

Drinks Menu  
&  
Wine List

# Content

Page

Wines by the glass	3
Champagne, Sparkling & White Wines	4
Rose & Red Wines	5
Premium wine	6
Sake List	7
Umeshu & Japanese Liqueurs	12
Cocktails & Mocktails	13
Japanese Whiskey	14
Spirits	15
Beers, Tea & Non-Alcohol	16

## Fruit Punch / Iced tea

### Fruit Punch



Choya punch ALC 6% 30

Choya Umeshu, mix fresh fruit

Fruit punch 28

Choice of Peach, Lychee, or Strawberry

Add shot of vodka to the punch

10 / per shot

### Special Iced Tea

Lychee / Peach / Strawberry 9.5

## Soft drinks, Juices & Others

### Soft Drinks

Japanese cold green tea 4.5

Coke / Coke zero / Lemonade / Soda 5.5

Lemon lime bitters 6

Sparkling / Still mineral water 700ml 10.5

### Juice

Apple / Orange 8

# Cocktail , Mocktail

## COCKTAILS

### **Kiko San** 22

Dassai Sake, cointreau, yuzu and a dash of vanilla

### **Cherry Blossom Wonderland** 26

Yuzu, Chambord, Vodka

### **Elderflower Genmaicha** 22

Elderflower, Shochu, Gin, Japanese Genmaicha Tea

### **Hibiki Old Fashioned** 22

Hibiki Whiskey, Scotch Whiskey, Bitters

### **Cute Kappa** 26

Freshly pressed Cucumber Juice, Elderflower, Gin

### **Coconut Yuzu Highball** 28

Apple, Lychee, Yuzu, Coconut

## MOCKTAILS

### **Shiso Berry Highball** 16

Red shiso juice, berry, lemonade and soda

### **Shikoku Spritzer** 18

Yuzu Juice, Rosemary, Grapefruit, Soda

# Wine by glass

## SPARKLING & CHAMPAGE

NV Paul Louis Blanc de Blanc, Loire Valley FR 14

## WHITE

2022 Leeuwin Estate Art Series Riesling, Margaret River WA 14

2022 Ten Minutes by Tractor 10X Chardonnay 2022 NZ 14

2022 Mahi Sauvignon Blanc, Marlborough VIC 14

2022 Oceans Eight Pinot Gris, Mornington Peninsula VIC 16

2022 William Fevre Petite Chablis AC FR 25

## ROSE

2020 Domaine D'Estienne, Provence FR 15

## RED

2021 Ten Minutes by Tractor 10X Pinot Noir, Mornington VIC 12

2020 Domaine Metrat Beaujolais Fleurie 'La Roilette' FR 18

2022 A.T Richardson 'Chockstone' Shiraz, Grampians VIC 12

2019 Rockford 'Rod & Spur' Shiraz Cabernet SA 22

# Wine by bottle

## SPARKLING & CHAMPAGNE

NV Paul Louis Blancs de Blanc, Loire Valley	FR	75
NV Laurent Perrier La Cuvee, Tour-sur-Marne	FR	235
2012 Dom Perignon, Reims	FR	650

## WHITE

2022 Leeuwin Estate Art Series Riesling, Margaret River	WA	60
2022 Oceans Eight Pinot Gris, Mornington Peninsula	VIC	72
2022 Mahi Sauvignon Blanc, Marlborough	NZ	60
2022 Ten Minutes by Tractor 10X Chardonnay, Mornington P	VIC	70
2021 Circe Chardonnay, Mornington Peninsula	VIC	72
2021 William Fevre Petite Chablis	FR	130
2021 Guy Amiot Bourgogne, Chassagne-Montrachet	FR	170

