

Beer | Cider

Tap Beer

	Pot	Schooner
Orion Beer / Japan 5.0 % A refreshing light-bodied beer from Okinawa Japan	10	12
Asahi Super Dry / Japan 5.0 % Dry, sharp and clear taste. most popular in Japan	11	13
Orion The Dark / Japan 5.0 % Refreshing, easy drinking dark lager Black Beer	12	14

Bottled Beer

Coopers ale / Australia 4.5 %	9
Cascade premium light / Australia 2.4 % (Light Beer)	8.5
Carlton Zero / Australia 0.0 % (Non-Alcohol Beer)	8

Cider

Somersby Apple Cider / Denmark 4.5 %	9
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Plum Wine | Sho Chu (60ml) / Japan

Ume shu Plum wine. Japanese liqueur made by Ume plums	12
Chu Hi Popular drink in Japan. Sho Chu with soft drink. Pineapple J Green Tea Tomato J	17
Sho Chu Japanese distilled beverage Iichiko (Wheat) Kuro kirishima (Sweet potato)	16

Signature Cocktail (Original recipe)

Mermaid Paradise Vodka, Japanese Sake, Passionfruit pulp, Crushed Lychee and Coconut milk	21
Japanese Fusion Midori, Malibu, Pineapple J & Crushed Lychee	19
Yamato Stream Gin, Japanese Sake, Lime J & Crushed Mint	20
Chilli Margarita Tequila, Plum wine, Lime J & Japanese chilli syrup	20
Coconut Margarita Tequila, Malibu, Cointreau, Coconut milk, Lime J	21
Yuzu Margarita Tequila, Cointreau, Japanese Yuzu Citrus & Agave	21

Options (Choose from...)

Vodka	Haku +2	/	Grey Goose +3
Gin	Roku Gin +2	/	Hendrick's +3
Tequila ...	Patron Silver +4		

Classic Cocktail

Margarita Tequila, Cointreau, Lime J & Agave	21
Bloody Mary Vodka, TomatoJ, Tabasco, other spices	20
Lychee Martini Vodka, Lychee liqueur, Lychee J & Lime J	20
French Martini Vodka, Raspberry liqueur & Pineapple J	20
Espresso Martini Vodka, Kahlua liqueur & Espresso coffee	21
Negroni Gin, Campari, Rosso Vermouth & Dry orange	20
Mojito Rum, Lime, Mint leaves, Brown sugar & Soda	20
Pina-Colada Rum, Malibu, Coconut milk & Pineapple J	19
Mango Daiquiri Rum, Cointreau, Mango fruit & Lime J	20

Bubble

Class | Bottle

<ul style="list-style-type: none"> Cava Freixenet Cordon Negro Brut Spain 200ml Chandon Brut Non Vintage Australia Champagne Veuve-Clicquot France 	14	49
<ul style="list-style-type: none"> Mio Sparkling Sake (Fruity) 5.1% Japan 300ml 	28	

White Wine

Class | Bottle

Sauvignon Blanc

<ul style="list-style-type: none"> Totara Marlborough, NZ Murdoch Hill Adelaide Hill, SA <ul style="list-style-type: none"> “Te Muna” Craggy Range Matinborough, NZ 	11	51
		56
		68

Chardonnay

<ul style="list-style-type: none"> 5 Tales Margaret River, WA Keith Tulloch Hunter Valley, NSW Frogmore Creek TAS 	11	51
		60
		69

Pinot Gris

<ul style="list-style-type: none"> Black Cottage Marlborough, NZ 	12	57
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Pinot Grigio

<ul style="list-style-type: none"> Motley Cru Central Victoria Savardo Beganza Veneto, Italy 	10	47
		60

Rose Wine

Class | Bottle

<ul style="list-style-type: none"> AIX- Maison Saint AIX Rose Provence, France 	14	70
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Red Wine

Class | Bottle

Pino Noir

<ul style="list-style-type: none"> El Desperado Light-bodied Adelaide Hills, SA 42 Degrees Coal River Valley TAS <ul style="list-style-type: none"> Nanny Goat Central Otago, NZ 	11	51
		65
		82

