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FREEZER MARTINIS 22

50:50  
Poor Tom's Fool's Cut,  
Junmai Sake, Wasabi Oil

DIRTY  
Shio Kombu Elyx, Yamahai Sake,  
Mirin, Olive

GIMLET  
Haku Vodka, Rockmelon,  
Lemongrass

HIGHBALLS 22

HIRAGANA HIGHBALL- Four Pillars Yuzu Gin, Lychee,  
Jasmine Soda

WATERMELON SPRITZ- Poor Tom's Imbroglio, Umeshu,  
Watermelon, Prosecco

SAKE SMASH- Wyborowa Vodka, Junmai Sake, Apple, shiso

GRAPE + GRAIN- Suntory Toki Whisky, Sake Caramel,  
Roasted Grape Soda

SIGNATURES 24

KARAI MARGARITA- Togarashi Olmeca Altos,  
Yuzushu, Campari, Lemon, Agave

SAKURA CLUB- Wyborowa Vodka,  
Nigori Umeshu, Plum, Raspberry

MOMO SOUR- Havana 7 Rum, Momoshu, Peach,  
Basil, Lemon

SEASONAL SGROPPINO- Tilde- Vodka, Yuzushu,  
Seasonal Sorbet, Prosecco

DIGESTIVO 24

HOJICHA OLD FASHIONED  
Hojicha Makers Mark,  
Salted Malted Rice

CULTURE CLASH  
Fuji Single Grain, Campari, Rosso  
Vermouth

ESPRESSITO MARTINI  
Wyborowa Vodka, Miso Caramel,  
Espresso

## BEER

YULLI'S MEDITERRANEAN LAGER ( draught ) Alexandria, NSW 4.2%	11
KIRIN ICHIBAN Tokyo, JPN 5%	12
PREMIUM 8 LYCHEE CIDER Murrumbateman, NSW 8%	14
ST. PHOEBE 750ML ( to share ) Marrickville, NSW 5.7%	45
HEAPS NORMAL XPA NON-ALCOHOLIC Canberra, ACT >0.5%	10

## SODAS

STRANGELOVE YUZU SODA	7
STRANGELOVE MANDARIN SODA	7
COCA COLA, COKE NO SUGAR, SPRITE, GINGER BEER	5
MODA SPARKLING WATER ( PP )	5

## NON-ALCOHOLIC COCKTAILS

SILENT SPRITZ Lyre's Italian Orange, Orange Bitters, Mandarin Soda	15
AMARETTI SOUR Lyre's Amaretti, Lemon, Sugar	15
WATERMELON SUGAR HIGH-BALL Watermelon Juice, Mint, San Bitter, Soda	14
JASMINE ICED TEA Cold Brew Jasmine Tea, Mandarin, Verjus	12

## TEAS

SILVER JASMINE XIAOWANG, ZHEJIANG, CHINA Process: withered, scented, rolled then baked	7
SENCHA MINAMI YAMASHIRO-MURA, KYOTO, JAPAN Process: non-oxidised, steamed then lightly fired	7
HŌJICHA KIRISHIMA-SHI, KAGOSHIMA KEN, JAPAN Process: steamed, dried, then drum roasted on high heat	7

## SAKE FLIGHTS:

SAKE 101	45
An exploration of major sake styles, from the delicate and aromatic to the savoury and umami. Perfect for those starting their sake journey	
FLORAL + PURE	55
Focused on the fragrant and fruit-driven styles of Ginjo sake, this flight showcases the more delicate nature of these highly polished rice varieties	
EARTHY + UMAMI	55
Traversing the more savoury dimensions of sake the Junmai flight highlights the array of umami notes from the coarser polished varieties	
SWEET + FRUITY	45
Bright and sweet, this selection of sake exhibits the ever-popular infusion of seasonal fruit with sake, produced by some of the top breweries in the country	

