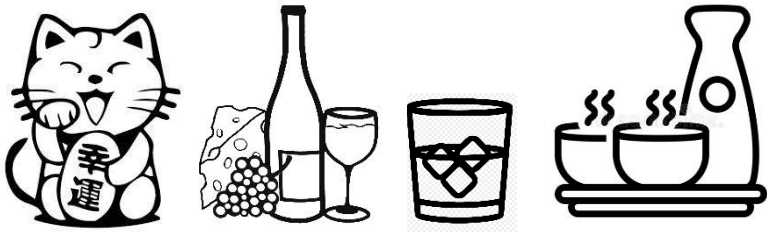


# EAZY PEAZY

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Hibachi - Saké - Wine

## Beverage List





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乾杯



# Non-Alcoholic Beverages

Soft Drinks

Waters

Juices

Mocktails

Non-Alcoholic Spirits

## Soft Drinks, Juices & Waters

Coca Cola	6
Coke No Sugar	6
Sprite	6
Fever-Tree Soda Water	7
Fever-Tree Ginger Beer	7
Fever-Tree Dry Ginger Ale	7
Fever-Tree Mediterranean Tonic Water	7
Fever-Tree Elderflower Tonic	7
Fever-Tree Indian Tonic Water	7
Lemon Lime Bitters	7
Soda Lime Bitters	7
Strangelove Yuzu Lo-Cal Soda	7.5
Strangelove Grapefruit Lo-Cal Soda	7.5
Sparkling Water - 720ml	6
Orange Juice	6
Apple Juice	6
Pineapple Juice	6
Cranberry Juice	6
Ruby Grapefruit Juice	6

## Mocktails

### Sakura Blossom 13

*Cherry Blossom Syrup, Strangelove Grapefruit Soda, Lychee, Apple & Lime Juice*

### Kabukichō Martini 14

*Strangelove Yuzu Soda, Passionfruit Syrup, Raspberry Cordial, Pineapple & Lemon Juice*

### Natsushu 15

*Meiri Shurui Non-Alcoholic Umeshu (Plum), Strangelove Yuzu Soda, Cranberry & Lemon Juice & Monin Cinnamon Syrup*

## Non-Alcoholic Spirits

30ml

### Four Pillars Bandwagon “Rare Dry” Gin Victoria 11

*Made by distilling the same botanicals as Four Pillars Rare Dry Gin, and adding steamed and vacuumed fresh chilli to mimic the alcohol taste at the end... This becomes the “Bandwagon” base... Best served with tonic water...*

### Four Pillars Bandwagon “Bloody Shiraz” Gin Victoria 11

*Using the same “Bandwagon” non-alcoholic base, the Bloody Shiraz Gin is made with the addition of Shiraz grape juice, whereas the alcoholic version is made with fermented Shiraz juice... Best served with tonic or soda water...*

100ml

### Meiri Shurui Non-Alcoholic Umeshu Japan 15

*Made with the juice of plums from Shirakaga, honey, sugar and water. This is an award winning non-alcoholic Umeshu. Best served with soda water as a highball...*





# Beers

Beers On Tap

Bottled Beers

Canned Beers

Cider

Non-Alcoholic Beer

100% Japanese Imported Beers

## **Beers On Tap**

Suntory The Premium Malts Pilsner	Japan	16
Suntory The Premium Malts Dark	Japan	17

## **Bottled Beers**

Asahi “Super Dry”	Japan	13
Kirin “Ichiban”	Japan	14
Prickly Moses Otway Light	Victoria	13

## **Canned Beers**

Moon Dog “Old Mate” Pale Ale	Victoria	15
YoYogi “Japanese Craft Beer” Pale Ale	Queensland	16

## **Cider**

Kaiju “Golden Axe” Apple Cider (Can)	Victoria	13
--------------------------------------	----------	----

## **Non-Alcoholic Beer**

Heaps Normal “Quiet” XPA (Can) <i>Less than 0.5% ABV</i>	Victoria	12
---	----------	----

## 100% Japanese Imported Beers (*Until Sold Out*)

### Yebisu

One of Japan's oldest breweries dating back to 1890 in Tokyo. It is famed for quality and premium ingredients as well as its new seasonal special beer releases.



**Yebisu "Premium"** Japan 15

*The most recognized out of all the Yebisu beer products. It is a medium bodied gold Lager, rich in flavor with a toasty hop aroma...*

**Yebisu "Kohaku Premium" Amber (Limited)** Japan 17

*Partially fermented with crystal malt, this light to medium bodied amber lager beer is rich and fragrant on the nose with malt up front and a slight bitter hop finish on the palate...*

**Yebisu "New Origin Sapporo" (Limited)** Japan 18

*The first in Yebisu new Line of "Creative Brew". It is designed to use the original hops from 1890, Tetananger Hops from Germany, and modern brewing techniques to create a new world beer...*

### Asahi

The largest of the Japanese beer breweries in Japan. It is a brand that needs to introduction as it is know worldwide for quality, taste and flavor.



**Asahi Craft Premium "Kachou Fugetsu" (Limited)** Japan 17

*Usually only found up north in Japan, this seasonal beer is lighter in style with light floral notes, fruit, and bread aromas. The palate has a long elegant, lingering citrus finish...*



# Cocktails

House Cocktails

Japanese Gin Goblets

Japanese Whiskey Highballs

Japanese Umeshu Highballs

Japanese Shōchū Highballs

## House Cocktails

<b>Nihon-Negroni</b>	29
<i>Tsutsumi Shuzo “Oka Kura Bermutto” Saké Vermouth, Suntory Roku Gin “Sui” &amp; Select Aperitif</i>	
<b>Dirty Saketini</b>	26
<i>Tsutsumi Shuzo “Oka Kura Bermutto” Saké Vermouth, Toji Junmai Ginjo &amp; Olive Brine</i>	
<b>Per-Spritz-Immon</b>	25
<i>Dover Persimmon Liqueur, Lemon Juice, Sugar Syrup &amp; IL Folio Prosecco</i>	
<b>Fire Soul</b>	24
<i>Kyoya “Kanro” 25 Degrees Shōchū, Cassis, Lime Juice, Tabasco &amp; Sugar Syrup</i>	
<b>Bubble Blast</b>	24
<i>Blue Curacao, Lychee Juice, Lychee Pearls, Lemon Juice, Vodka, &amp; Lychee Liqueur</i>	
<b>Yuzu Kurabito</b>	22
<i>Toji Junmai Ginjo, Cointreau, Yuzu Vinegar, Lemon Juice &amp; Sugar Syrup</i>	
<b>Tengu’s Tonic</b>	23
<i>Gin, Matcha Syrup, Peach Liqueur, Lemon Juice &amp; StrangLove Yuzu Soda</i>	
<b>Azuki</b>	25
<i>Dover Azuki (Red Bean) Liqueur, Lemon Infused Vodka, Pineapple Juice</i>	

## Japanese Gin Goblets

A great way to experience Japanese Gin...

A double shot of Japanese Gin, Tonic or Soda Water (Choose from the list or go with the recommendation), Ice & beautifully garnished all in a large glass goblet.

**Serve**

### **Nikka Coffey Gin**

**Japan**

**41**

*Made at Nikka's Yoichi distillery, the base of this Gin is made from barley and corn. It is an explosion of Japanese citrus such as Yuzu, Kabosu, Amanatsu and Shikuwasa along with delicate apple and hints of Sansho pepper. Served with Lemongrass, dehydrated apple and Black Peppercorns. Recommended with Fever-Tree Mediterranean Tonic Water.*

### **Suntory Roku Gin "Sui"**

**Osaka, Japan**

**33**

*Created using 3 of Japan's most famous flavors: Yuzu, Green Tea & Ginger along with 8 traditional botanicals. Refreshing and delicious drinking. Served with raw sliced ginger and Lemon and lime wheels. Recommended with Fever-Tree Soda Water.*

### **Okayama "Craft" Gin**

**Okayama, Japan**

**53**

*Japan's only barrel aged gin. Made from a shochu rice base it is crafted using ingredients unique to the Okayama region, mainly white peach and coriander. Served with dehydrated orange, coriander leaves and juniper berries. Recommended with Fever-Tree Indian Tonic Water.*

## **Tonic Waters**

Fever-Tree Indian Tonic Water

Fever-Tree Mediterranean Tonic Water

Fever-Tree Elderflower Tonic Water

Fever-Tree Soda Water

## Japanese Whisky Highballs

A very popular way to drink whiskey in Japan...  
Your favorite Japanese whiskey with ice and soda...

