, smooth & light bodied sweet flavour

HAPPY HOUR PRICE 5

Yuzu on ICE 7

Made from fresh Yuzu. It is well balanced with bitterness from the skin of the fruit as well as the strong flavour

HAPPY HOUR PRICE 5

Ginger Ale YUZU 8

Yuzu a Japanese citrus liquor served with ginger ale

HAPPY HOUR PRICE 6

Japanese BEER

Asahi on TAP (300ml) 8

Our Asahi kegs are imported from Japan and dispensed from our Japanese beer machine creating a risp draught beer

HAPPY HOUR PRICE 6

Asahi on TAP (400ml) 9

Our Asahi kegs are imported from Japan and connected to our Japanese beer machine creating a clean & crisp taste

HAPPY HOUR PRICE 7

Orion Beer (500ml) 12

Orion is a lager that displays a lightness and crispness that caresses the pallet. It is less fruity in style with an emphasis on smoothness

HAPPY HOUR PRICE 8

Kirin (330ml) 9

Kirin is a light but malty, with a good amount of depth but without being overpowering

HAPPY HOUR PRICE 6

Sapporo (355ml) 9

One of Japan oldest beer. As a pale lager beer it is popular for all occasions

HAPPY HOUR PRICE 6

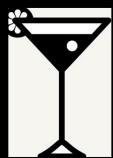
Sake BOMB 10

Fun way to celebrate all occasions, it is served with our Asahi on tap accompanied with a shot of our cold Kizakura Sake

HAPPY HOUR PRICE 7

DRINKS
MENU
[1/5]

ドリンクメニュー



DRINKS

MENU

2/5

ドリンクメニュー

Japanese SAKE

Kizakura Yamahai — HOUSE SAKE (HOT/COLD) 8

Semidry, Rich

HAPPY HOUR PRICE 5

Asabiraki Junmai 17

Dry, Mellow, Rich

HAPPY HOUR PRICE 12

Onigoroshi Junmai 18

Light, Fruit, Dry

HAPPY HOUR PRICE 13

Kinkan Junmaishu 23

Fruity, Rich, Smooth

HAPPY HOUR PRICE 18

Michisakari Junmai Daiginjo 28

Light, Dry, Soft

HAPPY HOUR PRICE 23

Japanese COCKTAILS

Sake-Politon 13

The classic cosmopolitan with a twist of dry sake

HAPPY HOUR PRICE 10

White Mountain 14

A sour Japanese sake cocktail with a hint of peaches and fresh lime

HAPPY HOUR PRICE 10

Shochu Kiwi Sour 15

The classic sour cocktail with a Japanese twist of shochu and a fresh kiwi fruit smash

HAPPY HOUR PRICE 10

Choya Blossom 14

A refreshing cocktail infused with Choya Umeshu, peach schnapps, triple sec and lemon juice.

HAPPY HOUR PRICE 10

Yuzu Breeze 14

A great combination of Japanese Yuzu, Canadian Club Whisky, Ginger Ale and lime juice which brings out a dry but refreshing taste

HAPPY HOUR PRICE 10



DRINKS

MENU

3/5

シュワインコ
メニュー

Shinwa Cocktails

The Shinwa Special 15

Shinwa's specialty cocktail with vodka and Chambord mixed with fresh kiwi fruit, passion fruit and raspberries shaken together and served ice cold

HAPPY HOUR PRICE 10

Lychee Martini 14

Is a must for any lychee fans with a mix of vodka, lychee liquor, and fresh lime shaken and served ice cold

HAPPY HOUR PRICE 10

Japanese Slipper 13

A classic cocktail with equal parts midori, triple sec and lemon juice

HAPPY HOUR PRICE 10

Apple Mojito 14

A twist on the classic mojito with Bacardi, apple schnapps with fresh lime, apples and mint

HAPPY HOUR PRICE 10

Devil's Advocate 13

A new cocktail with tequila, peach schnapps, cranberry juice, fresh lime and a dash of bitters

HAPPY HOUR PRICE 10

Wines

[RED WINES]

