

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 / 40 / 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 45 / 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 40 / 10

Shimane chilled

Junmai nama genshu rice polishing ratio 60%

Unpasteurised, super-dry but fresh fruity flavor.

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

Taketsuru 45 / 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 50 / 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.

Seisui-Ryokuzan 40 / 10

Tottori chilled / warm

Tokubetsu Junmai rice polishing ratio 65%

A very refreshing, well-balanced, versatile sake.

Refreshing like cucumber or melon flavour.

"Seisui Ryokuzan" means blue water and green mountain from beautiful nature in Tottori prefecture.

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 380ml 9
Japan

UME-SHU plum wine

straight / on the rock / soda gls 60ml

Nokyo Junmai Umeshu Tottori 13

Umeshu 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

sake infused with ume fruit, chili

Infused with red chili pepper. Sake and Syochu based.

YUZU-SHU Citrus sake gls 60ml

Yuzushu Tsuru-Ume Wakayama 13

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

Yoichi Single Malt Whisky Japan 18

NON-ALCOHOLIC

San Pellegrino Sparkling Water 7

Shiso Soda House made 7

Yuzu citrus Soda 7

Lemon lime yuzu bitters 7

Soft Drinks 5

Ginger Beer - Fever tree

Soda - Capi soda

Tonic - Fever tree

Green Tea *HOT 8 / 6

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