

# WHITE WINES

## CHAMPAGNE / SPARKLING WINE

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WINE	COUNTRY	BTL
MOET CHANDON BURUT	FRANCE	130
VEUVE CLIQUOT	FRANCE	145
CLOSER NV	AUSTRALIA	60
BROWN BROTHERS	AUSTRALIA	50
TAMBA SPARKLING	JAPAN	38

## CHARDONNAY

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PENFOLD KOONUGA HILL	AUSTRALIA	40
PAUL MAS	FRANCE	40
SIMONNET FEBVRE CHABLIS	FRANCE	40
YERING STATION CHARDONNEY	AUSTRALIA	40

## SAUVIGNON BLANC

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CHAMORIS KOSHYU WHITE	JAPAN	45
HOKKAIDO KERNER DRY WHITE	JAPAN	45
CLOUDY BAY	NEW ZEALAND	60
SHAW & SMITH	AUSTRALIA	60

## RIESLING

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ANNIE`S LANE	AUSTRALIA	35
PIKES TRADITIONAL RIESLING	AUSTRALIA	40
HUGEL RIESLING	FRANCE	60
DOPFF AU MOULIN	FRANCE	40

## ROSE WINE

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D`ANJOU ROSE	FRANCE	40
COTES DES ROSES ROSE	FRANCE	40
LA LINEA TEMPRANILLO ROSE	SPAIN	40

## HOUSE DRY WHITE WINE (GLASS ONLY)

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BROWN BROTHERS DRY WHITE	AUSTRALIA	8
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# RED WINES

## PINOT NOIR

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WINE	COUNTRY	BTL
RED HILL ESTATE	AUSTRALIA	45
STONIER PINOT NOIR	AUSTRALIA	40
OYSTER BAY PINOT NOIR	NEW ZEALAND	40

## SHIRAZ

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JACOBS CREEK DOUBLE BARREL	AUSTRALIA	50
REDCASTLE	AUSTRALIA	45
PENFOLDS KALIMNA BIN 28	AUSTRALIA	50
GUIGAL COTES DU RHONE 2009	FRANCE	45

## CABERNET SAUVIGNON

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CHANMORIS TARUJYUKU	HOKKAIDO JAPAN	60
WYNNS BLACK LABEL	AUSTRALIA	80
PEPPERJACK	AUSTRALIA	40
PARKER COONANWARRA ESTATE	AUSTRALIA	60

## MERLOT

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TAMBA HARIMASSAN MERLOT	HYOGO JAPAN	50
PAUL MAS ESTATE	FRANCE	40
OYSTER BAY	NEW ZEALAND	35

## HOUSE DRY RED WINE (GLASS ONLY)

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BROWN BROTHERS MILLAWA DRY RED		8
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## JAPANESE IZAKAYA'S LINEUP

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CLOUDY YUZU CITRUS SAKE	濁り柚子	7
CLOUDY PLUM SAKE	梅濁り	15
PLUM WINE JELLY JELICA	梅酒ゼリー	15
SPARKLING YUZU CITRUS SAKE JELLY	柚子酒ゼリー	6.5
SPARKLING PEACH SAKE JELLY	桃酒ゼリー	6.5
SIMPLE UMESHYU PLUM WINE	梅酒	8

# JAPANESE BEER

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	GLS	BLT
<b>SUNTORY PREMIUM MALTS ON TAP</b>	<b>10</b>	
ASAHI SUPER DRY (335ML)		8
YEBISU PREMIUM (500ML)		12
ECHIGO KOSHIHIKARI RICE BEER (500ML)		12

# AUSTRALIAN BEER

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HAHN SUPER DRY	AUSTRALIA	7
LITTLE CREATURES BRIGHT ALE	AUSTRALIA	7

# SPIRITS

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		SINGLE SHOT
BOURBON	WILD TURKEY JIM BEAM	7
VODKA	ABSOLUTE	7
GIN	BOMBAY SAPPHIRE	7
RUM	BACARDI WHITE	7
TEQUILA	DON JULIO BLANCO	7