GLASS / BOTTLE

McGuigan Merlot NSW 8 / 30

Raspberries, Cherry, Plum, Oak **HAPPY HOUR PRICE 5**

Hanwood Shiraz, NSW 8 / 30

Forest berries, Cherries, Spices **HAPPY HOUR PRICE 5**

McGuigan CabSav, NSW 9 / 33

Cherries, Blackberries, Vanilla, Chocolate **HAPPY HOUR PRICE 5**

Hardy's Pinot Noir, VIC 10 / 35

Berries, Mint, Spices **HAPPY HOUR PRICE 5**

[WHITE WINES]

GLASS / BOTTLE

Hanwood Chardonnay, NSW 7 / 28

Melons, Pineapple, Peaches, Nectarines **HAPPY HOUR PRICE 5**

Angrove Sav Blanc, SA 8 / 30

Crisp, Tropical Fruits, Apples, Floral aromas **HAPPY HOUR PRICE 5**

Neve Marlborough Sav Blanc, NZD 8 / 30

Classic passionfruit, gooseberry and tropical fruits and dash of lime
HAPPY HOUR PRICE 5



DRINKS
MENU
[4/5]

ドリンクメニュー

House SPIRITS

Choice of ICE or MIX

Karavan Vodka, France 8

Tanqueray Gin, UK 8
HAPPY HOUR PRICE 5

Bacardi Rum, Cuba 8
HAPPY HOUR PRICE 5

Johnnie Walker, Scotch, USA 8
HAPPY HOUR PRICE 5

Jack Daniel, USA 8.5
HAPPY HOUR PRICE 5

Canadian Club Whisky, Canada 8.5
HAPPY HOUR PRICE 5

Jose Cuervo, Mexico 8
HAPPY HOUR PRICE 5

Liqueurs

Choice of ICE or MIX

Midori, Japan 8
Sweet, muskmelon *HAPPY HOUR PRICE 5*

Chambord, France 9
Raspberry *HAPPY HOUR PRICE 5*

Ice 47 Apple Schnapps, Germany 9
Apple *HAPPY HOUR PRICE 5*

Ice 47 Peach Schnapps, Germany 9
Peach *HAPPY HOUR PRICE 5*

Soho, France 9
Lychee *HAPPY HOUR PRICE 5*

Vok Triple Sec, Australia 8
Orange *HAPPY HOUR PRICE 5*



Non-Alcoholic

<u>Lemon Lime Bitter</u>	<u>5</u>
<u>Japanese Calpico Soda</u>	<u>4.5</u>
<i>Original / Grape</i>	
<u>Japanese Marble Soda</u>	<u>5</u>
<u>Coke</u>	<u>4</u>
<i>Original / Zero</i>	
<u>Sprite</u>	<u>4</u>
<u>Soda Water</u>	<u>4</u>
<u>Tonic Water</u>	<u>4</u>
<u>Ginger Ale</u>	<u>4</u>
<u>Orange Juice</u>	<u>4.5</u>
<u>Apple Juice</u>	<u>4.5</u>
<u>Cranberry Juice</u>	<u>4.5</u>
<u>Pineapple Juice</u>	<u>4.5</u>

Mocktails

<u>The Punch</u>	<u>8</u>
Apple juice infused with lemon, raspberries and passionfruit	
<i>HAPPY HOUR PRICE</i>	<i>5</i>
<u>Shinwa Tropical</u>	<u>9</u>
Apple juice infused with kiwi, passionfruit, raspberry, lemon and grenadine	
<i>HAPPY HOUR PRICE</i>	<i>6</i>
<u>Pineapple Express</u>	<u>7</u>
Pineapple juice infused with passionfruit and limes	
<i>HAPPY HOUR PRICE</i>	<i>5</i>
<u>Sakura</u>	<u>7</u>
Cranberry juice and Apple juice infused with raspberries and limes	
<i>HAPPY HOUR PRICE</i>	<i>5</i>

DRINKS
MENU
[5/5]

ドリンクメニュー