*First Featured Japanese Distillery... **Nikka Whisky.**  
One of the most prominent distilleries in Japanese Whisky.  
Founded by Masataka Taketsuru in 1940, Nikka is now one of  
the top Japanese Whisky producers in the world.*



		<b>Highball (45ml)</b>
Nikka "Coffey Grain"	Yoichi	<b>38.5</b>
Nikka "From The Barrel"	Yoichi	<b>34</b>
Nikka "Yoichi" Single Malt	Yoichi	<b>49</b>
Nikka "Black Deep" Blended	Yoichi	<b>23.5</b>
Nikka "Gold & Gold" Samurai	Yoichi	<b>91</b>
Nikka "Miyagikyo" Pure Malt	Miyagikyo	<b>49</b>
Nikka "Black Clear" Blended	Miyagikyo, Yoichi	<b>20.5</b>
Nikka "Black Special" Blended	Miyagikyo, Yoichi	<b>25</b>
Nikka "Rare Old Super"	Miyagikyo, Yoichi	<b>34</b>
Nikka "Hi Nikka" Mild Blended	Miyagikyo, Yoichi	<b>25</b>
Nikka "Days"	Miyagikyo, Yoichi	<b>32.5</b>
Nikka "Tailored" Premium Blended	Miyagikyo, Yoichi	<b>67</b>
Nikka "Black Rich" Blend	Miyagikyo, Yoichi	<b>26.5</b>
Nikka "Taketsuru" Pure Malt	Miyagikyo, Yoichi	<b>46</b>
Nikka "Session"	Miyagikyo, Yoichi, Scotland (Ben Nevis)	<b>41.5</b>



## Japanese Whisky Highballs

*Second Featured Japanese Distillery...*

**Suntory Whisky.**



*Another one of the most recognizable brands in Japanese Whisky. Suntory Whisky has wowed the world with the likes of Yamazaki, Hibiki, Hakushu and Chita.*



		<b>Highball (45ml)</b>
Hibiki "21 yr"	Osaka	<b>233.5</b>
Hibiki "Harmony"	Osaka	<b>79</b>
The Yamazaki "12 yr"	Osaka	<b>98.5</b>
Suntory "Old" Whisky	Yamazaki	<b>29.5</b>
Suntory "Red" Whisky	Yamazaki	<b>19</b>
The Hakushu "12 yr"	Mt Kaikomagatake	<b>98.5</b>
The Hakushu "18 yr"	Mt Kaikomagatake	<b>271</b>
Suntory "Special Reserve" Whisky	Yamazaki & Hakushu	<b>35.5</b>
Suntory "Royal" Whisky	Hibiki, Yamazaki & Hakushu	<b>43</b>
Suntory "Kakubin" Yellow Label	Yamazaki, Hakushu & Chita	<b>25</b>
Suntory "Toki" Blended	Yamazaki, Hakushu & Chita	<b>25</b>
Suntory AO Blended "World" Whisky	Scotland, Ireland, USA, Canada, Japan (Yamazaki & Hakushu)	<b>59.5</b>

## Other Japanese Whisky Highballs

		Highball (45ml)
Oniskishi Blended Malt	Hyogo	28
Sakurao "Togouchi 15 yr"	Hiroshima	74.5
The Koshi-No Shinobu Blended	Niigata	26.5
The Koshi-No Shinobu "Pure Malt"	Niigata	35.5
Mizunara Oak		
The Kurayoshi "Pure Malt 8 yr"	Tottori	43
Yamazakura "Fine Blended" Black Edition	Tohoku	26.5
Yamazakura "Pure Malt"	Tohoku	38.5

## Japanese Umeshu Highballs

Equally as popular as the Whisky Highball in Japan just made with Umeshu (Plums) instead..

		Highball (60ml)
Kinmon "Shizuku Silver" Plum Wine 10 yo Junmai	Akita	18
Koshigoji "Ginjo Jikomi" Plum Wine	Chiba	12
Choya "Uji" Green Tea	Koyoto	14

## Japanese Shōchū Highballs

Equally as popular as the Whisky Highball in Japan just made with Shōchū instead... Think of Shōchū as a version of Vodka, distilled from either rice, sweet potato, barley, buck wheat or sugar cane...

		<b>Highball (60ml)</b>
Kojika Imo Shōchū	Kagoshima	<b>17</b>
Kyoya “Kanro” 25 Degrees	Miyazaki	<b>15</b>
Eikoh “Kinra” Junami	Ehime	<b>18</b>
Okayama Rice Shōchū Sherry Barrel Men’s Medal	Okayama	<b>19</b>
Okayama Barley Shōchū Sherry Barrel First Generation Kamekura	Okayama	<b>19</b>

酒



# Saké

Saké

Sparkling Saké & Sparkling Umeshu

Umeshu

Momosaké

Shōchū

Yuzushu

Saké, Umeshu, Yuzushu & Shōchū Flights

# Saké

	Glass 100ml	Carafe 425ml	Bottle 720ml	Isshōbin 1800ml
<b>Niigata Meijo</b> <b>“Koshino Kanchubai”</b> Junmai Daiginjo - Niigata	19	74	129	---
<i>Fermented slowly at low temperature in the deep snowy winter. Rich in taste and light in style from the finer polishing...</i>				
<b>Kamonishiki Ginjo</b> Ginjo - Niigata	19	72	125	---
<i>Delicate flavor with notes of melon and pawpaw. Great mouthfeel...</i>				
<b>300ml Bottle</b>				
<b>Toji</b> Junmai Ginjo - Niigata	18	52	120	---
<i>Light apple aromas on the nose with slight sweetness on the palate, finishes crisp and dry...</i>				
<b>300ml Bottle</b>				
<b>Toji</b> Junmai Daiginjo - Niigata	23	67	155	---
<i>Very fruity aromas on the nose, dry and smooth on the palate...</i>				
<b>Katsuyama “Ken”</b> Junmai Ginjo - Miyagi	30	120	205	---
<i>Elegant with a clean nose of red apple and florals. Smooth and silky palate with a fresh juicy flavor. Award winning...</i>				
<b>Katsuyama “Lei”</b> Junmai Ginjo - Miyagi	41	166	280	---
<i>Fruity aromas and a rich taste evoking Japanese muskmelon, umami with hints of sweetness...</i>				

# Saké

	Glass 100ml	Carafe 425ml	Bottle 720ml	Isshōbin 1800ml
<b>Taiheizan “Kimoto” Junmai Karakuchi Junmai - Akita</b>	15	56	---	250

*Dry and umami rich with balanced acidity. Clean and crisp finish.  
Best to serve this Saké warm...*

<b>Kinmon Yamabuki “Gold” Koshu - Akita</b>	38	154	260	---
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*Multi award winning Koshu (Aged Saké) made with a 10-year-old base  
and then blended with Koshu up to 20 years of age... Full bodied and  
sweeter on the palate...*

## 500ml Bottle

<b>Kinmon Yamabuki “Chestnut Aged” Aruten - Akita</b>	82	---	390	---
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*A very limited edition Saké. A blend of 10-year-old Saké and 18-  
year-old Saké aged in Chestnut Oak Barrels. A real treat to drink.  
“Aruten” is the term for “Brewer’s Alcohol” ...*

<b>Kinmon “X3 Rosé” Junmai - Akita</b>	25	96	165	---
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*Made using Menkoina (Red Rice) and three times the normal amount of  
koji used in normal Saké. Aromas of creamy strawberry and hints of  
earthiness, the palate is elegant and savoury. Great with meat...*

<b>Hachinohe “Mutsu-Hassen” Kijoshu - Aomori</b>	32	130	220	---
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*Kijoshu is the adding of Saké instead of water. Aromas of crème  
brûlée and caramel. It has a bright, fruity and crisp taste.*

