



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)* **13.0**

LAGER *(small bottles)*

Kirin Ichiban **9.0**
Sapporo Black Label **9.0**
Asahi Super Dry **9.0**
Asahi Dry Black (Dark) **9.0**

Sapporo Silver Can *(650 ml)* **15.8**

APPLE CIDER

Kirin Fuji Apple *(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 **6.4**
Crown Lager / James Boag's **8.4**

ALE BEER *(small bottles)*

Lord Nelson Three Sheets Pale Ale **9.8**

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 **9.8**

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. 山崎12年 (30ml) 26.0

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.

Nikka Rare Old Super (Blend) スーパーニッカ (30ml) 14.0

this classic style of blended whisky was born in 1962.
gentle peatiness with hints of vanilla & sherry.
rounded and well-balanced with a smooth texture & mellow mouthfeel.

JAPANESE SHOCHU

Ginza no suzume-White (Barley) GlS 9.2 Btl 102.0

銀座のすずめ白麹
Clean and neutral at first with a subtle sweet fragrance of star fruits and orange appears. Very clear and smooth flavour.

Kiccho Hozan (Sweet Potato) 吉兆宝山 GlS 9.8 Btl 108.0

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

Hendrick's Gin (Scotland) (30ml) 12.0

Belvedere Vodka (Poland) (30ml) 12.0

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

Jack Daniels Bourbon (30ml) 9.0

Bacardi Rum (30ml) 8.0

SOFT DRINKS

MINERAL WATER

Still 250 ml 4.6

Sparkling Large 750 ml 8.6

Sparkling Small 250 ml 4.6

Oolong Tea / Cold Green Tea 4.6

Coke / No Sugar / Lemonade / Lemon Squash 4.6

Juice: Orange / Apple / Tomato / Pineapple 5.6

Lemon, Lime & Bitters / Lime & Soda 6.6

Calpico (lactic acid drink) White 5.6

Ramune (Japanese soda pop) 6.0


WHITE WINES BY THE GLASS

150ml 250ml

	Tim Gramp Riesling <i>Clare Valley, SA</i> classic regional style, fuller, richer with lime, apple and floral notes. smooth, refined and long.	9.8	
	Skipjack Sauvignon Blanc <i>Marlborough, NZ</i> rich tropical aroma's mingle with herbal notes for a classic marlborough sauvignon blanc.	9.8	
	Seresin Estate Sauvignon Blanc <i>Marlborough, NZ</i> complex, layered with crisp and crunchy fruit flavours with a hint of earthy funkiness.	12.0	19.0
	SOHO 'Ziggy' Pinot Gris <i>Marlborough, NZ</i> lovely citrus & ripe pear notes are matched with hints of exotic spice. the palate is textural & lively with racy acidity balanced by a long mineral finish.	9.8	
	Lethbridge Pinot Gris <i>Geelong, Vic</i> an attractive blend of delicate pear, blossom and citrus aromas, complimented by honey, almond and funky toast on the palate. well balanced, with depth of flavour and good palate weight.	12.0	19.0
	Margan Semillon <i>Hunter Valley, NSW</i> fresh and citrussy, tightly structured, elegant and dry	9.8	
	Pierro LTC Semillon Sauvignon Blanc <i>Margaret River, WA</i> complex and interesting, with fresh tropical fruit characters (passionfruit and guava) and hints of spice.	14.2	
	Scarborough Yellow Label Chardonnay <i>Hunter Valley, NSW</i> melon and butterscotch aromas with cashews, honey on a full-bodied palate.	11.2	18.2

ROSÉ WINE BY THE GLASS

150ml

	Best's Rosé <i>Great Western, Vic</i> perfumed noted of rose petal, strawberry and stone fruits. a blend of pinot noir, imparting essence of strawberry, and shiraz bringing characters of cherry.	12.5
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RED WINES BY THE GLASS

150ml 250ml

	Mandala Pinot Noir <i>Yarra Valley, Vic</i> 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.	11.0	18.0
	Nova Vita Pinot Noir <i>Adelaide Hills, SA</i> an elegant, cool climate wine showing finesse and delicacy	12.0	
	Sons of Eden Kennedy GSM <i>Barossa Valley, SA</i> a rich complex palate, displaying layers of ripe berry flavour and velvety tannins, together with great length of flavour.	11.5	
	Sons of Eden Marschall Shiraz <i>Barossa Valley, SA</i> bursting out of the glass with berry compote, lifted violets and dried herbs. complex mid weight intensity with undertones of spice and herbs.	11.0	18.0
	Maxwell 'Little Demon' Cabernet Merlot <i>McLaren Vale, SA</i> 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.	9.8	

