

## Cocktails

Roku Japanese Gin Fizz	all 15
'Rita-san' spicy Margarita	
Strawberry Daiquiri	
Passionfruit Mojito (Japanese Style)	
Cosmopolitan	
Japanese Passionfruit Sake Cocktail	
Umeshu lychee sparkling cocktail	

## Gin (neat, rocks, soda or tonic)

'Sin Gin' (Local Perth nano distillery)	9
Suntory 'Roku' (Japan)	10
'Okayama Craft Gin' (award winner - Japan)	11

## Non Alcoholic Cocktails

Citrus Bliss	8
<i>A lychee &amp; citrus blend.</i>	
Tsunami Punch	8
<i>Orange, mango, pineapple, grenadine, lime</i>	

## Non Alcoholic Beverages

Mineral water 750ml (sparkling or still)	6.5
Coke, Coke Zero, Sprite	4
Lemon Lime & Bitter, Orange juice	4.5

## Japanese Tea & other

Genmaicha (tea and roasted brown rice)	all 4.5
Sencha	4.5
Bancha (highest in antioxidants)	4.5

## Kombucha

*Ancient fermentation of tea made with living cultures. No artificial ingredients or preservatives. Every bottle contributes to trillion trees project to reforest the west Australian wheatbelt.*

Wild Jasmine	all 6.9
Ginger Turmeric	
Ancient Original	
Raspberry & Rosella flowers	

## Low Alcohol

*Refreshing and tasty. At last something other than lemon lime & bitter. Around 2% or less alcohol. Not too sweet.*

Peach Momo highball	6.9
<i>Famous okayama white peach liquor in a spritz</i>	
Umeshu highball	6.9
Yuzu highball - Yoikigen	6.9
<i>Japanese lemon topped up with soda. Refreshing.</i>	
Japanese Lime highball - Eikoh	6.9
<i>Japanese tart lime &amp; shochu topped up with soda.</i>	

## Japanese Cider

*Japanese 'natural' cider, 'minimal intervention', local Japanese village fruit, no added water, sugar, preservative etc. Northern Honshu (Iwate). Very dry. (Available for take home as well).*

Baeren Apple Cider 6.5%	11
Baeren 'Perry' Pear Cider 6%	12

## Japanese Beer

*Japanese beer that's actually made in Japan. 330ml. If you like the taste it is available for take home after your meal at reduced prices. Ask at the counter.*

Yamaguchi Stout 5%	12
Baeren Classic 6%	12
Baeren Alt 5%	12
Baeren Schwartz (stout) 5.5%	12
Baeren Ursus ('Bear') 7%	14
Baeren Milk Chocolate stout 5%	12
Baeren Chocolate stout VINTAGE 9.5%	14
Baeren Yuzu Wit (Japanese Citrus) 4.5%	12
Baeren Rai Mugi (Rye beer) 5%	12
Baeren Chocolate stout (limited) 6.5%	14

## Local Beer

Hahn Light	7
Tooheys Extra Dry	8
Sapporo	9

## Japanese Whisky

Kirin 'Tarujuku' non chillfiltered (Mt Fuji)	12
Suntory 'The Chita' (lighter) (Aichi)	15
Nikka Taketsuru Pure Malt (Hokaido/Sendai)	15
Nikka Miyagikyo (Sendai & Hokkaido)	16
Nikka Yoichi (Hokkaido)	16

## Shochu

*(w/hot/cold water/ice) 60ml 25% abv*

Gozenshu Oisa Mugi (barley) Shochu	8
Eikoo "Kinra" (rice) - Ehime	8
Yoikigen Dokonjo - Okayama	10
Kojika imo - Kagoshima	9
Kojika Aotonbo 'blue dragonfly' - Kagoshima	9
Goto Mugi- Goto islands	12
Goto Imo genshu '40' (40% alcohol)	18

## Plum Wine / Yuzushu etc

	Glass
Eikoh umeshu plum wine / Ehime	8
Koshigoi Natsu Mikan (orange) / Chiba	9
Yoikigen Momo Shu (peach) / Okayama	9
Koshigoi Plum Wine Ginjo / Chiba	10
Kojika umeshu / Kagoshima	9
Kinmon Shizuku Silver / Akita	12
Yoikigen yuzu mint / Okayama	10
Eikoh Kuramoto no Limeshu (tart)	8
Zespri Gold Kiwifruit "Kin-Juku"	8
Eikoh Nigori umeshu	9

