

TEA

Sencha, Green Tea	7
Genmaicha, Roasted Rice Tea	7
Hojicha, Roasted Green Tea	9

SOFT DRINK

Coke	6
Coke Zero	6
Sprite	6

WATER

Acqua Panna Still Water 500ml	6
SanPellegrino Sparkling Water 500ml	6



DRINKS

- SAKE 日本酒
- SHOCHU 芋焼酎
- UMESHU 梅酒
- YUZUSHU 柚子酒
- WINE
- SPIRIT
- BEER
- NON ALCOHOLIC
- TEA
- SODA

- LUNCH SAKE PAIRING 45ml of
- 4 Selected Sake \$59
- 4 Prestige Sake \$99
- DINNER SAKE PAIRING 45ml of
- 6 Selected Sake \$88
- 6 Prestige Sake \$168

SAKE Japanese Rice wine, Nihonshu 60ml 240ml 720ml

*** MEDIUM DRY**

Hitakami Chokarakuchi Junmai 12 45 132

日高見 超辛口純米 15.5% ABV, 60% Rice Polishing, MIYAGI
This Junmai offers a subtle aroma of mushrooms and honey, coupled with the freshness of yellow apple, pineapple and orange zest.

Kokuryu Kuzuryu Junmai 13 49 143

黒龍九頭龍 純米 14.5% ABV, 65% Rice Polishing, FUKUI
The tactile sensation of strength on the tip of the tongue is balanced with umami and bitterness, leading to a pleasant lingering finish.

*** LIGHT DRY**

Roman Junmai Ginjo 14 53 154

口万 純米吟醸 15% ABV, 55% Rice Polishing, FUKUSHIMA
The uniqueness of the century-old brewery, with a taste that is Characterized by a gentle sweetness, yet still provides a sharp aftertaste.

Denshu Tokubetsu Junmai 19 72 209

田酒 純米吟醸 夏 16% ABV, 55% Rice Polishing, AOMORI
This ginjo is made by polishing up to 50% “Comet“, Hokkaido’s preferred rice for sake brewing. A light, refreshing ginjo-shu with the characteristics of the rice.

Nichi Nichi Yamadanishiki Junmai Kimoto 21 79 231

日日 山田錦 純米 12% ABV, 50% Rice Polishing, KYOTO
Muscat grapes, which peach, pineapple, white lily and freshly cut flower stems, gentle oak notes, and a light bubblyness to end.

Hakkaisan Yukimuro Junmai Daiginjo 22 83 242

八海山 雪室純米大吟醸 17% ABV, 50% Rice Polishing, NIIGATA,
Natural 3 years Snow Aged Sake, Natural Snow keeps the Temperature always around 3 degree Celsius.

WHISKY 30ml

Suntory Toki 43% 14

Osaka, Japan

Suntory Hakushu Single Malt 43% 26

Osaka, Japan

Suntory Hibiki Harmony 43% 29

Osaka, Japan

Suntory Yamazaki 12yrs Single Malt 43% 40

Osaka, Japan

Nikka Coffey Grain 45% 24

Hokkaido, Japan

GIN

Suntory Roku 43% 13

Osaka, Japan

VODKA

Suntory Haku 40% 12

Osaka, Japan

BEER

Asahi Super Dry Lager 5.0% 330ml 11

Sapporo Premium Lager 5.0% 355ml 12

Yebisu Golden Lager 5.0% 350ml 17

Hitachino Nest Yuzu Lager 5.5% 350ml 18

NON ALCOHOLIC

Asahi Super Dry Lager 0.0% 330ml 9

Choya Yuzushu Soda 0.0% 350ml 12

Hyakunen Zero Umeshu 0.0% 9 (60ml) / 34 (240ml)

Saicho Jasmine Sparkling Tea 0.0% 200ml 27

RED WINE

	Glass	Half	Bottle
Flametree Embers Cabernet Sauvignon 2020 Margaret River, WA	16	37	70
Red Edge 'Degree' Shiraz 2022 Heathcote, VIC	17	39	75
Zonzo Pinot Noir 2024 Yarra Valley, VIC	19	43	83
Bellvale Pinot Noir 2024 Gippsland, VIC	18	41	78
Louis Jadot Bourgogne Couvent des Jacobins Pinot Noir 2022 Burgundy, FRANCE	39	89	171
La Villa Pinot Noir 2024 Spreyton, TAS			97
Louis Max Cotes du Rhone Shiraz Grenache 2021 Burgundy, FRANCE			98
Jackson Brooke Pinot Meunier 2022 Henty, VIC (Cobboboonee Vineyard)			89

SAKE Japanese Rice wine, Nihonshu

60ml 240ml 720ml

*** MEDIUM FRUITY**

Dassai 45 Junmai Daiginjo 12 45 132
瀬祭 純米大吟醸 16% ABV, 45% Rice Polishing, YAMAGUCHI
Made with 100% Yamadanishiki rice milled down to 45%, it offers a delicate sweetness and gentle aroma. The most popular product in the Dassai range.

