

## signature cocktails

<b>patrón paloma</b>	<b>18</b>
patrón reposado tequila, pink grapefruit soda, lime	
<b>salted caramel espresso martini</b>	<b>20</b>
cinnamon infused 42 below, de kyuiper crème de cafe, espresso, salted caramel	
<b>shinjuku smash</b>	<b>18</b>
japanese botanical roku gin, yuzu, lime juice, sugar syrup, mint	
<b>chilli margarita</b>	<b>19</b>
patrón silver tequila, de kuyper triple sec, agave, fresh chilli, lime, chilli salt	
<b>lychee orange blossom mojito</b>	<b>18</b>
bacardi carta blanca, lychee liqueur, mint, soda, lychees, orange blossom water	
<b>chilli coconut and lychee martini</b>	<b>20</b>
42 below vodka, lychee liqueur, coconut rum, fresh chilli	

## non-alcoholic cocktails

<b>yuzu fresco</b>	<b>12</b>
seedlip grove 42, fever tree yuzu and lime soda, passionfruit	
<b>mini godzilla</b>	<b>12</b>
lychee, cloudy apple, lime, mint, lemonade	
<b>spiced pine</b>	<b>12</b>
fever tree ginger beer, pineapple, lime, chilli	

## highballs

<b>toki highball</b>	<b>16</b>
toki whisky, fever tree ginger beer, orange	
<b>koyomi shochu highball</b>	<b>15</b>
suntory koyomi shochu, fever tree yuzu and lime soda, cucumber	
<b>umeshu highball</b>	<b>15</b>
choya mutenka plum wine, fever tree soda, orange and mint	

## japanese gin pairings

<b>ki no bi</b>	<b>13</b>
fever tree mediterranean tonic, rosemary and orange	
<b>ki no bi sei</b>	<b>15</b>
fever tree original tonic, nashi pear	
<b>roku</b>	<b>12</b>
fever tree mediterranean tonic, orange and lychee	

## japanese vodka pairings

<b>haku</b>	<b>12</b>
fever tree yuzu and lime soda, cucumber	
<b>nikka coffey</b>	<b>13</b>
fever tree club soda, orange	

## aperitif

<b>zushi sake shot - “if you dare”</b>	<b>9</b>
chilli onigoroshi ‘demon slayer’ sake shot + chilli salt + lime	

## sake flight

**20**

onigoroshi junmai, asabiraki suijin junmai,  
hourai kaden tezukuri junmai gingo @ 30ml each

<b>yuzu sake liqueur</b>	<b>100ml</b>	<b>300ml</b>
saito shuzo kyoto - <i>citrus sake</i>	<b>12</b>	<b>35</b>

## beers & cider

<b>draught beer</b>	<b>g</b>	<b>p</b>
sapporo premium lager	10	13
matsos mango beer	8	

## premium bottled beer

asahi super dry lager	9
asahi soukai premium light	9
sapporo premium black 650ml can	16
yebisu malt	11
matso's ginger beer	11
matso's hard berry and lime	10
matso's hard lemon	10
matso's hard melon and mint	10
heaps normal quiet xpa <0.5%abv	10
atomic hazy pale ale	10
yulli's 'seabass' mediterranean lager	10
yulli's 'margot' dry apple cider	10

## japanese soft drinks

ramune lemon and lime soda ~ <i>watch the marble pop!</i>	5.5
sangaria anatano iced green tea ~ <i>sugar free</i>	3.5

## soft drinks

green tea with roasted rice (unlimited refills)	3pp
sparkling moda water 750ml	5
still moda water 750ml	5
coke, coke no sugar, sprite	4
lemon, lime and bitters	4.5
fever tree ginger beer	4
fever tree yuzu and lime soda	4
keri orange/cloudy apple juice	5
fuze lemon/peach iced tea	6

