



真澄



加賀身

酒

海山



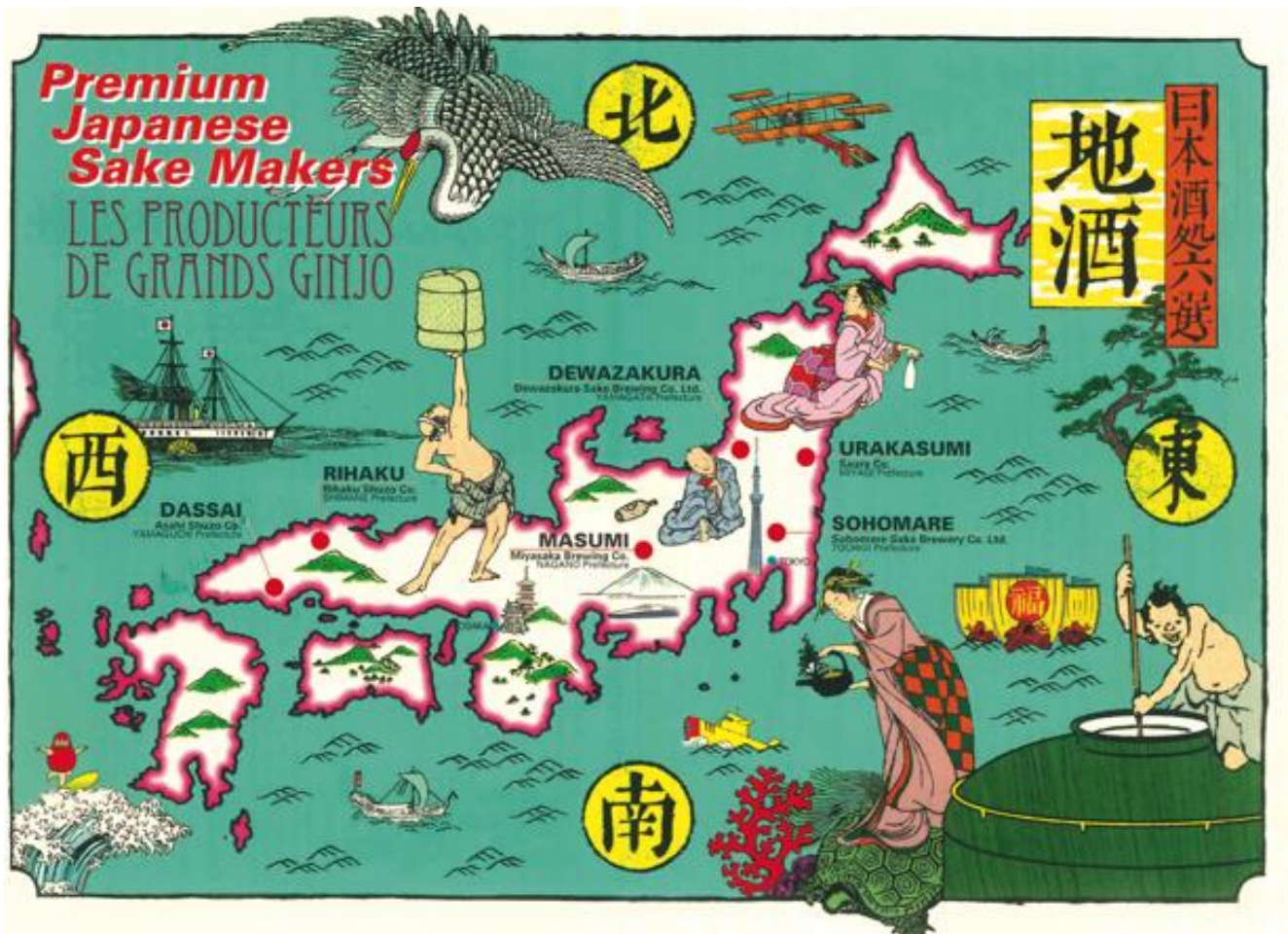
丹牡丹司



IZAKAYA masuya Drink Menu

豪州純米酒居酒屋





Preface

Sake, made from rice, spent centuries developing into Japan's "national alcoholic beverage". The appeal of sake comes from the sophisticated craftsmanship of its brewing, which involves mastery of subtle skills like pasteurization and the use of koji (rice covered in a special mould). Compared to other alcoholic beverages, sake can be drunk at a wide range of temperatures, and there are claims that it offers significant health and beauty benefits.