SPARKLING

	Bella Modella Prosecco DOC <i>Veneto & Umbria, Italy</i> crisp, deliciously frothy and filled with ripe apple and citrus fruit character.... the model of a perfect prosecco.	46.0
	Mandala M Sparkling <i>Yarra Valley, VIC</i> aromas of green apple, layered citrus, lemon zest and lime cordial. a creamy mid palate and lovely long finish.	40.0


WHITE WINES BY THE BOTTLE

	Tim Gramp Riesling <i>Clare Valley, SA</i> classic regional style, fuller, richer with lime, apple and floral notes. smooth, refined and long.	39.0
	Bream Creek Riesling <i>Tasmania</i> 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.	52.0
	Pogiotondo Organic Vermentino IGT <i>Tuscany, Italy</i> complex bouquet with hints of yellow fruits, floral sensation with underlying dried fruits and hazelnuts. the palate has good texture, is long and minerally.	50.0
	Skipjack Sauvignon Blanc <i>Marlborough, NZ</i> rich tropical aroma's mingle with herbal notes for a classic Marlborough Sauvignon Blanc.	39.0
	Seresin Estate Sauvignon Blanc <i>Marlborough, NZ</i> complex, layered with crisp and crunchy fruit flavours with a hint of earthy funkiness.	50.0
	Leeuwin Estate Art Series Sauvignon Blanc <i>Margaret River, WA</i> fine yet complex with pungent spice, cut grass and guava characters.	58.0
	SOHO 'Ziggy' Pinot Gris <i>Marlborough, NZ</i> lovely citrus & ripe pear notes are matched with hints of exotic spice. the palate is textural & lively with racy acidity balanced by a long mineral finish.	39.0



WHITE WINES BY THE BOTTLE (Cont.)

	Longview 'Queenie' Pinot Grigio <i>Adelaide Hills, SA</i> traditional italian style. nose is overflowing with nashi pear and white blossom. palate is crisp and dry with delicate green apple, bright acidity and textural finish.	45.0
	Lethbridge Pinot Gris <i>Geelong, Vic</i> an attractive blend of delicate pear, blossom and citrus aromas, complimented by honey, almond and funky toast on the palate. well balanced, with depth of flavour and good palate weight.	50.0
	Cantina Danese Soave Classico DOC <i>Verona, Italy</i> 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.	40.0
	Margan Semillon <i>Hunter Valley, NSW</i> fresh and citrusy, tightly structured, elegant and dry	39.0
	Pierro LTC Semillon Sauvignon Blanc <i>Margaret River, WA</i> complex and interesting, with fresh tropical fruit characters (passionfruit and guava) and hints of spice.	62.0
	De Iuliis Verdelho <i>Hunter Valley, NSW</i> tropical fruit with lifted passionfruit, guava and pineapple. the palate is fresh with crisp acid and delicious tropical flavours.	42.0
	Scarborough Yellow Label Chardonnay <i>Hunter Valley, NSW</i> melon and butterscotch aromas with cashews, honey on a full-bodied palate.	48.0
	Auvigue Macon Moulin du Pont Chardonnay <i>Mâcon, France</i> A pure expression of Chardonnay, with aromas of white flowers and white fruits. A long acid line with lovely freshness in the mouth	58.0
	Leeuwin Estate Prelude Chardonnay <i>Margaret River, WA</i> fresh and vibrant pears, tangy grapefruit and peaches, balanced citrus acid, delicious elegance and youthfulness.	64.0








ROSÉ WINE BY THE BOTTLE

	Best's Rosé <i>Great Western, Vic</i> perfumed noted of rose petal, strawberry and stone fruits. a blend of pinot noir, imparting essence of strawberry, and shiraz bringing characters of cherry.	52.0
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RED WINES BY THE BOTTLE