<b>wine</b>	<b>g</b>	<b>b</b>
	<b>150ml</b>	<b>750ml</b>
<b>sparkling + champagne</b>		
<b>nv cantina trevigiana prosecco DOC, treviso italy</b>	<b>12</b>	<b>58</b>
<b>2021 sassafras pet nat, tumbarumba nsw</b>		<b>72</b>
<b>champagne lombard nv, épernay france</b>		<b>110</b>
<b>abele 1757 nv, reims france</b>		<b>130</b>
<b>white</b>		
<b>2019 filo pinot grigio, sicily italy</b>	<b>10</b>	<b>48</b>
<b>2020 paringa estate pinot gris,</b>	<b>13</b>	<b>63</b>
mornington peninsula vic		
<b>2018 le monde pinot bianco, friuli italy</b>		<b>58</b>
<b>2018 howard park 'mount barker' riesling,</b>	<b>13</b>	<b>63</b>
great southern wa		
<b>2020 gustav lorentz reserve riesling, alsace france</b>		<b>62</b>
<b>2021 mon tout 'long play', pinot gris, gewurztraminer,</b>		<b>63</b>
riesling, karridale wa + mount barker sa		
<b>2020 astrolabe 'the bridge' sauvignon blanc,</b>	<b>12</b>	<b>58</b>
marlborough nz		
<b>2021 admiral akbar semillon, kilmore vic</b>		<b>59</b>
<b>2020 thistle hill chardonnay, mudgee nsw</b>		<b>53</b>
<b>2021 printhie topography chardonnay,</b>	<b>12</b>	<b>58</b>
orange nsw		
<b>2019 delamere estate chardonnay,</b>		<b>99</b>
pipers brook tas		
<b>2019 arnaud burgogne chardonnay, burgundy france</b>		<b>105</b>

<b>rosé</b>	<b>g</b>	<b>b</b>
	<b>150ml</b>	<b>750ml</b>
<b>2021 margan rose &amp; bramble rosé,</b> hunter valley nsw	<b>11</b>	<b>53</b>
<b>2019 triniti côtes de provence rosé,</b> provence france	<b>13</b>	<b>63</b>
<b>2019 project k pinot gris, traminer, riesling,</b> adelaide hills sa		<b>70</b>
<b>2021 mon tout ‘strange love’ rosé grenache, pinot noir,</b> karridale wa + mount barker sa		<b>63</b>
<b>red</b>		
<b>2019 paringa estate ‘coronella’ pinot noir,</b> mornington peninsula vic	<b>12</b>	<b>58</b>
<b>2019 arnaud burgogne pinot noir,</b> burgundy france		<b>105</b>
<b>2019 chard farm ‘mata au’ pinot noir,</b> central otago nz		<b>110</b>
<b>2020 longview ‘fresco’ nebbiolo pinot nero</b> sangiovese barbera, adelaide hills sa	<b>13</b>	<b>63</b>
<b>2018 cotes du rhone syrah,</b> luberon france		<b>48</b>
<b>2017 inventa les combes syrah,</b> luberon france		<b>99</b>
<b>2019 printhie topography cabernet sauvignon,</b> orange nsw	<b>12</b>	<b>58</b>
<b>2021 trutta cabernet franc – served chilled,</b> mandurang vic		<b>78</b>
<b>2018 thistle hill ‘block 10’ shiraz,</b> mudgee nsw	<b>13</b>	<b>63</b>
<b>2018 atlas 429 shiraz,</b> clare valley sa		<b>78</b>
<b>2018</b> longview ‘the piece’ shiraz, adelaide hills sa		<b>110</b>
<b>2019 andeluna altitud malbec,</b> mendoza arg		<b>73</b>

<b>umeshu ~ japanese plum wine</b>	<b>100ml</b>	<b>300ml</b>
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<b>choya mutenka traditional, osaka japan</b>	<b>11</b>	<b>32</b>
<i>unripe ume fruit that is steeped in shochu, sugar, sweet &amp; sour</i>		
<b>nakano yuzu umeshu</b>	<b>15</b>	<b>44</b>
<i>mandarin, lime, citrus, slightly sour &amp; bitter</i>		
<b>kinmon shizoku silver umeshu</b>	<b>18</b>	<b>53</b>
<i>wakayama ume aged with 10 year-old vintage aged sake koshu, elegant, bold, sweet scents of ume plum</i>		
<b>hombo shuzo joto chiran green tea umeshu</b>	<b>16</b>	<b>47</b>
<i>well balanced sweetness with delicate tea tannin</i>		
<b>hombo shuzo kokuto brown sugar umeshu</b>	<b>17</b>	<b>50</b>
<i>rich texture with gentle bitterness, toffee and caramel nose</i>		