Sake, unlike some liquors, doesn't detract from food: rather, it draws out and highlights the food's most delicious flavour components. Japanese sake is finding a new home at the heart of global gastronomy. It is poised to become a drink enjoyed with food from around the world, by people everywhere.

Product Title: Super Sake (Japanese Wine) - The Pride of Japan
 Author Name(s): Akiko TOMODA, Total Beverage Consultant

日本酒の真髄に触れる

日本酒の魅力を挙げればきりが無いが、まずはその高度な技術。平安時代に完成された麴の使用や江戸時代には一般化していた火入れの技術（パストリゼーション）、米を磨き洗練させた近代の手法は脈々と続く日本人の勤勉さと努力の賜物といえよう。

そして、飲み方。なにより飲用温度帯の幅広さは世界の酒の中で右に出るものなし。氷点下の霽酒（みぞれざけ）から冷酒に常温にヌル爛に熱爛、飛び切り爛というバリエーション。その上それぞれの温度に合う酒器を使うのもこれまた日本酒の楽しみの奥行きを感じさせる。

うれしいのはその健康効果。陰陽の教えからすれば、アルコールはすべて体を冷やすのだが、日本酒はその効果が低く体を冷やさず優しい酒と言える。また、アミノ酸は体のバランスを整え、アルコール分は血行を促しストレスを洗い流してくれる。そして、麴の美肌効果。杜氏や力士、日本酒好きの女性の肌の美しさは世界随一だろう。

そしてなにより、料理をおいしくするすぐれたパートナーであること。

ワインのごとく料理と同調したり、第3の味を生み出すマリアージュ体験もできる。が、ほかの種類にない日本酒の魅力は、料理のマイナス面を引き出さないこと。魚介の生臭みや野菜のアクを引き出さず、おいしい要素のみを引き出す効果。こんな力、ほかの飲料にあるだろうか。そのうえ料理の邪魔をせず、料理をぐっと引き立てる奥ゆかしさと包容をも持っている。

これからの日本酒は、日本料理のみならず世界の料理とともに歩む飲料であり、ガストロノミーの中心に位置していくに違いない。

さあ、日本酒で乾杯。

世界に誇る「国酒」日本酒より

著作者：トータル飲料コンサルタント/日本酒ソムリエ 友田晶子

Daiginjo-shu 大吟醸酒

The highest quality sake brewed from rice which has polished to over 50% of its weight, koji (moulding rice) and water. It may contain all of these ingredients plus brewing alcohol. It has pleasant fruity aromas, and it still retains its fragrant aroma in your mouth.

Ginjo-shu 吟醸酒

Higher quality sake brewed from rice which has polished to over 60% of its weight, koji (moulding rice) and water. It may contain all of these ingredients plus brewing alcohol. Its aroma of fruits or flowers is slightly rich and robust with a smooth, light and fruity taste.

Junmai-shu 純米酒

Junmai = 100% pure rice sake without any additives such as ethyl alcohol [often known as brewers alcohol], sugars and starches. Junmai is sake made of rice, water, yeast and koji mould only. Before the law change in April 2004, the rice had to be milled down to 70% at least but now junmai no longer requires a specific milling rate.

日本酒への想い

古来より日本ではそれぞれの地方、伝統に根ざした地の料理と酒があります。普段の晩酌、晴れの日の祝い事から故人を偲ぶ集まりにおいて、日本酒は私たち日本人のDNAに記憶された国酒とも言えます。

華やかで香り高い一級のワインを思わせるような珠玉の一本から、米本来の持つ自然な旨みと柔らかな甘味を持つ純米酒。最新の醸造技術と品質管理によって生み出される発泡酒など、決してひとつの枠に収まり切らない多種多様な造り手達の情熱と地域ごとの気候、水から醸されるそれぞれの個性がぎゅーと詰まった1本1本の日本酒を、遠く海を隔てたオーストラリアシドニーの地においてご紹介できる事は私にとってこの上ない楽しみであります。

毎朝、シドニーフィッシュマーケットより直送される素晴らしい地魚の刺身に、何処か懐かしい野菜の煮物、自家製で仕込まれた漬物と、ここ居酒屋ますやでしか味わうことの出来ない酒と料理のマリアージュが、お客様それぞれのかけがえのないお時間に華を添える最高のつまみとなりますこと、幸甚の至りでございます。