## GLOSSARY OF TERMS:

( JUNMAI )	Pure rice Sake	( NAMA )	Unpasteurised
( GINJO )	Rice polished to 60% or less	( GENSHU )	Zero dilution
( DAIGINJO )	Rice polished to 50% or less	( NIGORI )	Cloudy
( YAMAHAI )	Traditional starter ferment	( KOSHU )	Aged sake
( MUROKA )	No charcoal filtration	( KIJOSHU )	Noble-brew sake.
( MIZUMOTO )	Pre-modern brewing techniques		

## FRAGRANT + FRESH

90ml 300ml 720ml

YOSHINOAWA 'MINAMO'. NIIGATA, JPN  
 JUNMAI DAIGINJO • GENSHU  
 KOSHI TANREI 40%

35 117 256

With a focus on purity of water this sake is both delicate and poised. Made in a refreshing, Niigata style, showing Sakura blossom, peach stone and melon with gentle acidity

TOYO BIJIN 'JUNDOUICHIZU'. YAMAGUCHI, JPN  
 JUNMAI GINJO • NAMA • GENSHU  
 YAMADANISHIKI 50%

27 90 198

Fragrant and delicate with the freshness of a cool morning mist. Hints of white peach mocha, lychee, crunchy Fuji apple and a splash of acidity to balance

CHIKUMA NISHIKI 'KIZAN SANBAN'. NAGANO, JPN  
 JUNMAI GINJO • NAMA • GENSHU  
 MIYAMA NISHIKI 55%

24 80 170

Hints of orchard fruit and fennel stalks with refreshing acidity balanced by an a-typical sweetness. Typical 'Ginjo' aromatic intensity with notes of banana and tropical fruits

DEWAZAKURA 'DEWASANSAN'. YAMAGATA, JPN  
 JUNMAI GINJO • GENSHU  
 DEWA SANSAN 50%

21 69 149

Made with regional rice resulting in a very soft and deep flavour with green apple acidity, and a clean, fresh finish

酒

( SAKE )

DELICATE + SAVOURY

90ml 300ml 720ml

UEHARA SHUZŌ 'FUROSEN'. SHIGA, JPN  
 UEHARA SHUZŌ 'FUROSEN'. SHIGA, JPN  
 JUNMAI GINJO • YAMAHAI • MUROKA • NAMA • GENSHU  
 KAMENO-O 55%

26 86 189

Made using an ancient table rice variety, producing a ripe Ginjo with robust and balanced savoury characters. Medium bodied with expressions of miso caramel, sesame, clove and lifted aromas of tonka bean and plantain banana.

EIGASHIMA SHUZŌ 'YAMATO DAMASHI MIZUMOTO'. HYOGO, JPN  
 JUNMAI • MIZUMOTO • MUROKA • NAMA • GENSHU  
 NIHONBARE 70%

21 69 149

A pre-modern fermentation technique resulting in a medium-bodied sake with wonderful texture and a bright acidic lift. Nectarine and mango with nutty sweetness, brown butter and steamed rice

MELBOURNE SAKE 'TM'. NORTHERN RIVES, VIC  
 JUNMAI • GENSHU • MUROKA • NAMA  
 TACHIMINORI 90%

17 55 130

Made from organic Australian rice. Elements of aniseed, fresh citrus with a grassy finish and lively acidity

SAWANOTSURU. HYOGO, JPN  
 JUNMAI • GENSHU  
 YAMADANISHIKI 65%

15 45 110

An approachable savoury focused sake. Ripe banana skin, toasted grains and white cup mushrooms in an elegant and dry style

## 酒

( SAKE )

## COMPLEX + UMAMI

90ml 300ml 720ml

MIYAKO-BIJIN 'USAGI'. HYOGO, JPN

20 65 135

JUNMAI • YAMAHAI • MUROKA • NAMA • GENSHU

GOHYAKUMANGOKU 70%

Bold and flavourful. Toasted sesame, sweet spices and tonkotsu broth with rich umami and a fine citric backbone