Sharaku Junmai Ginjo 15 56 165
寫楽 純米吟醸 16% ABV, 50% Rice Polishing, FUKUSHIMA
This beautiful sake conjures up the tropics with pronounced aromas of creamy banana, melon, nashi pear, white peach, and candyfloss.

Kankiku Junmai Daiginjo Nama Genshu 21 79 231
寒菊 青海純米吟醸 15% ABV, 29% Rice Polishing, CHIBA
The fresh fruitiness of honeyed apples and its light sharpness make this a perfect summer bottle.

*** LIGHT FRUITY**

Houou Biden Junmai Ginjo 16 62 176
鳳凰美田 純米吟醸 16% ABV, 55% Rice Polishing, TOCHIGI
Lychee, pineapple, passionfruit, and custard apple with base notes of fresh banana.

AKABU Junmai Ginjo NEWBORN Nama 19 72 209
赤武 純米吟醸 15% ABV, 50% Rice Polishing, IWATE
Crafted with Iwate Prefecture's Ginginga rice, this sake boasts a delightful aroma, savory umami, rich minerality, and pleasant acidity.

Abe Junmai Ginjo Nama Genshu 22 79 242
あべ 純米吟醸 無濾過 生原酒 13% ABV, 60% Rice Polishing, NIIGATA
Creamy yoghurt aromas with a hint of basil fill the glass on pouring and this lightly cloudy sake is medium sweet with a fruity flavour base punctuated by lime citrus

Kubota Manjyu Junmai Daiginjo 24 91 264
久保田 萬寿 純米大吟醸 15% ABV, 35% Rice Polishing, NIIGATA
500 years of sake making experience have culminated in Kubota "Manju" a sake said to be one of the finest around.

PRESTIGE POUR SAKE

60ml 240ml 720ml

*** LIGHT DRY**

Hananoka Ubusuna Yamadanishiki Ninojo 28 98 280
産土 山田錦 二農釀 13% ABV, 55% Rice Polishing, KUMAMOTO
The unprecedented freshness created by the action of koji mold and other fungi and microorganisms leaves the impression.

Noguchi Yamahai Miyamanishiki 2019 VIN 34 119 340
農口 山廃宮満錦 19% ABV, 55% Rice Polishing, NIIGATA
Rich and structured yamahai sake with vibrant acidity and deep umami. Notes of clean and dry with a long, savory aftertaste.

Otokoyama Junmai Daiginjo 36 126 360
男山 純米大吟釀 16% ABV, 50% Rice Polishing, HOKKAIDO
A clean and refined Junmai Daiginjo with a dry, crisp finish, delicate melon aromas that reflects classic Hokkaido craftsmanship.

Jikon Tokubetsu Junmai 38 133 380
而今 特別純米 16% ABV, 60% Rice Polishing, MIE
In addition to the mellow flavor unique to Jikon, its mild acidity and crisp aftertaste complement food.

*** LIGHT FRUITY**

Juyondai Asahitaka Special Honjozo 27 95 270
十四代朝日鷹特別本醸造 15% ABV, 55% Rice Polishing, YAMAGATA
A smooth, easy-drinking sake with a medium body and balanced Flavour. The brewery with a long history that Juyondai brand.

OBUSE Sogga Pere Et Fils Domaine Takou 52 182 520
Junmai Ginjo
小布施 16% ABV, 70% Rice Polishing, NAGANO
A mellow yet Umami bitterness which gives you the richness of rice; acidity is also noticeable which gives the profile of rice and lactic acid via a rich impressionistic profile.

Dassai Beyond Junmai Daiginjo 920
獺祭 純米大吟釀 16% ABV, 23% Rice Polishing, YAMAGUCHI
The ultimate sake from Dassai, Beyond accomplishes the miracle of bringing both body and elegance to their pinnacle. On the nose, it evokes perfume and floral water.

WHITE WINE

Glass Half Bottle

San Salvatore Porconero Fiano IGP 20 46 88
2021 Campania, ITALY

Le Monde Pinot Grigio Friuli DOC 22 50 96
2024 Friuli-Venezia Giulia, ITALY

Julien Brocard La Boissonneuse AC 167
2021 Chablis, FRANCE

Domaine de la Motte Premier Cru 39 90 171
Vauligneau
2024 Chablis, FRANCE

Jean Marc Brocard Premier Cru 41 94 180
Beauregard
2023 Chablis, FRANCE

Denis Race Premier Cru Montmains 42 96 185
2023 Chablis, FRANCE

Vocoret et Fils Premier CRU Côte de Léchet 44 101 194
2023 Chablis, FRANCE

Chanson Les Preuses Grand CRU 77 177 339
2016 Chablis, FRANCE

La Chablisienne Grand CRU 88 203 388
Chateau Grenouille
2020 Chablis, FRANCE

WHITE WINE	Glass	Half	Bottle
Atlas Watervale Riesling 2024 Clare Valley, SA	16	37	70
Riversdale Estate Sauvignon Blanc 2025 Coal River, TAS	20	46	88
Starborough Pinot Gris 2024 Marlborough, NZ	17	39	75
Marnong Estate Chardonnay 2024 Sunbury, VIC	18	41	78
Castle Rock Porongurup Riesling 2024 Great Southern, WA			92
Ten Minutes by Tractor Estate Riesling 2023 Mornington Peninsula, VIC			136
MAHI Alias Sauvignon Blanc 2019 Marlborough(Single Vineyard), NZ			106

PRESTIGE POUR SAKE 60ml 240ml 720ml

*** MEDIUM FRUITY**

Dassai 23 Junmai Daiginjo 29 102 290
 瀬祭 純米大吟醸 16% ABV, 23% Rice Polishing, YAMAGUCHI
 Delivering delicate floral aromas with a palate reminiscent of honey and fresh like white flowers, crunchy pear aromatics.