一升瓶 1800ml bottle sake IZAKAYA Style

	Glass(90ml)	Katakuchi(180ml)	Bottle(1800ml)
Shichida/Junmai 七田 純米 (佐賀県) This sake has a calming sweet aroma which is reminiscent of honey as well as a refreshing aroma of green apples. The refined sour flavour wraps up a palette mildly. Elegant medium dry sake.	\$9.0	\$16	\$145
Masumi/Junmai 真澄 純米 (長野県) Masumi's ideal Junmai. Mellow and mild-mannered in all aspects, with subtle, organic flavours and a hint of rice's sweetness.	\$8.0	\$13	\$98
Otokoyama/Junmai 男山 純米 (北海道) An earthy yet sweet aromatic rose that borders on ripe fruits. Dryness and clean viscosity wrapped in a mouthful of fruits flavour.	\$8.0	\$13	\$98
Senchu Hassaku/Junmai 船中八策 純米 (高知県) Very full flavoured with a dry finish. Elegantly robust. Sharp and clear taste clean your palate also match with wide variety of food.	\$8.0	\$13	\$98
Hakkaisan Junmai Ginjo 八海山 純米吟醸 (新潟県) Very special smooth taste and flavour. very clean and dry body.	\$9.0	\$16	\$150



純米大吟醸酒 Junmai Daiginjo

Gls : 90ml / Katakuchi : 180ml / Btl : 720ml

Dassai 50 瀬祭 50 (Yamaguchi 山口県)

The balanced aromas and a mild sweetness envelop the senses making Dassai enjoyable on its own or with a meal of our fresh sea foods.

Matching : Sashimi, Karaage Chicken

Gls : \$8.5, Katakuchi : \$17.5, Btl : \$69.0



DRY SWEET

Tamano Hikari 玉乃光 (Kyoto 京都府)

Delicate and elegant sweetness and aroma touch your tongue to nose. Using Bizen Omachi rice which has more defined flavour elements, more earthiness.

Matching : Shimesaba, Rainbow trout

Gls : \$9.0, Katakuchi : \$18.0, Btl : \$72.0



DRY SWEET

純米吟醸酒 Junmai Ginjo

Yamatoshizuku やまとしづく (Akita 秋田県)

This sake has beautiful golden colour with lightly acidity palate nashi pear and kiwi fruit, and hints of apricot for after taste. Gently brewed a gem of Sake.

Matching : Oden, Chicken Liver

Gls : \$9.0, Katakuchi : \$ 18.0, Btl : \$72.0



DRY SWEET

Uragasumi Zen 浦霞 禅 (Miyagi 宮城県)

"Zen" is a giant in flavour and feelings. An eloquent blend of wood and strawberry, very elegant forward flavour branches into a smooth ending with mild aftertaste.

Matching : Salmon Sashimi, Yakitori Chicken

Gls : \$ 7.5, Katakuchi : \$ 17.0, Btl : \$68.8



DRY SWEET

Secchu Jukusei 雪中熟成 (Yamagata 山形県)

Buried, stored, and matured the refined handmade junmai ginjyo in the snow mountain. Calm and soft taste like snow.

Matching : Pork

Gls : \$7.0, Katakuchi : \$16.5, Btl : \$64.8



DRY SWEET

Chiyomusubi 千代むすび (Tottori 鳥取県)

The refreshing sweet aroma reminds you young greens. Very fragrant, clean, and distinctive.

Matching : Oyster

Gls : \$5.5, Katakuchi : \$13.0, Btl : \$55.0



DRY SWEET

純米酒 Junmai

Gls : 90ml / Katakuchi : 180ml / Btl : 720ml

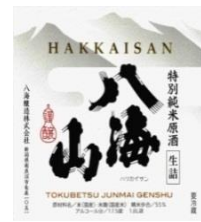
Hakkaisan

八海山 (Nigata 新潟県)

Light yet acidic and bitter taste makes complex note,
Matches vinegared foods and even rich steaks.

Matching : Wagyu Steak, Shiimesaba

Gls : \$5.5, Katakuchi : \$14.0, Btl : \$60.8



DRY SWEET

Narutotai

鳴門鯛 (Tokushima 徳島県)

Combination of dynamic body and clear aftertaste.
High levels of acidity matches grilled or fried chickens .

Matching : Hot Pot, Chiken Liver

Gls : \$6.0, Katakuchi : \$14.0, Btl : \$67.0



DRY SWEET

Kimoto Junmai

生酛純米 (Hyogo 兵庫県)

Richness and Smoothness are co-existing which creates
greate combination with rich Japanese meals.

Matching : Aburi Salmon

Gls : \$5.0, Katakuchi : \$12.0, Btl : \$52.0



DRY SWEET

Koshino Hatsu Ume

越の初梅 (Nigata 新潟県)

The low temperature fermentation gives the sake rich taste
of rice with a clean finish.