TENGUMAI 'YAMAHAI JIKOMI'. ISHIKAWA, JPN

18 62

JUNMAI • YAMAHAI

GOHYAKUMANGOKU 60%

Careful ageing for 12 months prior to release resulting in spicy aromas, clove and complex savoury notes, creamy and citrus characters and an incredibly long finish

MII NO KOTOBUKI 'BIDEN KOSHU 1999'. FUKUOKA, JPN

27 90 198

JUNMAI • YAMAHAI • KOSHU

YAMADA NISHIKI 65%

A weighty yet deceptively elegant sake. Walnut skin, leather and game are mellowed and balanced with age, reminiscent of fine Fino Sherry



酒

( SAKE )

ESOTERIC + OFF DRY

90ml 300ml 500ml 720ml

MIYOSHINO JŌZŌ ‘MIZUMOTO KIJOSHU’. NARA, JPN  
 JUNMAI • MUROKA • NAMA • GENSHU • MIZUMOTO • KIJOSHU  
 GIN NO SATO 70%

36 120 180\*

Delicate sweetness balanced against bright acidity. A complex layered  
 palate of citrus, white peach and milk pudding with and a generous finish

AKISHIKA SHUZŌ ‘PRESSED MOTO’. OSAKA, JPN  
 JUNMAI • YAMAHAI • MUROKA • NAMA • MOTO  
 YAMADA NISHIKI 70%

32 105 155\*

Entirely composed of the moto or ‘Mother of Sake’ displaying generous  
 aromas of baked apple and pear, elderflower and steamed rice.  
 Delicately sweet, reminiscent of bread-and-butter pudding

MUKAI SHUZŌ ‘INE MANKAI’. KYOTO, JPN  
 JUNMAI • GENSHU  
 KYO NO KAGAYAKI 70% + MURASAKI RED RICE 90%

35 116

Made with an ancient strain of red rice called Murasaki this sake layers complex  
 hibiscus and vanilla aromas with unique sour cherry and pomegranate flavours.  
 Subtle notes of umami, berry yoghurt and cherry ripe chocolate

SHUSEN KURANO ‘KAWANAKAJIMA’ NIGORI. NAGANO, JPN  
 JUNMAI • GENSHU • NIGORI  
 MIYAMA NISHIKI 65%

20 65 142

A rich, creamy and cloudy sake with notes of almond milk and steamed rice.  
 This sake is texturally dense, reminiscent of sago pudding, with the ability  
 to pair with a range of spicy and sweet dishes

## SWEET FRUIT SAKE

Served neat, on the rocks, or with soda

HEIWA SHUZO YUZUSHU (90ML)

20

One year old Junmai Sake mixed with yuzu juice in a 1:1 ratio.  
Fresh yuzu aroma with a zest body and sweet and fresh fruit finish

HEIWA SHUZO 'TSURU UME' NIGORI UMESHU (90ML)

20

Sake infused with ume fruit, ume paste, and sugar.  
Sweet and tart character on the palate with a full body and refreshing acidic finish

MI NO KOTOBUKI 'MII NO UMESHU' (90ML)

20

A base of aged Junmai sake brewed in 1999 with ume fruit for 6 months and added  
sugar to balance. Wonderful complexity with a bright and tart ume flavour

CHOYA UJI GREEN TEA UMESHU (90ML)

14

Umeshu cold-brewed with green tea from the Uji region in Kyoto.  
Elegant taste with a relaxing aroma

OTA SHUZO MELON LIQUEUR (30ML)

15

Melons harvested and let to ripen for 3 weeks allowing them to become sweeter, and then  
infused with alcohol for 3 months. Fresh spring water is added to create the final product

