

**DRINK**

**YAMAGEN**

# YAMAGEN SIGNATURE COCKTAILS

<b>NEGRONI UMAMI (V)</b> seaweed infused sudachi chu, bitter suze, cinzano	18
<b>NASHI PEAR &amp; MINT HIGH BALL (V)</b> japanese whisky, pear shrub, mint & ginger beer	20
<b>SAKÉ IT TO ME (V)</b> tanqueray gin, ippin junmai sake, lemon, cucumber & dill	19
<b>KYOTO OLD FASHIONED</b> japanese whisky, house made yuzu bitters, gyokuro tea & foam	20
<b>SPICED SESAME DAIQUIRI (V)</b> bacardi oakheart, sake, apple liqueur, lime, ginger, shichimi & sesame oil	18
<b>CHE-RU-SI</b> carbonated sake, sparkling wine, yuzu, rose, watermelon foam	18
<b>UTSUMI SOUR (V)</b> tanqueray gin, peach liqueur, aomomo peach, lemon	19
<b>SHOCHUJITO (V)</b> barley shochu, pomegranate liqueur, lime, soda & mint	18
<b>WAKABA (V)</b> skyy vodka, lime, matcha	18
<b>RETURN OF THE LYCHEE (V)</b> jamaican rum, chartreuse, nigori sake, lychee, pink pepper & lime	20
<b>A COFFEE WITH TAKETSURU</b> nikka taketsuru pure malt whisky, coffee liqueur, cold drip coffee, miso caramel	22
<b>RUM &amp; PLUM (V)</b> baron samedi spiced rum, kokuto umeshu, chocolate bitters, orange twist	18

## SIGNATURE NON-ALCOHOLIC COCKTAILS

<b>CHERRY BLOSSOM TREE</b> (v) cherry blossom syrup, fresh lemon, pineapple juice	12
<b>MOMO &amp; MATCHA</b> (v) matcha green tea, white peach puree, fresh lemon, aomomo peach, lemon twist	12
<b>YUZU 'FAUX' JITTO</b> (v) yuzu soda, fresh lime, sugar, fresh mint	12



## FLIGHT MENUS

Allow our team to guide you on a tasting journey through some of Japan's most famous libations

<b>SAKE</b> (30ML POURS)	25
<b>SHOCHU</b> (30ML POURS)	25
<b>JAPANESE WHISKY</b> (15ML POURS)	35
<b>PREMIUM JAPANESE WHISKY</b> (15ML POURS)	75

## BEER + CIDER

### DRAUGHT

400ML

Two Suns Premium Dry 4.2%	11
Asahi Black 5.5%	14
Asahi Super Dry 5.2%	12
Asahi Half and Half	13
Hokkaido 5%	12
Orion 5%	12
Kirin 4.9%	12

### BOTTLED

330ML

Coedo 'Shiro' Hefeweizen 5.5%	17
Coedo 'Ruri' Pilsner 5%	17
Coedo 'Kyara' IPL 5.5%	17
Coedo 'Beniaka' Imperial Amber Ale 7%	17
Asahi Soukai 3.5%	8
Hitachino Nest Dai Dai IPA 6%	18
Hitachino Nest Espresso Stout 7%	18
Hitachino Nest White Ale 5.5%	18
Kirin Ichiban 5%	12
Sapporo 5%	14
Stone & Wood Pacific Ale 4.4%	10
Somersby Apple Cider 4.5%	10

500ML

Echigo Rice Beer 5%	20
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# WINES BY THE GLASS

## SPARKLING

NV	Petit Cordon by Maison Mumm <i>Marlborough, NZ</i>	<b>12</b>
NV	Dal Zotto Pucino Prosecco (V) <i>King Valley, VIC</i>	<b>12.5</b>
NV	G.H. Mumm 'Grand Cordon' Brut (V) <i>Riems, France</i>	<b>19</b>
NV	Perrier-Jouët Grand Brut (V) <i>Epernay, France</i>	<b>25</b>
NV	Perrier-Jouët Blanc de Blanc (V) <i>Epernay, France</i>	<b>42</b>

## WHITE

2018	Kilikanoon 'Baudinet' Riesling (V)	<b>10</b>
2018	Ros Ritchie Gewurztraminer	<b>15</b>
2019	Vavasour 'The Pass' Sauvignon Blanc	<b>12</b>
2018	Paringa Estate Pinot Gris	<b>14</b>
2016	Kellerei Kaltern Pinot Bianco DOC	<b>14</b>
2015	Williams Crossing Chardonnay	<b>15</b>