Matching : Gomaee Spinach, Sashimi

Gls : \$5.0, Katakuchi : \$12.0, Btl : \$52.0



DRY SWEET

Yukisuzume Sumine

すみね (Ehime 純音)

Rich flavour with moisture and softness. Relish of dry spices gives
you dry taste with clear aftertaste.

Matching : Oden, Yellow Tail Sashimi

Gls : \$5.2, Katakuchi : \$13.5, Btl : \$58.0



DRY SWEET

Kamotsuru

賀茂鶴 (Hiroshima 広島県)

Great combination of "sake rice" and the acidity the original
Junmai has. Sweet on your palate and crispness.

Matching : Prawn Skewer

Gls : \$5.5, Katakuchi : \$13.0, Btl : \$55.0



DRY SWEET

MINI BOTTLED SAKE ハーフボトルのお酒

Junmai Sake "Pure Rice Sake" is made only of rice and water and it is classified into 3 by the milling ratio of the rice ; Junmai (70% or higher), Junmai Ginjo (60% or higher), and Junmai Daiginjo (50% or higher)

DASSAI 50

\$28.80

瀬祭 50 (山口県)

Junmai Daiginjo / Yamaguchi

Amazingly well balanced of clearness and fruity aroma. Crisp and having a pleasant aftertaste.

TAMANO HIKARI

\$26.80

玉乃光 (京都府)

Junmai Daiginjo / Kyoto

Delicate and elegant sweetness and aroma touch your tongue to nose. alcohol content with a light finish.

KAGATOBI

\$26.80

加賀鳶 (石川県)

Junmai Ginjo / Ishikawa

Rich fruity fragrance and abundance of rice flavor. Best served cold.

SHIRAKABEGURA Mio

\$19.80

白壁蔵 滯 (兵庫県)

Sparkling Sake / Hyogo

Refreshing, fruity and unique sweet aroma. Mio appeals to a wide range of tastes.

JOZEN Mizunogotshi-Junmai- \$19.80

上善如水 純米 (新潟県)

Junmai / Nigata

This is a very dry sake. Refreshing fruity aroma harmonized with rice grain and white chocolate. Matured,rich and deep flavor with viscous texture.

KOSHINO Hatsu Ume

\$23.00

越の初梅 (新潟県)

Junmai / Nigata

The low temperature fermentation gives rich taste of rice with a clean finish.

SHOCHIKUBAI Nigori

\$16.50

松竹梅 にごり酒 (兵庫県)

Cloudy Sake / Hyogo

A fresh light flavoured low alcohol Nigorizake. It has a mild sweet and sour taste.

RANMAN

\$19.80

爛漫 (秋田県)

Junmai / Akita

Sweet on your palate and crispness through your throat. Well matching with simple dish and sashimi.



BEER 麦酒

KIRIN Megumi on TAP キリン生	M	\$8.8
	L	\$10.8
	JUG	\$17.8
KIRIN ICHIBAN SHIBORI 330ml キリン一番搾り		\$7.8
ASAHI Super Dry 330ml アサヒ		\$7.8
SAPPORO Black Label 330ml サッポロ		\$7.8
Orion Beer 500ml オリオンビール		\$8.8
James Boag's 330ml タスマニアラガー		\$6.8
KIRIN Fuji Apple Cider 330ml ふじりんご		\$9.8

FRUIT SAKE 果実酒

	Glass 60ml	Bottle
Peach もも / Yuzu ゆず / Mandarin みかん / Mango マンゴー	\$9.0	\$75.0

PLUM WINE 梅酒

What is Umeshu?

Umeshu is Japanese traditional liquor made from Ao Ume (green plum), sugar and clear liquor like Shochu (or Sake). Umeshu has a sweet, mild and little bit sour taste and contains only 10-15% of alcohol. Because Umeshu can attract people by its mild flavour and aroma, even who normally dislike alcohol could accept it as a special exception.

			Glass 60ml	Bottle
Choya	Brown Sugar Umeshu	チョーヤ 黒糖梅酒	\$7.5	\$85.0
Nakata	Honey Umeshu	中田 蜂蜜梅酒	\$6.0	\$60.0
Nakano	Umeshu	中野 梅酒	\$7.0	\$70.0
Nakano	Akai Umeshu/Red Basil	中野 紫蘇梅酒	\$6.5	\$65.0
Nakano	Yuzu Umeshu	中野 柚子梅酒	\$7.0	\$70.0
Nakano	Green Tea Umeshu	中野 緑茶梅酒	\$6.5	\$65.0
Nakano	Beninanko Premium Ume	中野 紅南高 特上梅酒	\$15.0	\$145.0

SHOCHU 焼酎

What is Shochu ?