# Saké

	Glass 100ml	Carafe 425ml	Bottle 720ml	Isshōbin 1800ml
<b>Kikuchi “Sanzen” Yamahai Junmai Omanchi - Okayama</b>	16	58	105	260
<i>Made from Omachi rice and water from the Takashi River. “Yamahai” is a traditional way of making Saké where no lactic acid is added thus the Saké ferments naturally. Complex harmony of sweet and sour. Well-rounded umami and long after taste...</i>				
<b>Gozenshu Bodaimoto “Nigori” Hiire Junmai - Okayama</b>	24	93	159	---
<i>This Saké is unfiltered and made in the “Bodaimoto” style which uses raw and steamed rice. “Nigori” means “Cloudy” hence the look. Fragrant nose of lemon, passionfruit, and pepper. Cloudy looking and zesty on the palate with a slight chewy texture...</i>				
<b>Kokuryu “Jungin” Junmai Ginjo - Fukui</b>	19	72	125	290
<i>Elegant and clean Saké with silky, fruity characteristics. This Saké is designed to be simple and likable. Great with our hibachi grilled skewers</i>				
<b>Kashoku Honjozo Honjozo - Fukui</b>	17	63	110	---
<i>“Honjozo” is Saké that has a small amount of brewers alcohol added to the fermenting Saké mash. Refreshing, delicate and rounded. A must try entry level Saké...</i>				
<b>Kashoku “Another Kuro One- Step Preparation” Confidential - Fukui</b>	25	99	170	---
<i>This grade of Saké is kept “Confidential” from the head brewer! Deep, rich, rounded with aromas of pear and yuzu. A special seasonal release Saké...</i>				



## Saké

	Glass 100ml	Carafe 425ml	Bottle 720ml	Isshōbin 1800ml
<b>Hourai “Irootoko” Junmai Daiginjo - Gifu</b>	31	124	210	430

*Designed for the high-end lady clientele in clubs. “Irootoko” roughly translates to “Lady Killer” in Japanese. Fresh, fruity, and super elegant. A perfect Saké for first timers...*

<b>Hourai “Hatsugumi” Junmai Ginjo - Gifu</b>	21	81	140	---
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*Produced once a year and it is the “Top Cut” of the Toji (Brew Master). Aromas of pear and apple. Rock melon flavors your palate with a creamy richness. A great Saké to go with meat...*

<b>Takayama Junmai Ginjo Junmai Ginjo - Gifu</b>	30	120	205	---
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*Made with Yamada Nishiki rice and polished to about 50%. Balanced with a classy fruitiness and complexity on the palate. A great drinking Saké...*

### 900ml Bottle

<b>Yamada Shoten “Mukashi No Manma” Tokubetsu Junmai - Gifu</b>	17	66	145	---
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*A savoury and rustic style of Saké. Round complexity on the palate with a creamy texture. Dry and earthy taste with citrus notes, orange blossom and cloves fill your mouth. “Mukashi No Manma” roughly translates to “Nothing has changed since the beginning” A homage to the current owners’ grandparents who are on the label. Can be served warm...*

## Sparkling Saké & Umeshu

			<b>250ml Bottle</b>	
<b>Sawa Sparkling Saké</b>	---	---	53	---
<b>Sparkling Junmai - Niigata</b>				

*Light, fruity, refreshing, and easy to drink. This sparkling Saké is made via an injection of carbon dioxide gas to give it its great sparkling bubbles...*

			<b>300ml Bottle</b>	
<b>Imada Fukucho Junmai</b>	---	---	69	---
<b>"Seaside Sparkling" Saké</b>				
<b>Sparkling Junmai - Hiroshima</b>				

*This sparkling Saké uses white Koji instead of yellow Koji and goes through an extended in bottle fermentation to achieve its sparkling bubbles. Textured and structured. Great with seafood and fried foods...*

			<b>500ml Bottle</b>	
<b>Kaga Sparkling Umeshu</b>	---	---	84	---
<b>Sparkling Umeshu - Ishikawa</b>				

*Created as a collaboration between the Ishikawa prefecture and Kaga brewery. This sparkling Umeshu is bright and refreshing with wonderful notes of sweet plum that lingers in your mouth...*

## Umeshu

	Glass 100ml	Carafe 425ml	Bottle 720ml	Isshōbin 1800ml
<b>Kinmon “Shizuku Silver” Plum Wine 10 yo Junmai Umeshu - Akita</b>	28	108	190	---

*Using the best Nanko plums and aged for 10 years. Perfectly balanced sweetness and sourness...*

<b>Koshigoi Ginjo “Jikomi” Plum Wine Umeshu - Chiba</b>	20	76	135	---
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*Aromas of almond meal with a fresh lengthy texture containing marzipan, maraschino cherry and plum...*

<b>Choya “Uji” Green Tea Umeshu - Kyoto</b>	22	82	145	---
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*Made with green tea from the town of Uji, this is a fragrant and elegant drinking Umeshu with a semi long finish...*

## Momosaké

	Glass 100ml	Carafe 425ml	Bottle 720ml	Isshōbin 1800ml
<b>Sekaiito “Wakanomegumi” Momoyamano Momosaké - Wakayama</b>	23	87	155	340

*Using the best peaches from Wakayama and made in the same way Yuzushu is. This is a sweet, elegant Momosaké that will be a great crowd pleaser...*

## Yuzushu

	Glass 100mL	Carafe 425mL	Bottle 720mL	Isshōbin 1800mL
<b>Koshigoi “Yuzu Party” Yuzushu - Chiba</b>	19	72	129	---

*From one of the best surfing regions in Japan. Aromas of candied yuzu fruit fill your nose and palate. Super fun and easy to drink...*

<b>Gozenshu 9 Bodaimoto YuzuSaké Yuzushu - Okayama</b>	23	88	---	390
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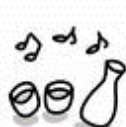
*Made with Junami Saké using the ancient Bodaimoto technique. This Yuzushu is zesty, sweet and full of yuzu flavor. Great to end the night off with...*

<b>Kitajima “Sea Salt” Yuzushu Yuzushu - Shiga</b>	26	99	175	420
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*Natural Japanese Sea Salt along with four times the normal amount of Yuzu is added to create this Yuzushu. Wonderfully rich and luxurious palate followed by hints of sea salt to finish...*

## Shōchū

	Glass 100ml	Carafe 425ml	Bottle 720ml	Isshōbin 1800ml
<b>Kojika “Imo” Shōchū - Kagoshima</b>	29	111	195	---
<i>Located in Japan’s most southern island, Kyushu, this Shōchū is made from sweet potatoes and white koji. Classic in style, full flavored and well structured...</i>				
<b>Eikoh “Kinra” Junmai Shōchū - Ehime</b>	28	105	185	---
<i>Hailing from the Japanese island of Shikoku, this Shōchū is a premium, smooth, light weight Shōchū made from rice and koji...</i>				
<b>Okayama Barley Shōchū Sherry Barrel “First Generation Kamekura” Shōchū - Okayama</b>	29	112	---	490
<i>Distilled from locally sourced “Nijo” barley this Shōchū is delightfully rich and elegant tasting...</i>				
<b>Okayama Rice Shōchū Sherry Barrel “Men’s Medal” Shōchū - Okayama</b>	29	112	---	490
<i>Distilled from Koji rice and aged in sherry barrels, this Shōchū is mellow and elegant with fragrant and fruity aromas...</i>				
<b>Kyoya Kanro “25 Degrees” Shōchū - Miyazaki</b>	23	87	155	---
<i>Made from sweet potatoes, this Shōchū has aromas of malted rice, caramel and oak while the palate is earthy and elegant...</i>				



かんぱい  
いろいろ  
たのしい  
日本酒



Kanpai!

かんぱい!

乾杯!

Cheers!

カンバイ♪



## Saké Flights

A serving of 3 different Saké related beverages, each 75ml for you to taste and enjoy.

### Old vs New Flight Saké Flight     \$55 per flight

Three different Saké made from breweries that were established in the 17<sup>th</sup> century, 19<sup>th</sup> century and to the more recent 21<sup>st</sup> century...

#### Toji Junmai Daiginjo, Niigata

*Only two types of Saké are made from this producer, Junmai Ginjo and Junmai Daiginjo, Toji is one of the newest brewers to the Saké scene starting back in 2016 delivering a great modern take on a historically classic drink. Light floral notes on the nose with hints of almond and softness on the palate...*

#### Katsuyama “Ken” Junmai Ginjo, Miyagi

*Established in 1688, the Katsuyama brewery was founded by one of Japan’s most famous military commander and respected samurai, Date Masamune. “Ken” means to present something in Japanese, and this Saké was a gift to the Samurai...*

*An elegant Saké that has a clean and gentle nose and smooth palate. A balance of slightly dry mild acid with a well-rounded after taste...*

#### Hourai “Irootoko” Junmai Daiginjo

*Located in the town of Furukawa, the Hourai brewery is surrounded by the Northern Apls and Hida Mountains which traps in the tranquility and history of this Saké started and created by Kyuemon Watanabe in 1870. “Irootoko” roughly translates to “Lady Killer” and was a Saké designed for female clients in clubs.*

*Wonderful light melon and fresh rainwater aromas greet the nose while the palate is complex and structured with great depth and flavour that lingers with a slight crisp mineral finish...*

## Adventurous Flight

\$55 per flight

Not all Saké are made in the same manner! Just like wine, there are many different styles of Saké.

