



Beverage list

Please enjoy our excellent regional selection from
Australia and Internationally with our superior Japanese Food.

弊社ソムリエが心を込めて豪州並びに海外の選りすぐりの
ワイナリー地域から特選した数々の逸品を、お食事と共にお楽しみ下さい。

本店酒侍従來自澳大利亞及國際知名品牌中挑選各種類型的酒來配搭我們的精緻菜式。

Sommelier: Yuichi Kanamaru 金丸 雄一

JAPANESE BEER / CIDER

DRAFT *(On Tap)*

アサヒ生ビール
Asahi Super Dry *(glass) (400 ml)* **12.0**

LAGER *(small bottles)*

Kirin Ichiban **8.8**
Sapporo Black Label **8.8**
Asahi Super Dry **8.8**
Asahi Dry Black (Dark) **8.8**

Sapporo Silver Can *(650 ml)* **15.5**

APPLE / PEAR CIDER

Kirin Fuji Apple / Kirin Pear *(330ml)* **9.8**

made in australia and sold only in australia
fresh fuji apple nose with a clean crisp and refreshingly subtle sweetness.
fresh pear aroma with a delicately sweetened pear flavour to harmonise
the fresh apple cider.

AUSTRALIAN BEER

LAGER *(small bottles)*

Hahn Premium Light **6.0**
Crown Lager / James Boag's **8.0**

ALE BEER *(small bottles)*

Lord Nelson Three Sheets Pale Ale **9.0**

australia's oldest pub brewer est., 1831. delightfully balanced malt,
overtones of herbaceous hop characters, citrus florals and aromas.

ベルギービールのようなフローラルな香りとフレーバー。1831年に設立されたシドニー最古のパブで醸造。

4 PINES KOLSCH Golden Ale **9.0**

brewery is located at world famous manly beach. this handcrafted beer is light
straw in colour. aromas of lemon/lime prelude a light malty palate.
finishing crisp and clean, showing hints of spice and citrus.

小麦色の少々ドライでスムーズなエールビール。サーフィンでも有名なマンリー・ビーチで醸されローカルにも人気。

JAPANESE WHISKY

Suntory Yamazaki 12 Y. O. 崎12年 (30ml) **22.0**

japanese most popular whisky brewery. elegant flavour of the excellent craftsmanship and climate of the outskirts of kyoto that was japan's capital for a thousand years. the estery fragrance has sweet, bright tones of flowers and fruit. it has received high acclaim as a "noble" whisky at numerous international liquor contests.

Suntory Hakushu Reserve 白州リザーブ (30ml) **12.0**

From suntory's mountain distillery, nestled deep n the forests of mt. kaikomagatake. hakushu is the herbal and gently smoky single malt. its crisp and vibrant feel, unique in single malt, enlivens and liberates your senses.

JAPANESE SHOCHU

Iichiko Silhouette (Barley) いいちこシルエット **Gls 9.0 Btl 98.0**

It is genuine distilled spirit produced from carefully selected barley and pure spring water. It has refreshing flavour and crystal clear taste.

Kiccho Hozan (Sweet Potato) 吉兆宝山 **Gls 9.0 Btl 98.0**

83% kogane sengan sweet potato & 17% black rice koji. kiccho is the flagship most traditional imo shochu of the nishi shuza in kagoshima. black koji gives the spirit a distinctive earthiness accentuated by aging in clay pots after distillation.

WHISKY LIQUEUR & MIXED DRINKS

Chivas Regal 12 Y.O. (30ml) **9.0**

Jack Daniels Bourbon (30ml) **9.0**

Smirnoff Vodka, Bacardi Rum, Gordons Dry Gin (30ml) **7.8**

SOFT DRINKS

MINERAL WATER

Still 250 ml **4.5**

Sparkling Large 750 ml **8.5**

Sparkling Small 250 ml **4.5**

Oolong Tea / Cold Green Tea **4.5**

Coke / Zero / Lemonade / Lemon Squash **4.5**

Juice: Orange / Apple / Tomato / Pineapple **5.5**

Lemon, Lime & Bitters / Lime & Soda **6.5**

Calpico (lactic acid drink) White **5.5**

Ramune (Japanese soda pop) **6.0**

WHITE WINES BY THE GLASS

150ml 250ml



Tim Gramp Riesling

9.8

Clare Valley, SA

classic regional style, fuller, richer with lime, apple and floral notes. smooth, refined and long.



