

**Our Sake** is all Junmai style as the sake can legally only be made with 3 ingredients - rice, water, koji-yeast

carafe 300ml / glass 60ml

Our team has carefully selected sake and wine the best flavours that will partner with and enhance our dishes.

We hope you'll enjoy your dining experience!

Chef/Owner Giles Hohnen

Btl 720ml / carafe 300ml / glass 60ml

**Daichi** 85 / 38 / 10

Fukuoka chilled / warm

**Junmai Organic** rice polishing ratio 60%

Earthy and full of umami.

Very authentic style Junmai Sake.

'Daichi' means the Earth in Japanese.

**Benten musume** 41 / 12

Tottori chilled / warm

**Junmai nama genshu** rice polishing ratio 75%

Unpasteurised and undiluted. Very dry but has lots of Umami from the ingredient rice. Cloudy by the Arabashiri method.

**Mahoto** 40 / 11

Saitama chilled / warm

**Junmai** rice polishing ratio 60%

At least 4 years old sake. Clean and uncomplicated with a hint of fennel leaving a faint aftertaste

**Kaishun** 38 / 10

Shimane chilled

**Junmai nama genshu** rice polishing ratio 60%

Unpasteurised, super-dry but fresh fruity flavor.

This sake is Origami and which makes taste delicate and elegant umami.

**Taketsuru** 41 / 12

Hiroshima chilled / warm

**Junmai organic aigamo-farming** rice polishing ratio 65%

Earthy, quite dry with slight astringency and strongly piquant aftertaste.

Taketsuru brewery use Aigamo-farming method which is rice farming that relies on ducks to eat insects and weed.

**Koikawa** 45 / 13

Yamagata chilled / warm

**Junmai Daiginjo organic** rice polishing ratio 40%

Warm rice base flavor with suggestions of peach, fennel, a hint of anise.

Smooth, dry slightly piquant.

**Okuharima** 41 / 12

Hyogo chilled / warm

**Yamahai – Wild ferment** rice polishing ratio 55%

Established in 1884

Delicate rice/malt base aroma with faint suggestion of melon and pear.

Sake Standard drink 1 glass 60ml = 0.7

## APERITIF

### Shiso Gin Soda 15

House made shiso cordial, roku gin, soda, ice

### Shiso Royal 15

House made shiso cordial, prosecco

### Vodka Yuzu Soda 15

Yuzu cordial, haku vodka, soda, ice

### Yuzushu Citrus Sake Soda 14

Yuzu citrus Sake, soda, ice

## SPARKLING

### Farina Prosecco Extra Dry D.O.C 50 / 12

Italy

Wild flowers, green apple and linden. Soft, mellow, with heady perlage

### Oakridge Blanc de Blanc 80

Yarra Valley VIC 2015

Cream, yeast, granny smith apples, buttery pasty, preserved-lemon like tang

## WHITE

### Xo wine co `Skin Contact` Pinot Gris 56 / 14

Hilltops NSW 2021 (S)

Floral, lightly acidic, textured, Italian inspired

### Mchenry Hohnen Rocky Road Chardonnay

Margaret River WA 2020 45 / 12

Fresh, saline acidity

### Greywacke `Wild` Sauvignon blanc 77

Marlborough New Zealand 2018 (S)

Textual, concentrated, dry, peach, blackcurrant

## ROSE

### Freeman Rondo Rondinella Rose 45

Hilltops NSW 2020

Lightly spicy rose displays a dry creamy and persistent palate

## RED

### TK Kairanga Runholder

### Pinot Noir 65 / 16

New Zealand 2019 (O)

Dark cherry, spice, and hints of earthiness

### Main&Cherry GÖKOTTA

### Syrah, Grenache, Cinsault 60 / 15

McLaren Vale, SA 2020

Light, summery red, juicy fruit, good spice backing

### Mchenry Hohnen Rocky Road

### Syrah 45

Margaret River WA 2017 (B)

Spicy, exotic, and layered with beautiful tannins

### Featherston Vintners

### Sakura Syrah Nebbiolo 60

Yarra Valley VIC 2017

Sour cherry, rose hip, rosemary with silky tanni

(O) organic (B) biodynamic (S) sustainable (M) Minimal

BYO wine corkage is \$10 per person

## BEER

Asahi on Tap Japan	380ml	9
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## UME-SHU plum wine

straight / on the rock / soda	gls 60ml
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Nokyo Junmai Umeshu	Tottori	13
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Umetsu shuzo infused with fully ripened Nokyo ume fruit

The Nokyo ume is first soaked in Sake Barrel for several years until its flavor is well extracted in the sake.

Sweet taste and aromas, rich ume flavour.

Hannya Umeshu	Fukui	11
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sake infused with ume fruit, chili

Infused with red chili pepper. Sake and Syochu based.

YUZU-SHU	Citrus sake	gls 60ml
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Yuzushu Tsuru-Ume	Wakayama	13
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Made with 1 year old junmai Sake and Yuzu juice at a 1;1 ratio with a zesty, citrus tart character and a fruit sweet and fresh finish.

## SPIRITS

glass 30ml

Jinzu Gin	Japan	10
yuzu, sake and cherry blossom aromatics		

Roku Gin	Japan	10
sakura, sencha, sansho pepper, yuzu		

Haku Vodka	Japan	10
100% rice distillation/ Bamboo charcoal filtration		

Taketsuru Pure Malt Whisky	Japan	14
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Yoichi Single Malt Whisky	Japan	18
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## NON-ALCOHOLIC

San Pellegrino Sparkling Water	7
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Shiso Soda	House made	7
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Yuzu Kombucha	House made	7
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Yuzu citrus Soda	7
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Soft Drinks	5
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Lemon lime yuzu bitters

Ginger Beer - Fever tree

Soda - Capi soda

Tonic - Fever tree

Green Tea *HOT	8 / 6
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Houji-Cha *HOT (toasted green tea)	8 / 6
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