# White Wine

## Champagnes & Sparkling wine & sake

NV	The Riddle Sparkling Brut	7	28.50		Various SA
NV	Azahara	9	29.50		Murray Darling, VIC
NV	Koshitsukano Sparkling Yuki No Hyou	9	17.00		Niigata, Japan
NV	Imada 'Sparkling seaside' sake		23.00		Hiroshima, Japan

## Sauvignon Blanc, Semillon & Blends

2017	Waterdancer Semillon Sauvignon Blanc	9	31.00	94/100	Geographe WA
2016	Haha Sauvignon Blanc	10	39.00		Marlborough NZ
2017	Voyager Sauvignon Blanc Semillon	11	43.00	94/100	Margaret River, WA

## Chardonnay

2016	The Riddle	8	28.50		Various SA
2017	Willow Bridge G1-10		49.50	96/100	Geographe, WA
2016	Mountadam High Eden		71.50	97/100	Eden Valley, SA
2015	Shaw & Smith M3		77.00	96/100	Adelaide Hills, SA
2014	Voyager Estate Chardonnay		77.00	96/100	Margaret River, WA
2016	Moreau Chablis Vaillon Premiere Cru		109.00		Chablis France

## Other Varietals

2016	Tirra Lirra Reisling P/Gris Gewürtztraminer	11	48.50		Great Southern, WA
2016	Vouvray Sec "Coteau de la Biche" Chenin		54.00		Coteau de la Biche, France
2018	O'Leary Walker Polish Hill Reisling		38.50		Clare Valley, SA

# Red Wine

## Shiraz

2015	O'Leary Walker		42.00	93/100	Clare Valley SA
2014	Alkoomi Shiraz	10	42.00		Frankland River, WA
2013	Willow Bridge Black Dog		69.00		Geographe WA

## Cabernet Sauvignon & Blends

2017	Willow Bridge Cabernet Merlot	9	30.00		Geographe WA
2012	Chimes Estate	10	38.00	94/100	Margaret River WA

## Other Varietals & Blends

2008	Voyager Estate Cabernet Merlot		99.00	96/100	Margaret River, WA
2015	Freycinet		119	97/100	East Coast TAS

## Sake by the Glass / Pot

	glass	pot
(A) Taiheizan Kimoto Junmai	-	15
(B) Hida from Hourai Junmai	10	15
(C) Fusanomai junmai ginjo	11	17
(D) Hourai Hatsugumi Junmai Ginjo Nama Chozo	12	19
(E) Gozenshu Kei junmai daiginjo	13	20
(F) Tentaka Organic junmai	13	20
(G) Koshino Kanchubai Umakuchi	11	17
(I) Kinmon X3 'Straw'	13	20
(J) Kounotsukasa Ghin junmai	12	19
(K) Gozenshu Bodaimoto Nigori Nama		19
(L) Miyoshikiku 'Take a walk on the wild side'	8	12
(M) Gozenshu Cry Baby Junmai Muroka Nama Genshu	10	16
(N) Hourai Gogaihin junmai daiginjo nama genshu	14	21
(O) Koshigoi Junmai Nama	10	16
(P) Kounotsukasa junmai daiginjo muroka nama genshu	12	19

## Sake by the bottle

### Bottle - 300ml

Taiheizan Kimoto Junmai	18
Koshitsukano Tokusen Junmai Ajiwa	19
Hourai Kaden Tezukuri Junmai Ginjo	22
Taiheizan Chogetsu Junmai Ginjo	22
Gozenshu Mimasaka Junmai	23
Hourai Dento Karakuchi Ginjo	24
Gozenshu Nyoisan Junmai Ginjo	30
Taiheizan Tenko Junmai Daiginjo (180ml)	31
Imada Seaside Sparkling sake	23