Skipjack Sauvignon Blanc

9.8

Marlborough, NZ

rich tropical aroma's mingle with herbal notes for a classic marlborough sauvignon blanc.



Seresin Estate Sauvignon Blanc

12.0 19.0

Marlborough, NZ

complex, layered with crisp and crunchy fruit flavours with a hint of earthy funkiness.



SOHO 'Ziggy' Pinot Gris

9.8

Marlborough, NZ

a lovely elegant pinot gris, filled with aromas of fresh pear, spice and almond blossoms. textured and dry in style, this elegant wine has a hint of pear drop, mineral notes and a lovely spicy, mandarin peel finish. well balanced with a great mouthfeel and purity.



Montalto 'Pennon Hill' Pinot Grigio

12.0 19.0

Mornington Peninsula, Vic

pinot grigio scents of nashi pear and white florals combine with mineral notes of slate and flint, together with some creamy lees aroma. freshness on the palate and the crunch of crisp fruit with subtle texture. a perfect food wine.



Margan Semillon

9.8

Hunter Valley, NSW

fresh and citrusy, tightly structured, elegant and dry



Pierro LTC Semillon Sauvignon Blanc

14.0

Margaret River, WA

complex and interesting, with fresh tropical fruit characters (passionfruit and guava) and hints of spice.



Scarborough Yellow Label Chardonnay

11.0 18.0

Hunter Valley, NSW

melon and butterscotch aromas with cashews, honey on a full-bodied palate.

ROSÉ WINE BY THE GLASS

150ml



Montalto 'Pennon Hill' Rosé

12.5

Mornington Peninsula, Vic

bright red fruits marry with sweet and savoury spices. superb structure and texture with generous lovely creamy qualities.

RED WINES BY THE GLASS

150ml 250ml



Mandala Pinot Noir

11.0

18.0

Yarra Valley, Vic

morello and sour cherries dominate the nose with violet and brambly herbal notes. charry oak and spice with racy acidity support the palate of bright red fruit.

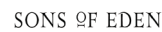


Nova Vita Pinot Noir

12.0

Adelaide Hills, SA

an elegant, cool climate wine showing finesse and delicacy

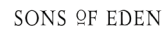


Sons of Eden Kennedy GSM

11.0

Barossa Valley, SA

a rich complex palate, displaying layers of ripe berry flavour and velvety tannins, together with great length of flavour.



Sons of Eden Marschall Shiraz

11.0

18.0

Barossa Valley, SA

bursting out of the glass with berry compote, lifted violets and dried herbs. complex mid weight intensity with undertones of spice and herbs.



Maxwell 'Little Demon' Cabernet Merlot

9.8

McLaren Vale, SA

reminiscent of mulberry, cassis and dark cherry aroma. plush fruit characters, spice and fine silky with subtle oak to create a soft and round finish.

SPARKLING

-  **Bella Modella Prosecco DOC** **46.0**
Veneto & Umbria, Italy
 crisp, deliciously frothy and filled with ripe apple and citrus fruit character....
 the model of a perfect prosecco.
-  **Tomich M Sparkling** **39.0**
Adelaide Hills, SA
 fresh and crisp with citrus and strawberry notes leading to a lingering
 creamy honey finish.

WHITE WINES BY THE BOTTLE

-  **Tim Gramp Riesling** **39.0**
Clare Valley, SA
 classic regional style, fuller, richer with lime, apple
 and floral notes. smooth, refined and long.
-  **Bream Creek Riesling** **50.0**
Tasmania
 aromas of lime pith, lemon fruits and a touch of talc perfume. the palate
 reveals vibrant lemon and lime balanced with taut acidity, excellent length
 and a crisp and refreshing finish.
-  **Pogiotondo Organic Vermentino IGT** **48.0**
Tuscany, Italy
 complex bouquet with hints of yellow fruits, floral sensation with underlying
 dried fruits and hazelnuts. the palate has good texture, is long and minerally.
-  **Skipjack Sauvignon Blanc** **39.0**
Marlborough, NZ
 rich tropical aroma's mingle with herbal notes for a classic
 Marlborough Sauvignon Blanc.
-  **Seresin Estate Sauvignon Blanc** **49.0**
Marlborough, NZ
 complex, layered with crisp and crunchy fruit flavours with a hint of
 earthy funkiness.
-  **Leeuwin Estate Art Series Sauvignon Blanc** **58.0**
Margaret River, WA
 fine yet complex with pungent spice, cut grass and guava characters.
-  **Soho 'Ziggy' Pinot Gris** **39.0**
Marlborough, NZ
 a lovely elegant pinot gris, filled with aromas of fresh pear, spice and almond
 blossoms. textured and dry in style, this elegant wine has a hint of pear drop,
 mineral notes and a lovely spicy, mandarin peel finish. well balanced with
 a great mouthfeel and purity.