WINES BY THE GLASS + CARAFE	125ml	150ml	375ml
<b>SPARKLING</b>			
NV Mumm ‘Tasmania’ Brut Prestige. Pipers River, TAS	17		
<b>WHITE</b>			
2022 Logan ‘Ridge of Tears’ Riesling. Orange, NSW		26	65
2022 Aces & Arrows Gruner Veltliner. Adelaide Hills, SA		18	46
2022 Poggio Amina ‘Gabriel’ Pecorino. Abruzzo, ITA		15	38
2022 Unico Zelo ‘Slate Farm’ Fiano. Clare Valley, SA		17	42
2022 Church Road ‘McDonald Series’ Chardonnay. Hawke’s Bay, NZ		18	46
<b>ORANGE + ROSE</b>			
2022 Usher Tinkler ‘Death by Semillon’ Semillon. Hunter Valley, NSW		17	40
2022 Chalmers Rosato Aglianico + Nero d’Avola + Sagrantino. Heathcote, VIC		16	41
<b>RED</b>			
2021 Grace Wine ‘Yamanashi de Grace Rouge’ Muscat Bailey A + Cabernet + Cabernet Franc. Yamanashi, JPN (chilled)		29	72
2023 Mulline Pinot Noir. Geelong, VIC		17	43
2022 Frankland Estate ‘Franc’ Cabernet Franc. Great Southern, WA		18	46
2022 G.D. Vajra Langhe Rosso Nebbiolo + Barbera + Dolcetto. Piedmont, ITA		18	45
2022 S.C. Pannell ‘Diavola’ Nero d’Avola. McLaren Vale, SA		16	40

SPARKLING

750ml

2016 Grace Wine ‘Cuvée Misawa’ Blanc de Blancs. Yamanashi, JPN	580
NV DAOSA ‘Natural Réserve’ 6th Release Brut. Piccadilly Valley, SA	110
NV Mumm ‘Tasmania’ Brut Prestige. Pipers River, TAS	90
2022 Yugen ‘Lunar Pool Party’ Moscato Pét-Nat. Sunbury, VIC	72
2021 Bergianti Terravive ‘San Vincent’ Lambrusco Sorbara Rosé. Emilia-Romagna, ITA	145
2016 Casa Caterina ‘Cuvée 60’ Blanc de Blancs. Lombardy, ITA	270

WHITE

750ml

2020 Derwent Estate ‘Late Harvest’ Riesling. Derwent River, Tasmania off-dry	90
2022 Logan ‘Ridge of Tears’ Riesling. Orange, NSW	130
2023 Grosset ‘Alea’ Riesling. Clare Valley, SA	120
2022 Rippon ‘Mature Vine’ Riesling. Central Otago, NZ	152
2021 Grace Wine ‘Gris de Koshu’ Koshu. Yamanashi, JPN	138
2022 Les Crêtes Petit Arvine. Valle d’Aosta, ITA	145
2022 Aces & Arrows Gruner Veltliner. Adelaide Hills, SA	91
2023 Torch Bearer Sauvignon Blanc. Coal River Valley, TAS	97
2022 Te Whare Ra ‘Toru’ Co-fermented Riesling + Pinot Gris + Gewürztraminer. Marlborough, NZ	90

	1000ml	750ml
2022 Sette 'Questo il Vino Bianco' Moscato. Piedmont, ITA	115*	
2022 Poggio Amina 'Gabriel' Pecorino. Abruzzo, ITA		68
2022 Colomba Bianca 'Granatey' Grillo. Sicily, ITA		69
2021 Ronco del Gelso 'Sot Lis Rivis' Pinot Grigio. Friuli, ITA		135
2022 Vigne Surrau 'Branu' Vermentino. Gallura, ITA		96
2022 Unico Zelo 'Slate Farm' Fiano. Clare Valley, SA		80
2021 Tenuta del Conta 'Ciro' Greco. Calabria, ITA		109
2017 Clay Pot Wines 'Taurian' Friulano. Tamar Valley, TAS		110
2021 Nuzzella 'Etman' Etna Bianco Carricante + Catarratto. Sicily, ITA		166
2022 Girolamo Russo 'Nerina Etna Bianco Carricante + Catarratto + Inzolia. Sicily, ITA		193
2021 Grape Republic 'Anfora Bianco' Delaware + Steuben + Neo Muscat. Yamagata Prefecture, JPN		138
2022 L.A.S. Vino Chenin Blanc. Margaret River, WA		150
2022 A Rodda 'Smith's Vineyard' Chardonnay. Beechworth, VIC		150
2022 Church Road 'McDonald Series' Chardonnay. Hawke's Bay, NZ		88
2018 Pierro 'VR' Chardonnay. Margaret River, WA		360