### Bottle - 720ml

Echigoya Sobe Junmai	36
Eikoh Nigori kurasake	38
Taiheizan Kimoto Junmai	39
Hourai 'Hida'	39
Koshigoi Junmai	39
Koshitsukano Tokusen Junmai Ajiwa	39
Koshino Kanchubai Nojun Umakuchi	40
Koshino Kanchubai Junmai Ginjo Gold Label	46
Koshigoi Fusanomai junmai ginjo	45
Koshino Kanchubai Junmai Daiginjo	49
Gozenshu 'white' junmai namagenshu bodaimoto	49
Organic Junmai Tentaka	50
Hourai Hatsugumi Junmai Ginjo Nama Chozo	51
Taiheizan Chogetsu Junmai Ginjo	51
Gozenshu Mimasaka Junmai	52
Imada Fukucho Hattanso Junmai	53
Tentaka Organic Junmai	53
Koshigoi Junmai Nama	56
Hourai Kaden Tezukuri Junmai Ginjo	57
Gozenshu Bodaimoto Nigori Junmai	57
Hourai Dentou Karakuchi Ginjo	58

## Simple sake menu

日本酒

Koshitsukano Junmai Ginjo Gozu No Mine	59
Gozenshu Bodaimoto Nigori (Nama)	60
Miyoshikiku Nihonbare Shinsyu Shiboritate Origarami	60
Junmai Daiginjo Tentaka Kokoro (MI 'Natural sake')	62
Organic Junmai Ginjo Tentaka	63
Kounotsukasa Gin Kimoto Junmai Genshu	66
Hourai Gougaihin Junmai Daiginjo Nama	72
Senkin Modern Muku	72
Senkin Classic Muku	72
Gozenshu 'Fuzz Face' junmai nama	76
Senkin Modern Omachi	81
Kounotsukasa Junmai Daiginjo Muroka Nama	74
Taiheizan Tenko 50 Junmai Daiginjo	75
Hourai Irootoko Junmai Daiginjo	77
Gozenshu Nyoisan Junmai Ginjo	78
Hourai Kame no O Junmai Daiginjo Nama	88
Miyoshikiku You Cannot Kill Me Tokubetsu Junmai Nama	89
Miyoshikiku Take a Walk on the Wild Side Junmai Nama	91
Miyoshikiku Guitar Girl in Hat with Cat Junmai Nama	91
Taiheizan Tenko Junmai Daiginjo	96
Gozenshu Kei Junmai Daiginjo	99
Koshigoi Daiginjo	98
Koshigoi Daiginjo (1.8L, 5 year aged at 5°C)	220
Koshitsukano Junmai Daiginjo Kashou	130
Katsuyama Ken Junmai Ginjo	137
Kuheiji Eau du Désir Junmai Ginjo 2014 (ltd)	140
Katsuyama Lei Junmai Ginjo	185
Senkin Kamosu	485
Senkin Urara	245
Senkin Issei	172
Katsuyama Den Junmai Daiginjo	235
Katsuyama Gen Junmai Daiginjo (500ml)	390
Katsuyama Akatsuki Junmai Daiginjo	523



### Taiheizan Kimoto Junmai



Taiheizan sake is unique with its deep umami taste with a sharp finish. This Akita version of the traditional kimoto method creates creamy rice umami flavor with sharp aftertaste.

**Pot** 15  
**Bottle 300ml** 18  
**Bottle 720ml** 39



### Hida from Hourai Junmai



This junmai is light and fruity. Nice both hot and chilled. Hida Homare rice. Easy drinking and very popular.

**Glass / Pot** 10 / 15  
**Bottle 720ml** 39

### Koshigoi Fusanomai Junmai Ginjo



Using "Fusanomai" a unique organically grown sake rice developed for Chiba-prefecture. Smooth and fruity. Can be heated.

**Glass / Pot** 11 / 17  
**Bottle 720ml** 45



### Hourai Hatsugumi Junmai Ginjo Nama Chozo



First squeezed sake of the year. "Nama Chozo" means it has been made and left unpasteurised in the tank ageing and developing complex flavours until it is bottled where it is quickly pasteurised.

