

# CLASSIC COCKTAILS

## APEROL SPRITZ ·

Aperol · Prosecco · Soda

## CLOCKWORK ORANGE ·

Haku Vodka · Aperol · Peach ·  
Orange · Lime · Passion Fruit

## ESPRESSO MARTINI ·

Haku Vodka · Coffee · Kahlua  
Brown Sugar

## JAPANESE WHISKY SOUR ·

Toki Whisky · Kuromitsu ·  
Aromatic Bitters · Lemon · Whites

## MARGARITA ·

Tequila · Triple Sec · Lime ·  
Chilli Salt Rim

## MOJITO ·

Bati White Rum · Lime ·  
Mint · Soda

## AMARETTO SOUR ·

Disaronno · Aromatic Bitters ·  
Lemon · Whites

## COSMOPOLITAN ·

Haku Vodka · Cranberry ·  
Triple Sec · Lime

## FRENCH MARTINI ·

Haku Vodka · Chambord ·  
Pineapple

## LYCHEE MARTINI ·

Haku Vodka · Lychee liqueur  
Apple · Lime

## MAI TAI ·

Bati Dark Rum · Lime ·  
Pineapple · Orgeat

## NEGRONI ·

Roku Gin · Campari · Sweet  
Vermouth



# ORIGINAL COCKTAILS

## PLUM PASSION ·

Koshu Aged Plum Wine · Chambord  
Tequila · Triple Sec · Passionfruit · Lemon

## YUZU SPRITZ ·

Roku Gin · Prosecco · Yuzu  
Lemon · Soda

## OKINAWA PIRATE ·

Bati Spiced Rum · Malibu · Blue Curacao  
Pineapple · Lime · Calpis

## LYCHEE FIZZ ·

Jozen Sake · Roku Gin  
Lychee · Lime · Butterfly Pea Syrup

## MELON COLLINS ·

Roku Gin · Midori ·  
Japanese Rock Melon Soda · Lemon

## WESTENDER ·

Roku Gin · Lemon · Peach · Jasmine  
Whites · Black Pepper

## SPICY MARGARITA ·

White Oat Chilli Mango Gin ·  
Triple Sec · Yuzu

## PRINCESS PEACH ·

Tantakatan Shochu · Peach Sake ·  
Plum Bitters · Lemon ·  
Whites · Rose Petals

## ZEN JULEP ·

Chita whisky · Mint · Kuromitsu ·  
Orange Bitters

## UMEGRONI ·

Roku Gin · Campari ·  
Brown Sugar Infused Plum Wine



# ORIGINAL COCKTAILS

## NIIGATA BRAMBLE ·

Jozen Sake · Chambord · Lemon

## BREAKFAST IN KYOTO ·

Roku Gin · Yuzu Sake ·  
Yuzu Juice · Lemon

## LITTLE TOKYO ·

Toki Whisky · Sweet Vermouth  
Kuromitsu · Maraschino Cherry

## WABI SABI WASABI ·

Shochu · Triple Sec · Lime  
Fresh Wasabi

## JAPANESE OLD FASHIONED ·

Toki whisky · Bitters  
Brown Sugar · Orange peel

## Non ABV cocktails

### PEACHY SPRITZ ·

Lyre's Italian spritz spirit · Peach · Yuzu  
Lemon · Grapefruit Bitters · Mint

### TROPICAL CRUSH ·

Lyre's Spiced Cane Spirit · Pineapple ·  
Passion Fruit · Lime · Orgeat

### GINGER NINJA ·

Lyre's Spiced Cane Spirit · Lime ·  
Bundaberg Ginger Beer · Kuromitsu

### MIDNIGHT TOKYO ·

Lyre's Italian spritz spirit · Lyer's Spiced  
Cane Spirit · Coffee · Kuromitsu ·  
Chocolate Bitters · Orange Bitters





# BEER ビール



## DRAUGHT

440ml/1L

ASAHI SUPER DRY ·

ORION BLACK ·

BIRD'S NEST PALE ALE ·

SAPPORO (375ml) ·



## CRAFT

HITACHINO NEST WHITE ALE ·

Coriander, nutmeg & orange

HITACHINO NEST DAIDAI IPA ·

Brewed w. orange peel

HITACHINO YUZU LAGER ·

Refreshing beer w. crisp taste of yuzu

YOYOGI PALE ALE ·

japanese style pale ale brewed in QLD

ECHIGO RICE LAGER (500ML) ·

Made w. Koshihikari Rice (Not GF)