## **ROSÉ**

2018	Pizzini Brachetto Moscato	<b>12</b>
2018	Dominique Portet 'Fontaine'	<b>12.5</b>
2018	AIX Maison Saint	<b>13.5</b>

## **RED**

2015	Louis Max Gamay	<b>14</b>
2018	Riposte 'The Dagger' Pinot Noir	<b>14</b>
2018	Mesta Tempranillo	<b>11</b>
2018	Fincas Las Moras Malbec	<b>11.5</b>
2017	Maxwell Silver Hammer Shiraz	<b>13</b>
2017	Domaine Naturaliste 'Discovery' Cabernet Sauvignon	<b>13</b>

# SAKE

Japan's most famously recognized alcoholic beverage. There are many different steps to the brewing process of sake and each of those steps the Toji (master brewer) decides to use, or skip, determines the names and describing words that will appear on a bottle of saké.

Unlike wine, sake is rarely described based off the rice grain type used in fermentation unless a very specific style is required. Most sake make use of multiple species of rice dependent on what is grown locally within that prefecture.

**Recommended temperature to be served at by staff and producers:**

**C = COLD / RT = ROOM TEMPERATURE / H = WARM/HOT**

<b>FUTSUU-SHU</b>	<b>75ML</b>	<b>250ML</b>	<b>BTL</b>
House style sake made with no milling requirement on the rice. Generally dry in style.			
Dewazakura Seijo Karakuchi <i>Tendo, Yamagata 15.5% (RT/H)</i>	-	-	<b>85</b>
Yoshinogawa Gensen Karakuchi <i>Niigata 15% (C/RT/H)</i>	<b>7</b>	<b>26</b>	<b>75</b>

<b>JUNMAI</b>	<b>75ML</b>	<b>250ML</b>	<b>BTL</b>
No brewers alcohol added to saké (indicating purity of flavour), also no minimum rice polishing requirement.			
Fukuju Junmai Mikagego <i>Nada, Kobe 15% (C)</i>	<b>14</b>	<b>50</b>	<b>135</b>
Otokoyama Tokubetsu Junmai <i>Asahikawa, Hokkaido 15.5% (RT/H)</i>	<b>8</b>	<b>25</b>	-
Haketsuru Josen Shukuju Junmai <i>Nada, Hyogo 14.5% (C/RT/H)</i>	<b>8</b>	<b>25</b>	-
Tsukinokatsura Iwai 80 Junmai <i>Fushimi, Kyoto 15% (C/RT/H)</i>	-	-	<b>172</b>
Yoshikubo Ippin Junmai <i>Mito, Ibaraki 16% (C)</i>	<b>9</b>	<b>28</b>	<b>74</b>

## YAMAHAI JUNMAI

75ML 250ML BTL

More traditional fermentation method allowing natural lactic acid to develop in the moto (brew) over a period that takes about twice as long as the commonly used sokujo-moto. The resulting product is usually more wild and gamy with complex characters.

Tengumai Yamahai Jikomi Junmai 13 45 125  
*Ishikawa, Tokyo 15.9% (RT/H)*

## TOKUBETSU JUNMAI

Translating to “special pure”, Tokubetsu is a special designation of high-quality sake. The only strict specification for Tokubetsu is that it must be made from rice with a minimum of 30% polishing rate.

Houraisen ‘Beshi’ Tokubetsu Junmai 10 36 110  
*Toyota, Aichi 15.5% (C/RT)*

## GENSHU

Undiluted sake. Brewers opt to not add additional water after fermentation, resulting usually in a more powerful bold flavoured sake.

Amanoto ‘Tenkuro’ Jikomi Junmai Genshu 12 46 140  
*Yokote, Akita 16% (C)*

## HONJOZO

Minimum 30% milling requirement and very small amount of brewer’s alcohol added to highlight and accentuate more subtle natural flavours in the sake.

Sekiya Enter.Sake Black - - 168  
*Kitashitarta-Gun, Nagoya 15% (C)*

## GINJO

Minimum 40% of rice grain removed by polishing before brewing.