Shochu is a Japanese traditional clear distilled spirit that has been made at least from the 16 century in Japan. The main difference between Sake (Nihonshu) and Shochu is simply the process of making. Sake is brewed and its main ingredient is rice whereas Shochu is brewed then distilled and its main ingredients are various. Shochu can be made from a variety of ingredients such as sweet potatoes, barley, buckwheat, rice sweet corn or brown sugar.

				Glass 60ml	Bottle
Kurokirishima	Sweet Poteto	黒霧島	芋焼酎	\$6.5	\$68.0 (720ml)
Akagirishima	Sweet Poteto	赤霧島	芋焼酎	\$10.0	\$115.0 (900ml)
Kannoko	Barley	神の河	麦焼酎	\$9.0	\$88.0
Kiccho Hozan	Sweet Poteto	吉兆宝山	芋焼酎	\$11.5	\$120.0
Tantakatan	Shiso Basil	鍛高譚	しそ焼酎	\$7.0	\$70.0

WHISKY ウィスキー

Japanese whisky

Japanese whiskies are crafted in the Scottish style. We find they lie between Lowland and Speyside in style. Delicate and perfumed with honeyed sweetness. One regularly hears them described as being smooth, but that is doing them an injustice. Light sherry and floral notes, sometimes they have been peated for a smoky, quasi Islay style. Today, Japanese whiskies are becoming increasingly popular and in a style of their own.

				Glass 30ml	Bottle
Suntory	Hakushu Single Malt	サントリー	白州	\$12.0	\$190.0
Suntory	Kakubin	サントリー	角瓶	\$6.0	\$92.0
Nikka	Yoichi Single Malt	ニッカ	余市	\$10.0	\$150.0
Suntory	Hibiki	サントリー	響	\$13.5	\$220.0
Suntory	Kakubin Premium	サントリー	角瓶プレミアム	\$10.0	\$150.0
Suntory	Yamazaki	サントリー	山崎	\$12.0	\$190.0

IZAKAYA SPECIAL SELECTION WINE

Sparkling		150ml	750ml
N.V. Jansz Premium Cuvée		-	\$65.0
	<i>Pipers River, TAS</i>		
N.V. Chandon Red		-	\$65.0
Pinot Noir Shiraz	<i>Coldstream, VIC</i>		
White	—Dry—	150ml	750ml
Pencarrow		\$9.0	\$45.0
Sauvignon Blanc	<i>Martinborough, NZ</i>		
Tyrrell's Hunter Valley		\$8.0	\$40.0
Semillon	<i>Hunter Valley, NSW</i>		
Mr.Riggs Watervale		\$9.0	\$45.0
Riesling	<i>Clare Valley, SA</i>		
—Aromatic—			
2013 Spining Top		\$8.0	\$40.0
Pinot Gris	<i>Marlborough, NZ</i>		
2014 Logan		\$9.0	\$45.0
Chardonnay	<i>Orange, NSW</i>		
Red	—Light—		
Quartier		-	\$52.0
Pinot Noir	<i>Mornington Peninsula, VIC</i>		
Fire Gully		\$9.0	\$45.0
Cabernet/Merlot	<i>Margaret River, WA</i>		
—Heavy—			
Tyrrell's Hunter Valley		\$9.0	\$45.0
Shiraz	<i>Hunter Valley, NSW</i>		
Tim Gramp Watervale		\$9.0	\$45.0
Grenache	<i>Clare Valley, SA</i>		

JUICE / NON ALCOHOL ジュース / ノンアルコール

Orange Juice / Apple Juice オレンジ・アップル		\$5.0
IZAKAYA Mojito 居酒屋モヒート		\$7.8
LEMON Lime & Bitters (contains alcohol 1%) イザカヤレモンライム&ビターズ		\$5.0
Still Water / Sparkling Water ミネラルウォーター	S	\$5.0
	L	\$6.8
Coke / Coke Zero / Sprite		\$4.0
Ginger Beer / Aloe / Aloe Mango		
Calpis water / Ramune		

TEA お茶

HOT Green Tea Maccha Brend 抹茶ブレンド緑茶		\$4.0
HOT GENMAI "Roasted Rice" Tea 玄米茶		\$4.0
ICED Green Tea / ICED Oolong Tea おーいお茶、ウーロン茶		\$4.0