	Mandala Pinot Noir <i>Yarra Valley, Vic</i> 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.	47.0
	Nova Vita Pinot Noir <i>Adelaide Hills, SA</i> an elegant, cool climate wine showing finesse and delicacy	50.0
	Paringa Estate PE Pinot Noir <i>Mornington Peninsula, Vic</i> spicy cherry and plum-like fruit that runs from the ripe nose to a velvet-rich palate.	59.0
	Seresin 'Leah' Pinot Noir <i>Marlborough, NZ</i> exhibits bright, fragrant berry-fruit aromas, interlaced with spice and herbal notes. The wine is focused and concentrated. an elegant and understated style with immediate appeal, but structure to last.	70.0
	Côtes du Ventoux Rouge 'La Gerine' (Grenache, Cinsault) <i>La Ferme St. Martin, France</i> fresh, perfumed bouquet evokes cherry, blackberry and gentle spice. juicy with vibrant dark berry flavours lifted by white pepper and asian spices.	58.0
	Sons of Eden Kennedy Grenache Shiraz Mourvedre <i>Barossa Valley, SA</i> a rich complex palate, displaying layers of ripe berry flavour and velvety tannins, together with great length of flavour.	48.0

RED WINES BY THE BOTTLE (Cont.)

	El Cantico Crinza Rioja (Tempranillo) <i>Rioja, Spain</i> 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.	47.0
	Elderton Estate Merlot <i>Barossa Valley, SA</i> a classic medium bodied merlot with supple tannins. the palate hints of plum, black fruits and cedar.	54.0
	Andevine 'Signature Collection' Shiraz <i>Canberra, ACT</i> black fruit aromas with spice and pepper. juicy black fruit flavours with dark chocolate oak notes & fine soft tannin.	39.0
	Sons of Eden Marschall Shiraz <i>Barossa Valley, SA</i> bursting out of the glass with berry compote, lifted violets and dried herbs. complex mid weight intensity with undertones of spice and herbs.	46.0
	Leeuwin Estate Art Series Shiraz <i>Margaret River, WA</i> 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.	70.0
	Maxwell 'Little Demon' Cabernet Merlot <i>McLaren Vale, SA</i> 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.	39.0
	Coriole Estate Cabernet Sauvignon <i>Coonawarra, SA</i> a medium to full bodied wine full of black olive and jubey fruit, firm, fine and textural tannins with spice and comfort redolent of christmas pudding with warm brandy sauce.	58.0

Regional Sake Characters

Japan has mainly 7 major Sake Regions.

Touhoku (東北)

One of Best Rice glowing 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)

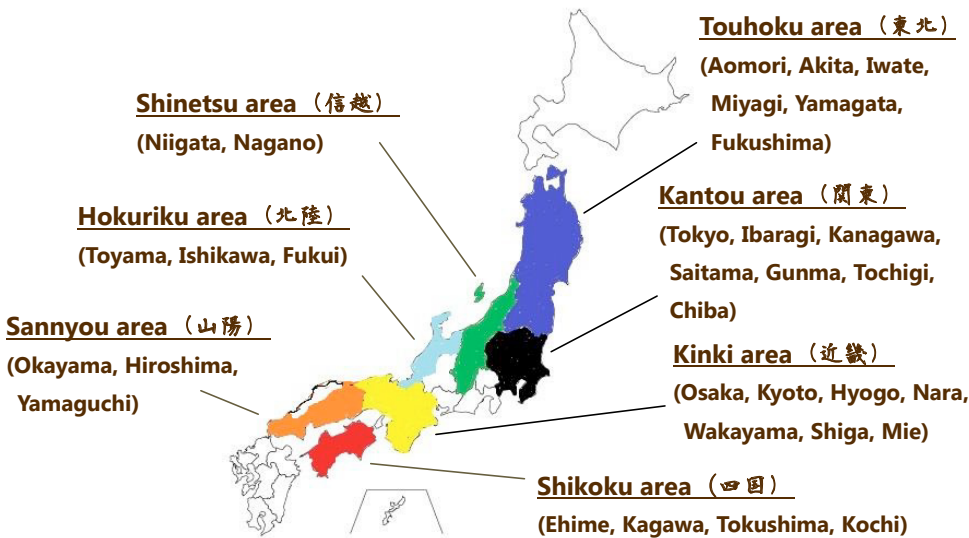
The oldest sake brewed area because original sake was served for God, so only emperor and other highest hierarchy could drink in Kyoto area. That why there are so many noble style sakes. There are also the biggest scale sake companies in mainly Hyogo.