Shiraz

<ul style="list-style-type: none"> Curator wine “Hamlets” Barossa Valley, SA Whistler Wines “Atypical” Barossa Valley, SA Nick O’ Leary “Heywood” Canberra, ACT 	12	59
		59
		73

Cabernet Sauvignon

<ul style="list-style-type: none"> Credaro “Kinship” Full-bodied Margaret River, WA Curator wine co Full-bodied Barossa Valley, SA 	13	63
		93

Blend

<ul style="list-style-type: none"> Craggy Range “Te Kahu” Hawke’ s Bay, NZ Bordeaux Blend Merlot Henschke “Henry’s Seven” Barossa Valley, SA Shiraz Blend Alain Jaume “Les Champavins” Côtes du Rhône, FRA Grenache noir / Syrah / Mourvedre 	70	84
		78

Japanese Sake

Sake Tasting	3 kind of Sake (30ml×3) with Japanese pickles		
Trial	14	Haru Shika / Ura Kasumi / Otoko Yama	
Selected	17	Jyozen / Senchu Hassaku / Kubota	

Sparkling Sake

☉ Mio Sparkling Sake 雫 (Fruity)	5.1%	300ml Bottle	28
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Premium Sake Glass - chilled only

	Glass 90ml	Sake bottle 180ml	Sake bottle 300ml
House Sake Haku Shika 白鹿 (Dry) Junmai / Hyogo	-	14	22
☉ Haru Shika 春鹿 (Fruity) Junmai Ginjyo / Nara	10	18	29
Jyozen Mizuno gotoshi 上善如水 (Light) Junmai Ginjyo / Niigata	11	20	32
Ura Kasumi 浦霞 (Mild) Junmai / Miyagi	10	18	29
☉ Otoko Yama 男山 (Dry) Tokubetsu Junmai / Hokkaido	10	18	29
Senchu Hassaku 船中八策 (Super dry) Junmai / Kochi	11	20	32
☉ Kubota 久保田 (Super premium) Junmai Daiginjyo / Niigata	16	29	47

Whisky

Japanese Whisky Tasting	Hibiki Yamazaki Hakushu	36
Three famous Japanese Suntory whiskies (15ml×3)		

Japanese Whisky (30ml)

Hakushu 白州 Yoichi 余市	21
☉ Yamazaki 山崎	22
☉ Hibiki 響	26

Other Whisky (30ml)

Bourbon	Jim Beam	10	Maker's Mark	11
Scotch	Johnnie Walker Red	10	Monkey Shoulder	12
Tennessee	Jack Daniels	11		
Irish	Jameson	11		

Spirits / Digestif (30ml)

Vodka	Smirnoff	10	Haku	12	Grey Goose	13
Gin	Gordons	10	Roku Gin	12		
	Bombay Sapphire	11	Hendrick's	13		
Rum	Bacardi	10	The Kraken	12	Sailor Jerry	13
Tequila	Jose Cuervo	11	Patron Silver	14		

Digestif	10	Limoncello Fireball Frangelico Cointreau
Shot or On the rocks		

Mocktail (Non alcohol cocktail) ---

Virgin Passionate Sunrise	Passionfruit pulp, Orange J, Pineapple J & Grenadine syrup	12
Virgin Pina-Colada	Pineapple J, Coconut milk & Syrup	12
Virgin Mango Daiquiri	Mango fruit, Orange J, Lime J & Syrup	12
Virgin Mojito	Lime J, Brown sugar, Mint leaves & Soda	12
🍷 Virgin Bloody Mary	Tomato J, Tabasco, other spices	11

Soft Drinks ---

Lemon Lime Bitters Pink Lemonade	6
Fruits Juice (Orange Pineapple)	6
Coke Coke no sugar Lemonade	5
Sparkling Water S.Pellegrino 750ml	9
Still Water Acqua Panna 750ml	9
Green Tea cold or hot	5
Espresso Coffee	3

GF Gluten free **LG** Low Gluten—Using normal soy sauce, ponzu sauce other
V Vegetarian – Using dairy, fish products **VG** Vegan (Included Vegetarian)
GFO Gluten free option, only for celiac disease. If you have a severe intolerance, please inform our staff