# CIDER / SOFT DRINK

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COKE / SPRITE / SOLO / FANTA	4
PEACH, LYCHEE, LEMON TEA	4
GRAPE CIDER	4
PLAIN CIDER	4
RAMUNE JAPANESE FIZZY DRINK	7
CALPICO WATER	4
APPLE CIDER 2% ALCOHOL	7
APPLE PEAR CIDER 2% ALCOHOL	7
SPARKLING MINERAL WATER (S.PELLEGRINO)	7

# COFFEE / TEA

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GREEN TEA LATTE / LONG BLACK / CAPPUCINO /  
FLAT WHITE / PICCOLO / MACCHIATO / AFFOGATO /  
ICED MOCHA

JASMINE TEA / JAPANESE GREEN TEA (SENCHA)  
ROASTED BROWN RICE TEA (GENMAICHA)

(P.S. IF SOMETHING ISN'T LISTED ABOVE, ASK OUR BARISTA  
IF THEY CAN MAKE IT FOR YOU!)

# JAPANESE SAKE

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		S	L
HAKUSHIKA 白鹿	HOUSE SAKE	6	10
ICHINO-KURA 一ノ蔵	MIYAGI TOKUBETSU JUNMAI	7	12
OTOKO-YAMA 男山	HOKKAIDO TOKUBETSU JUNMAI	7	12
AZAKURA 阿櫻	AKITA JUNMAI	7	12
URAKASUMI 浦霞	MIYAGI JUNMAI	7	12
MASUMI 真澄	NAGANO JUNMAI	7	12
GOKYO 五橋	YAMAGUCHI JUNMAI	7	12
HAKKAISAN 八海山	NIGATA JUNMAI GINJYO	9	14
TAMANO HIKARI 玉乃光	KYOTO JUNMAI GINJYO	9	14
DASSAI 50% 獺祭	YAMAGUCHI JUNMAI DAIGINJO	10	15

## JAPANESE SAKE 720ML BOTTLE

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		BTL
MICHISAKARI 三千盛	JUNMAI DAIGINJO	45
OTOKOYAMA 男山	TOKUBETSU JUNMAI	50
URAKASUMI 浦霞	JUNMAI GINJYO	45
HAKKAISAN 八海山	TOKUBETSU JUNMAI	50
MASUMI 真澄純米奥殿	JUNMAI OKUDEN	55

## JAPANESE WHISKY

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SUNTORY YAMAZAKI 12YR	13
SUNTORY HIBIKI	13
SUNTORY HAKUSYU SINGLE MALT	10
SUNTORY KAKUBIN	10
SUNTORY CHITA	10

### JAPANESE SAKE FLAVOR GUIDE:

**GINJO:** GOOD FLAVOR, FRUITY FRAGRANCE, SMOOTH TEXTURE AND GOOD AFTERTASTE (BEST WITH VEGETABLES, SASHIMI, OYSTERS)

**DAIJINGO:** EXCELLENT FLAVOR, STRONGER, RICHER AND MORE REFINED THAN GINJO (BEST WITH SEAFOOD, OYSTERS AND FISH)

**JUNMAI:** GOOD FLAVOR, HIGH ACIDITY AND LITTLE SWEETNESS (BEST WITH PORK, STEAK AND TUNA)

**TOKUBETSU JUNMAI:** EXCELLENT FLAVOR, HIGH ACIDITY AND LITTLE SWEETNESS (BEST WITH PORK, STEAK AND TUNA)

**JUNMAI GINJYO:** GOOD FLAVOR, ACIDITY TONED DOWN COMPARED TO JUNMAI (BEST WITH SEAFOOD AND OYSTERS)

**JUNMAI DAIGINJO:** EXCELLENT FLAVOR, HIGHEST GRADE SAKE WITH REFINED TASTE AND ACIDITY (BEST WITH SEAFOOD AND OYSTERS)

**JUNMAI OKUDEN:** MELLOW AND MILD WITH SUBTLE ORGANIC FLAVORS AND HINT OF RICE SWEETNESS (BEST WITH GRILLED FISH AND YAKITORI)