BROOKVALE UNION GINGER BEER ·

Dry & smooth yet refreshing

MATCHA IPA ·

Strong matcha ABV

8.5%



## BOTTLED

KIRIN ICHIBANSHIBORI ·

Refined clean taste

YEBISU ·

Full malt, stronger flavour

SUNTORY PREMIUM MALTS ·

Delicate premium beer

ORION ·

Light & refreshing beer from Okinawa

ASAHI SOUKAI ·

Mid strength, light & crisp



## CIDER

SOMMERSBY PEAR ·

Sweeter style

SOMMERSBY APPLE ·

Semi-sweet



## NON-ALCOHOLIC

ASAHI NON-ALCOHOLIC BEER ·

Real beer taste, zero alcohol

# WINE

GLASS/BOTTLE

For a more premium selection of wines, please ask our friendly staff!

## BUBBLES

**BIANCA VIGNA, PROSECCO**

Italy ·

**LOUIS ROEDERER,  
'BRUT PREMIER' CHAMPAGNE**

France ·



## ROSE

**CULLÈN 'DANCING IN THE MOONLIGHT'**

Margaret River, WA ·

**MAISON SAINT AIX**

Coteaux d' aix Provence, France ·

## BRIGHT, AROMATIC WHITES

**BREGANZE, PINOT GRIGIO**

Italy ·

**ADELINA, RIESLING**

Polish Hill River · Clare Valley, SA ·

**ASTROLABE, SAUVIGNON BLANC**

Marlborough, NZ ·

**GRACE KAYAGATAKE BLANC**

Yamanashi, Japan ·

## ELEGANT, REFINED REDS

**GIANT STEPS, PINOT NOIR**

Yarra Valley, VIC ·

**FETHERSTON SAKURA, PINOT NOIR/SYRAH**

Yarra Valley, VIC ·

**GRACE KAYAGATAKE ROUGE**

Yamanashi, Japan ·

## TEXTUAL, BOLD WHITES

**PAYTEN & JONES, CHARDONNAY**

Yarra Valley, VIC · 15/70

**CREVARO, CHARDONNAY**

Margaret River, WA · 89

## SPICY, JUICY REDS

**FRATELLI NISTRI CHIANTI**

Tuscany, Italy ·

**ROKO IL VAGABOND MONTEPULCIANO**

Riverland, SA ·

## FULLER, MEATIER REDS

**IZWAY 'ROB & LES', SHIRAZ**

Barossa Valley, SA ·

**SHAW & SMITH, SHIRAZ**

Adelaide Hills, SA ·

**AMON RA, SHIRAZ**

Barossa Valley, SA ·



# SAKE

1.8l big bottle are available!  
Please ask our friendly staff for details

## SAKE TASTING ·

4 varieties, served chilled



### AROMATIC

250ml JUG/100ml GLS

#### JOZEN MIZUNO GOTOSHI, JUNMAI GINJO, NIIGATA ·

Translates to 'just like water'.  
Smooth and easy to drink

#### DASSAI 45, JUNMAI DAIGINJO, YAMAGATA ·

Elegant and sophisticated, subtle  
sweetness with rice umami, clean finish

### RICH

#### TAMANOHIKARI 94, JUNMAI GINJO, KYOTO ·

Designed to match Yakitori skewers.  
Slight acidity.

#### DAISHICHI KIMOTO, JUNMAI, FUKUSHIMA ·

King of kimoto. Rich rice fragrance,  
clean aftertaste.

## 720ml BOTTLE

#### HAKKAISAN, JUNMAI GINJO, NIIGATA ·

clean and easy to drink. Plenty of rice umami and dry finish.

#### JOZEN ON THE ROCKS, JUNMAI ·

Sweeter style with a slight acidity. recommended chilled or on ice.

#### HIKIZAKURA, JUNMAI ·

Rich and bold, dry aftertaste. fantastic both cold and warm.

#### DASSAI 23%, JUNMAI DAIGINJO ·

Elegant and sophisticated. Fragrant and clean finish.  
Recommended chilled.