WHITE WINES BY THE BOTTLE (Cont.)

-  **Montalto 'Pennon Hill' Pinot Grigio** **49.0**
Mornington Peninsula, Vic
 pinot grigio scents of nashi pear and white florals combine with mineral notes
 of slate and flint, together with some creamy lees aroma. freshness on the palate
 and the crunch of crisp fruit with subtle texture. a perfect food wine.
-  **Misha's 'Dress Circle' Pinot Gris** **54.0**
Central Otago, NZ
 lifted aromas of pear, rose petal and white nectarine, off dry, finely focussed
 citrus balance and a creamy mid palate
-  **Cantina Danese Soave Classico DOC** **40.0**
Verona, Italy
 fresh aromas of apple, pear and almond balance clean
 minerality and a hint of fresh herb. crisp and refreshing
 on the palate. it matches well from hors d'oeuvres and
 fresh fish to white meats and young cheeses.
-  **Margan Semillon** **39.0**
Hunter Valley, NSW
 fresh and citrusy, tightly structured, elegant and dry
-  **Pierro LTC Semillon Sauvignon Blanc** **60.0**
Margaret River, WA
 complex and interesting, with fresh tropical fruit characters
 (passionfruit and guava) and hints of spice.
-  **De Iuliis Verdelho** **42.0**
Hunter Valley, NSW
 tropical fruit with lifted passionfruit, guava and pineapple. the palate is fresh
 with crisp acid and delicious tropical flavours.
-  **Scarborough Yellow Label Chardonnay** **47.0**
Hunter Valley, NSW
 melon and butterscotch aromas with cashews, honey on a full-bodied palate.
-  **Montsable Chardonnay** **50.0**
Languedoc-Roussillon, France
 bright yellow, gold hue with seductive scents of blossom and cinnamon spice.
 a remarkable melange of pear, peach, honey toffee, cream and vanilla on
 the palate. beautifully balanced with ripeness, acidity, length and structure.
-  **Leeuwin Estate Prelude Chardonnay** **64.0**
Margaret River, WA
 fresh and vibrant pears, tangy grapefruit and peaches, balanced citrus acid,
 delicious elegance and youthfulness.


ROSÉ WINE BY THE BOTTLE

 **Montalto 'Pennon Hill' Rosé** **50.0**
Mornington Peninsula, Vic
 bright red fruits marry with sweet and savoury spices. superb structure and texture with generous lovely creamy qualities.

RED WINES BY THE BOTTLE

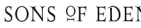
 **Mandala Pinot Noir** **47.0**
Yarra Valley, Vic
 morello and sour cherries dominate the nose with violet and brambly herbal notes. charry oak and spice with racy acidity support the palate of bright red fruit.

 **Nova Vita Pinot Noir** **49.0**
Adelaide Hills, SA
 an elegant, cool climate wine showing finesse and delicacy


 **Paringa Estate PE Pinot Noir** **55.0**
Mornington Peninsula, Vic
 spicy cherry and plum-like fruit that runs from the ripe nose to a velvet-rich palate.

 **Misha's Vineyard "The Highnote" Pinot Noir** **73.0**
Central Otago, NZ
 the high note greets you with lifted aromas of liquorice, spice and dark cherry along with a more delicate perfume of white musk and moonflower. the palate is gentle, has lingering sweet fruit freshness, but still finishes with a flinty seriousness.

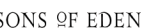
 **Côtes du Ventoux Rouge 'La Gerine' (Grenache, Cinsault)** **58.0**
La Ferme St. Martin, France
 fresh, perfumed bouquet evokes cherry, blackberry and gentle spice. juicy with vibrant dark berry flavours lifted by white pepper and asian spices.

 **Sons of Eden Kennedy Grenache Shiraz Mourvedre** **46.0**
Barossa Valley, SA
 a rich complex palate, displaying layers of ripe berry flavour and velvety tannins, together with great length of flavour.


RED WINES BY THE BOTTLE (Cont.)


 **El Cantico Crinza Rioja** (Tempranillo) **47.0**
Rioja, Spain
 deep ruby red color. full bodied with complex aromas reminiscent of black fruit, black cherries, toast, vanilla, cloves with underlying notes of tobacco and earth.