### Gozenshu Bodaimoto “Nigori” Hiire Junmai, Okayama

*Founded in the town of Katsuyama in 1804 in Okayama Prefecture by Yahei Tsuji it is now run by Okayama’s first female master brewer, Maiko Tsuji (7<sup>th</sup> Geberation). They use locally cropped Omachi and Yamada Nishiki rice with ground water from the stream of Asahi River that flows alongside Katsuyama town.*

*Nigori means “Cloudy” in Japanese. This Saké is an unfiltered style of Saké. Bodaimoto is an ancient and complex fermentation starter method using raw rice and steamed rice making the water rich in natura lactic acid bacteria. This Saké has a fresh fragrance and a sweet and sour flavour with notes of zesty lemon, passionfruit, and pepper with a slight chewy texture...*

### Kinmon “X3 Rosé” Junmai, Akita

*Originally named “Akita-Fuji Saké Brewery” and founded in 1936, the name was changed to “Kinmon Akita Saké Brewery” in 1973. Their main goal now is the wide and deep involvement with food traditions, by pairing their mature aged Saké (Koshu) with local produced items in Hokkaido.*

*The Kinmon X3 Rosé Saké uses red rice (Menkoina) and three times the amount of Koji instead of the usual one.*

*Aromas of earth and peach, hints of strawberry and cream with pepper and rose. Lightly acid on the palate with a savoury, complex long finish. Great with meat or spices...*

### Hachinohe “Mutsu-Hassen Kijoshu”, Aomori

*Starting in 1740 with first generation Komai Shozaburo, it is now in the hands of 8<sup>th</sup> generation Shozaburo who produces and environmentally friendly. Healthy and delicious local brand of Saké using locally grown rice in Aomori, finest yeast and water from the Kanisawa area in Hachinohe.*

*Kijoshu is a term they use when Saké is added at the final stage of brewing instead of water. This gives it a sweeter, full flavoured taste.*

*Aromas of crème brûlée and crème caramel hit the nose along with poached fruit. The palate is slightly zesty with hints of lemon, grapefruit, apple and apricot...*



## Umeshu Flight

\$45 per flight

Made by steeping plums in liquor and sugar. This sweet alcoholic beverage is Japanese classic...

### **Koshigoi Ginjo “Jikomi” Plum Wine Umeshu, Chiba**

*Established in 1830 as Yoshinno-Shuzo Brewery by Sajiemon who later changed his name to Sajiyo Yoshino, Koshigoi Brewery is now run by the wife of 12<sup>th</sup> generation Susumu Sajiyo, Meiko. She realized the greatness of Saké and Japanese beverages and aims to promote it across the world.*

*This Umeshu is hand made with high polished (40%) Ginjo Saké which gives it a lighter, purer and smooth flavour.*

*Aromas of almond meal fill the nose while the palate has subtle marzipan, maraschino cherry and plum. Try it over ice...*

### **Kinmon “Shizuke Silver” Plum Wine 10 yo Junmai Umeshu, Akita**

*A great product from Kinmon. Made using only the finest Japanese plums infused with their signature Saké that has been aged for 10 years (Koshu). The Nako Ume (plums) are special in the sense that sourness and sweetness are both high and well balanced.*

*A very strong aromatic nose of Ume, the palate has fine citrus acidity of fruits and amino acids from the aged Saké. The finish has a wonderful sweet-sour tang that is both elegant and bold...*

### **Choya “Uji” Green Tea Umeshu, Kyoto**

*Choya is perhaps the biggest Umeshu producer in the world and was founded in 1914 by Sumitaro Kondo. With knowledge of wine production, Sumitaro wanted to promote and develop a culture or tradition unique to Japan. In 1959 after experimenting with Japanese Ume (Plum), the first Choya's Authentic Umeshu was created.*

*This Umeshu combines the traditional Ume and Japan's Love of green tea. The green tea is sourced from the city of Uji which is located in between Kyoto and Nara. The Uji tea is brewed in Umeshu and is extracted at low temperatures to suppress the astringency.*

*The aroma is full of refreshing Uji green tea and plum while the palate is elegant and sweet with a crisp aftertaste...*

## Yuzushu Flight

\$45 per flight

Looking for something after dinner or to go with dessert? Try this sweet, citrusy and zesty flight! Yuzushu made from the best Yuzu fruit that Japan has to offer...

### **Koshigoi “Yuzu Party” Yuzushu, Chiba**

*From one of the best surfing regions in Japan, comes this fun and full flavoured Yuzushu. Made from 100% Japanese Yuzu fruit, there is a great candied citrus sweetness on the nose while the palate is juicy and chewy with the wonderful follow through from the nose of citrus sweetness. A super fun Yuzushu to have straight, over rocks or in a highball...*

### **Gozenshu 9 Bodaimoto YuzuSaké Yuzushu, Okayama**

*Made with Junmai Saké using the ancient Bodaimoto technique with fresh zesty whole yuzu fruits. The Saké adds texture, and the aromatic yuzu Liqueur adds that wonderful sweet-sour complexity. Lush and rich with great deep balanced yuzu sweetness and great astringency. Great with desserts or just by itself..*

### **Kitajima “Sea Salt” Yuzushu**

*Produced by the highly regarded Kitajima Sake Brewery, Sea Salt Premium Yuzushu uses all natural ingredients and is made with Saké, sea salt and four times the yuzu of a regular Yuzushu. This gives it a rich and luxurious mouthfeel that lingers on the pallet and finishes with distinctive sea salt. You can truly taste the difference!*

## Shōchū Flight

\$55 per flight

Shōchū is a Japanese distilled beverage usually made from rice, barley, sweet potatoes, wheat grain or sugar. It can also be made from other nuts and seeds. Think of it like the “Vodka” of Japan...

### **Kojika “Imo” Shōchū, Kagoshima**

*Located in the town of Kagoshima on the southernmost island of Japan, Kyushu, Kojika distillery has carefully crafted partnerships with local farmers to source its rice and sweet potatoes straight from their farms. White Koji is used to make this Shōchū along with sweet potatoes as will be evident on aromas. This is a classic style of Shōchū that is a bit more expressive while being elegant at the same time. Try this with our hibachi grilled meat..*

### **Eikoh “Kinra” Junmai Shōchū, Ehime**

*Located on the island of Shikoku, Eikoh brewery is in the northern west part of the island. The water used comes from the Takanawa mountains and the rice (Matsuyamamii) is locally grown in Ehime. Rice and Koji are used to make this Shōchū which results in a wonderful smooth, light and elegant drinking experience. Quite session able..*

### **Okayama Barley Shōchū Sherry Barrel “First Generation Kamekura”, Okayama**

*One of the most renowned Shōchū products in Japan. This Shōchū is distilled from locally sourced “Nijo” barley and long term aged in first fill sherry barrels. It is packed in Mino pottery from Toki City in Gifu prefecture. Aromas of bready, stewed pear, tinned peach and Pedro Ximénez Sherry. The palate has bold notes of sherry and spice followed by barley, wood, stone fruit, plum and fig. An elegant finish of vanilla, spice and plum tart..*



# Sparkling Wine

By The Bottle & By The Glass

Prosecco

Lambrusco

Pétillant Naturel (Pét Nat)

Champagne

<b>Prosecco</b>	<b>Glass 125ml</b>	<b>Carafe 450ml</b>	<b>Bottle 750ml</b>
2022 Dott. By Chalmers Prosecco <i>Murray Darling, Victoria</i>	---	---	69
2022 Bottega “Il Vino Dei Poeti” Prosecco <i>Treviso, Italy</i>	---	---	79
NV Il Folio Prosecco <i>Treviso, Italy</i>	15	45	71
2020 Bottega “Poeti” Prosecco Rosé <i>Treviso, Italy</i>	---	---	81
<b>Lambrusco</b>	<b>Glass 125ml</b>	<b>Carafe 450ml</b>	<b>Bottle 750ml</b>
NV Podere Crocetta Lambrusco Dell'Emilia <i>Emilia-Romagna, Italy</i>	---	---	84
<b>Pétillant Naturel (Pét Nat)</b>	<b>Glass 125ml</b>	<b>Carafe 450ml</b>	<b>Bottle 750ml</b>
2021 First Foot Forward Pétillant Naturel - <i>Shiraz, Chardonnay</i> <i>Yarra Valley, Victoria</i>	---	---	77
2022 Ricca Terra Pétillant Naturel - Zibbo, Vermentino <i>Riverland, South Australia</i>	14	42	69
<b>Champagne</b>	<b>Glass 125ml</b>	<b>Carafe 450ml</b>	<b>Bottle 750ml</b>
NV Champagne Laurent Perrier “La Cuveé” Brut <i>Tours-Sur-Marne, France</i>	---	---	175
NV Champagne Lallier “Série R - R.018” Brut <i>Aÿ, France</i>	---	---	155

