



COCKTAILS



DRINKS MENU

KUMO SIGNATURE COCKTAILS ALL \$19

ESPRESSONINI

Our version of the classic Espresso Martini uses premium Seven Seeds coffee for its espresso base, married with añejo dark rum and a dash of exotic agave syrup to deliver the perfect coffee creaminess.

RISING SUN

A vodka based cocktail shaken with coconut & pomegranate, full of flavour with a sour twist. Hint of rhubarb and citrus.

EBISU FIX

Midori based sling mixed with mint, green apple and citrus, lengthened with aloe vera juice. Refreshingly sweet.

HACHIKO

Monkey Shoulder Triple Malt Whisky, Choya Kokuto Umeshu, Joseph Catron Apricot Brandy and Bitter Truth Orange Bitters.

IKEBANA

Gin, house-infused honeydew shochu and freshly pressed lime juice lifted with elderflower, mint and a dash of Fee Brothers Peach Bitters.

ICHIGO SLING

West Winds Gin churned over crushed ice with mint, freshly pressed lime juice and crowned with strawberry liqueur.

AMAMI PRINCESS

Bold and elegant (with a willful streak), the Princess of Amami is the daughter of two isles. ReLento brown sugar shochu and Carribean rum combined with kiwifruit, lemon juice, plum wine and grenadine to compose this royal gem.

NANGOKU SUNSET

Rum, plum wine, fresh passionfruit and lime juice topped with tonic and grenadine form this tart, refreshing number.

KUMO IZAKAYA & SAKE BAR

152 Lygon Street

East Brunswick

(03) 9388 1505

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*FOR CLASSIC COCKTAILS, ASK OUR FRIENDLY BARTENDERS FOR RECOMMENDATION OR TRY THEIR PERSONAL SIGNATURES OR VARIATIONS



SAKE FLIGHTS

3 X 60ML GLASSES

EXPLORER FLIGHT 20

Our introduction to sake, a concise selection of approachable styles

HATSUMAGO TOKUSEN TOKUBETSU HONJOZO
SHIRAKABEGURA KIMOTO TOKUBETSU JUNMAI
SHIRATAKI "WHITE" JOZEN MIZUNOGOTOSHI
JUNMAI GINJO

PREMIUM FLIGHT 30

A boutique selection of bolder styles of sake

MASUMI OKUDEN KAZUKURI JUNMAI
KUHEIJI KUDAN NO YAMADA JUNMAI GINJO
DASSAI 50 JUNMAI DAIGINJO

DELUXE FLIGHT 35

A hand-picked selection of unique styles including an unpasteurized sake

MUTEMUKA JUNMAI NAMA GENSHU
KIREI 'HACHI KU' JUNMAI YAMAHAI MURUOKA
SUGII 'TEMPO 13' JUNMAI YAMAHAI MURUOKA



WARM SAKE

240ML TOKKURI

KIZAKURA YAMAHAI JIKOMI 18

Mellow, distinct and bold flavour

SHIRAKABEGURA TOKUBETSU JUNMAI KIMOTO 19

Rich umami, complex and savoury palate

TAMANOHIKARI YAMAHAI JUNMAI GINJO 22

Savory, with roast nuts and herbal notes

TENGUMAI UMAJUN JUNMAI 23

Complex aroma with hints of vanilla and crushed nuts. Creamy texture and citrus and nuts palate

HOURAISEN KASUMIZUKI JUNMAI 26

Medium bodied sake with a firm palate and delicate flowery fragrance.

SHIRAYUKI JOSEN JUNMAI 27

Smooth and mellow with light peppery herbal notes and a crisp finish

NON-ALCOHOLIC



SAKE BY THE GLASS (DRY)

NON-ALCOHOLIC BEVERAGES

CALPICO SODA	4
SOFT DRINKS	4.8
SPARKLING / STILL WATER 700ML	6.8
ORANGE JUICE	4
APPLE JUICE	4
PINEAPPLE JUICE	4
PINK GRAPEFRUIT JUICE	4
CRANBERRY JUICE	4

MOCKTAIL

ELDERFLOWER CLOUD	9
Elderflower syrup, peach bitters, mint and basil topped with ginger beer	

COFFEE

SEVEN SEEDS ESPRESSO BLEND COFFEE	4
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PREMIUM TEA

SENCHA	
Classic brewed green tea	
GENMAICHA	
A blend of green tea and roasted rice	
EARL GREY	
Black tea, premium traditional blend	
ENGLISH BREAKFAST TEA PREMIUM	
Premium blend black tea, strong yet refined	
CHAMOMILE TANGO	
Chamomile, lemongrass, licorice & spearmint	
MOTHER EARTH	
Herbal blend of rooibos, jasmine, vanilla & pear	
WINTER WARMER	
Ginger, cinnamon, cloves & tangy orange	
GARDENER'S CHOICE	
Green tea blended with rose, lemon myrtle & marigold flowers	

\$5 PER PERSON

LIGHT BODIED



BISHONEN GINZUKURI JUNMAI 8 / 18
Kumamoto | Junmai
DRY ○●○○○ SWEET CLEAN ○●○○○ AROMATIC
Light ricey aroma, simple with a clean smooth finish. Versatile, good warm or chilled.