## ROSE

2020 Domaine D'Estienne, Provence	FR	61
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# Wine by bottle

## RED

2021 Ten Minutes by Tractor 10X Pinot Noir, Mornington	VIC	70
2022 Stoney Rise Pinot Noir, Tasmania	TAS	75
2022 Onannon Pinot Noir, Mornington Peninsula	VIC	72
2022 Shadowfax Pinot Noir, Macedon	VIC	105
2021 Ten Minutes by Tractor Estate Pinot Noir, Mornington	VIC	115
2021 Curly Flat Pinot Noir, Macedon	VIC	175
2020 Domaine Metrat Beaujolais Fleurie 'La Roilette'	FR	78
2021 A.T Richardson 'Chockstone' Shiraz, Grampians	VIC	56
2019 Rockford 'Rod & Spur' Shiraz Cabernet, Barossa Valley	SA	95
2018 Rockford 'Basket Press' Shiraz, Barossa Valley	SA	210
2016 Chateau Lafite Rothchild Pauillac	FR	2850

# Premium wine

## BURGUNDY

2010 Jean Marc Pillot Chassagne Montrachet Les Vergers Clos St Marc 1er Cru	FR	475
2015 Jean Marc Pillot Chassagne Montrachet Les Vergers Clos St Marc 1er Cru	FR	475
2010 Jean Marc Pillot Chassagne Montrachet Les Vergers 1er Cru	FR	350
2015 Jean Marc Pillot Chassagne Montrachet Les Vergers 1er Cru	FR	375
2019 Oliver Leflaive Meursault	FR	440
2021 Alvina Pernot Puligny-Montrachet Clos Des Noyers Bret	FR	495
2021 Alvina Pernot Puligny-Montrachet 1r Cru Les Pucelles	FR	960
2019 Domaine Leflaive Puligny-Montrachet 1Er Cru Clavoillon	FR	990
2018 Vincent Dauvissat Chablis	FR	570
2015 Vincent Dauvissat Chablis La Forest	FR	1210
2020 Henri Boillot Puligny-Montrachet 1Er Cru Clos De la Mouchere	FR	1265
2020 Domaine Blain-Gagnard Grand Cru Criots-Batard-Montrachet	FR	1320
2017 Domaine Blain-Gagnard Grand Cru Criots-Batard-Montrachet	FR	1320





### Houou Biden 'White Phoenix' Junmai Daiginjo, TOCHIGI

鳳凰美田 ホワイトフェニックス純米大吟醸

A Genshu specialty made in Tochigi prefecture. "White Phoenix" will gently bring you the sophisticated yet elegant aromatic of lychee, melon peel. This gorgeous Junmai Daiginjo brewed with Aiyama rice will provide a sharp finishing and exquisite.

ALC: 16.5% 辛 甘  
Temp: /   
1.5L | 680



### Dassai 45 Junmai Daiginjo, YAMAGUCHI

獺祭 純米大吟醸 45

This top-class Dassai range was once highly popularised when given as a gift to the president of the United States and demand was such that attaining one was nearly impossible. Made with Japanese rice milled down to 45% Best match with your sashimi and other light dishes.

ALC: 16% 辛 甘  
Temp: /   
720ml | 169 1.8L | 269



### Hakkaisan Junmai Daiginjo, NIIGATA

八海山 純米吟醸

Hakkaisan's signature junmai ginjo is blessed with a wonderful crispness like a cool, brisk morning. A quick sniff evokes floral scents as if you've just stepped into a lavish garden. With a clean, gentle rice flavor and a dash of dryness Tthis sake is a must try.

ALC: 16.5% 辛 甘  
Temp: /   
1.8L | 319



### Kubota Manjyu Junmai Daiginjo, NIIGATA

久保田 万寿 純米大吟醸

The complex and flawless balance is crafted with expert brewing techniques. It has a floral, refined aroma with the clean, silky and smooth texture.

Manju's timeless taste is one that you will always enjoy.

ALC: 17% 辛 甘  
Temp: /   
720ml | 279 1.8L | 499



### Dassai 23 Junmai Daiginjo

獺祭 磨き二割三分

Widely held as one of the best sake's around, Dassai "23" pushes the limits of rice polishing. The fragrance is a bouquet of flowers, delicate and loving. The flavor washes over your tongue like a gentle waterfall deep in a secluded forest, and trickles away into a long, satisfying finish.

ALC: 15.7% 辛 甘  
Temp: /   
720ml | 330 1.8L | 630



白鹿



**Hakushika Namachozo Sake, HYOGO**

白鹿 生貯蔵

Excellent for pairing with Japanese pub "izakaya" styled casual cuisine. A semi-draft sake, refreshing fresh aroma with a mild body and semi-dry flavours.

