

## **signature cocktails**

<b>strawberry and watermelon tommy's margarita</b>	<b>20</b>
patrón reposado tequila, strawberry and watermelon purée, yuzu, agave, salt	
<b>elderflower spritz</b>	<b>18</b>
grey goose strawberry and lemongrass essences, st germain elderflower liqueur, strawberries, fever tree soda	
<b>citrus press</b>	<b>19</b>
bombay citron pressé mediterranean lemon gin, yuzu, prosecco	
<b>salted caramel espresso martini</b>	<b>20</b>
cinnamon infused 42 below, de kuyper crème de cafe, espresso, salted caramel	
<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	
<b>patrón paloma</b>	<b>18</b>
patron reposado tequila, pink grapefruit soda, lime	
<b>pomegranate negroni</b>	<b>20</b>
japanese botanical roku gin, campari, pomegranate liqueur	

## **non-alcoholic cocktails**

<b>yuzu fresco</b>	<b>14</b>
seedlip grove 42, fever tree yuzu and lime soda, passionfruit	
<b>guava godzilla</b>	<b>14</b>
lyre's dry london spirit, guava purée, lychee, fever tree soda	
<b>lyre's mule</b>	<b>14</b>
lyre's white cane spirit, fever tree ginger beer, yuzu, lime, mint	

## **highballs**

<b>toki highball</b>	<b>18</b>
toki whisky, fever tree ginger beer, orange	
<b>koyomi shochu highball</b>	<b>17</b>
suntory koyomi shochu, fever tree yuzu and lime soda, cucumber	
<b>umeshu highball</b>	<b>16</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>14</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 sujin junmai,  
toji junmai daiginjo @ 30ml each

## **yuzu sake liqueur**

**100ml**

**300ml**

saito shuzo kyoto - *citrus sake*

**12**

**35**

## **beers & cider**

<b>draught beer</b>	<b>380ml</b>	<b>500ml</b>
sapporo premium lager	<b>10</b>	<b>13</b>

## **premium bottled beer**

asahi super dry premium lager	<b>9</b>
asahi 3.5% dry lager	<b>9</b>
sapporo premium black 650ml can	<b>17</b>
yebisu malt	<b>11</b>
atomic pale ale	<b>10</b>
matso's mango beer	<b>11</b>
matso's alcoholic ginger beer	<b>11</b>
yulli's karaoke kingu rice lager	<b>11</b>
yulli's 'margot' dry apple cider	<b>10</b>
heaps normal quiet xpa <0.5%abv	<b>10</b>

## **japanese soft drinks**

ramune lemon and lime soda ~ <i>watch the marble pop!</i>	<b>6</b>
sangaria anatano iced green tea ~ <i>sugar free</i>	<b>4</b>

## **soft drinks**

green tea with roasted rice (unlimited refills)	<b>3pp</b>
sparkling moda water 750ml	<b>5</b>
still moda water 750ml	<b>5</b>
coke, coke no sugar, sprite	<b>5</b>
lemon, lime and bitters	<b>5.5</b>
fever tree ginger beer	<b>5</b>
fever tree yuzu and lime soda	<b>5</b>
keri orange/cloudy apple juice	<b>6</b>
fuze lemon/peach iced tea	<b>7</b>

wine	g	b
	150ml	750ml
<b>sparkling + champagne</b>		
<b>cantina trevigiana prosecco DOC, treviso italy</b>	<b>12</b>	<b>58</b>
<b>chandon brut rosé, yarra valley vic</b>	<b>15</b>	<b>73</b>
<b>chandon nv blanc de blancs, yarra valley vic</b>		<b>73</b>
<b>moët and chandon imperial brut nv, reims france</b>		<b>130</b>
<b>white</b>		
<b>2021 filo pinot grigio, sicily italy</b>	<b>11</b>	<b>53</b>
<b>2022 paringa estate pinot gris, v,</b> mornington peninsula vic	<b>14</b>	<b>68</b>
<b>2019 sokol blosser estate pinot gris, willamette valley oregon</b>		<b>109</b>
<b>2022 mon tout 'long play', pinot gris, gewurztraminer,</b> riesling, m, v, porongurup wa + mount barker sa		<b>71</b>
<b>2020 howard park 'mount barker' riesling,</b> great southern wa	<b>14</b>	<b>68</b>
<b>2020 astrolabe 'the bridge' sauvignon blanc, v,</b> marlborough nz	<b>13</b>	<b>63</b>
<b>2022 cloudy bay sauvignon blanc, marlborough nz</b>		<b>109</b>
<b>2021 pico maccario gavi di gavi, piedmont italy</b>		<b>65</b>
<b>2021 secateurs chenin blanc, m, swartland south africa</b>		<b>74</b>
<b>2021 konpira maru 'el pacu' chardonnay, arneis, riesling, m, v, vic</b>		<b>61</b>
<b>2021 port phillip estate 'red hill' chardonnay, v,</b> mornington peninsula vic		<b>79</b>
<b>2022 printhie topography chardonnay, v, orange nsw</b>	<b>13</b>	<b>63</b>
<b>2021 delamere estate chardonnay, pipers brook tas</b>		<b>105</b>
<b>2019 cloudy bay chardonnay, marlborough nz</b>		<b>114</b>