# White & Rosé Wines

## By The Bottle & By The Glass

*Sauvignon Blanc & Blends*

*Riesling*

*Pinot Grigio & Blends*

*Skin Contact White*

*Italian Varietals & Blends*

*Viognier*

*Other White Wine Varietals*

*Chardonnay*

*Rosé Wines*

*Chilled Red Wines*



*This wine is under the “Coravin” preservation system*

## Sauvignon Blanc & Blends

	Glass 150ml	Carafe 450ml	Bottle 750ml
2017 Mount Mary "Reflexion" Fume Blanc Semillon Sauvignon Blanc <i>Yarra Valley, Victoria</i>	---	---	110
2022 Sidewood Sauvignon Blanc <i>Adelaide Hills, South Australia</i>	14	39	64
2022 Geoff Weaver Sauvignon Blanc <i>Adelaide Hills, South Australia</i>	---	---	78

## Riesling

	Glass 150ml	Carafe 450ml	Bottle 750ml
2022 Clos Clare Riesling <i>Clare Valley, South Australia</i>	18	50	81
2022 Koerner "Parish" Riesling <i>Clare Valley, South Australia</i>	21	59	95




*A stunning wine with beautiful delicate aromas of blossom, herb and pith. The palate is and lean with great chalky tannins, citrus intensity and powerful texture... Fantastic with our yakitori and seafood dishes...*

2021 Frankland Estate "Isolation Ridge" Riesling <i>Frankland River, Western Australia</i>	---	---	120
2020 Domaine Ostertag "Les Jardins" Riesling <i>Alsace, France</i>	---	---	135



<b>Pinot Grigio &amp; Blends</b>	<b>Glass 150mL</b>	<b>Carafe 450mL</b>	<b>Bottle 750mL</b>
<b>2022</b> <b>Vino Intrepido “Grey Matter”</b> <b>Skin Contact Pinot Grigio</b> <i>Nagambie Lakes, Victoria</i>	---	---	78
<b>2021</b> <b>Protero “Pinots”</b> <b>Pinot Grigio &amp; Pinot Nero</b> <i>Adelaide Hills, South Australia</i>	---	---	81
<b>2021</b> <b>Kellerei Kaltern Pinot Grigio</b> <i>Trentino Alto-Adige, Italy</i>	16	43	71


<b>Skin Contact White</b>	<b>Glass 150mL</b>	<b>Carafe 450mL</b>	<b>Bottle 750mL</b>
<b>2022</b> <b>Vino Intrepido “A Pound Of Flesh”</b> <b>Skin Contact Vermentino</b> <i>Nagambie Lakes, Victoria</i>	17	46	75
<b>2022</b> <b>Vino Intrepido “Grey Matter”</b> <b>Skin Contact Pinot Grigio</b> <i>Nagambie Lakes, Victoria</i>	---	---	78
<b>2021</b> <b>Smallfry “Tangerine Dream”</b> <b>Semillon, Pedro Ximenez, Riesling, Rousanne &amp; Muscat</b> <i>Barossa Valley, South Australia</i>	---	---	67

<b>Italian Varietals &amp; Blends</b>	<b>Glass 150ml</b>	<b>Carafe 450ml</b>	<b>Bottle 750ml</b>
<b>2018 Dott. By Chalmers Malvasia Istriana <i>Heathcote, Victoria</i></b>	---	---	82
<b>2022 Vino Intrepido "A Pound Of Flesh" Skin Contact Vermentino <i>Nagambie Lakes, Victoria</i></b>	17	46	75
<b>2022 Koerner "Rolle" Vermentino <i>Clare Valley, South Australia</i></b>	---	---	93
<b>2020 Fontanafredda "Pradalupo" Roero Arneis <i>Piedmont, Italy</i></b>	 26	73	115
<i>A grape variety hailing from the north of Italy from the town of Roero in Piedmont. A delicious wine with an explosive aromatic tropical nose. The palate is medium weight that is soft and fresh at the same time with clean acidity... A great wine to start the night off or to match with seafood...</i>			
<b>2020 Fattoria San Lorenzo "Le Oche" Verdicchio Classico Superiore <i>Marche, Italy</i></b>	---	---	105


<b>Viognier</b>	<b>Glass 150mL</b>	<b>Carafe 450mL</b>	<b>Bottle 750mL</b>
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<b>2020 Yeringberg Viognier</b> <i>Yarra Valley, Victoria</i>	---	---	115
<b>2021 By Farr Viognier</b> <i>Geelong, Victoria</i>	---	---	165

<b>Other White Varietals &amp; Blends</b>	<b>Glass 150mL</b>	<b>Carafe 450mL</b>	<b>Bottle 750mL</b>
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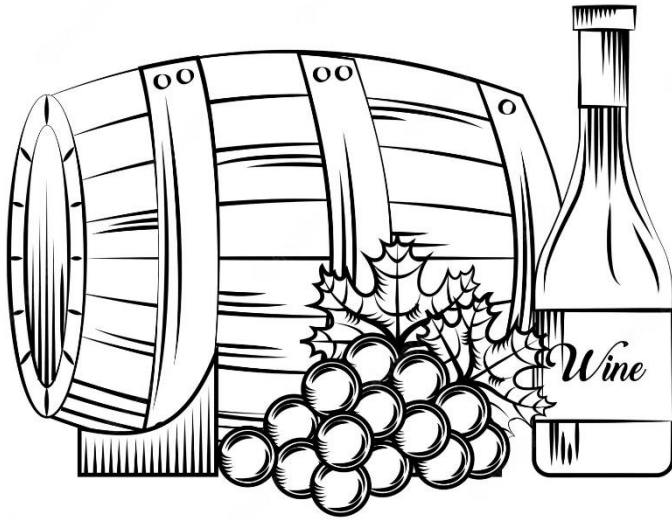
<b>2022 Corymbia “Rocket’s Vineyard”</b> <b>Chenin Blanc</b> <i>Swan Valley, Western Australia</i>	---	---	79
<b>2022 Te Whare Ra “Toru” Blend</b> <b>Gewurztraminer, Riesling &amp; Pinot Gris</b> <i>Marlborough, New Zealand</i>	---	---	84
<b>2021 Pierre Amadieu “Roulpierre”</b> <b>Côtes Du Rhône Blanc</b> <i>Rhône Valley, France</i>	---	---	74
<b>2020 Zorah “Voski”</b> <b>Voskèat, Garandmak</b> <i>Rind, Armenia</i>	 30	86	135

*Indigenous grape varieties to Armenia which have archaeological evidence proving their existence for over a millennia. A superb wine with floral spice and rich vibrant stone fruit. A complex layered palate with vivid acidity and great depth... Think chicken yakitori and seafood with this wine...*

<b>Chardonnay</b>	<b>Glass 150mL</b>	<b>Carafe 450mL</b>	<b>Bottle 750mL</b>
<b>2019 Mount Mary Chardonnay</b> <i>Yarra Valley, Victoria</i>	---	---	235
<b>2022 Punt Road Chardonnay</b> <i>Yarra Valley, Victoria</i>	---	---	64
<b>2021 Paringa Estate Chardonnay</b> <i>Mornington Peninsula, Victoria</i>	---	---	115
<b>2021 Shadowfax "Midhill" Chardonnay</b> <i>Macedon Ranges, Victoria</i>	---	---	135
<b>2021 Bellvale Chardonnay</b> <i>Gippsland, Victoria</i>	15	42	69
<b>2020 Cat Out Of The Bag Chardonnay</b> <i>Geelong, Victoria</i>	---	---	75
<b>2021 L.A.S Vino "Barrels Of Metricup" Chardonnay</b> <i>Margaret River, Western Australia</i>	 34	99	155
<i>Grown from a certified organic vineyard in the heart of Metricup, Margaret River. A rich, creamy texture with a great line of freshness with lingering tannins giving it great texture for a chardonnay... A great with seafood and fuller bodied dishes...</i>			
<b>2022 Flametree Chardonnay</b> <i>Margaret River, Western Australia</i>	---	---	80
<b>2020 Domaine Louis Michel &amp; Fils "Montee De Tonnerre" 1er Cru Chablis</b> <i>Chablis, France</i>	---	---	210
<b>2022 Domaine Louis Michel &amp; Fils "Village" Chablis</b> <i>Chablis, France</i>	---	---	145