ALC: 15.5%    辛 ... 甘

Temp: 火 / 雪

300ml | 36

Dry    Semi Dry    Medium    Semi Sweet    Sweet

一品



**Ippin Yoshikubo Junmai, IBARAKI**

一品 純米酒

Nice balance of medium body Sake. Smooth and tasty at first, ends off with a nice dryness. Pairs well with grills and tempura.

ALC: 15%    辛 ... 甘

Temp: 火 / 雪

300ml | 43

Dry    Semi Dry    Medium    Semi Sweet    Sweet

伝心



**Denshin Yuki Junmai Ginjo, FUKUI**

伝心"雪"純米吟醸

Soft and elegant ginjo aroma. Rice umami lingers long and tapers gently. By warming up, the taste profile expands and its umami enhances. Pairs well with grills and tempura.

ALC: 16%    辛 ... 甘

Temp: 火 / 雪

300ml | 55

Dry    Semi Dry    Medium    Semi Sweet    Sweet

獺祭



**Dassai 23 Junmai Daiginjo**

獺祭 磨き二割三分

Widely held as one of the best sake's around, Dassai "23" pushes the limits of rice polishing. The fragrance is a bouquet of flowers, delicate and loving. The flavor washes over your tongue like a gentle waterfall deep in a secluded forest, and trickles away into a long, satisfying finish.

ALC: 15%.6    辛 ... 甘

Temp: 火 / 雪

300ml | 180

Dry    Semi Dry    Medium    Semi Sweet    Sweet

久保田



**Kubota Junmai Daiginjo, NIIGATA**

久保田 純米大吟醸

Harsh winters are ideal for sake-making, and are part of the art that produced this soothing semi-dry sake. The brewers use a rare rice to deliver a mellow taste that retains a crispness, like cold snow. Serve slightly cold with sweet dishes to experience this sake's full potential.

ALC: 17%    辛 ... 甘

Temp: 火 / 雪

300ml | 89

Dry    Semi Dry    Medium    Semi Sweet    Sweet

十四代



### Juyondai Tatsuno Otoshigo Junmai Daiginjo

十四代 竜の落とし子 純米大吟醸

This Junmai Daiginjo is produced using Tatsu no Otoshigo, developed by Takagi Shuzo, crisp, smooth flavour in a bottling of supreme quality. The aroma is pleasantly reminiscent of melon, with a rich mouth feel that leads with a wave of sweetness.

ALC: 15% 辛 ... ... ... ... ... ... 甘

Rice Type: Yamadanishiki | Grade: Junmai Genshu | Polishing Ratio: 50%



### Juyondai Choutokusen Junmai Daiginjo

十四代 超特撰 純米大吟醸

Made from special Koji rice from the Hyogo Prefecture, this medium bodied sake is sweet with a strong melon and fruity aroma and a refreshing umami taste.

ALC: 16% 辛 ... ... ... ... ... ... 甘

Rice Type: Special A Yamadanishiki | Grade: Junmai Daiginjo | Polishing Ratio: 35%



### Juyondai Honmaru Tokubetsu Honjozo

十四代 本丸 特別本醸造

This sake has great mouthfeel and texture. Deep umami notes, this goes very easily with most food. Good pairing with raw oysters and sashimi. This is probably the Signature Juyondai Sake. One of the most popular

ALC: 15% 辛 ... ... ... ... ... ... 甘

Rice Type: Yamadanishiki | Grade: Junmai Genshu | Polishing Ratio: 50%



### Juyondai Gokujo Morohaku

十四代 極上諸白 純米大吟醸

Made from Yamada Nishiki and Aisan rice, and the polishing rate not exceeding 50%. This raw sake apple aroma mixed with sour notes such as pineapple and citrus.

ALC: 15% 辛 ... ... ... ... ... ... 甘

Rice Type: Gohyakumangoku | Grade: Tokubetsu Honjozo | Polishing Ratio: 55%



### Juyondai Dewa sanzan Junmai Ginjo Namasake

十四代 出羽燦々 純米吟醸

It's notably characterised by the Banshu Yamadanishiki rice, named after the old Harima Region in Hyogo. It has a fruity and gorgeous aroma of melon, juicy & fruity without being cloying. High acidity, easy to enjoy with sweet dishes to experience this sake's full potential.