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 Masuizumi, Hakkaisan, Senjo, Suishin, Yuki-no-Bousya & Fukumitsuya (Kagatobi)

What is Daiginjo-shu? 大吟醸酒とは？

Made from over 50% milled 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, Hakutaka, & 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 Special Junmai-shu? 特別純米酒とは？

Specila Junmai means sake is made from over 60% milled rice. Its criteria is same as Ginjo-shu but Sake breweries want to keep Junmai image like rich and full-body, sake industry creates this category.

Typical selections include Obata, Fukumitsuya Yu-Yu, Ichinokura & Suigei

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	\$34.0
Btl	720ml	\$150.0



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	\$49.0
Btl	720ml	\$228.0



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	\$202.0



Hakutaka Gokujo Junmai Daiginjo (Hyougo) 兵庫県

Alc: 16 to 17%, SMV: +5, Rice mill rate: 50%
Rounded Umami with sharpness by Kimoto brewing.
Dryness and richness are co-existing.
Good for fresh & pungent Japanese meals.

Gls	150ml	\$31.0
Btl	720ml	\$132.0



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



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	\$26.0
	250ml	\$41.0
Btl	720ml	\$102.0



Senjo “Kinmonnishiki” Junmai Ginjo (Nagano) 長野県

Masuya Exclusive in Australia!!
Alc: 16%, SMV: -1, Rice mill rate: 50%
Made from 100% local sake rice “Kinmonnishiki”.
Smooth and soft feel with bit sweet taste.
Good matching with all Japanese food by cold or warm.

Cold or Warm	150ml	\$25.0
	250ml	\$40.0
Btl	720ml	\$100.0



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
	1.8L	\$245



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	\$23.0
	250ml	\$35.0
Btl	720ml	\$96.0



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	\$76.0



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	\$16.0
	250ml	\$25.0
Btl	720ml	\$66.0



Junmai-shu 純米酒

Obata “Manotsuru Ichiho” Special Junmai (Sado Island) 佐渡ㄣ島, 新潟県

Alc: 15 to 16%, SMV: +4, Rice mill rate: 60%	Cold or 150ml \$20.0
It has Soft and Smooth finish. This Gentle-touch and middle-body suit to red fish, like Tuna, Sermon and Chicken, etc.	Hot 250ml \$32.0
	Btl 720ml \$92.0



Fukumitsuya “Kuroobi Yu-Yu” Special Junmai (Ishikawa) 石川県
Masuya Exclusive in Australia!!

Alc: 15%, SMV: +6, Rice mill rate: 68%	Cold or 150ml \$19.5
A full-bodied sake with immediate multi-layered flavors with floral notes mingled to rice scent.	Hot 250ml \$31.5
	Btl 720ml \$90.0



Tsuki-no-Katsura “Asahimai” Junmai (Kyoto) 京都府

Alc: 15%, SMV: +3, Rice mill rate: 60%	Cold or 150ml \$18.5
Re-produced Organic Rice “Asahi No.4” makes rich and smoothness. We can enjoy not only Cold but Hot.	Hot 250ml \$30.0
	Btl 720ml \$82.0



Masuizumi Junmai (Toyama) 富山県

Alc: 15 to 16%, SMV: +5, Rice mill rate: 60%	Cold or 150ml \$18.0
A full-bodied pure-rice sake with richness. Mild taste is matched to most of all Japanese cuisine.	Hot 250ml \$29.5
	Btl 720ml \$80.0



Masumi Junmai (Nagano) 長野県

Alc: 15 %, SMV: +3, Rice mill rate: 55%	Cold or 150ml \$17.5
Typical Japanese Jyunmai-shu. Smooth and mild for hotpot, grilled fish.	Hot 250ml \$27.0
	Btl 720ml \$72.0



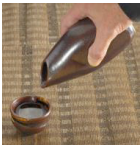
Fukumitsuya “Kazeyo Mizuya Hitoyo” Junmai (Ishikawa) 石川県

Alc: 12%, SMV: +3, Rice mill rate: 70%	Cold or 150ml \$16.0
Light texture and smooth finish by “Sourei-jikomi”	Hot 250ml \$25.0
This lightness is much to beginners and Ladies.	Btl 720ml \$62.0



Ichishima “Yume” Junmai (Niigata) 新潟県
Hot Sake Recommendation!!