### DRY

250ml JUG/100ml GLS

#### IPPIN CHOKARA, JUNMAI, IBARAKI ·

"Super Dry". Clean and dry yet  
plenty of umami from rice

#### IZUMIBASHI MEGUMI BLUE, JUNMAI GINJO, KANAGAWA ·

Fresh aroma and smooth mouthfeel.  
Dry and clean finish

### AGED

#### HIKOMAGO, JUNMAI GINJO, SAITAMA ·

Aged for minimum of 3 years.  
Very soft on the palate

### CLOUDY

#### CHIKUSEN, JUNMAI NIGORI, HYOGO ·

Dry style of cloudy sake. Recommended  
both warm cold and warm.



# PLUM WINE

GLASS/BOTTLE

## UMESHU TASTING SET · 18

4 different types, served on ice

### CHOYA

The King of Umeshu. No additives.

### UJI GREEN TEA ·

Infused with green tea from Kyoto. Smooth and subtle.

### KOKUTO BROWN SUGAR ·

Blended with brown sugar, rum and black vinegar.

### KOSHU AGED ·

Made with aged sake. Strong flavour with subtle sweetness.

### HANNYA CHILI ·

Sake based umeshu infused with chili. She is sweet and hot.

### SUIRYU HONEY ·

Honey infused plum wine based on sake. Rich and smooth.

# FRUIT LIQUORS

GLASS/BOTTLE

### YUZU SHU ·

Refreshing Yuzu citrus flavoured sake

### MOMO ·

Sweet & juicy white peach sake, thick texture

### ICHIGO NIGORI · (300ml bottle)

Cloudy strawberry flavoured sake





# JAPANESE SPIRITS

We will keep your bottle here for up to 2 months

## SHOCHU

Japanese distilled spirit that can be based on a variety of ingredients 20% – 40% abv

### MUGI · BARLEY

KOYOMI ·  
Soft & smooth

ENMA ·  
Premium barrel aged. Soft on the palate

### IMO · SWEET POTATO

AKAKIRISHIMA ·  
Premium & rare. Smooth finish

IKKOMON BLUE ·  
Rich aroma. Strong & unique taste

### SHISO · PERILLA LEAF

TANTAKATAN ·  
Crisp & clean. Easy to drink

### AWAMORI

KUMEJIMA ·  
Unique product to Okinawa, similar to Shochu but distilled using Thai rice. Fruity flavour w. high abv.



## CHŪHAI

ALL  
Choose your Flavour

NAMA-LEMON  
Fresh lemon

YUZU  
Japanese yuzu citrus

RAMUNE  
Japanese lemonade

MELON  
Japanese rock melon soda

RYOKUCHA  
Green tea (unsweetened)

OOLONG  
Oolong tea (unsweetened)

## HIGHBALL

CLASSIC HIGHBALL ·  
Japanese whiskey, lemon, soda  
OR upgrade to MEGA 1L · 24



# JAPANESE WHISKEY

## NIKKA FROM THE BARREL ·

Full bodied. Fresh fruits, spices & oak.

## THE NIKKA 12 YEARS ·

Butterscotch, poached pear & a hint of smoke.

## NIKKA COFFEY MALT ·

Sweet vanilla beans, exotic fruits & cream soda.

## NIKKA COFFEY GRAIN ·

Woody vanilla, corn & a hint of chamomile.

## YOICHI ·

Fresh fruits & nuts, aroma of peat & smoke.

## MIYAGIKYO ·

Stewed fruits, chocolate & licorice.

## TAKETSURU 17 YEARS ·

Spicy & rounded w. vanilla, blood orange & a little chocolate.

## TAKETSURU 21 YEARS ·

Spices, black pepper, loads of tangy sherry & a hint of turmeric.

## MARS COSMO BLENDED ·

Orange oil & chocolate, fresh barley & toasty oak.

## MARS IWAI BLENDED ·

Sweet pear & dark cacao, smooth & light finish.

## ICHIRO'S MALT MWR ·

Honey & light citrus, hint of grapefruit.

## TOKI ·

Blend of Hakushu, Chita & Yamazaki. Green apple, grapefruit, white pepper.

## CHITA SINGLE GRAIN ·

Sweet & mellow, lightly peated.



# JAPANESE WHISKEY

## YAMAZAKI SINGLE MALT DISTILLER'S RESERVE ·

Strawberries & dried fruits  
w. floral notes.

## YAMAZAKI SINGLE MALT 12 YEARS ·

Rich fruit aroma of dried fruits  
w. floral notes.

## YAMAZAKI SINGLE MALT 18 YRS ·

Truffles, bitter marmalade & toffee apples.

## HAKUSHU SINGLE MALT DISTILLER'S RESERVE ·

Peppermint, pine & cucumber.  
Pleasant grassy notes.