<b>Rosé Wines</b>	<b>Glass 150mL</b>	<b>Carafe 450mL</b>	<b>Bottle 750mL</b>
<b>2022</b> Box Grove Vineyard Mourvèdre Rosé <i>Tahbilk, Victoria</i>	15	42	69
<b>2021</b> Scorpo Pinot Noir Rosé <i>Mornington Peninsula, Victoria</i>	---	---	72
<b>2021</b> Rockford Alicante Bouchet Rosé <i>Margaret River, Western Australia</i>	---	---	85
<b>2022</b> Nocturne Sangiovese Tempranillo Rosé <i>Margaret River, Western Australia</i>	---	---	89
<b>2021</b> Pierre Amadiou “Roulpierre” Côtes Du Rhône Rosé <i>Rhône Valley, France</i>	---	---	76

<b>Chilled Red Wines</b>	<b>Glass 150mL</b>	<b>Carafe 450mL</b>	<b>Bottle 750mL</b>
<b>2018</b> Dott. By Chalmers Pavana <i>Heathcote, Victoria</i>	---	---	78
<b>2021</b> Smallfry “Jellyfish” Grenache <i>Barossa Valley, South Australia</i>	---	---	65



# Red Wines

## By The Bottle & By The Glass

*Pinot Noir*

*Gamay*

*Italian Varietals & Blends*

*Grenache & Blends*

*Other Red Wine Varietals*

*Cabernet Sauvignon & Blends*

*Shiraz & Blends*




*This wine is under the “Coravin” preservation system*

<b>Pinot Noir</b>	<b>Glass 150ml</b>	<b>Carafe 450ml</b>	<b>Bottle 750ml</b>
<b>2022 Punt Road Pinot Noir</b> <i>Yarra Valley, Victoria</i>	---	---	88
<b>2021 Petronio “Elgo Vineyard” Pinot Noir</b> <i>Strathbogie Ranges, Victoria</i>	15	42	69
<b>2022 Bellvale Pinot Noir</b> <i>Gippsland, Victoria</i>	---	---	81
<b>2020 By Farr “Farrside” Pinot Noir</b> <i>Geelong, Victoria</i>	---	---	155
<b>2022 Onannon Pinot Noir</b> <i>Mornington Peninsula, Victoria</i>	---	---	100
<b>2021 Paringa Estate “Coronella” Pinot Noir</b> <i>Mornington Peninsula, Victoria</i>	---	---	78
<b>2021 Shadowfax “Straws Lane” Pinot Noir</b> <i>Macedon Ranges, Victoria</i>	---	---	135



## Pinot Noir

Glass 150mL    Carafe 450mL    Bottle 750mL

<b>2020</b> Domaine Taupenot-Merme Bourgogne Rouge <i>Morey-Saint-Denis, Burgundy, France</i>		32	93	145
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*Wonderful aromas of red cherry, raspberries, cinnamon spice and earth. The palate is vibrant, fresh and full of red fruit with earth and spice. A well balanced medium bodied palate with great fine tannins fills your mouth with a clean finish... Try this with red meat Yakitori and grill hibachi meat...*

<b>2020</b> Domaine Jean Tardy Hautes Côtes De Nuits "Cuvée Maëlie" Bourgogne Rouge <i>Côtes De Nuits, Burgundy, France</i>	---	---	195
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## Gamay

Glass 150mL    Carafe 450mL    Bottle 750mL

<b>2021</b> Sinapius "Esme" Gamay <i>Pipers Brook, Tasmania</i>	---	---	88
<b>2020</b> Dominique Piron "Village" Gamay <i>Beaujolais, France</i>	---	---	79

<b>Italian Varietals &amp; Blends</b>	<b>Glass 150ml</b>	<b>Carafe 450ml</b>	<b>Bottle 750ml</b>
<b>2017 Denton Nebbiolo</b> <i>Yarra Valley, Victoria</i>	---	---	139
<b>2019 Femme Nue “Nebnoir” Nebbiolo, Pinot Noir</b> <i>Pyrenees &amp; Yarra Valley, Victoria</i>	16	43	71
<b>2018 Andrea Oberto “Commune di La Morra” Barolo</b> <i>Piemonte, Italy</i>	---	---	175
<b>2018 Viberti “Buon Padre” Barolo</b> <i>Piemonte, Italy</i>	---	---	155
<b>2019 Petronio Barbera</b> <i>King Valley, Victoria</i>	 19	52	84
<i>Local wine maker, Max Petronio, has crafted one of the great food wines using a classic Italian native grape variety, Barbera. Aromas of rich berry and plum with subtle spice and vibrant fruit. The palate screams food with its fine texture, balanced tannins, and acidity... A must try with our hibachi grill and red meat...</i>			
<b>2020 Fontanafredda “Briccotondo” Piemonte Barbera</b> <i>Piemonte, Italy</i>	---	---	74
<b>2019 Fattoria Ormani Chianti Classico</b> <i>Chianti, Italy</i>	---	---	89
<b>2021 Poderi Sanguinetto “Rosso di Montepulciano” Sangiovese</b> <i>Montepulciano, Italy</i>	---	---	115


<b>Italian Varietals &amp; Blends</b>	<b>Glass 150mL</b>	<b>Carafe 450mL</b>	<b>Bottle 750mL</b>
<b>2021</b> <b>Vino Intrepido “Dulcet Tones” Dolcetto</b> <i>Macedon Ranges, Victoria</i>	---	---	84
<b>2021</b> <b>Dott. By Chalmers Pavana</b> <i>Heathcote, Victoria</i>	---	---	78
<b>2022</b> <b>Koerner “La Korse” Red Blend</b> <b>Sangiovese, Grenache, Sciacarello,</b> <b>Carignan, Malbec</b> <i>Clare Valley, South Australia</i>	---	---	76
<b>2022</b> <b>Koerner “Mammolo” Sciacarello</b> <i>Clare Valley, South Australia</i>	---	---	93

<b>Grenache &amp; Blends</b>	<b>Glass 150mL</b>	<b>Carafe 450mL</b>	<b>Bottle 750mL</b>
<b>2019 Mount Mary “Marli Russell” Red RP2 Grenache, Shiraz, Mourvèdre, Cinsault <i>Yarra Valley, Victoria</i></b>	---	---	159
<b>2021 Ricca Terra “Soldiers Land” 90-Year-Old Vine Grenache <i>Riverland, South Australia</i></b>	16	43	71
<b>2018 An Approach to Relaxation “Sucette” Grenache <i>Barossa Valley, South Australia</i></b>	---	---	105
<b>2020 S.C. Pannell “Smart” Grenache <i>McLaren Vale, South Australia</i></b>	---	---	149
<b>2020 Tonic Grenache <i>Clare Valley, South Australia</i></b>	---	---	89
<b>2021 Koerner “Cannonau” Grenache <i>Clare Valley, South Australia</i></b>	 21	59	95
<i>Cannonau is what they call Grenache in Sardegna... This is a medium bodied wine with aromas of cherry, wood, spices and licorice. The palate has well balanced tannin that balances out the juicy, mouthwatering fruit... Try this with any of our red meat or hibachi grilled foods...</i>			
<b>2021 L.A.S Vino “Granite” Grenache <i>Margaret River, Western Australia</i></b>	---	---	165
<b>2020 Pierre Amadieu “Romane Machotte” Giagondas Grenache, Syrah <i>Rhône Valley, France</i></b>	---	---	139

## Other Red Wine Varietals & Blends

	Glass 150mL	Carafe 450mL	Bottle 750mL
2021 Box Grove Vineyard Sezão <i>Tahbilk, Victoria</i>	---	---	70
2020 Zorah “Karasi” Areni Noir <i>Rind, Armenia</i>	---	---	130
2016 Pittnauer “Pannobile” Zweigelt, Blaufränkisch <i>Burgenland, Austria</i>	---	---	140
2019 Brave New Wine Tempranillo - <i>(Magnum - 1500mL)</i> <i>Barossa Valley, South Australia</i>	---	---	165

