

beer

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kirin	7
asahi	7
sapporo.....	7
ebisu	7
cascade premium.....	7
cascade premium light.....	6

white wine

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cool woods sauvignon blanc	
<i>eden valley sa 2008.....</i>	8(glass) /29
tar & roses pinot grigio	9(glass) /35
<i>strathbogie ranges vic 2008</i>	
cullen margaret river white	10(glass) /38
<i>margaret river wa 2008</i>	
hunter's gewürztraminer	39
<i>marlborough n.z. 2008</i>	
kooyong 'clonale' chardonnay	39
<i>mornington vic 2008</i>	
Isabel estate sauvignon blanc.....	40
<i>marlborough n.z. 2008</i>	

rose wine

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alta 'for elsie' pinot noir rose	38
<i>adelaide hills sa 2007</i>	

red wine

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cool woods shiraz.....	8(glass) /29
<i>eden valley sa 2008</i>	
langmeil 'hanging snakes' shiraz	38
<i>barossa valley sa 2007</i>	
hunter's pinot noir.....	40
<i>marlborough n.z. 2007</i>	
penley estate cabernet sauvignon.....	58
<i>coonawarra sa 2005</i>	

japanese liqueur

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umeshu <i>sweet plum wine, served with ice</i>	
	7 (100ml) / 30 (720ml bottle)
shochu <i>japanese distilled liquor, served with ice</i>	
	8 (50ml) / 70 (720ml bottle)
kurokirishima 黒霧島 - made with sweet potato	
kakushigura 隠し蔵 - made with barley	

We can keep your opened bottles of shochu
for up to 3 month till your next visit

sparkling wine

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emily sparkling.....	29
<i>vic nv</i>	

soft drink

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san pellegrino	5
tiro pink grapefruit.....	4
tiro italian red orange	4
coca-cola, lift.....	4
juice (orange or apple)	4
lipton iced lemon tea	4

japanese tea (pot)

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sencha (green tea).....	3.5
genmai cha (green tea with roasted rice)	3.5
houji cha (roasted green tea).....	3.5

sake
nihon shu

japanese traditional fermented alcohol made from rice

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	<i>chilled only</i> (100ml)	<i>chilled or hot</i> (150ml)	<i>bottle</i> (720ml)
yamahai jikomi 山麩仕込み (kyoto) <i>Honjozo grade mellow, sweet</i>	7	10	35
masumi 真澄 (nagano) <i>Junmai grade refreshing, fragrant</i>	8	12	48
suishin 酔心 (hiroshima) <i>Junmai grade fruity, mild</i>	9	14	58
jozen mizu no gotoshi 上善如水 (niigata) <i>Ginjo grade medium dry, elegant</i>	9	14	58
otokoyama 男山 (hokkaido) <i>Junmai grade dry, full-bodied</i>	10	15	65
hakkai san 八海山 (niigata) <i>Junmai Ginjo grade rich, fragrant</i>	10	15	65
asa biraki あさ開き (iwate) <i>Junmai Ginjo grade smooth, fruity</i>	12	18	80
mie no kanbai 三重の寒梅 (mie) <i>Ginjo grade rich, fragrant, soft</i>	12	18	80
tamano hikari 玉乃光 (kyoto) <i>Junmai Dai-Ginjo grade full-bodied, rich, fragrance</i>	14	20	85
hana ranman komachi 花爛漫小町 (akita) <i>Dai-Ginjo grade smooth, rich, fruity, fragrance</i>	15	22	95

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