## HAKUSHU SINGLE MALT 12 YEARS ·

Toasted barley, nut loaf &  
chopped almonds.

## HAKUSHU SINGLE MALT 18 YEARS ·

Oregano, Jasmine, menthol &  
a hint of smoke.



## HIBIKI JAPANESE HARMONY ·

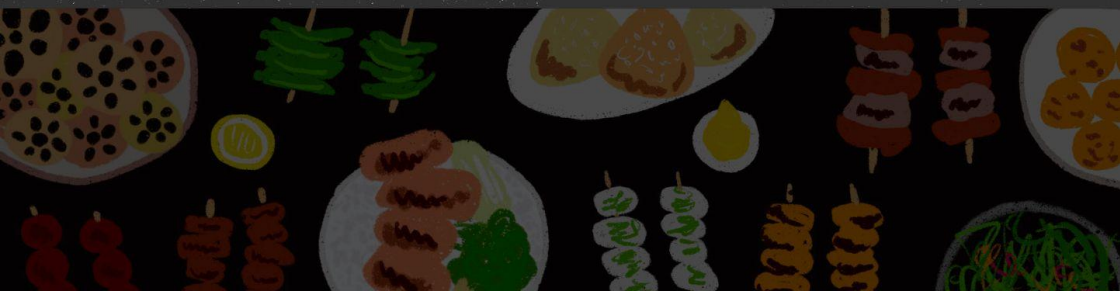
Caramelized dates, rich  
honey & aroma of sandalwood.

## HIBIKI BLENDED 12 YEARS ·

Ripe oranges, apple pie,  
clove & spices..

## HIBIKI BLENDED 21 YEARS ·

Sweet, caramelized nuts,  
blackcurrants, dark toffee &  
rice sherry spice.



# JAPANESE GIN & VODKA

## HAKU VODKA ·

Our first pour. Rice vodka from Suntory. Soft & round, sweet aftertaste.

## NIKKA COFFEY VODKA ·

Floral style vodka. Soft & smooth, rich, buttery & velvety mouthfeel.

## ROKU GIN ·

Our first pour. Smooth & silky gin based on rice from Suntory. Infused w. six botanicals – two types of green tea, cherry, sakura flower, yuzu & sansho pepper.

## NIKKA COFFEY GIN ·

Infused w. Japanese citrus & sansho pepper

## KINOBI GIN ·

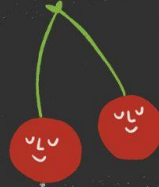
Dry style rice gin from Kyoto w. distinct Japanese accent. Infused w. 11 botanicals – juniper, orris, hinoki, yuzu, lemon, green tea, ginger, shiso, bamboo, sansho pepper & kinome.

## KINO TEA GIN ·

Kinobi w. extra two types of green tea – gyokuro & tencha. Created in collaboration with a famous tea grower and calendar in Japan.

## JINZU GIN ·

Scottish gin strongly influenced by Japanese culture. Infused w. Japanese sake



# NON-ALCOHOLIC

## FIZZ

COKE / COKE ZERO SUGAR ·

LEMONADE ·

LEMON LIME AND BITTERS ·

BUNDEBERG GINGER BEER ·

RAMUNE (JAPANESE LEMONADE) ·

CALPIS ·

JAPANESE ROCK MELON SODA ·

YUZU SODA ·

## JUICE

ORANGE ·

PINEAPPLE ·

APPLE ·

CRANBERRY ·



## NON-ALCOHOLIC COCKTAIL

PEACHY SPRITZ ·

Lyre's Italian spritz spirit · Peach · Yuzu  
Lemon · Grapefruit Bitters · Mint

TROPICAL CRUSH ·

Lyre's Spiced Cane Spirit · Pineapple ·  
Passion Fruit · Lime · Orgeat

GINGER NINJA ·

Lyre's Spiced Cane Spirit · Lime ·  
Bundaberg Ginger Beer · Kuromitsu

MIDNIGHT TOKYO ·

Lyre's Italian spritz spirit · Lyre's Spiced  
Cane Spirit · Coffee · Kuromitsu ·  
Chocolate Bitters · Orange Bitters

## TEA

HOJICHA ·

Roasted green tea. Served hot.

GREEN TEA ·

Served cold, unsweetened

OOLONG TEA ·

Served cold

## WATER

HOUSE SPARKLING WATER ·



# SAKE 清酒



SAKE