KIKUSUI 9 / 20
Niigata | Junmai Ginjo
DRY ○●○○○ SWEET CLEAN ○●○○○ AROMATIC
Hints of melon, pear and anise with a medium body and light and dry finish.



OTOKOYAMA 9 / 20
Hokkaido | Junmai
DRY ●○○○○ SWEET CLEAN ●○○○○ AROMATIC
A dry, crisp sake with herbal undertones that is excellent with raw fish or as an aperitif.



HATSUMAGO 'TOKUSEN' 9 / 21
Yamagata | Honjozo
DRY ○●○○○ SWEET CLEAN ○●○○○ AROMATIC
Light, pure and clean style honjozo, great with sashimi, not overly complex but with a soft tail.



ASABIRAKI KARAKUCHI SUIJIN 10 / 22
Iwate | Junmai
DRY ●○○○○ SWEET CLEAN ○●○○○ AROMATIC
Clean and smooth Junmai sake with a very dry finish and prominent rice flavour. Perfect accompaniment to most Izakaya fare.



Glass 100ml



Tokkuri (Carafe) 240ml



NENOHI 12 / 27

Hiroshima | Junmai

DRY ● ○ ○ ○ ○ SWEET CLEAN ○ ○ ● ○ ○ AROMATIC

Well balanced dry Junmai with a mild and rich rice flavour. Soft and mellow. Recommended with wagyu tataki.



KITANO HOMARE GINSHIN 13 / 30

Hokkaido | Junmai

DRY ● ○ ○ ○ ○ SWEET CLEAN ○ ○ ● ○ ○ AROMATIC

Very smooth and dry flavoured junmai from Kitano Homare made using Ginpu rice.



OSAKAZUKI 15 / 32

Gunma | Junmai Ginjo

DRY ● ○ ○ ○ ○ SWEET CLEAN ○ ● ○ ○ ○ AROMATIC

Gorgeous apple and pear aroma with a light herbal finish. Soft and gentle sake.



TATEYAMA GINREI 16 / 35

Toyama | Honjozo

DRY ● ○ ○ ○ ○ SWEET CLEAN ● ○ ○ ○ ○ AROMATIC

Has a beautiful, fruity ginjo fragrance of nashi pear. Perfect harmony of freshness, rounded sweetness (but not too heavy) and umami with short, dry tail.

MEDIUM BODIED



TANREI UONUMA 10 / 21

Niigata | Tokubetsu Junmai

DRY ● ○ ○ ○ ○ SWEET CLEAN ○ ● ○ ○ ○ AROMATIC

A classic Niigata style sake that is light, dry and crisp, perfect for sashimi



TAMANOHIKARI 'YAMAHAI' 10 / 22

Kyoto | Junmai Ginjo Yamahai

DRY ● ○ ○ ○ ○ SWEET CLEAN ○ ○ ○ ● ○ AROMATIC

Full-bodied sake from junmai sake specialists Tamano Hikari. Savory, with roast nuts and herbs.



TSUKASA BOTAN 'SENCHU HASSAKU' 11 / 25

Kochi | Junmai Ginjo

DRY ● ○ ○ ○ ○ SWEET CLEAN ○ ○ ○ ○ ● AROMATIC

Medium-bodied with balanced dryness, recommended with gyoza.



TEN GUMAI UMAJUN 11 / 25

Aichi | Junmai

DRY ● ○ ○ ○ ○ SWEET CLEAN ○ ● ○ ○ ○ AROMATIC

Complex aroma with hints of vanilla and crushed nuts. Creamy texture and citrus and nuts palate. Goes well with kumo's lamb cutlets and wagyu beef onigiri.



OSAKAZUKI 11 / 26

Gunma | Junmai

DRY ● ○ ○ ○ ○ SWEET CLEAN ○ ○ ● ○ ○ AROMATIC

Subtle savory aromas of mushroom and nuts with a smooth texture. A good foil for rich foods, excellent balance.