ALC: 15% 辛 ... ... ... ... ... ... 甘

Rice Type: Yamadanishiki | Grade: Junmai Genshu | Polishing Ratio: 50%

\*ALL JUYONDAI COMES IN 1.8L SIZE AND PRICES VARIES\*  
PLEASE CHECK WITH OUR FRIENDLY STAFF



**Hououbiden 'Black Phoenix' Junmai Ginjo, TOCHIGI**

鳳凰美田 ブラックフェニックス純米吟醸

Houou Biden 'Black Phoenix' Junmai Ginjo Sake is a seasonal product that is produced by Kobayashi Sake Brewery in Tochigi prefecture. It is an exquisite sake that uses 100% of Aiyama sake rice, which is said to be the rarest and most expensive sake rice in Japan.

ALC: 16%    辛... Dry    Semi Dry    Medium    Semi Sweet    Sweet    甘  
 Temp: [Fire] / [Snowflake]

720ml | 185



**Katsuyama En Tokubetsu Junmai, MIYAGI**

勝山 “縁” 特別純米

Clean, crisp and dry with hints of rockmelon and stone fruits. This boutique company established in 1688 is famous for their low temperature brewed sake and use of snow melted water.

ALC: 15%    辛... Dry    Semi Dry    Medium    Semi Sweet    Sweet    甘  
 Temp: [Fire] / [Snowflake]

720ml | 145



**Denshin 'First Class' Junmai Daiginjo, FUKUI**

伝心 純米大吟醸 ファーストクラス

This is the special limited Junmai Daiginjo sake with a deep aroma that carries undertone of fruits like peach, mango, pear, and banana. An elegant and mellow taste continues on to its long finish. This sake is brewed solely using the king of rice “Yamadanishiki” to polished the rice down to 30%.

ALC: 16%    辛... Dry    Semi Dry    Medium    Semi Sweet    Sweet    甘  
 Temp: [Fire] / [Snowflake]

720ml | 360



**Isojiman Daiginjo Ittekinyukon, SHIZUOKA**

磯自慢 大吟醸 一滴入魂

Complex and aromatic, this Junmai Daiginjo is fresh and crisp with the hints of green apple, melon and white grapes. As time goes by, it's aromas become more expressive and the texture more mellow. One of the top pick

ALC: 15%    辛... Dry    Semi Dry    Medium    Semi Sweet    Sweet    甘  
 Temp: [Fire] / [Snowflake]

720ml | 350

# Umeshu / Yuzushu

60ml



## Choya Umeshu

Umeshu (plum wine) is a Japanese liqueur that is made from unripe Ume fruit that is steeped in Shochu and sugar. The result is a sweet and sour liqueur that can be mixed with soda or just with ice.

**ALC:15%**

Glass / 12  
Bottle / 99



## Umenoyado Yuzushu

The all time favourite. Plenty of natural yuzu citrus was squeezed and its juice and oils are added into sake. This yuzu shu brings out the taste of freshly squeezed natural yuzu.

**ALC:8%**

Glass / 15  
720ml / 120  
1.8L / 240



## Apollon Blood Orange Liqueur

Blood orange sourced from the Japanese prefecture of Saga is blended with premium sake and umeshu (plum wine). The blood orange is complemented by the addition of other native Japanese citrus

**ALC:9%**

Glass / 18  
Bottle / 180



## Choya Kokuto Umeshu

Rich and mellow flavour from dark rum with notes of plum and dried apricot from the ume fruit. Enjoy its unique aroma and a strong taste with dessert or on its own on the rocks after dinner.

**ALC:15%**

Glass / 15  
Bottle / 105



## Uji Green Tea Umeshu 720mL

Indulge yourself in this special Umeshu infused with the best Japanese green tea from the Uji region in Kyoto. Serve it cold on-the-rocks or warm it up, excellent to pair with food.