 **Elderton Estate Merlot** **54.0**
Barossa Valley, SA
 a classic medium bodied merlot with supple tannins. the palate hints of plum, black fruits and cedar.

 **Sons of Eden Marschall Shiraz** **46.0**
Barossa Valley, SA
 bursting out of the glass with berry compote, lifted violets and dried herbs. complex mid weight intensity with undertones of spice and herbs.

 **Leeuwin Estate Art Series Shiraz** **68.0**
Margaret River, WA
 the sweet fruit from the bouquet following onto the palate, with flavours of blackberry, plum and liquorice. a delicious and long lingering finish, framed by fine grain ripe tannins.

 **Henschke Keyneton Euphonium Shiraz blend** **98.0**
Eden Valley, SA
 75% Shiraz, 11% Cabernet Sauvignon, 8% Merlot and 6% Cabernet Franc an intense nose of dark forest fruits, plums, dried herbs, cassis and cedar. the palate is lush and rich, showing bright fruit characters, nice texture with velvety tannins with long finish.

 **Maxwell 'Little Demon' Cabernet Merlot** **39.0**
McLaren Vale, SA
 reminiscent of mulberry, cassis and dark cherry aroma. plush fruit characters, spice and fine silky tannins combine with subtle oak to create a soft and round finish.

 **Katnook Estate Cabernet Sauvignon** **78.0**
 a complex array of ripe fruit and oak. vibrant dark berry fruit, blackcurrant, dark chocolate and cedar. the palate is richly layered with dark berry fruits, integrated oak, dark chocolate and spice. a long lingering finish with soft fine tannins.

Regional Sake Characters

Japan has mainly 7 major Sake Regions.

Touhoku (東北)

One of Best Rice growing region in Japan. Very cold winter and clear water makes very soft sake. Pacific Ocean side has rather dry weather and Japan Ocean side has wet & heavy snow creates different character but same thing comes up with good rice taste.

Kantou (関東)

During Edo-era, most of Sake brewery was established but the oldest Sakagura is in Ibaragi-pref, which is Sudo Honke and was born in 1141. By using the soft-water of 2nd biggest river of Japan: Tonegawa, smooth and soft sakes are mainly brewed.

Shinetsu (信越)

Heaviest snow falling area in Japan causes even river water is clean enough to make sake. It also makes this region to the Best Rice region in Japan. "Tanrei Karakuchi" (淡麗辛口、Dry, Light & Smooth) taste shows typical style of this area's sake because tend to brew quick grow sake rice: "Gohyakumangoku", which is not so much ripen & light body.

Hokuriku (北陸)

This is also the Heaviest snow falling area in Japan. Several famous Spring waters create very high end an unique style sakes. From smooth to full-body, sweet to super-dry and rough to very elegant, huge variety of sakes are there.

Kinki (近畿)

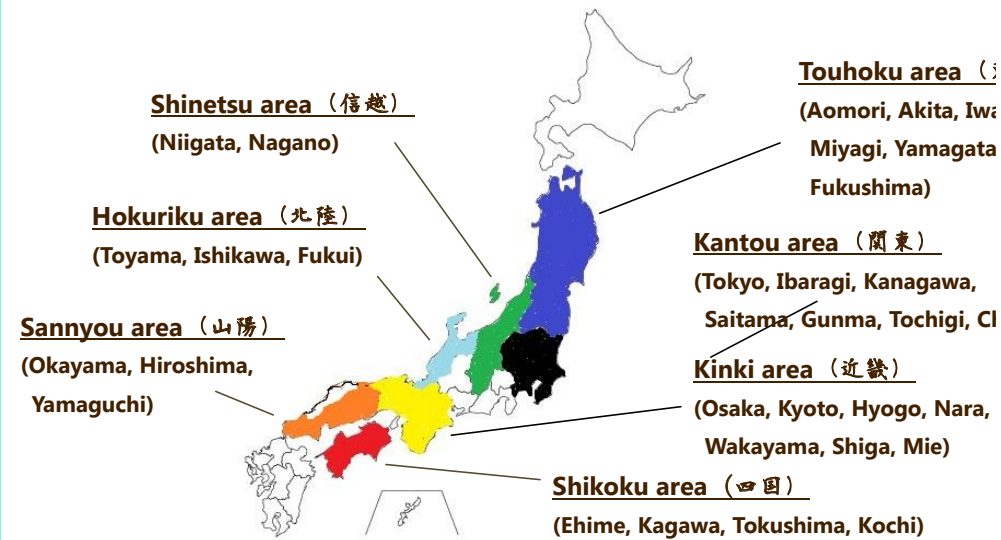
The oldest sake brewed area because original sake was served for God, so only emperor and other highest hierarchy could drink in Kyoto area. That why there are so many noble style sakes. There are also the biggest scale sake companies in mainly Hyogo.