ORANGE

	500ml	750ml
2022 Usher Tinkler ‘Death by Semillon’ Semillon. Hunter Valley, NSW		78
2022 Marjan Simčič ‘Brda Classic’ Pinot Grigio. Goriška Brda, SVN		133
2021 Tenuata San Marcello ‘Vinosauro’ Trebbiano. Marche, ITA		177
2022 Pyramid Valley ‘Orange’ Pinot Gris + Sauvignon Blanc + Pinot Noir. North Canterbury, NZ		146
2022 Between Five Bells ‘Amber’ Pinot Gris + Greco + Vermentino. Multi-regional, VIC		92
2018 Radikon '0' Chardonnay + Sauvignon Blanc. Venezia Giulia, ITA	240*	
2022 Denton Ribolla Gialla + Chardonnay. Yarra Valley, VIC		125

ROSE

2022 Chalmers Aglianico + Nero d’Avola + Sagrantino. Heathcote, VIC		82
2021 Grape Republic ‘Arancione’ Delaware + Muscat Bailey A + Steuben. Yamagata Prefecture, JPN		142
2021 Fattoria Al Fiore ‘Ohno Field Blend’ Chardonnay + Merlot. Miyagi Prefecture, JPN		160
2021 Graci Etna Nerello Mascalese. Sicily, ITA		120
2022 La Calcinara ‘Mun’ Montepulciano. Marche, ITA		109

RED

750ml

2021 Grace Wine ‘Yamanashi de Grace Rouge’ Muscat Bailey A + Cabernet + Cabernet Franc. Yamanashi, JPN (chilled)	145
2021 Kunoh Wines Pinot Noir + Malbec + Merlot. Nelson, NZ	145
2021 Prophet’s Rock ‘Rocky Point’ Pinot Noir. Central Otago, NZ	130
2023 Mulline Pinot Noir. Geelong, VIC	85
2022 Strelley Farm Pinot Noir. Derwent Valley TAS	98
2022 Marco Lubiana Pinot Noir. Huon Valley, TAS	154
2023 Stargazer Pinot Noir. Coal River Valley, TAS	180
2022 Alessandro Salvano ‘Drink Wine Not Labels’ Pinot Nero. Langhe, ITA	180
2022 Frankland Estate ‘Franc’ Cabernet Franc. Great Southern, WA	92
2022 COS Frapatto. Sicily, ITA	151
2020 Generazione Alessandro ‘Croceferro’ Etna Rosso Nerello Mascalese. Sicily, ITA	152
2020 Marion ‘Borgo’ Valpolicella Corvina + Corvinone + Rondinella + Oseleta. Veneto, ITA	118
2022 St Hugo ‘Signature’ Grenache + Shiraz + Mataro. Barossa Valley, SA	130
2020 Pröterō Barbera. Adelaide Hills, SA	88
2019 Linnaea Bardo ‘Nizza’ Barbera. Asti Superiore, ITA	99
2021 Chiara Condello Sangiovese. Emilia-Romagna, ITA	142
2019 La Serena ‘Rosso di Montalcino’ Sangiovese. Montalcino, ITA	160