HOURAISEN KASUMIZUKI 12 / 26

Aichi | Junmai

DRY ● ○ ○ ○ ○ SWEET CLEAN ○ ● ○ ○ ○ ○ AROMATIC

Medium bodied sake with a firm palate and delicate flowery fragrance. Good all-round Izakaya sake, matches especially well with yakitori chicken skewers.



RANMAN TOKUSEN 12 / 26

Akita | Ginjo

DRY ○ ○ ● ○ ○ ○ SWEET CLEAN ○ ○ ○ ○ ● ○ AROMATIC

Has a full richness and umami from Miyamanishiki rice. A medium bodied, semi-dry Ginjo with a good balance and acidity.



UMENOYADO GIN 12 / 28

Nara | Junmai Ginjo

DRY ○ ● ○ ○ ○ ○ SWEET CLEAN ○ ○ ○ ○ ● ○ AROMATIC

A light, fruity style Junmai Ginjo sake, soft and gentle with a clean finish.



RIHAKU TOKUBETSU HONJOZO 14 / 31

Shimane | Tokubetsu Honjozo

DRY ○ ○ ● ○ ○ ○ SWEET CLEAN ○ ● ○ ○ ○ ○ AROMATIC

Using locally grown highly milled Gohyakumangoku rice this excellent sake has a gentle aromatic of pear. Great with deep fried dishes such as chicken karaage and prawn katsu



YOSHINOYAWA GINJO 14 / 31

Niigata | Ginjo

DRY ○ ● ○ ○ ○ ○ SWEET CLEAN ○ ○ ● ○ ○ ○ AROMATIC

Niigata style light, clean, dry and crisp Ginjo. Gentle and long lasting Ginjo fragrance, super clean and soft impact on the palate. Great as an aperitif or with seafood.



SHIRAKABEGURA 'KIMOTO' 9 / 19

Kyoto | Tokubetsu Junmai

DRY ○ ● ○ ○ ○ ○ SWEET CLEAN ○ ● ○ ○ ○ ○ AROMATIC

An excellent kimoto sake, using a traditional brewing method that tends to give the sake more umami and greater complexity.



MASUMI 'OKUDEN KAZUKURI' 10 / 22

Nagano | Junmai

DRY ○ ● ○ ○ ○ ○ SWEET CLEAN ○ ● ○ ○ ○ ○ AROMATIC

Rich, mellow, dry sake with hints of grain and nuts from one of Japan's most prestigious breweries in Nagano.



ASABIRAKI NANBURYU DENSHO 12 / 27 ZUKURI

Iwate | Daiginjo

DRY ○ ● ○ ○ ○ ○ SWEET CLEAN ○ ○ ○ ○ ● ○ AROMATIC

Beautiful Nashi pear fragrance with a big impact at the first sip. Mild and thin with a dry crisp finish similar to Niigata or Ishikawa style sake.



OKAMURA HONKE 14 / 31 'CHOJU KINKAME MIDORI 60'

Shiga | Junmai Ginjo Nama Genshu | 120ml

DRY ○ ● ○ ○ ○ ○ SWEET CLEAN ○ ● ○ ○ ○ ○ AROMATIC

Refreshing aroma of sour apple with hints of pear, daikon and basil flowers. Palate of pear, melon and pepper with acidic finish.



HOURAISEN BESSEN 15 / 34

Aichi | Honjozo

DRY ○ ● ○ ○ ○ ○ SWEET CLEAN ○ ○ ○ ○ ● ○ AROMATIC

Dry and smooth Honjozo with a slightly sweet finish. A good match with tofu or tempura dishes.



Glass 100ml



Tokkuri (Carafe) 240ml



Glass 100ml



Tokkuri (Carafe) 240ml

FULL BODIED



SAKE BY THE GLASS (SWEET)



16 / 35
Aichi | Ginjo

DRY ○●○○○ SWEET CLEAN ○○○●○ AROMATIC
Dry and smooth ginjo with a slightly sweet finish. Made using 45% milled Miyamanishiki (One of the best sake rice in Japan.) A great match with tempura dishes.



17 / 38
Toyama | Junmai Daiginjo

DRY ○●○○○ SWEET CLEAN ○●○○○ AROMATIC
Soft ginjo fragrance with a hint of sweetness and plenty of umami in flavour. Clean and light in body. There is a hook of dryness along with a long lasting aftertaste.



11 / 24
Niigata | Junmai Ginjo | 120ml

DRY ○○●○○ SWEET CLEAN ○●○○○ AROMATIC
A light and fruity sake with bright, fresh aroma and mild aftertaste. An ideal accompaniment for any kind of meal.