<b>Cabernet Sauvignon &amp; Blends</b>	<b>Glass 150ml</b>	<b>Carafe 450ml</b>	<b>Bottle 750ml</b>
<b>2019 Punt Road Cabernet Sauvignon</b> <i>Yarra Valley, Victoria</i>	---	---	78
<b>2019 Mount Mary “Quintet” Cabernet Blend</b> <i>Yarra Valley, Victoria</i>	---	---	340
<b>2020 Yeringberg “Cabernets” Blend</b> <i>Yarra Valley, Victoria</i>	---	---	197
<b>2016 Balnaves Cabernet Sauvignon</b> <i>Coonawarra, South Australia</i>	---	---	89
<b>2018 Rockford “Rifle Range” Cabernet Sauvignon</b> <i>Barossa Valley, South Australia</i>	---	---	170

<b>Shiraz &amp; Blends</b>	<b>Glass 150mL</b>	<b>Carafe 450mL</b>	<b>Bottle 750mL</b>
<b>2021 A.T. Richardson “Man Jack” Shiraz</b> <i>Grampians, Victoria</i>	14	39	65
<b>2019 By Farr Shiraz</b> <i>Geelong, Victoria</i>	---	---	165
<b>2021 Glaetzer “Wallace” Shiraz Grenache</b> <i>Barossa Valley, South Australia</i>	---	---	74
<b>2019 Glaetzer “Anaperenna” Shiraz Cabernet</b> <i>Barossa Valley, South Australia</i>	---	---	135
<b>2016 Glaetzer “Amon Ra” Shiraz</b> <i>Barossa Valley, South Australia</i>	---	---	210
<b>2020 Glaetzer “Amon Ra” Shiraz</b> <i>Barossa Valley, South Australia</i>	---	---	190
<b>2021 The Hedonist Shiraz</b> <i>McLaren Vale, South Australia</i>	---	---	82
<b>2020 Frankland Estate “Isolation Ridge” Syrah</b> <i>Frankland River, Western Australia</i>	 28	79	125

*A superb and complex wine. Complex aromas of violets, cinnamon, peppercorns, smoke, and dusty earth with red currants, cherries and plums. The palate is elegant and balanced between ripe, velvety fruits and savoury tones... Definitely have this if you love Shiraz or our hibachi grilled steak...*





# Japanese Whisky

First Featured Japanese Whisky Producer  
*“Nikka Whisky”*

Second Featured Japanese Whisky Producer  
*“Suntory Whisky”*

Other Japanese Whisky Producers

Japanese Whisky Flights



## Nikka Whisky Distillery

Nikka Whisky was founded by Masataka Taketsuru in 1940 with its first whisky launched by the company aptly named Nikka Whisky.



		30ml	Old Fashioned
Nikka "Coffey Grain"	Yoichi	25	52
Nikka "From The Barrel"	Yoichi	22	46
Nikka "Yoichi" Single Malt	Yoichi	32	66
Nikka "Black Deep" Blended	Yoichi	15	32
Nikka "Gold & Gold" Samurai	Yoichi	60	122
Nikka "Miyagikyo" Pure Malt	Miyagikyo	32	66
Nikka "Black Clear" Blended	Miyagikyo, Yoichi	13	28
Nikka "Black Special" Blended	Miyagikyo, Yoichi	16	34
Nikka "Rare Old Super"	Miyagikyo, Yoichi	22	46
Nikka "Taketsuru" Pure Malt	Miyagikyo, Yoichi	30	62
Nikka "Days"	Miyagikyo, Yoichi	21	44
Nikka "Tailored" Premium Blended	Miyagikyo, Yoichi	44	90
Nikka "Black Rich" Blend	Miyagikyo, Yoichi	17	36
Nikka "Hi Nikka" Mild Blended	Miyagikyo, Yoichi	16	34
Nikka "Session"	Miyagikyo, Yoichi, Scotland (Ben Nevis)	27	56

## Suntory Whisky Distillery

Taking the world by storm with brands such as Yamazaki, Hibiki, Hakushu & Chita, below are some of the lesser known whiskies in the Suntory range for you to try and experience.



		30ml	Old Fashioned
Hibiki "21 yr"	Osaka	155	312
Hibiki "Harmony"	Osaka	52	106
The Yamazaki "12 yr"	Osaka	65	132
The Hakushu "12 yr"	Mt Kaikomagatake	65	132
The Hakushu "18 yr"	Mt Kaikomagatake	180	362
Suntory "Old" Whisky	Yamazaki	19	40
Suntory "Red" Whisky	Yamazaki	12	26
Suntory "Kakubin" Yellow Label	Yamazaki, Hakushu & Chita	16	34
Suntory "Toki" Blended	Yamazaki, Hakushu & Chita	16	34
Suntory "Royal" Whisky	Hibiki, Yamazaki & Hakushu	28	58
Suntory "Special Reserve" Whisky	Yamazaki & Hakushu	23	48
Suntory AO Blended "World" Whisky	Multi World Region (Scotland, Ireland, USA, Canada, Japan)	39	80

## Other Japanese Whiskies

Japanese Whisky is ever growing and Eazy Peazy wishes that it could stock and list all the distilleries!

However, just to start, here is a small selection on offer with plans to grow and expand!

		30ml	Old Fashioned
Oniskishi Blended Malt	Hyogo	18	38
Sakurao "Togouchi 15 yr"	Hiroshima	49	100
The Koshi-No Shinobu Blended	Niigata	17	36
The Koshi-No Shinobu "Pure Malt"	Niigata	23	48
The Kurayoshi "8 yr Pure Malt"	Tottori	28	58
Yamazakura "Pure Malt"	Tohoku	25	52
Yamazakura "Fine Blended" Black Edition	Tohoku	17	36



## Japanese Whisky Flights

One of the best ways to try a range of different Japanese whiskies from various producers.

A 20ml serve of 3 different whiskies for you to experience and enjoy. Featuring a range of whisky from Nikka, Suntory, The Koshi-No Shinobu, Yamazakura and The Kurayoshi.



NIKKA WHISKY  
ニッカウイスキー

### House Of Nikka

#### *Nikka Flight “Samurai”*

*\$35 per flight*

#### **Nikka “Hi Nikka” Mild Blended Whisky**

*Named after the growing Hi-fi market. Smooth and easy drinking with orange and honey aromas while the palate has citrus and soft peat smoke.*

#### **Nikka Black “Rich Blend” Whisky**

*Blended from the Yoichi and Miyagikyo distilleries. Aromas of citrus, orchard fruits, autumn berries and ripe banana. Fruity palate of berries, pear and oak.*

#### **Nikka Black “Deep Blend” Whisky**

*This whisky brings peat smoke and rich oak alongside unpretentious flavor. Aromas of garden herbs and subtle tropical fruits while the palate has creamy butterscotch, vanilla, ginger and spice.*

## **Nikka Flight “Shogun”**

**\$50 per flight**

### **Nikka “Rare Old Super” Whisky**

*Blended from the Yoichi and Miyagikyo distilleries, this is Nikka’s best-selling blend. Citrus, spice and vanilla on the nose. Sherry notes, spice and smokiness on the palate.*

### **Nikka “Taketsuru” Pure Malt Whisky**

*Named in honor of Nikka founder, Masataka Taketsuru, the father of Japanese whisky. Aromas of sherry, stewed plums, dark dried fruits, cracked pepper and charred oak. The palate has underlying earthy smoke with dark fruits soaked in sherry.*

### **Nikka “Session” Blended Whisky**

*Launched on 29<sup>th</sup> September 2020, this whisky blend has whisky blended from Scotland (Ben Nevis, Highlands) and Nikka’s two distilleries in Japan. Orange and apple on the nose with a sweet and savory malt flavor. The palate is fruity and light with a smooth creamy feel.*

## **Nikka Flight “Emperor”**

**\$65 per flight**

### **Nikka “Miyagikyo” Single Malt Whisky**

*A non-age statement whisky from the Miyagikyo distillery. Clean aroma with hints of fruit, spice and smoke. The palate is malty with spice and toasted oak.*

### **Nikka “Yoichi” Single Malt Whisky**

*A single malt whisky produced from the Yoichi distillery. Aromas of malted barley, maple, soft peat, citrus tea and salted butter. The palate has flavors of oven roasted almonds, toasted bread, salted butter, hints of peat and fresh fruit sweetness.*

### **Nikka “Tailored” Premium Blended Whisky**

*Released on 9<sup>th</sup> April 2019, Nikka “Tailored” is the replacement to Nikka “12” without the age statement. Aromas of fruit, malt, vanilla and caramel. The palate is firm with gentle sweetness.*

## House Of Suntory



### **Suntory Flight “Samurai”**

**\$35 per flight**

### **Suntory “Red” Whisky**

*Created for the everyday market in Japan. Suntory Red is rich and malty with a smooth and elegant palate.*