Sannyou (山陽)

Warm weather and plenty seafood from "Setouchi: 瀬戸内" makes soft, smooth and rich taste of sakes. Sake rice grows rich and full-grain by High sunshine rate.

Shikoku (四国)

"Setouchi: 瀬戸内" side (Kagawa, Ehime & Tokushima) is bit sweeter but Pacific Ocean side (Kochi) is bit dryer sake because of the matching with their seafood.



What is Junmai-shu? 純米酒とは？

Junmai-shu is "Pure rice sake", made only from rice, water and koji. This matches rice-based Japanese meals because of its rice pureness. Its rich and bit heavy body has also good combination with rich taste dishes, such as hotpots and beef stakes. Hot makes aroma sharper and taste dryer.

Typical selections include Ichishima, Fukumitsuya (Yu-Yu & Kazeyo), Suigei, Ichinokura, Urakasumi, Masumi, Nanbubijin, Obata, Masuizumi & Tsuki-no-Katsura (Asahimai).

What is Ginjo-shu? 吟醸酒とは？

Made from over 60% milled (40% fat part gone) rice of its original weight. Its aroma reminds some fruit and herbal taste like white wine. By using such a hard centre part of rice, it becomes dry and smooth taste matching with white meat fish sashimi and sushi. Nuru-kan (Warm, not Hot) makes richer aroma and taste.

Typical selections include Tsuki-no-Katsura (Yanagi), Hakkaisan, Masuizumi, Suishin, Yuki-no-Bousya & Fukumitsuya (Kagatobi)

What is Daiginjo-shu? 大吟醸酒とは？

Made from over 50% polished rice of its original weight. Much polishing than Ginjo-shu makes crispy aroma and rich taste. This is the top of tops in Japanese Sake because it requires special Brew masters' techniques. We can enjoy it by itself but it also combines with dry and rich taste meals, such as Tuna, Sermon and Oysters.

Typical selections include Tsuki-no-Katsura (Heiankyo), Nanbubijin, Sudo Honke Masuizumi, Tama-no-Hikari, & Takashimizu

What is Yamahai Sake? 山廃酒とは？

Yamahai means a simplified version of Kimoto method, to speed production time and is used to produce an earthy flavor of sake.

Typical selections include Ichinokura & Yuki-no-Bousya

What is Genshu? 原酒とは？

Genshu means No additional water for controlling Alcohol percentage. Normally, it is higher Alcohol percentage than normal sakes.

Typical selections include Endo Naotora & Kawatsuru Muroka Nama (Promotion sakes)

Junmai Daiginjo-shu 純米大吟醸酒

Annual Supplied to Japanese Emperor

Tsuki-no-Katsura "Heiankyo" Junmai Daiginjo (Kyoto) 京都府

Alc: 16%, SMV: +1, Rice mill rate: 50%

Made from 100% Special Organic Rice "Iwai" of Kyoto.
Smoothness and sweetness are co-existing.

Gls 150ml \$33.0
Btl [720ml] \$148.0



Nanbubijin Junmai Daiginjo (Iwate) 岩手県

Alc: 16%, SMV: +1, Rice mill rate: 35%

One of Real Top End Sake. It has Robert Parker Point: 93 and also "Kosher" certification for quality. Ultra-excellent smooth taste with elegant touch.

Gls 150ml \$48.0
Btl [720ml] \$222.0



Masuizumi Junmai Daiginjo (Toyama) 富山県

Alc: 16 to 17%, SMV: +5, Rice mill rate: 50%

Refreshing light taste but Richness in the power of rice. Crispiness and softness are co-existing.
White fish Sashimi & Sushi are best matching.

Gls 150ml \$45.0
Btl [720ml] \$199.0



Sudo Honke "Satonohomare" Junmai Daiginjo Unfiltered (Ibaragi) 茨城県

Alc: 15 to 16%, SMV: +5, Rice mill rate: 50%

Sharp and dry taste with honorable aroma comes up. Awarded 2007 IWC Gold Prize.
Great match with Red fish Sashimi & Sushi.