IWA5 Junmai Daiginjo Assemblage 5 51 178 510
 純米大吟醸 15% ABV, 35% Rice Polishing, SHIRAIWA
 IWA5 is a new sake by former Chef de Cave at Dom Pérignon, Richard Geoffroy. traditional Japanese sake and his affinity for innovation.

Juyondai Junmai Daiginjo Nakadori Akaiwa 67 235 670
 十四代中取り純米大吟醸 15% ABV, 35% Rice Polishing, YAMAGATA
 A rare and prestigious Juyondai expression showcasing Akaiwa Omachi rice, with exceptional elegance, purity, and a long, graceful finish.

*** ARAMASA 新政 COLLECTION**

Aramasa Colors 'COSMOS' 36 126 360
 新政 13% ABV, 60% Rice Polishing, AKITA
 A soft sweetness washes across the palate, blending harmoniously with gentle umami, well-calibrated juicy acidity.

Aramasa Colors 'ASH' 51 178 510
 新政 13% ABV, 40% Rice Polishing, AKITA
 A complex, layered aroma of green grapes, apple, nashi pear, and fresh chamomile with lactic notes elegantly framed by cedar wood.

Aramasa Private Lab 'AMANEKO' 31 109 310
 新政 亜麻猫 13% ABV, 60% Rice Polishing, AKITA
 A bold and experimental sake with a lively, fruity aroma. It combines bright acidity with a slightly wild, natural fermentation character.

Aramasa Private Lab 'HINOTORI' 35 123 350
 新政 陽乃鳥 13% ABV, 60% Rice Polishing, AKITA
 Hinotori, or Firebird, is a luxurious sake from the Aramasa Private Lab series. It is crafted using the Kijoshu method, which replaces water with sake during brewin.

SPARKLING SAKE

Sakura Masamune bottle 200ml 櫻正宗 11%, HYOGO Offering a rich fragrance of exotic fruit, freshness that spreads across the palate along with a dry sharpness that characterises it's refined quality with sweet aroma.	36	
Dassai 45 Sparkling bottle 360ml 獺祭 13%, YAMAGUCHI The characteristic milky hue of nigori sake, due to fine rice residues, immediately catches the eye, heralding an exceptional taste experience.	58	
<i>SHOCHU</i> Distilled spirits 60ml	240ml	
Sakura Shiranami Imo (Sweet Potato) 桜白波 芋焼酎 25%, KAGOSHIMA Smooth and light sweetness of the sweet potato and Elegant aroma with smooth finish.	12	46
<i>UMESHU</i> Plum, <i>YUZUSHU</i> Citrus, <i>MOMOSHU</i> Peach		
Umenoyado Green tea Umeshu 梅乃宿 緑茶梅酒 8%, NARA Blended with Japanese Yamato green tea	10	38
Houou Biden Hizou Umeshu 鳳凰美田 熟成秘蔵梅酒 16%, TOCHIGI This umeshu exemplifies the huge strides they are making with their fruit liqueur range.	15	57
Umenoyado Yuzushu 梅乃宿 柚子酒 8%, NARA, Scents resembling a balance between zesty lemons.	11	42
Umenoyado Momoshu 梅乃宿 桃酒 8%, NARA Japanese white peach purée, for a deeper more flavourful sake.	11	42
<i>KOCHACHU</i> Japanese Earl Grey tea, Sake		
Nizawa Kaoru Kochashu 新澤 紅茶酒 12%, MIYAGI, This special liqueur is made with a luxurious blend of Earl Grey tea, sake, and sugar. Earl Grey has a black Ceylon tea base flavoured with oil from the rind of the Bergamot orange.	14	53

Sparkling & Champagne

	Half	Bottle
Louis Bouillot Perle de Vigne Grand Reserve Burgundy, FRANCE Half Bottle 375ml	56	
G.H.Mumm Cordon Rouge Brut Champagne, FRANCE Half Bottle 375ml	98	
Perrier-Jouet Grand Brut Champagne, FRANCE Half Bottle 375ml	128	
Laurent Perrier La Cuvée Demie Brut Champagne, FRANCE Half Bottle 375ml	146	
San Pietro Sparkling Cuvée Mornington Peninsula, VIC		84
Howard Vineyard Blanc de Blanc 2024 Adelaide Hills, SA		105
Pertois Moriset L'Assemblage Brut Champagne, FRANCE		230
Jeauxaux Robin Eclats de Meulière Extra Brut Champagne, FRANCE		282
Laurent Perrier Millésimé Brut 2015 Champagne, FRANCE		392