**ALC:7.5%**

Glass / 15  
Bottle / 105



## Umenoyado Aragoshi Momoshu

An umeshu type premium saké which uses fresh Japanese White Peach puree instead of the ume plum, for a deeper, flavoursome saké. Sophisticated aroma, rich flavour and a mellow texture.

**ALC:8%**

Glass / 15  
720ml / 120  
1.8L / 240



## Yamazaki Suntory Casked Umeshu

Normally only available in Kyoto, this umeshu has been aged in toasted 'antique' casks that were once used to age whisky. You'll get some aromas toasted oak melding with a well-rounded fruity notes.

**ALC:17%**

Glass / 25  
Bottle / 240

\*All umeshu / yuzushu are served on rock ( ice cubes ).



### Toki Suntory Whisky

Basil, green apple, honey, Grapefruit, green grapes, peppermint, thyme, Subtly sweet and spicy finish with a hint of vanilla oak, white pepper and ginger

**ABV: 43%**

16



### Nikka from the Barrel

Deep gold / bright copper appearance. The aroma is pristinely clean and reminiscent of some class sherry bottlings, there's suggestions of biscuity malt, vanilla and juicy dried fruits.

**ABV : 51.4%**

18



### Yamazaki Distiller's Edition

This Distiller's Reserve has full of red berry, dried fruits on the nose, hints of light oak, white peach and spice, ending up with sweet cinnamon and malt mature from Mizunara (Japanese Oak).

**ABV : 43%**

25



### Nikka Coffey Grain

Predominantly made from corn, whisky distilled in a Coffey still is matured in old casks - re-filled, remade and re-charred casks - to deliver the sweet and mellow flavours

**ABV : 45%**

28



### Hibiki Japanese - Blender's Choice

First came onto the market in 1984, this artwork offers a smooth and good sweetness on the palate with a hint of winter spice with tropical fruits and lovely citrus note.

**ABV : 43%**

25



### Yamazaki - 12YO Single Malt

First came onto the market in 1984, this artwork offers a smooth and good sweetness on the palate with a hint of winter spice with tropical fruits and lovely citrus note.

**ABV : 43%**

45

**Ask our waiter for more available options.**

Spirit

30ml

## Scotch Whiskey

Monkey Shoulder Blended Scotch, Speyside - ABV: 40% 12

Monkey Shoulder Scotch is made with single malts from three famous Speyside distilleries, resulting a smooth, creamy, supple and very malty scotch.

Lagavulin 8 yo, Islay- ABV: 48% 18

In this East meets West whisky, this Chivas scotch whisky has been partly finished with a Mizunara Japanese oak, providing light and sweet with fruit notes and a little spice going through.

Glenmorangie 18 yo, Highlands- ABV 43% 25

Elegant yet complex whisky encompasses the classic silky spiced orange one can expect from the Highlands. Aged in American Oak then finished in Oloroso Sherry casks you can also expect fig, lavender honey and dried apricot. Enjoyed neat, with a little water or some ice this whisky is great for those new to whisky and experinaced alike.

## Vodka

Grey Goose FR 15

Belvedere POL 15

## Bourbon

Makers Mark US 13

## Gin

Bombay ENG 13

Rokugin JPN 15

## Tequila

Espolon Reposado MX 14

Patron Reposado MX 18

## Rum

Bacardi Carta Blanca JAM 14

Sailor Jerry VI 14



# Beer, Shochu & Soft drinks

## Beer (Bottle)

Kirin



15

Asahi

## Beer (Draught)

Suntory premium black



14

Sapporo

14

## Shochu ( Japanese spirit )

Kaido Imo Shochu



Sweet potato from Kagoshima, blackkoji from pure Japanese rice and Koshiki Kaiyoushinsousui (deep ocean water) are married to produce an excellent, well-rounded shochu.

**ABV : 25%**

Serving suggestions: On rock, w/ water, Hi-Ball

60ml | 12

Tantakatan Shiso Shochu



Shiso Japanese herb infused, this shochu can automatically be labeled as fresh. The aroma is fresh and flowery which can also be detected in the crisp, clean flavor. It's very easy to drink.

**ABV : 20%**

Serving suggestions: On rock,

60ml | 12