LIGHT BODIED



12 / 27
Fukushima | Junmai Ginjo

DRY ○○●○○ SWEET CLEAN ○○○●○ AROMATIC
Aromatic Junmai Ginjo sake, sweet honeydew flavor with a crisp acidity.

MEDIUM BODIED



13 / 30
Ishikawa | Junmai Daiginjo

DRY ○○○●○ SWEET CLEAN ○○○●○ AROMATIC
Clean, smooth, soft and mellow flavoured top quality sake. Still and elegant fragrance, well balanced smooth, sweet and dry flavour.



13 / 29
Akita | Junmai Ginjo

DRY ○○●○○ SWEET CLEAN ○○○●○ AROMATIC
Beautiful fruity ginjo fragrance. Expanding apple, pear and melon palate, clean and subtle on the palate with slightly dry finish.



TATEYAMA JUNMAI GINJO 14 / 31
Akita | Junmai Ginjo

DRY ○○○●○ SWEET CLEAN ○○○●○ AROMATIC

The blend of rice stars gohyakumangoku and yamada nishiki produces this soft and well rounded sake. Has a dominant fruity fragrance of apple or nashi pear.



KAMOTSURU HOJUN REISHU 15 / 34
Hiroshima | Honjozo

DRY ○○○●○ SWEET CLEAN ○○○●○ AROMATIC

Fresh and sweet, with a fruity fragrance and very smooth on the palate. From a highly-respected Hiroshima brewery and originators of Daiginjo sake.



RANMAN FUNAOROSHI 16 / 35
Akita | Junmai

DRY ○○○●○ SWEET CLEAN ○○○●○ AROMATIC

Freshly bottled after brewing with one stage of pasteurization. A fresh rice fragrance with hints of apple or peach. Slightly sweet but finishes with dryness & acidity.



KIKUZAKARI DAIGINJO 28 / 60
Nagano | Daiginjo

DRY ○○○●○ SWEET CLEAN ○○○●○ AROMATIC

This is the flagship product from the Shinshu Meijo Brewery. It has been entered into and won gold prizes, at multiple Annual Japan Sake Awards - from 2000 to 2013 this outstanding product has won gold prize 11 times. This daiginjo is dry, fruity and complex with floral aromas. Ideally served chilled.



KIZAKURA 'YAMAHAI' 8 / 18
Kyoto | Junmai Yamahai

DRY ○○○●○ SWEET CLEAN ○○○●○ AROMATIC

Traditional slow fermentation at low temperatures with extra time and care gives this sake a mellow, distinct and bold flavour.



KUHEIJI 'KUDAN NO YAMADA' 14 / 30
Aichi | Ginjo | 120ml

DRY ○○○●○ SWEET CLEAN ○○○●○ AROMATIC

Grape and kiwifruit aroma and flavor with balanced tartness. Sweet on the palate with good acidity and structure.



KIREI 'HACHI KU' 16 / 38
Shizuoka | Junmai Yamahai Muruoka

DRY ○○○●○ SWEET CLEAN ○○○●○ AROMATIC

High umami and sweetness with balancing acidity. Vibrant, fruity fragrance and flavours of oxidised pear with a sweet intensity.



KIDOIZUMI 'HAKUGYOKUKO' 13 / 29
Chiba | Junmai Yamahai Muruoka Nama Genshu

DRY ○○○●○ SWEET CLEAN ○○○●○ AROMATIC

Unpasteurized and undiluted sake produced in Kidoizumi's unique hot-yamahai fermentation. Robust, with a complex and layered taste.



DASSAI '50' 16 / 35
Yamaguchi | Junmai Daiginjo

DRY ○○○●○ SWEET CLEAN ○○○●○ AROMATIC

Gorgeous aroma of melon, honeysuckle, a medium-light body and a smooth, lingering finish.

FULL BODIED



Glass 100ml



Tokkuri (Carafe) 240ml



Glass 100ml



Tokkuri (Carafe) 240ml



BOTTLE SAKE (DRY)



SUGII 'TEMPO 13' 27 / 64
Shizuoka | Junmai Yamahai Muruoka

DRY ○ ○ ○ ● ○ SWEET CLEAN ○ ○ ○ ● ○ AROMATIC
Mellow warm aroma of stewed fruits, cedar and spice. Strong acidity with cocoa bean, brown sugar sweetness, wood, cardamon and a spicy finish.