### **Suntory “Kakubin” Yellow Label Whisky**

*First released in 1938 and created by Shinjiro Torii, the founder of Suntory. Aromas of honey, freshly cooked oats and spice. The palate has citrus, cracked pepper and honey sweetness.*

### **Suntory “Toki” Whisky**

*Toki meaning “Time” in Japanese, this whisky was created to bring the old and new together. Aromas of honey and sweet orchard fruits, the palate has mint spice, floral elements and citrus.*

### **Suntory Flight “Shogun”**

**\$45 per flight**

### **Suntory “Old” Japanese Whisky**

*Created as a mid-market blended whisky for the Japanese people. There are aromas of malt, honey, vanilla and wood while the palate has flavors of fruit, sweetness and coffee notes.*

### **Suntory “Special Reserve” Whisky**

*Created for the 70<sup>th</sup> birthday anniversary of Suntory, this whisky is made with blends from the Chita, Yamazaki and Hakushu distilleries. Fruity peaches and pineapples on the nose with vanilla and hints of oak. The palate has a hit of spice, apples and toasted almonds.*

### **Suntory “Royal” Whisky**

*Created for the 60<sup>th</sup> birthday anniversary of Suntory, it is blended with whiskies from the Hibiki, Yamazaki and Hakushu distilleries. Aromas of choc chip cookies, herbs and melted butter. The palate has apple, pear, ripe banana, red capsicums and toasted almonds.*



## House of The Koshi-no Shinobu, Yamazakura & The Kurayoshi



### **Other Japanese Whisky Flight “Shogun”**

**\$50 per flight**

#### **The Koshi-No Shinobu “Mizunara Wood Pure Malt” Whisky**

*Blended from whiskies from around the world, first matured in ex-sherry and ex-bourbon casks, then matured and finished in Japanese Mizunara Oak casks in Japan. Aromas of roasted red plum, vanilla bean and mint. The palate has vanilla spice, lemon citrus and charred oak.*

#### **The Kurayoshi “8 yr Pure Malt”**

*Aged in white oak ex-bourbon barrels for no less than 8 years. The nose has sweet toffee, floral scents, stewed berries and hints of sherry. The palate has orange citrus, peppercorn spice, toasted nuts and berry sweetness.*

#### **Yamazakura “Pure Malt”**

*Made at the Asaka distillery, this is one of Japan’s “Ji-Whisky” producers (special name given to small Japanese whisky producers). Aromas of florals and mixed nuts. The palate has black pepper and sweet vanilla.*



# Spirits

Aperitifs

Vermouths

Vodka

Gin

Rum

Tequila

Mezcal

Scotch Whisky

Australian Whisky

Irish Whiskey

Canadian Whisky

Bourbon Whiskey

Rye Whiskey

Marsala

Brandy & Cognac

Liquors & Digestives

## Aperitifs

		30ml
Aperol	Italy	11
Campari	Italy	11
Select Aperitivo	Italy	11
Pimm's	England	11

## Vermouths

		30ml
Tsutsumi Shuzo "Oka Kura Bermutto" Saké Vermouth	Japan	15
Antica Formula Vermouth	Italy	11
Lillet Blanc Vermouth	France	11
Noilly Prat Dry Vermouth	France	11

## Vodka

		30ml	Martini
Absolut Vodka	Sweeden	10	22
Absolut "Rainbow"	Sweeden	15	32
Suntory Haku Vodka	Japan	14	30
Nikka Coffey Vodka	Japan	17	36
Kai "Rice" Vodka	Vietnam	14	30
Grey Goose Vodka	France	16	34
Hartshorn "Sheep Whey" Vodka	Tasmania	20	42

## Gin

		30ml	Martini
Beefeater Gin	England	10	22
The Botanist Gin	Scotland	17	36
Jinzu Yuzu Gin	Scotland	14	30
Hendrick's Gin	Scotland	16	34
Nikka Coffey Gin	Japan	18	38
Suntory Roku Gin	Japan	13	28
Suntory Roku Gin "Sui"	Japan	14	30
Okayama "Craft" Gin	Japan	24	50
Never Never "Triple Juniper" Gin	South Australia	16	34
Never Never "Southern Strength" Gin	South Australia	21	44
78 Degrees "Sunset" Gin	South Australia	16	34
Four Pillars "Navy Strength" Gin	Victoria	21	44
Four Pillars "Olive Leaf" Gin	Victoria	16	34
Four Pillars "Christmas 2020" Gin	Victoria	18	38
Four Pillars "Bloody Shiraz" Gin	Victoria	16	34
Four Pillars "Rare Dry" Gin	Victoria	14	30
Four Pillars "Yuzu" Gin	Victoria	15	32
Four Pillars "Spice Trade" Gin	Victoria	16	34
Hartshorn "Sheep Whey" Gin	Tasmania	23	48
Herno "Old Tom" Gin	Sweden	19	40
Monkey 47 "Sloe" Gin	Germany	23	48

## Rum

		30ml	Old Fashioned
Bacardi	Cuba	10	---
Angostura 1919	Trinidad & Tobago	16	34
Sailor Jerry Spiced Rum	Caribbean	14	30
Appleton Reserve	Jamaica	12	26
El Dorado "12 yr"	Guyana	18	38
Ron Zacapa "23 yr"	Guatemala	24	50
Diplomatico "Reserva Exclusiva"	Venezuela	22	46
Malibu Coconut Rum	Barbados	12	---
Gunnery Australian Spiced	Adelaide Hills	16	34

## Tequila & Mezcal

		30ml
El Jimador Blanco Tequila	Mexico	10
Casamigos Blanco Tequila	Mexico	21
Casamigos Reposado Tequila	Mexico	21
Casamigos Anejo Tequila	Mexico	23
400 Conejos Joven Mezcal	Mexico	18
Ilegal Reposado Mezcal	Mexico	23

## Scotch Whisky

		30ml	Old Fashioned
Johnnie Walker "Black Label"	Scotland	10	22
Glenfiddich "12 yr"	Speyside	15	32
The Balvinie "Doublewood 12 yr"	Speyside	19	40
Oban "14 yr"	Highlands	22	46
Talisker "10 yr"	Isle Of Skye	18	38
Laphroaig "Quarter Cask"	Islay	23	48
Lagavulin "16 yr"	Islay	24	50

## Irish Whiskey

		30ml	Old Fashioned
Jameson Irish Whiskey	County Cork	14	30

## Australian Whisky

		30ml	Old Fashioned
McHenry Single Malt	Port Arthur, Tasmania	55	112
The Singular Overeem "Port Cask"	Hobart, Tasmania	60	122

## Canadian Whisky

		30ml	Old Fashioned
Canadian Club	Ontario, Canada	12	26

## Rye Whiskey

		30ml	Old Fashioned
The Gospel "Solera" Rye	Victoria, Australia	16	34
The Gospel "Straight" Rye	Victoria, Australia	20	42
High West "Double" Rye	Utah, U.S.A	22	46
Willet "Straight" Rye	Kentucky U.S.A	25	52
Sazerac "Straight" Rye	Kentucky U.S.A	18	38

## Bourbon Whiskey

		30ml	Old Fashioned
Bulleit Bourbon	Kentucky U.S.A	10	22
Woodford Reserve Bourbon	Kentucky U.S.A	15	32
Makers Mark "46" Bourbon	Kentucky U.S.A	16	34
Legent Bourbon	Kentucky U.S.A	20	42
Blanton's Barrel Bourbon	Kentucky U.S.A	21	44



## Marsala

45ml

NV Marco de Bartoli “Vigna La Miccia” Marsala Superiore Oro	Italy	20
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## Brandy & Cognac

30ml

Suntory Brandy V.S.O.P	Japan	15
Courvoisier V.S	France	15
Courvoisier V.S.O.P	France	19

## Liqueurs & Digestives

30ml

Baileys	Ireland	11
Cointreau	France	11
Chartreuse Yellow	France	17
Disaronno Amaretto	Italy	11
Frangelico	Italy	11
Jägermeister	Germany	11
Kahlua	Mexico	11
Midori Melon	Japan	11
Dover Azuki (Red Bean) Liqueur	Japan	15
Dover Persimmon Liqueur	Japan	15
Pernod Pastis	France	11



# Teas

Loose Leaf Teas

## Loose Leaf Tea

Japanese Genmai Cha	5
English Breakfast	5
Lemon & Ginger	5
Earl Grey	5
Peppermint	5
Chamomile	5
Green Tea	5

Soy Milk: \$0.50 extra