Gls 150ml \$28.0
Btl [1.8L] \$260.0



Takashimizu "Akitaryu Kanjikomi" Junmai Daiginjo (Akita) 秋田県

Alc: 15 to 16%, SMV: +1, Rice mill rate: 45%

Special Sake rice: Akita Sake Komachi with local Yeast: Akita Koubo No. 15 produces soft and Smooth taste with rice sweetness.

Gls 150ml \$24.0
Btl [720ml] \$98.0



Tama-no-Hikari Junmai Daiginjo (Kyoto) 京都府

Alc: 15 to 16%, SMV: +6, Rice mill rate: 50%

Its pureness comes from great original rice
Good for fresh & pungent Japanese meals.

Gls 150ml \$21.0
Btl [720ml] \$92.0



Junmai Ginjo-shu 純米吟醸酒

Masuizumi Junmai Ginjo (Toyama) 富山県

Alc: 15 to 16%, SMV: +5, Rice mill rate: 58%

A deep and rich tasting Ginjo.
Soft-touch and middle-body suit to red fish, like Tuna & Sermon, and Chicken, etc..

Cold or Warm 150ml \$25.0
250ml \$40.0
Btl [720ml] \$99.0



Hakkaisan Junmai Ginjo (Niigata) 新潟県

Alc: 15 to 16%, SMV: +4, Rice mill rate: 50%

Clean & Crispy taste with quite elegant palate.
A light dry finish. Match to most of seafood meals.

Cold or Warm 150ml \$24.0
250ml \$39.0
Btl [300ml] \$48.0
[720ml] \$98.0



Tsuki-no-Katsura "Yanagi" Junmai Ginjo (Kyoto) 京都府

Alc: 16%, SMV: +2, Rice mill rate: 50%

Crisp and Dry but Sweetness comes together in mouth-length.

Cold or Warm 150ml \$23.5
250ml \$37.0
Btl [300ml] \$47.0
[720ml] \$97.0



Fukumitsuya "Kagatobi" Junmai Ginjo (Ishikawa) 石川県

Alc: 16%, SMV: +4, Rice mill rate: 60%

Dry and sharpness with Umami taste.
Good balance with Aroma, Taste and finish.

Cold or Warm 150ml \$22.0
250ml \$34.0
Btl [720ml] \$94.0



Yuki-no-Bousya Yamahai Junmai Ginjo (Akita) 秋田県

Alc: 15 to 16%, SMV: +3, Rice mill rate: 55%

Smooth rich taste because it is Yamahai
Match to Sushi dishes.

Cold or Warm 150ml \$17.5
250ml \$28.0
Btl [720ml] \$74.0



Suishin "Inaho" Junmai Ginjo (Hiroshima) 広島県

Alc: 15 to 16%, SMV: +2.5, Rice mill rate: 60%

Dry and Smooth with Ginjyo flavour
Good for white meat fish Sashimi

Cold or Warm 150ml \$15.0
250ml \$24.0
Btl [720ml] \$64.0



Junmai-shu 純米酒

Obata "Manotsuru Ichiho" Special Junmai (Sado Island) (佐渡ヶ島)新潟県

Alc: 15 to 16%, SMV: +4, Rice mill rate: 60%

It has Soft and Smooth finish. This Gentle-touch and middle-body suit to red fish, like Tuna, Sermon and Chicken, etc.

Cold or	150ml	\$20.0
Hot	250ml	\$32.0
Btl	[720ml]	\$90.0



Fukumitsuya "Kuroobi Yu-Yu" Special Junmai (Ishikawa) 石川県

Masuya Exclusive in Australia!!

Alc: 15%, SMV: +6, Rice mill rate: 68%

A full-bodied sake with immediate multi-layered flavors with floral notes mingled to rice scent.

Cold or	150ml	\$18.5
Hot	250ml	\$30.5
Btl	[720ml]	\$88.0



Masuizumi Junmai (Toyama) 富山県

Alc: 15 to 16%, SMV: +5, Rice mill rate: 60%

A full-bodied pure-rice sake with richness. Mild taste is matched to most of all Japanese cuisine.

Cold or	150ml	\$18.0
Hot	250ml	\$30.0
Btl	[720ml]	\$80.0



Tsuki-no-Katsura "Asahimai" Junmai (Kyoto) 京都府

Alc: 15%, SMV: +3, Rice mill rate: 60%

Re-produced Organic Rice "Asahi No.4" makes rich and smoothness. We can enjoy not only Cold but Hot.