TOZAI 'WELL OF WISDOM' 35
Osaka | Ginjo | 300ml



DRY ● ○ ○ ○ ○ SWEET
CLEAN ○ ○ ● ○ ○ AROMATIC

Aromas of yellow grapefruit skin and hint of ripe strawberry. Apricot, tangy kiwi, a touch of grapefruit rind on the palate.

KOKUYOU 36
Nagano | Tokubetsu Junmai | 300ml



DRY ○ ● ○ ○ ○ SWEET
CLEAN ○ ○ ● ○ ○ AROMATIC

This a very mellow, soft, semi-dry and special sake using water naturally filtered through Kokuyou rock, removing much of the mineral content and leaving a "super soft" water for sake brewing.

FUKUCHO 'MOON ON THE WATER' 40
Hiroshima | Junmai Ginjo | 300ml



DRY ○ ○ ● ○ ○ SWEET
CLEAN ○ ○ ○ ● ○ AROMATIC

A rather fragrant junmai ginjo, bottled immediately without charcoal filtering. The fine-lined flavour is as bold as the fragrance, with a soft-edged fullness overall.

DEWAZAKURA 'YMADA NISHIKI 48' 48
Yamagata | Daiginjo | 300ml



DRY ● ○ ○ ○ ○ SWEET
CLEAN ○ ○ ● ○ ○ AROMATIC

Flower blossom nose with a crisp palate of lemon, corn and cut fennel. Goes well grilled fish and tempura.

DASSAI 50 50
Yamaguchi | Junmai Daiginjo | 300ml



DRY ○ ○ ○ ● ○ SWEET
CLEAN ○ ○ ○ ○ ● AROMATIC

Gorgeous aroma of melon, honeysuckle, a medium-light body and a smooth, lingering finish.

TAKATENJIN 'SOUL OF THE SENSEI' 120
Shizuoka | Junmai Daiginjo | 720ml



DRY ○ ○ ● ○ ○ SWEET
CLEAN ○ ○ ○ ● ○ AROMATIC

Aromas of clean honeydew rind, grainy rice with a touch of earth. The impact on the palate is soft and rich but not cloying. The finish is dry with good spicy white pepper and jasmine notes.



Glass 100ml



Tokkuri (Carafe) 240ml



BOTTLE SAKE (SWEET)



MUKUNE 'ROOT OF INNOCENCE' 29
Osaka | Tokubetsu Junmai | 300ml



DRY ○ ○ ○ ● ○ SWEET
CLEAN ○ ○ ● ○ ○ AROMATIC

Mellow and dry profile in which the flavour and the finish meld together, with plenty of the richness of the rice evident.

KIZAKURA KINPAKU GOLD 15.5
Kyoto | Honjozo | 180ml



DRY ○ ○ ● ○ ○ SWEET
CLEAN ○ ○ ● ○ ○ AROMATIC

A semi dry Honjozo with beautiful gold leaf flakes. Has a rich, mellow and dry flavour and matches well with various Japanese dishes.



DRY ○ ○ ○ ● ○ SWEET
CLEAN ○ ○ ● ○ ○ AROMATIC

Full-bodied, rich, and balanced. Made with locally developed and grown strain of special sake rice that conveys the climate and feel of this northern prefecture. Serve chilled or room temperature.

ASABIRAKI NAMACHO SAKE 18
Iwate | Honjozo | 180ml



DRY ○ ○ ● ○ ○ SWEET
CLEAN ● ○ ○ ○ ○ AROMATIC

Breath of wind. Smooth and refreshing flavour. It can be paired well with a wide variety of dishes. Namacho means "one time pasteurized". Very clean and fresh!

TOZAI 'VOICES IN THE MIST' 31
Osaka | Ginjo Nigori | 300ml



DRY ○ ○ ○ ○ ● SWEET
CLEAN ○ ○ ○ ● ○ AROMATIC

Aromas of freshly cut flowers, anise, pear, and a touch of pleasant earthiness. Palate of pear, fresh white rice, a pastis-like licorice flavor, and a clean finish not often found in nigori sake.

SHIRAYUKI CHEEPON 25
Toyama | Ginjo | 300ml



DRY ○ ○ ○ ○ ● SWEET
CLEAN ○ ○ ○ ○ ● AROMATIC

This full-bodied sweet style sake was developed by female brewers, especially to be enjoyed with cheese. Due to its prominent acidity, the sake also matches well with dishes such as nasu dengaku and yakitori.