<b>sake ~ japanese rice wine</b>	<b>100ml gls</b>	<b>300ml pot</b>	<b>720ml btl</b>
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<b>hourai kaden tezukuri junmai ginjo, gifu japan</b>	<b>17</b>	<b>50</b>	<b>120</b>
<i>melon, strawberry, silky texture, crisp minerality</i>			
<b>taiheizan chogetsu junmai ginjo, akita japan</b>			<b>103</b>
<i>silky smooth, tropical fruit, pineapple, flower</i>			
<b>echigoya sobe junmai, niigata japan</b>	<b>11</b>	<b>32</b>	<b>75</b>
<i>banana, custard apple, dill, fennel</i>			
<b>mukashi no manma tokubetsu junmai, gifu japan</b>			<i>900ml</i> <b>120</b>
<i>gentle fruits, toasted marshmallow, cacao nib, almond</i>			
<b>onigoroshi junmai 'demon slayer', kyoto japan</b>	<b>10</b>	<b>29</b>	<b>68</b>
<i>honeydew, lychee, well-rounded, smooth</i>			
<b>asabiraki suijin junmai, iwate japan</b>	<b>12</b>	<b>35</b>	<b>82</b>
<i>dry, smooth, strong, nutty</i>			

<b>yuzu sake liqueur</b>	<b>100ml</b>	<b>300ml</b>
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saito shuzo kyoto – <i>sweet citrus sake</i>	<b>12</b>	<b>35</b>
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## japanese whisky

<b>suntory toki, blended</b>	<b>10</b>
<i>green apple, grapefruit, spicy finish, hint of vanilla oak, white pepper, ginger</i>	
<b>kurayoshi 'the tottori', blended</b>	<b>11</b>
<i>ripe fruit and a hint of spices from oak, floral complex of vanilla and chocolate</i>	
<b>kurayoshi sherry cask finish, pure malt</b>	<b>14</b>
<i>sherry aromas, herbal and citrus notes, lemongrass, potted malt</i>	
<b>the kurayoshi, pure malt</b>	<b>13</b>
<i>subtle orchard fruits, vanilla, medium dry finish with low key peat</i>	
<b>hibiki harmony, blended</b>	<b>19</b>
<i>honey like sweetness, candied orange peel, hint of spice and sandalwood</i>	
<b>hakushu distillers reserve, single malt</b>	<b>16</b>
<i>yuzu, grapefruit, lemon thyme, subtle smoke</i>	
<b>hakushu 12yr, single malt</b>	<b>36</b>
<i>sweet pear, mint, kiwi, green tea, subtle smoke</i>	
<b>yamazaki distillers reserve, single malt</b>	<b>17</b>
<i>raspberry, white peach, touch of coconut and a sweet vanilla finish</i>	
<b>yamazaki 12yr, single malt</b>	<b>38</b>
<i>coconut, cranberry, butter, sweet ginger finish with a hint of cinnamon</i>	

### other whisky

dewars 12 yr, blended	<b>10</b>
starward 'two fold', blended	<b>10</b>
aberfeldy 12yr, single malt	<b>12</b>
craigellachie 13yr, single malt	<b>14</b>
chivas 12yr, blended	<b>10</b>
buffalo trace bourbon	<b>10</b>

### gin

bombay sapphire	<b>10</b>
bomaby bramble	<b>10</b>
roku	<b>12</b>
hendricks	<b>11</b>
four pillars rare dry	<b>11</b>
four pillars bloody shiraz	<b>12</b>
wa bi gin	<b>14</b>
ki no bi	<b>13</b>
ki no bi sei	<b>15</b>
ki no tea	<b>13</b>

### tequila

patrón silver	<b>12</b>
patrón reposado	<b>14</b>
patrón anejo	<b>16</b>
patrón café xo	<b>11</b>

### vodka

42 below pure	<b>10</b>
grey goose	<b>12</b>
haku	<b>12</b>
nikka coffey	<b>13</b>

### rum

bacardi carta blanca	<b>10</b>
bacardi spiced	<b>10</b>
bacardi oro	<b>10</b>
bacardi ocho	<b>11</b>