Cold or	150ml	\$17.5
Hot	250ml	\$29.0
Btl	[720ml]	\$78.0



Masumi Junmai (Nagano) 長野県

Alc: 15 %, SMV: +3, Rice mill rate: 55%

Typical Japanese Jyunmai-shu
Smooth and mild for hotpot, grilled fish

Cold or	150ml	\$17.0
Hot	250ml	\$26.0
Btl	[720ml]	\$68.0



Fukumitsuya "Kazeyo Mizuya Hitoyo" Junmai (Ishikawa) 石川県

Alc: 12%, SMV: +3, Rice mill rate: 70%

Light texture and smooth finish by "Sourei-jikomi"
This lightness is much to beginners and Ladies

Cold or	150ml	\$15.0
Hot	250ml	\$24.0
Btl	[720ml]	\$60.0



Ichishima "Yume" Junmai (Niigata) 新潟県

Hot Sake Recommendation!!

Alc: 15 %, SMV: +4, Rice mill rate: 60%

Very smooth and light taste.

Good match with white meat sashimi & sushi.

Cold or	150ml	\$13.0
Hot	250ml	\$21.0
Btl	[720ml]	\$53.0
	[1.8L]	\$130.0



Enjoy by Hot!!



Mr. Ichishima and Kanamaru

市島酒廠創立於西元 1790 年，創始人為當時日本五大地主家之一。市島酒廠所釀製的清酒充分的表達了新潟縣該地方風格，因釀製過程所使用的水源來自當地純淨溪水每年自山上大量積雪融化潺流而下，故日文形容口感為“淡麗辛口”中文意思為“清爽辛辣，但容易入口”。

Suigei Special Junmai (Kochi) 高知県

Alc: 15 to 16%, SMV: +6, Rice mill rate: 55%

Flavoured but light body.

Good match with white meat sashimi & sushi.

Cold or	150ml	\$13.0
Hot	250ml	\$21.0
Btl	[720ml]	\$53.0



Urakasumi Junmai (Miyagi) 宮城県

Alc: 15 to 16%, SMV: +1~+3, Rice mill rate: 65%

Good balance with Umami and Acidity of Sake rice. Typical taste of Junmai-shu.

Good for Tsuna & Sermon, and Chicken, etc.

Cold or	150ml	\$11.5
Hot	250ml	\$19.0
Btl	[1.8L]	\$110.0



Ichinokura Yamahai Special Junmai (Miyagi) 宮城県

Alc: 15 to 16%, SMV: 0~+2, Rice mill rate: 60%

Mild and rich taste match with most of Rice based dishes & Hotpods. Much matured and middle-body style.

Cold or	150ml	\$12.0
Hot	250ml	\$20.0
Btl	[1.8L]	\$120.0



Nanbubijin Special Junmai (Iwate) 岩手県

Alc: 15 to 16%, SMV: +4, Rice mill rate: 55%

Fruity and smooth taste makes to feel bit sweet but rich texture. Great match to most of Japanese meals inc., sushi and sashimi.

Cold or	150ml	\$12.5
Hot	250ml	\$20.5
Btl	[1.8L]	\$125.0



Cloudy Sake にごり酒

Tsuki-no-Katsura Junmai Daiginjo Cloudy (Kyoto) 京都府
“Iwaiimai Limited Light Sparkling”

Alc: 17%, SMV: +2, Rice mill rate: 50%

Dry, Smooth with Fruity. **Btl** [300ml] \$52.0
 Real Japanese Champaign Flavour



Hakutsuru Shuzo Yuzu (Japanese Citrus) Cloudy (Hyogo) 兵庫県

Alc: 10 to 11%

Contents Japanese Yuzu fruit by 100% **Gls** 60ml \$7.8
 Refresh & Sweet taste **Btl** [720ml] \$56.0



HOUSE SAKE (RICE WINE)

Hot Sake (Goshu, Made in Australia)
 Small (120ml) 7.0 Large (250ml) 12.0

Hot Sake (Hakushika, Made in Japan)
 Small (120ml) 8.0 Large (250ml) 14.0

Cold / Room Temperature
 Goshu “Blue” (Junmai Ginjo, Made in Australia)
 Bottle (300ml) 28.0 Bottle (720ml) 52.0

Premium Umeshu 高級梅酒

中野 BC (和歌山県)
 Nakano BC (Wakayama Pref.)
No.1 Umeshu in Japan!
 Usage of Best Plum: Nanko-Ume in Japan
 by all contracted farmers near brewery.