SUISHIN BONANO SHIZUKU ZUKURI 37
Hiroshima | Junmai | 300ml



DRY ○ ○ ● ○ ○ SWEET
CLEAN ○ ● ○ ○ ○ AROMATIC

A mild, delicate full-bodied Junmai. The first sip delivers fruitiness and a rich sweetness which is followed with a short, dry tail.

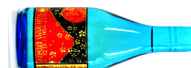
KIZAKURA NIGORI 25
Kyoto | Junmai Nigori | 300ml



DRY ○ ○ ○ ● ○ SWEET
CLEAN ○ ● ○ ○ ○ AROMATIC

This fresh, unfiltered lightly-flavoured sake has a mild sweet taste. Good with desserts or tropical fruit.

KOTSUZUMI JUNMAI GINJO HANA FUBUKI 42
Hyogo | Junmai Ginjo | 300ml



DRY ○ ○ ● ○ ○ SWEET
CLEAN ○ ● ○ ○ ○ AROMATIC

Super clean with a fruity nose reminiscent of pineapple and banana made from Nishiyama Shuzo's world famous well water married with 55% polished Gohyakumangoku premium sake rice.

MANTENSEI 'STAR-FILLED SKY' 26
Tottori | Junmai Ginjo | 300ml



DRY ○ ○ ○ ● ○ SWEET
CLEAN ○ ○ ● ○ ○ AROMATIC

Soft, honey-laced nose with just a tad of fruitiness. Dry overall, but with some sweetness in the background. Good richness and overall balance

SATO NO HOMARE 80
Ibaraki | Junmai Ginjo | 300ml



DRY ○ ○ ○ ● ○ SWEET
CLEAN ○ ● ○ ○ ○ AROMATIC

A pleasingly light and fruity nose, laced with violets, strawberries, pear and grape. A refined and clear flavour, yet settled and deep. Semi-dry with a superbly clean finish.



WINE



BEER

SPARKLING

BROWN BROTHER'S PROSECCO 9 / 39
King Valley | Victoria

TAKARA MIO SPARKLING SAKE 24
Kyoto | Sparkling Sake | 300ml

WHITE

KUMO HOUSE WHITE 9 / 39
NINE DEGREES NZ SAUVIGNON BLANC

FRASER GALLOP ESTATE 10 / 45
SEMILLON SAUVIGNON BLANC
Margaret River | Western Australia | 2012

HOLLY'S GARDEN 11 / 51
PINOT GRIS
Gippsland | Victoria | 2012

SEVILLE ESTATE 'THE BARBER' 12 / 55
CHARDONNAY
Yarra Valley | Victoria | 2011

MINISTRY OF CLOUDS RIESLING 12 / 55
Clare Valley | South Australia | 2013

FRUITS OF THE VINE 13 / 61
'LA CHEVRE' SAUVIGNON BLANC
Adelaide Hills | South Australia | 2011