2022 Ravensworth ‘Hilltops’ Montepulciano. Canberra District, NSW	99
2021 Alberto Oggero ‘Sandro d’Pindeta’ Nebbiolo. Roero, ITA	120
2022 G.D. Vajra Langhe Rosso Nebbiolo + Barbera + Dolcetto. Piedmont, ITA	90
2019 G.D. Vajra ‘Albe’ Barolo Nebbiolo. Piedmont, ITA	280
2022 S.C. Pannell ‘Diavola’ Nero d’Avola. McLaren Vale, SA	80
2021 Halcyon Days ‘Luz’ Syrah + Pinot Noir. Hawke’s Bay, NZ	130
2018 Craggy Range ‘Appellation’ Syrah. Hawke’s Bay, NZ	92
2021 Pietraventosa ‘Volere Volare’ Primitivo. Puglia, ITA	91

SWEET + FORTIFIED

45ml 90ml 375ml

2021 Grace Wine ‘Shugoro’ Muscat Bailey A + Koshu. Yamanashi, JPN	15		
2022 Mount Horrocks ‘Cordon Cut’ Riesling. Clare Valley, SA		16	65
2021 Vietti Moscato d’Asti. Piedmont, ITA			68



## アルコール類

( SPIRITS )

### WHISK(E)Y

#### NORTH AMERICAN

MAKERS MARK, USA	13
JIM BEAM RYE, USA	13
BUFFALO TRACE, USA	13
MAKERS MARK 46, USA	15
SAZERAC RYE, USA	16
KNOB CREEK 9YR, USA	18

#### SCOTCH

BALLANTINE'S FINEST, GBR	12
CHIVAS 12YR, GBR	13
GLENLIVET FOUNDER'S RESERVE, GBR	15
TALISKER 10YR, GBR	17
ARDBEG 10YR, GBR	19
GLENFARCLAS 15YR, GBR	24

#### INTERNATIONAL

JAMESON, IRL	13
REDBREAST 12YR, IRL	19
GOSPEL SOLERA RYE, AUS	15
STARWARD NOVA, AUS	16
FUJI SINGLE GRAIN, JPN	21
NIKKA FROM THE BARREL, JPN	22
NIKKA TAKETSURU, JPN	23
MARS MALTAGE COSMO, JPN	24

## アルコール類

( SPIRITS )

### VODKA

WYBOROWA, POL	12
ABSOLUT ELYX, SWE	14
TILDE- RAW, AUS	14
HAKU, JPN	14
BELVEDERE, POL	16
NIKKA COFFEY, JPN	18

### GIN

BEEFEATER, GBR	12
BEEFEATER 24, GBR	13
PLYMOUTH, GBR	14
FOUR PILLARS RARE DRY, AUS	14
FOUR PILLARS YUZU, AUS	15
FOUR PILLARS BLOODY SHIRAZ, AUS	15
POOR TOM'S FOOLS CUT, AUS	16
NIKKA COFFEY, JPN	18
MONKEY 47, GER	19
KI NO BII, JPN	21

### RUM

HAVANA 3 YR, CUB	12
HAVANA 7 YR, CUB	13
EL DORADO 8 YR, GUY	14
EL DORADO 12 YR, GUY	18
RON ZACAPA 23YR, GTM	19
GERMANA CACHACA, BRA	12

### AGAVE

OLMECA ALTOS PLATA, MEX	13
OLMECA ALTOS REPOSADO, MEX	15
DEL MAGUEY VIDA MEZCAL, MEX	15
PATRON SILVER, MEX	17
FORTALEZA RESPOSADO, MEX	25
DON JULIO 1942, MEX	44
CLASE AZUL, MEX	49

### BRANDY

MARTELL VS COGNAC, FRA	14
MARTELL VSOP, FRA	19
BARSOL PISCO ACHOLADO, PER	13
MASSENEZ FRAMBOISE EAU DE VIE, FRA	14

### DIGESTIVES

AMARO MONTENEGRO, ITA	11
AVERNA, ITA	11
FERNET BRANCA, ITA	14
AUTONOMY DAVO PLUM, AUS	10
AUTONOMY AMARO, AUS	11
REGAL ROGUE BOLD AGED AMARO, AUS	11
POOR TOMS IMBROGLIO, AUS	12