

## **signature frozen cocktails**

<b>strawberry and watermelon margarita</b>	<b>20</b>
patrón reposado tequila, strawberry and watermelon purée, agave, salt	
<b>mango and coconut piña colada</b>	<b>20</b>
bacardi carta blanca, bacardi coconut, mango purée, pineapple, coconut	

## **signature cocktails**

<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>
patrón 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 zushi sake shot - “if you dare”**

chilli onigoroshi ‘demon slayer’ sake shot + chilli salt + lime

## **sake flight**

**20**

onigoroshi junmai, asabiraki suijin 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>
atomic pale ale	<b>9</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>
matso's mango beer	<b>11</b>
matso's alcoholic ginger beer	<b>11</b>
atomic hazy pale ale	<b>10</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 blanc de blancs nv, yarra valley vic</b>		<b>73</b>
<b>champagne lombard nv, épernay france</b>		<b>110</b>
<b>abele 1757 nv, reims france</b>		<b>120</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>2018 le monde pinot bianco, v, friuli italy</b>		<b>62</b>
<b>2020 howard park ‘mount barker’ riesling,</b> great southern wa	<b>14</b>	<b>68</b>
<b>2021 gustav lorentz reserve riesling, alsace france</b>		<b>69</b>
<b>2022 mon tout ‘long play’, pinot gris, gewurztraminer,</b> riesling, m, v, karridale wa + mount barker sa		<b>71</b>
<b>2020 astrolabe ‘the bridge’ sauvignon blanc, v,</b> marlborough nz	<b>13</b>	<b>63</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 philip 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>

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

	<b>g</b>	<b>b</b>
	150ml	750ml
<b>2022 lunar 'eclipse' sangiovese rosé, sa</b>	<b>12</b>	<b>58</b>
<b>2021 triniti côtes de provence rosé, provence france</b>	<b>13</b>	<b>63</b>
<b>2022 mon tout 'strange love' rosé grenache, pinot gris, m, v, swan valley + manjimup wa</b>		<b>71</b>

## red

<b>2021 paringa estate 'coronella' pinot noir, v, mornington peninsula vic</b>	<b>13</b>	<b>63</b>
<b>2020 chard farm 'mata au' pinot noir, central otago nz</b>		<b>118</b>
<b>2019 marchand &amp; burch bourgogne pinot noir, burgundy france</b>		<b>110</b>
<b>2021 payten &amp; jones vv series sangiovese, v, yarra valley vic</b>	<b>14</b>	<b>68</b>
<b>2019 printhie topography cabernet sauvignon, orange nsw</b>	<b>13</b>	<b>63</b>
<b>2021 trutta cabernet franc – served chilled, mandurang vic</b>		<b>78</b>
<b>2019 cotes du rhone syrah, luberon france</b>		<b>53</b>
<b>2017 inventa les combes syrah, luberon france</b>		<b>109</b>
<b>2019 thistle hill 'block 10' shiraz, o, v, mudgee nsw</b>	<b>14</b>	<b>68</b>
<b>2018 atlas 429 shiraz, clare valley sa</b>		<b>81</b>
<b>2019 utopos shiraz, barossa valley sa</b>		<b>120</b>
<b>2017 teusner the righteous FG shiraz, v, barossa valley sa</b>		<b>240</b>
<b>2020 andeluna altitud malbec, mendoza arg</b>		<b>73</b>

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<b>umeshu ~ japanese plum wine</b>	100ml	300ml	
<b>choya mutenka traditional</b> , osaka japan <i>unripe ume fruit that is steeped in shochu, sugar, sweet &amp; sour</i>	11	32	
<b>nakano yuzu umeshu</b> <i>mandarin, lime, citrus, slightly sour &amp; bitter</i>	15	44	
<b>kinmon shizoku silver umeshu</b> <i>wakayama ume aged with 10 year-old vintage aged sake koshu, elegant, bold, sweet scents of ume plum</i>	18	53	
<b>hombo shuzo joto chiran green tea umeshu</b> <i>well balanced sweetness with delicate tea tannin</i>	16	47	
<b>hombo shuzo kokuto brown sugar umeshu</b> <i>rich texture with gentle bitterness, toffee and caramel nose</i>	17	50	
<b>sake ~ japanese rice wine</b>	100ml gls	300ml pot	720ml btl
<b>toji junmai daiginjo</b> , niigata japan, +5* <i>almond, citrus, floral notes, green apple</i>	18	53	128
<b>taiheizan chogetsu junmai ginjo</b> , akita Japan, +1* <i>silky smooth, tropical fruit, pineapple, flower</i>			103
<b>echigoya sobe junmai</b> , niigata japan, +3* <i>banana, custard apple, dill, fennel</i>	12	35	82
<b>mukashi no manma tokubetsu junmai</b> , gifu japan, +4* <i>gentle fruits, toasted marshmallow, cacao nib, almond</i>			900ml 130
<b>onigoroshi junmai 'demon slayer'</b> , kyoto japan, +4* 11 <i>honeydew, lychee, well-rounded, smooth</i>	32		75
<b>asabiraki suijin junmai</b> , iwate Japan, +10* <i>dry, smooth, strong, nutty</i>	14	41	98
<b>yuzu sake liqueur</b>	100ml	300ml	
saito shuzo kyoto – sweet citrus sake	12		35

\*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>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>20</b>
<i>honey like sweetness, candied orange peel, hint of spice and sandalwood</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>	

other whisky		tequila	
dewars 12 yr, blended	<b>10</b>	patrón silver	<b>12</b>
starward 'two fold', blended	<b>10</b>	patrón reposado	<b>12</b>
aberfeldy 12yr, single malt	<b>12</b>	patrón anejo	<b>16</b>
craigellachie 13yr, single malt	<b>14</b>	patrón café xo	<b>14</b>
chivas 12yr, blended	<b>10</b>		
buffalo trace bourbon	<b>10</b>	<b>vodka</b>	
		42 below pure	<b>10</b>
<b>gin</b>		grey goose	<b>12</b>
bombay sapphire	<b>10</b>	haku	<b>12</b>
bomaby bramble	<b>10</b>	nikka coffey	<b>13</b>
roku	<b>12</b>		
hendricks	<b>11</b>	<b>rum</b>	
four pillars rare dry	<b>11</b>	bacardi carta blanca	<b>10</b>
four pillars bloody shiraz	<b>12</b>	bacardi spiced	<b>10</b>
wa bi gin	<b>14</b>	bacardi oro	<b>10</b>
ki no bi	<b>13</b>	bacardi ocho	<b>12</b>
ki no bi sei	<b>15</b>		
ki no tea	<b>13</b>		