RED

KUMO HOUSE RED 9 / 39
HIDDEN RIDGE MCLAREN VALE SHIRAZ

HODDLES CREEK PINOT NOIR 10 / 45
Yarra Valley | Victoria | 2011

INIGO MERLOT 10 / 45
Clare Valley | South Australia | 2010

HEAD 'RED' SHIRAZ 11 / 51
Barossa Valley | South Australia | 2012

KING RIVER ESTATE 12 / 55
SANGIOVESE King Vally | Victoria | 2012

MAVERICK 'TWINS' GSM 12 / 55
Barossa Valley | South Australia | 2009

IMPORTED JAPANESE TAP BEER

ORION LAGER ON TAP 10
Pale Lager | 400ml | 4.9%

ASAHI SUPER DRY ON TAP 10
Pale Lager | 400ml | 5%

IMPORTED JAPANESE BEER

SUNTORY MALT'S 11
Premium Lager | 350ml | 5%

KINSHACHI AKAMISO LAGER 16
Miso Beer | 330ml | 6%

BAIRD

BAIRD RISING SUN PALE ALE 14
Pale Ale | 360ml | 5%

BAIRD NUMAZU LAGER 14
Vienna Lager | 360ml | 5%

BAIRD TEIKOKU IPA 14
IPA | 360ml | 6%

HITACHINO NEST

HITACHINO NEST WHITE ALE 14
Witbier | 330ml | 5%

HITACHINO ESPRESSO STOUT 14
Imperial Stout | 330ml | 7.5%

HITACHINO NEST XH 14
Belgiam Brown Ale | 330ml | 8%



PLUM WINE

		COEDO			UMESHU
COEDO RURI		14	CHOYA UMESHU		11
Pilsner 330ml 5%			Osaka Plum 120ml 14%		
			Plum wine from famed producer Choya.		
COEDO BENIKA		14	HAKUTSURU UMESHU		11
Happoshu 330ml 7%			Oita Plum 120ml 12.5%		
			Plum wine fermented from plum juice, sweet and refreshingly tangy flavor.		
			Y0-H0		
SUN SUN ORGANIC ALE		12	SHINANO NO UMESHU		14
Organic Blonde Lager 350ml 5%			Nagano Plum 120ml 14%		
			This plum wine has rich flavours of cherry and plum with aromas of marzipan. A perfect balance of sweetness and acidity.		
TOKYO BLACK		12	CHOYA UJICHA UMESHU		16
Robust Porter 350ml 5%			Osaka Plum 120ml 7%		
			Japanese plum wine infused with Uji green tea.		
YONA YONA ALE		12	CHOYA KOKUTO UMESHU		18
American Style IPA 350ml 5.5%			Osaka Plum 120ml 14%		
			Japanese plum wine infused with black sugar.		
			LOCAL BOUTIQUE BEER		
3 RAVENS BLONDE		7.5	OTA SHUZO DOKAN UMESHU		19
Golden Ale 330ml 5%			Hyogo Plum 120ml 14%		
			Japanese aged sake infused with green plum and rock sugar		
O'BRIENS GLUTEN-FREE LAGER		9			
Lager 330ml 4.5%			CIDER		OTHERS
			YOU'S TIME LIGHT		12
			Kyoto Yuzushu 120ml 5%		
			Light and refreshing sake based yuzu (Japanese citrus fruit) liquor. Served over ice this is the perfect summer sun downer		
KIRIN FUJI APPLE & UME CIDER		15	UMENYOYADO MOMOSHU		18
Apple & Plum Cider 500ml 4.0%			Nara momoshu 120 12.5%		
			Sake infused with white peach. This special vintage momoshu is not made with a distilled alcohol but only brewed, which gives the low percentage of alcohol and the sublime soft texture.		
KIRIN FUJI APPLE & GINGER CIDER		15			
Apple & Ginger Cider 500ml 4.0%			SAKE COCKTAIL		
			TSUNAMI LYCHEE & MUSCAT		9
			Sparkling Sake 330ml 4%		



SPIRITS

SHOCHU

GIN / GENEVER

PLYMOUTH England 41.2%	9
BOMBAY SAPPHIRE England 40%	10
WEST WINDS 'THE CUTLASS' Australia 50%	10
GIN MARE Spain 42.7%	12
HENDRICKS Scotland 41.4%	12

RUM / RHUM

BACARDI 8 YO Puerto Rico 40%	8.5
BACARDI SUPERIOR WHITE Puerto Rico 37.5%	8.5
MOUNT GAY ECLIPSE DARK Barbados 37%	9
HAVANA CLUB AÑEJO ESPECIAL Cuba 40%	9
ENGLISH HARBOUR 5 YO Antigua 40%	10
PUSSERS BRITISH NAVY British Virgin Islands 42%	14

TEQUILA

ESPOLON BLANCO Guadalajara 40%	9
SIERRA MILENARIO REPOSADO Jalisco 41.5%	12
PARTIDA ANEJO Amatitan 40%	18

IMO (SWEET POTATO) SHOCHU

KAIDO IMO SHOCHU Kagoshima Sweet Potato/Rice Koji 60ml Excellent, well-rounded sweet potato shochu.	9
DAIMAO IMO SHOCHU Kagoshima Sweet Potato 60ml Made from sweet potato and yellow koji, has a good balance of mildness and sweetness.	12
KURO TEKKAN Kagoshima Sweet Potato 60ml Aged in earthenware pots, black koji is added to impart a deep fragrance and a smoky taste with a dry finish while retaining its sweetness.	12

MUGI (BARLEY) SHOCHU

KAKUSHIGURA Kagoshima Barley/Barley Koji 60ml Intense amber colour achieved from aging in oak barrels. The oakiness shows through on the nose and is complimented with a mildly earthy but smooth flavour.	9
IICHIKO Oita Barley 60ml One of the most well-known shochu in Japan, Iichiko Silhouette is a result of standard Iichiko shochu aged in oak barrels for a year.	12
IHYUMON Kumamoto Barley/Barley Koji 60ml Strong, crisp and smooth flavour with multi-layered richness.	13

KOME (RICE) SHOCHU

FUHITO Fukuoka Rice/Rice Koji 60ml A pure sake shochu made from rice and yellow koji. Sake Shochu Fuhito has a fantastic fruit fragrance like Junmaishu. Its taste is a good balance of mildness and sweetness. A good introductory shochu for new enthusiasts	11
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WHISK(E)Y