**Glass / Pot** 12 / 19  
**Bottle 720ml** 51



### Gozenshu Kei Junami Daiginjo



100% Omachi rice, from Okayama (where it originated), pleasantly dry, notes of green apple and banana, 50% polished. Would suit barramundi, sashimi dish or most light dishes.

**Glass / Pot** 13 / 20  
**Bottle 720ml** 99



### Tentaka Organic Junmai



One of the only true organic sakes in Australia. Triple certification in Japan, EU and US. Very dry, easy to drink and kind of the body. No pesticides, sulphites, nothing added.

**Glass / Pot** 13 / 20  
**Bottle 720ml** 50



### Koshino Kanchubai Umakuchi



Niigata has some of the highest snowfall in the world and this makes for excellent sake. Dry yet medium body. Would go well with karaage.

**Glass / Pot** 11 / 17  
**Bottle 720ml** 40



### Kinmon X3 'Straw' Junmai



3 separate applications of koji (rather than the usual 1) bring out a subtle sweetness and unique flavour. Hints of earth, peach and pepper, a touch of strawberry and lemon. Lightly acidic with wine like finish.

**Glass / Pot** 12 / 19  
**Bottle 720ml** 57



### Kounotsukasa Ghin Junmai Genshu



Painstaking labour intensive old style kimoto method using purest spring waters in Japan, also 'genshu' (no water added to lower alcohol %). Dry and full.

**Glass / Pot** 12 / 19  
**Bottle 720ml** 66



### Gozenshu 'Cry Baby' Junmai Muroka Nama Genshu



Light fruity aroma with fresh, crisp flavour and juicy umami taste of the rice. You can experience the high potential Omachi rice has with this sake. This sake is unfiltered (Muroka), unpasteurized (Nama) and undiluted (Genshu).

**Glass / Pot** 10 / 16  
**Bottle 720ml** 91



### Miyoshikiku 'Take a walk on the wild side' Tokub Junmai



This is the sake unlike any other sake we have. Controversial eccentric brewer. Fruity start, tart tasting with a sour-ish finish, high acidity with long aftertastes.

**Glass / Pot** 8 / 12  
**Bottle 720ml** 91



### Gozenshu Nyoisan Junmai Ginjo



Made with locally grown Okayama Yamadanishiki rice, polished down to 50%, mellow aroma, clean aftertaste.

**Bottle 300ml** 30  
**Bottle 720ml** 78



### Hourai Gougaihin Junmai Daiginjo Nama



Fresh fruits, light sweetness, crisp finish. Limited release rare rice in Japan. This sake is only sold at the brewery in Hida, Gifu and here. Rice polishing rate of 50%. Very smooth unique taste.

Glass / Pot 14 / 21  
Bottle 720ml 72



### Koshigoi Junmai Nama



Polished to 60%, this junmai is the unpasteurized version of our fragrant and light Koshigoi Junmai. Namazake are livelier and have a more fresh palate.

Glass / Pot 10 / 16  
Bottle 720ml 56



### Kounotsukasa junmai daiginjo muroka nama genshu



Vibrant 'nama' taste, kept for 1 year to mellow the taste slightly. Made from the purest water in Japan using highly polished rice this sake is not pasteurised, filtered or diluted. So pure taste.

Glass / Pot 12 / 19  
Bottle 720ml 74



### Hourai Kame no O Junmai Daiginjo Nama



Semi-dry, umami of Kame no O rice (one of the best & most expensive rice for making sake).

Bottle 720ml 88



### Hourai Dento Karakuchi Ginjo



Dry sake with rich flavour, 40% polished, from snow-bound Hida in Gifu. Nice hot.

Bottle 300ml 24  
Bottle 720ml 57



### Gonzenshu 9 White junmai namagenshu (bodaimoto)



Rich, thick, lustrous, distinctive bodaimoto taste, 'alive' flavour. Limited spring release.

Bottle 500ml 49



### Miyoshikiku Guitar Girl in Hat with Cat Junmai Nama



Sweet & sour. Good with strong flavoured dish. Made by controversial punk rocker sake brewer 'Mamiyasan' known for his unconventional views on sake making. "No rules" he said, so this is nama & we're heating it.

