

## Beer on tap

Asahi 400ml 15

Suntory 380ml 15  
~Premium Malts~



## Bottled Beer

Kirin ~ichiban shibori~ 10  
*Premium lager beer*

Sapporo 9  
*Japans oldest beer brand*

James Boags Light 8  
*Quality premium light beer*

## Shochu

Shochu is made from distilled barley, rice or sweet potatoes. Its low sugar content, delicate roasted aroma and smooth taste match well with all kinds of food.

Barley

G 90ml

15

Sweet Potato

15

## Kakuhai

Suntory 'Kakubin' whiskey high ball 12  
*whiskey 45ml with soda water*



# JAPANESE CRAFT BEERS

## COEDO RURI PILSNER (333ml)

**Brewery** - Coedo Brewery (Saitama)

**Description** - With the stark contrast of its clear golden hues and fluffy pure white head, this premium pilsener boasts a crisp refreshing taste

**Food Matching** - The pilsner's crispness compliments the subtleness of dishes such as sashimi and yakitori chicken

**ABV:** 5%

**Price** - \$16.00



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## COEDO SHIRO HEFEWEIZEN WHEAT (333ml)

**Brewery** - Coedo Brewery (Saitama)

**Description** - Elegant wheat beer. Sweet, banana and clove aromas from the wheat are complimented in perfect harmony by fruity notes for a rich, yet light bodied brew that is smooth on the palate and finishes with a flourish

**Food Matching** - Hefeweizen wheat is a fantastically versatile food beer that the options for food pairings are almost endless from meat to seafood

**ABV:** 5.5%

**Price** - \$16.00



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## COEDO BENIKA SWEET POTATO ALE (333ml)

**Brewery** - Coedo Brewery (Saitama)

**Description** - The reddish sparkle of amber and a fragrant sweetness characterise this unfiltered premium Ale.

Brewed with roasted Kintoki Sweet Potatoes, imparts the perfect balance of rich-bodied smooth caramel sweetness and earthy hop bitterness

**Food Matching** - This rich Beniaka would go well with strong flavours such as meat and spicy food

**ABV:** 7%

**Price** - \$16.00



# Ume shu / Yuzu shu

			Glass 90ml	Bottle 720ml
IPPIN Plum	Ibaraki	alc. 8%	13	98
IPPIN Yuzu	Ibaraki	alc. 11%	13	98



## Ume shu Jelly

Ippin "Jellica" ~WITH AGAR-AGAR~ 28



alc. 6%

sweet plum sake with seaweed AGAR-AGAR!!

## Sake cocktail

~ sparkling fruity jelly sake ~

~ purupuru ~

Ume	alc. 5%	11
Peach	alc. 3%	11
Lemon	alc. 3%	11

## Soft drink

Coke/Diet Coke/No Sugar/Sprite	5
Oolong Tea	5.5
Calpis Water	5.5
Apple & Soda	5.5
Bundaberg Ginger Beer/Passionfruit	6
Apple/Orange Juice	6.5
Still Mineral Water 500ml	7.5
Sparkling Mineral Water 500ml	7.5
Japanese Hot Tea (unlimited refill)	5



GIN

Small Mouth

VODKA

Hand-crafted. Organic. Vegan.



## BLOOD ORANGE GIN

Small Mouth Blood Orange Gin is hand crafted and quite citrusy. A different approach to the standard dry gin, being fruity and sweet.

It is carefully distilled in Australia using only premium ingredients. Small mouth boasts full character and a smooth clean finish.

The bottle contains an added edible glitter to make you shimmer!

**ABV - 40%**

**Price - \$14**



## LIME VODKA

Small Mouth Lime Vodka is hand crafted and free from preservatives, and artificial flavours.

Meticulously distilled in Australia using only premium ingredients. It has a real lime zest taste to give it that perfect real lime taste to your drinks!

The bottle contains an added edible glitter to make you shimmer!

**ABV - 40%**

**Price - \$14**



## PASSIONFRUIT VODKA

Small Mouth Passionfruit Vodka is a delicious spring time burst of passionfruit, with beautiful scent of the passionfruit flowers!

This Passionfruit Vodka is dangerously smooth and will catch you off guard!

Delicious and sweet, this will help regenerate some passion!

The bottle contains an added edible glitter to make you shimmer!

**ABV - 40%**

**Price - \$14**

# Sake

Japanese rice wine made by fermenting rice that has been polished to remove the bran.  
Sake is produced by a brewing process where the starch is converted into sugars before being converted to alcohol.  
Its alcohol content is higher than most wines, with an ABV of 15 to 20 percent.

	S 150ml	L 300ml	B 1.8L
<b>Otokoyama</b> ~junmai~ Hokkaido	15	29	160
<b>Suishin</b> ~junmai~ Hiroshima	15	29	160
<b>Ippin</b> ~junmai~ Ibaraki	16	30	170
<b>Uragasumi</b> ~junmai~ Miyagi	19	36	195
<b>Senchu Hassaku</b> ~junmai~ Kochi	18	34	190



You can keep the cup!!



**NEW!!**

**HAKUTSURU Chika** 200ml 16  
~junmai~

Hyogo

Smooth and refreshing from start to finish.  
Light aroma of honey and sugarcane, layered with roasted almonds.  
The flavor profile has subtle hints of pear, grapefruit, aniseed and dark chocolate.

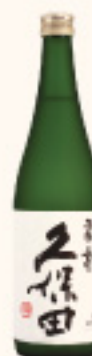
alc. 13.5%



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	S 150ml	L 300ml	B 1.8L
<b>Ichinokura</b> <i>~tokubetsu junmai~</i> Miyagi	18	34	190
<b>Maboroshi No Taki</b> <i>~junmai ginjo~</i> Toyama	15	29	160
<b>Hakkaisan</b> <i>~junmai ginjo~</i> Niigata	22	42	245
<b>Dassai 45</b> <i>~junmai daiginjo~</i> Yamaguchi	23	45	
<b>Kubota 'Hekiju'</b> <i>~junmai daiginjo~</i> Niigata	28	55	315



## Chilled sake

300ml



**Hakutsuru Junmai Ginjo** 27  
MILD

flowery fragrant, silky smoothness,  
slightly dry & light

**Sayuri** *~CLOUDY~* 28  
SWEET

coarse-filtered, natural sweetness  
& smooth taste

**Hakushika Junmai** 25  
DRY

excellent for pairing with Japanese pub  
"izakaya" styled casual cuisine