*m - minimal intervention  
o - organic  
v - vegan*

		<b>g</b>	<b>b</b>
		150ml	750ml
<b>rosé</b>			
2022 lunar 'eclipse' sangiovese rosé, sa		12	58
2021 triniti côtes de provence rosé, provence france		13	63
2022 mon tout 'strange love' rosé grenache, pinot gris, m, v, swan valley + manjimup wa			71
<b>red</b>			
2021 marchand and burch 'villages' pinot noir,			78
mount Barker sa			
2021 paringa estate 'coronella' pinot noir, v,	13		63
mornington peninsula vic			
2021 payten & jones vv series sangiovese, v,	14		68
yarra valley vic			
2019 printhie topography cabernet sauvignon,	13		63
orange nsw			
2016 geoff merrill's 'the parham' cabernet sauvignon,			165
mclaren vale sa + coonawarra sa			
2009 teusner & page cabernet sauvignon, barossa valley sa			190
2017 vine mind shiraz, malbec, m, v, clare valley sa			65
2019 thistle hill 'block 10' shiraz, o, v, mudgee nsw	14		68
2021 utopos shiraz, barossa valley sa			120
2017 teusner the righteous FG shiraz, v, barossa valley sa			240

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<b>umeshu ~ japanese plum wine</b>	<b>100ml</b>	<b>300ml</b>
<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>sake ~ japanese rice wine</b>	<b>100ml gls</b>	<b>300ml pot</b>
<b>toji junmai daiginjo, niigata japan, +5*</b>	<b>18</b>	<b>53</b>
<i>almond, citrus, floral notes, green apple</i>		
<b>taiheizan chogetsu junmai ginjo, akita japan, +1*</b>		<b>103</b>
<i>silky smooth, tropical fruit, pineapple, flower</i>		
<b>echigoya sobe junmai, niigata japan, +3*</b>	<b>12</b>	<b>35</b>
<i>banana, custard apple, dill, fennel</i>		
<b>mukashi no manma tokubetsu junmai, gifu japan, +4*</b>		<b>900ml/130</b>
<i>gentle fruits, toasted marshmallow, cacao nib, almond</i>		
<b>onigoroshi junmai 'demon slayer', kyoto japan, +4* 11</b>	<b>32</b>	<b>75</b>
<i>honeydew, lychee, well-rounded, smooth</i>		
<b>asabiraki suijin junmai, iwate japan, +10*</b>	<b>14</b>	<b>41</b>
<i>dry, smooth, strong, nutty</i>		
<b>yuzu sake liqueur</b>	<b>100ml</b>	<b>300ml</b>
<b>saito shuzo kyoto – sweet citrus sake</b>	<b>12</b>	<b>35</b>

\*SMV - Sake Meter Value, higher number = drier

## japanese whisky

<b>suntory toki, blended</b>		<b>12</b>
<i>green apple, grapefruit, spicy finish, hint of vanilla oak, white pepper, ginger</i>		
<b>hibiki harmony, blended</b>		<b>20</b>
<i>honey like sweetness, candied orange peel, hint of spice and sandalwood</i>		
<b>nikka from the barrel, blended</b>		<b>18</b>
<i>winter spice, toffey, caramel, vanilla with a good balance of fruit</i>		
<b>hakushu distillers reserve, single malt</b>		<b>18</b>
<i>yuzu, grapefruit, lemon thyme, subtle smoke</i>		
<b>hakushu 12yr, single malt</b>		<b>40</b>
<i>sweet pear, mint, kiwi, green tea, subtle smoke</i>		
<b>yamazaki distillers reserve, single malt</b>		<b>19</b>
<i>raspberry, white peach, touch of coconut and a sweet vanilla finish</i>		
<b>yamazaki 12yr, single malt</b>		<b>42</b>
<i>coconut, cranberry, butter, sweet ginger finish with a hint of cinnamon</i>		

		bombay sapphire	10
<b>scotch whisky</b>		bombay bramble	10
dewars 12yr, <i>blended</i>	10	roku	12
aberfeldy 12yr, <i>single malt</i>	12	hendricks	12
craigellachie 13yr, <i>single malt</i>	14	ki no bi	13
<b>vodka</b>		ki no bi sei	15
42 below pure	10	ki no bi tea	13
grey goose	12		
haku	12	<b>rum</b>	
nikka coffey	14	bacardi carta blanca	10
		bacardi spiced	10
<b>liqueurs</b>		bacardi oro	10
peach schnapps	9	bacardi ocho	12
amaretto	9		
campari	9	<b>tequila</b>	
aperol	9	patrón silver	12
st germain elderflower	9	patrón reposado	12
		patrón anejo	16
		patrón café xo	14

**gin**