Bottle 720ml 91



### Taiheizan Tenko Junmai Daiginjo



Classic old school daiginjo. World famous award winner using kimoto method in Akita.

Bottle 180ml 31  
Bottle 720ml 96

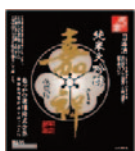


### Taiheizan Chogetsu Junmai Ginjo



Light, silky smooth, fruits and floral flavour. Kimoto style.

Bottle 300ml 22  
Bottle 720ml 51



### Koshitsukano Junmai Daiginjo Kashou



Yamadanishiki rice polished down to 40% brings a rich smoothness to this hand crafted sake. Light and fruity.

Bottle 720ml 130



### Katsuyama En Tokubetsu Junmai



Elegant rich flavour, hint of rockmelon. Extremely famous premium sake house.

Bottle 300ml 18  
Bottle 720ml 90



### Gozenshu Bodaimoto Nigori Nama



Slightly cloudy, fresh rice umami, fruity and slightly sour taste.

Pot 19  
Bottle 720ml 60



### Miyoshikiku "You Cannot Kill Me" Tokubetsu Junmai



Unique sour tone, Hint of fresh pineapple. Buy a bottle and take home as a unique decoration (if you're into that kind of thing). Quite high acidity like wine.

**Bottle 720ml 89**



### Hourai Kaden Tezukuri Junmai Ginjo



Smooth, low acidic, hint of rockmelon. Fruity flavour. Suits sushi.

**Bottle 300ml 22**  
**Bottle 720ml 51**



### Hourai Irootoko Junmai Daiginjo



Literally "Playboy" or "handsome boy". Elegant, fruity, light and smooth. Yamada nishiki rice polished 45%.

**Bottle 720ml 77**



### Imada Fukucho Hattanso Junmai



Soft, gentle sake, slightly dry. Made especially to suit seafood cooked simply. Try with Barramundi, Black Cod, soft shell crab or Prawns.

**Bottle 720ml 53**



### Koshigoi Junmai



Clean semi-dry sake, typical Gohyakumangoku rice flavour. From Chiba on Japan's east coast, close to Tokyo.

**Bottle 720ml 45**



### Gozenshu Mimasaka Junmai



Easy to drink dry sake. Winner "Hot Sake (Kan) Award".

Good 'session' sake. Light and dry (SMV = 5).

**Bottle 300ml 23**  
**Bottle 720ml 56**



### Taiheizan Tenko 50 Junmai Daiginjo



Gentle fruity flavour, light crisp finish. A more approachable daiginjo from the famous Taiheizan from Akita.

**Bottle 720ml 75**



### Gozenshu Bodaimoto Nigori Junmai



Slightly cloudy, rice umami, good cold and hot. Fruity. Made using 'Omachi' the queen of sake rice.

**Bottle 720ml 57**



### Koshigoi Daiginjo



Consistent Japanese national award winner & served in ANA first class. Dry and aromatic. Addition of jozo 8 hours before pressing brings out hidden flavours. I only 2015 vintage left.

**Bottle 720ml 98**  
**Bottle 1.8l (1 left) 220**



### Echigoya Sobe Junmai



Niigata style sakes are light, dry and easy to drink. This is a good example. Reasonably priced. Take one home.

**Bottle 720ml 36**



### Koshino Kanchubai Junmai Ginjo Gold Label



Semi dry 55% polished Gohyaku magoku rice with refreshing taste. Would suit sashimi and sushi well.

**Bottle 720ml 46**



### Koshino Kanchubai Junmai Daiginjo



Delicate flavour with notes of melon and pawpaw. Highly polished rice, smooth flavour.

**Bottle 720ml 50**



### Katsuyama Ken Junmai Ginjo



Slightly dry, mild acid, well-rounded aftertaste. Very famous Japanese sake from ancient house related to Date Masamune (where George Lucas got the idea for Darth Vader's helmet).

**Bottle 720ml 137**



### Katsuyama Lei Junmai Ginjo



Fruity aroma, rich taste with umami and sweetness. Tastes of rockmellon. Unctious.

**Bottle 720ml 185**



### Katsuyama Den Junmai Daiginjo



Crisp & clean umami, rich flavour. Multi award winning.