OTHER SHOCHU

TANTAKATAN 11
Hokkaido | Shiso | 60ml
Flavored by a variant of the Japanese herb shiso from the Hokkaido town of Shiranuka and made with the cold, clear water from Mt. Taisetsu, features a refreshing flavor

AWAMORI

RYUKYU AWAMORI KARIYUSHI 10
Okinawa | Thai Rice | 60ml
In the warm climate of Okinawa, rice is fermented at a low temperature with extra care to extract a fruity fragrance and mildness in flavour

RYUKYU AWAMORI RYUKYU CLASSIC 13
Okinawa | Thai Rice | 60ml
Ryukyu Classic has a very fruity fragrance and smooth, mild flavour with dry finish

SEIKFUKU FANCY 20
Okinawa | Thai Rice | 60ml
Seifuku Fancy has a good fragrance and rich flavour of rice and goes well with lots of different dishes. Best mixed with water, soda, tea or fruit juice

JAPANESE WHISKY

RAINBOW WHISKY 37% 9
Demerara sugar and subtle dry spices

YOICHI NO AGE 43%
A no age statement bottling offering a distinctly fruit forward expression, while retaining the salty coastal influence of the distillery. Balancing pleasure and personality, be enjoyed before or after a meal.

MONDE ROYAL CRYSTAL 40% 10
Sweet vanillins, candied citrus fruits and a charred finish

YAMAZAKI 12 YO 43% 14
Ginger biscuits with apples, butterscotch and a pepper finish

RAINBOW SANSHU 12 YO 40% 16
Lifted floral notes with honey and lingering oak

ICHIRO'S MALT & GRAIN 46% 20
Peach, dried apricot, butterscotch, vanilla cream, citrus zest, bananas, gingerbread, black pepper

ICHIRO'S MALT MIZUNARA WOOD RESERVE 46% 20
Honey, lemon, meringue, grapefruit and salt.

ICHIRO'S MALT WINE WOOD RESERVE 46% 20
Marmalade, figs, oak, chocolate

ICHIRO'S MALT DOUBLE DISTILLERIES 46% 20
Sweet, floral, pears, green apples.

AKASHI WHITE OAK 12 YO 45% 24
Gentle smoke, sweet sherry finishing with a touch of star anise



APERITIF DIGESTIF

SCOTCH WHISKY

MONKEY SHOULDER 'TRIPLE MALT' 40%	8.5
Banana, chocolate and crème caramel	
GLENMORANGIE 10 YO 40%	11
Delicate honeysuckle developing into citrus peel and vanilla	
ISLE OF JURA 'SUPERSTITION' 43%	12
Light smoke with macadamia and sweet hay	
ARDBEG 10 YO 46%	13
Medicinal phenols, a touch of sea salt and a malty sweetness	
AUCHENTOSHAN "3 WOOD" 43%	15
Sweet and complex with raisin, blackcurrant and orange notes	
BALVENIE 12 YO "DOUBLE WOOD" 40%	15
Nutty sweetness, gentle spice and apricot finish	

AMERICAN WHISKEY

MAKER'S MARK 40%	8.5
Ripe peach, white chocolate and vanilla	
JACK DANIELS 40%	9
Gentle aromas of caramel, vanilla, and butterscotch	
WOODFORD RESERVE 45.2%	12
Banana bread, oak, dark chocolate, cinnamon and orange	
BOOKER'S BOURBON 64.2%	14
Vanilla, honey, sweet apple and rich smoke	

VODKA

WYBOROWA Poland 37.5%	8.5
GREY GOOSE France 40%	12
BELVEDERE Poland 40%	12

LUXARDO MARASCHINO ORIGINALE Italy Sour Cherry 32%	9
CAMPARI BITTER Italy Herbs, Fruit 25%	9
PUNT E MES Italy Vermouth, Orange 16%	9
APEROL Italy Orange bitter, Rhubarb 11%	9
COINTREAU France Sweet, Bitter, Orange Peel 40%	10
DRAMBUIE Scotland Whisky, Honey, Spices, Herbs 40%	10
LICOR 43 LIQUER Spain Citrus fruits, Herbs, Spices, Vanilla 31%	10
GRAN MARNIER France Orange, Cognac 40%	11
PERNOD ABSINTHE France Anise, Worm Wood, Botanicals 68%	12
CHARTREUSE YELLOW France 130 herbs, plants and flowers 40%	12
BÉNÉDICTINE D.O.M France Herbs, Spices, Honey 40%	12