Alc: 15 %, SMV: +4, Rice mill rate: 60%	Cold or 150ml \$14.0
Very smooth and light taste. Good match with white meat sashimi & sushi.	Hot 250ml \$22.0
	Btl 720ml \$55.0



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族之一。市島酒廠所釀製的清酒充份的表達了新瀉縣該地方風格，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 “清爽嗆辣，但容易入口”。

Nanbubijin Special Junmai (Iwate) 岩手県

Alc: 15 to 16%, SMV: +4, Rice mill rate: 55%	Cold or 150ml \$13.0
Fruity and smooth taste makes to feel bit sweet but rich texture. Great match to most of Japanese meals inc., sushi and sashimi.	Hot 250ml \$21.0
	Btl 1.8L \$128.0



Ichinokura Yamahai Special Junmai (Miyagi) 宮城県

Alc: 15 to 16%, SMV: 0~+2, Rice mill rate: 60%	Cold or 150ml \$12.5
Mild and rich taste match with most of Rice based dishes & Hotpods. Much matured and middle-body style.	Hot 250ml \$20.5
	Btl 1.8L \$122.0



Urakasumi Junmai (Miyagi) 宮城県

Alc: 15 to 16%, SMV: +1~+3, Rice mill rate: 65%	Cold or 150ml \$12.0
Good balance with Umami and Acidity of Sake rice. Typical taste of Junmai-shu. Good for Tsuna & Sermon, and Chicken, etc.	Hot 250ml \$20.0
	Btl 1.8L \$118.0



Suigei Special Junmai (Kochi) 高知県

Alc: 15 to 16%, SMV: +6, Rice mill rate: 55%	Cold or 150ml \$13.0
Flavoured but light body. Good match with white meat sashimi & sushi.	Hot 250ml \$21.0
	Btl 720ml \$54.0



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: Nankou-Ume in Japan by
all contracted farmers near brewery.



辛ロジンジャー梅酒： Dry Ginger Umeshu
Masuya Exclusive!!
Alc: 14%

Brewed Premium Plum: Nankou-Ume but reduced
39% Carbohydrate with Ginger pulp juice, so it is
good for Health and Beauty skin. Smooth &
NOT SO SWEET taste looks like table wine.



中野梅酒： Nakano Umeshu
Alc: 14%

Rich, Fruity and Smooth taste of Sweetness.
100% usage of Nanko-Ume.
Good with on the rock or soda.



紀州のゆず梅酒： Kishu no Yuzu Umeshu
Alc: 12%

Aromatic umeshu made with cultivated in
the warm weather of Wakayama and
Yuzu grown in abundant sunlight of Shikoku.



紀州 赤い梅酒： Kishu Akai (Shiso) Umeshu
Alc: 12%

Sweet taste with Refresh sourness.
Mixed with Akajiso (Red perilla).



紀州 緑茶梅酒： Kishu Ryokucha (Green Tea) Umeshu
Alc: 12%

Made with Nank-ume produced in Kisyu,
Wakayama and addition of Green Tea.
Clean with smooth taste.



Nakano BC Premium Umeshu (Cont.) 中野 BC 高級梅酒 (続き)

紀州梅酒 紅南高： Kishu Umeshu “Beni-nankou”
No. 1 Umeshu in Japan!!
Alc: 20%

Strong, Sweet and Richness. Super Premium.
Use Top Ripe Red Nanko-Ume.
Like high quality aged 老酒



Cloudy Sake にごり酒

Hakutsuru Shuzo Yuzu (Japanese Citrus) Cloudy (Hyogo) 兵庫県
Alc: 10 to 11%

Contents Japanese Yuzu fruit by 100%.
Refresh & Sweet taste.



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)	28.8	Bottle (720ml)	52.8

Cocktails

Red Yuzu Lemonade

13.8

red wine, yuzu, simple syrup
a refreshing sweet and sour yuzu lemonade with a floating layer of Shiraz wine.

Masuya Mojito

15.8

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.

Yuzumo

15.8

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

Iyokan Daydream

15.8

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!

Masuya Sangria

13.8

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

Akatosaka

13.8

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.

Sakura Gin and Tonic

13.8

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.



RED YUZU LEMONADE



MASUYA MOJITO



YUZUMO



IYOKAN DAYDREAM

伊予柑



MASUYA SANGRIA



AKATOSAKA

赤鶏冠



SAKURA
GIN AND TONIC

桜

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