**Bottle 720ml 235**



### Katsuyama Gen Junmai Daiginjo



Sweet sake, similar to botrytis dessert wine. Thick 'genshu' rockmellon notes. Very sweet.

**Bottle 500ml 390**



### Katsuyama Akatsuki Junmai Daiginjo



Full-body, very smooth, elegant flavour. One of the best sakes in all of Japan. From Sendai.

**Bottle 720ml 523**



### Tentaka Organic Junmai



One of the only true organic sakes in Australia. Triple certification in Japan, EU and US. Very dry, easy to drink and kind of the body. No pesticides, sulphites, organic.

**Glass / Pot 13 / 20  
Bottle 720ml 40**



### Katsuyama Ken Junmai Ginjo



Slightly dry, mild acid, well-rounded aftertaste. Very famous Japanese sake from ancient house related to Date Masamune (where George Lucas got the idea for Darth Vader's helmet).

**Bottle 720ml 137**



### Mukashi No Manma Tokubetsu Junmai



This sake is earthy, with a rich mouthfeel-hints of clove and a mildly smoky flavor on the palate with a dry finish. From Gifu. Cute label.

**Bottle 900ml 64**



### Tentaka (natural) Junmai Daiginjo



Made with organic rice and in organic certified brewery this is minimal intervention 'natural' sake. Very dry.

**Bottle 720ml 62**



### Senkin Modern Muku



This intense sake has intense perfumes of ripe fruits such as peach and pear, a warm luscious texture, a juicy sweetness and a large flavour profile that has a long finish.

**Bottle 720ml 72**



### Senkin Classic Muku



Tart, fruity sake offering the palate-cleansing crispness of a German Gevürtztraminer. It has pure, clear, sparkling acidity with a refined texture.

**Bottle 720ml 72**



### Senkin Modern Omachi



Omachi is the queen of sake rices. This high acidity sake brings out its unique flavour.

**Bottle 720ml 81**



### Kinmon X3 Rose



Sweet and umami flavour, this will change your mind about sakes. Unique koji and process.

**Bottle 720ml 56**



### Miyoshikiku Nihonbare Shinsyu Shiboritata Origarami



Fresh latest nama creation from unorthodox toji Mamiya san from Tokushima. If you are buying to take home, age for 1 year and heat.

**Bottle 720ml 60**



### Katsuyama Den Junmai Daiginjo



Crisp & clean umami, rich flavour. Multi award winning.

**Bottle 720ml 235**



### Senkin Kamosu



One of most famous sake in Japan from the Usui brothers. Rice Kame noo, Omachi and Yamada nishiki blended in proportion. Winner 1st place super premium 2018.

**Bottle 720ml 485**



### Senkin Urara junmai daiginjo



Rice polish 17%. Juicy melon aromas, gentle sweetness balanced by bold palate ending with a long, elegant finish.

**Bottle 720ml 245**



### Senkin Issei 172



Crisp & clean umami, rich flavour. Multi award winning.

**Bottle 720ml 235**



### Imada Seaside Sparkling Sake



Dry sparkling sake from famous toji Miho Imada of Hiroshima. Perfect for matching with seafood.

**Bottle 300ml 23**



### Gozenshu Sakura Horori Bodaimoto Junmai



Limited release for cherry blossom festival. Unique taste.

**Bottle 720ml 62**



### Gozenshu 'Fuzz Face' Junmai nama



Crisp & clean umami, rich flavour. Multi award winning. Named after guitar FX pedal.

**Bottle 720ml 235**



### Koshitsukano Tokusen Junmai Ajiwa



Light Niigata style junmai. Niigata is the Japanese Margaret River. Good hot or cold.

**Bottle 300ml 19**  
**Bottle 720ml 39**



### Koshitsukano Junmai Ginjo Gozu No Mine



Gold medal winner Fine Sake Award Japan in premium junmai category. Light and easy to drink, would suit light entrees.

**Bottle 720ml 58**



### Kuheiji Eau du Désir Junmai Ginjo



Very rare in Australia, this Junmai Ginjo from Domaine Kuheiji has been cellared at 5°C for 5 years.

**Bottle 720ml 140**