中野梅酒: Nakano Umeshu

Alc: 14%
 Rich, Fruity & Smooth Taste of Sweetness
 100% usage Nanko-Ume. Good with on the rock
 or soda. **Gls** 60ml \$8.5
Btl [720ml] \$60.0



紀州のゆず梅酒: Kishu no Yuzu Umeshu

Alc: 12%
 Aromatic umeshu made with ume cultivated in
 the warm climate of Wakayama (Nanko-Ume)
 and yuzu grown in abundant sunlight
 (in Shikoku). **Gls** 60ml \$8.5
Btl [720ml] \$60.0



紀州 赤い梅酒: Kishu Akai (Shiso) Umeshu

Alc: 12%
 Sweet taste with Refresh sourness.
 Mixed with Akajiso (Red perilla). **Gls** 60ml \$8.0
Btl [720ml] \$58.0



紀州 緑茶梅酒: Kishu Ryokucha (Green Tea) Umeshu

Alc: 12%
 Made with Nanko-ume produced in Kishu Wakayama
 and an addition of green tea. Healthy umeshu with
 a refreshing taste. **Gls** 60ml \$8.0
Btl [720ml] \$58.0



紀州梅酒 紅南高: Kishu Umeshu “Beni-nankou”

Alc: 20%
 Strong Sweet and Richness. Super-Premium.
 Use Top Ripe Red Nanko-Ume. Like high quality
 aged 老酒. **Gls** 60ml \$14.0
Btl [720ml] \$105.0



Cocktails

Red Yuzu Lemonade

red wine, yuzu, simple syrup

a refreshing sweet and sour yuzu lemonade with a floating layer of Shiraz wine.

13.8



RED YUZU LEMONADE

MASUYA MOJITO
伊予柑

Masuya Mojito

rum, mint, lime, ginger ale, brown sugar syrup

a take on the world famous mojito with a perfect match of lime, mint and ginger ale.

15.8

Yuzumo

vodka, yuzu, cranberry, lemongrass, grapefruits bitters

brilliant combination of yuzu, lemongrass, cranberry and grapefruits bitters takes you to an exotic oriental world.

15.8

Iyokan Daydream

gin, triple sec, iyokan juice, tonic water

a unique kind of orange from Japanese own citrus kingdom of Ehime Prefecture. enjoy it's superb citrus harmony!

15.8

YUZUMO
赤鷄冠IYOKAN DAYDREAM
桜

Masuya Sangria

wine, seasonal fruits, herbs, spices, bar made syrups

made from fresh seasonal fruits, herbs, spices, special syrups with red or white wine.

13.8

Akatosaka

tantakatan shiso shochu, red shiso plum wine, gari ginger, ginger beer, sour plum paste

experience the exhilarating scent of Japanese basil "shiso" shochu with "red shiso" umeshu. unique match with "gari" sweet and sour ginger pickles.

13.8



MASUYA SANGRIA



AKATOSAKA

SAKURA
GIN AND TONIC

Sakura Gin and Tonic

gin, salted sakura blossom, lime, tonic water

Gordon's London Dry Gin is an originator of gin and tonic. salted cherry blossom gives a fascinating flavour and surprising taste.

13.8

Mocktails

Macha Green Tea Shake

10.80

green tea powder, milk

"matcha" is green tea powder from Uji of Kyoto Prefecture.
this is our best selling mocktail.

Lychee Mentirosca

10.80

lychee, green apple, sudachi, calpico

our original frozen virgin caipirinha. enjoy our magical
combination of lychee, green apple and Japanese original
citrus "sudachi" from Tokushima Prefecture!

Lemon Lime & Bitters Royal

10.80

lemon, lime, bitters, lemonade

this classic mocktail is a luxury fusion of fresh lemon and lime.

Masuya Virgin Mojito

10.80

mint, lime, ginger ale, brown sugar syrup

perfect blend of lime, mint and ginger ale creates a beautiful scent
with a touch of spice.

Mango Pretty

10.80

mango, orange, passionfruit, yogurt

this frozen smoothie is a delightful mix of mango,
orange and passion fruits.

Yogo Berry

10.80

blueberry, cassis, yogurt

a supreme match of blueberry and black currant frozen smoothie
will give you pure pleasure.



MACHA
GREEN TEA SHAKE



LYCHEE MENTIROSCA



LEMON LIME & BITTERS
ROYAL



MASUYA
VIRGIN MOJITO



MANGO PRETTY



YOGO BERRY