Hakkaisan Junmai Ginjo - - 115  
*Niigata 15.5% (C)*

Asahi Shuzo Kubota Senju Ginjo 12 40 112  
*Nagaoka-Shi, Niigata 15% (C/RT)*

Kozaemon Junmai Ginjo Bizen Omachi 10 32 95  
*Mizunami, Gifu 15.5% (C)*



<b>GINJO (CONTINUED)</b>	<b>75ML</b>	<b>250ML</b>	<b>BTL</b>
Dewazakura Omachi Junmai Ginjo <i>Tendo, Yamagata 16% (C)</i>	<b>12</b>	<b>50</b>	<b>145</b>
Tsukinokatsura ‘Yanagi’ Junmai Ginjo <i>Fushimi, Kyoto 16% (C)</i>	<b>14</b>	<b>60</b>	<b>175</b>

## **GINJO GOKUJO**

Gokujo (“excellent”) is the name given only to the top range of the ginjo sake within the brewery. Gokujo sake is matured in a tank for 6 months prior to bottling.

Yoshinogawa Ginjo Gokujo <i>Niigata 15% (C)</i>	<b>9</b>	<b>35</b>	<b>99</b>
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## **DAI-GINJO**

Minimum of 50% milled off rice grains by polishing prior to fermentation.

Asahi Shuzo Dassai Junmai Daiginjo 23 <i>Yamaguchi 16% (C)</i>		<b>165 (300ML)</b>	
		<b>335 (720ML)</b>	
Asahi Shuzo Dassai Junmai Daiginjo 39 <i>Yamaguchi 16% (C)</i>			<b>175</b>
Yoshikubo Ippin Junmai Daiginjo <i>Mito, Ibaraki 16% (RT/H)</i>	<b>11</b>	<b>35</b>	<b>105</b>
Toji Junmai Daiginjo <i>Niigata 15% (C)</i>	<b>14</b>	<b>50</b>	<b>135</b>

## **NIGORIZAKE**

Sake made with no milling requirement however the brewers leave in some of the rice polishing which results in a cloudy sake.

	<b>75ML</b>	<b>300ML</b>
Kizakura Nigori Saké	<b>8</b>	<b>28</b>

# SHOCHU

60ML SERVE

A Japanese traditional hard liquor, similar to brandy and vodka distilled spirits, made from grains and vegetables. The most common base ingredients are sweet potato, barley, rice, and sugar cane. Each of these base ingredients brings its own unique flavour to the final product, along with different ageing techniques.

## MUGI (BARLEY)

Oimatsu Mugi 'Kuro Enma' <b>25%</b>	<b>14</b>
Ichiko Mugi 'Silhouette' <b>25%</b>	<b>10</b>
Kakushigura Mugi <b>25%</b>	<b>12</b>
Kannoko Mugi 'Satsuma Shuzo' <b>25%</b>	<b>10</b>
Kurouma Chokichocho <b>25%</b>	<b>12</b>

## IMO (SWEET POTATO)

Hamada Shuzo Tokujo Daimaoh (sweet potato) <b>36%</b>	<b>20</b>
Hamada Shuzo Daimao Imo (sweet potato) <b>25%</b>	<b>10</b>
Hamada Shuzo Sekitoba Imo (sweet potato) <b>25%</b>	<b>20</b>
Hamada Shuzo Murasakino Sekitoba (purple sweet potato) <b>25%</b>	<b>20</b>



# AWAMORI

60ML SERVE

Some 400 miles from mainland Japan, the Okinawa prefecture comprises 160 tropical islands famous for a flavorsome 'moonshine' steeped in history and aged in ceramic pots for centuries.

Shinzato Shuzo Ryukyu 'Kariyushi' <b>30%</b> rich and slightly sweet in character with a mild & delicate fruity aroma.	<b>10</b>
Seifuku 'Fancy' Awamori (sweet potato) <b>35%</b> mellow, yet rich with high levels of umami.	<b>20</b>

# CHAMPAGNE

NV	Paul Bara Grand Rosé Grand Cru <b>375ML</b>	<i>Bouzy, France</i>	<b>62</b>
NV	G.H.Mumm 'Grand Cordon'	<i>Riems, France</i>	<b>99</b>
NV	Perrier-Jouët Grand Brut	<i>Epernay, France</i>	<b>120</b>
NV	Perrier-Jouët Blason Rosé	<i>Epernay, France</i>	<b>182</b>
NV	Laurent-Perrier 'La Cuvee'	<i>Tours-sur-Marne, France</i>	<b>210</b>
NV	Perrier-Jouët Blanc-de-Blanc	<i>Epernay, France</i>	<b>240</b>
NV	Larmandier-Bernier Rosé de Saignee Premier Cru	<i>Vertus, France</i>	<b>310</b>
2011	Perrier-Jouët 'Belle Epoque'	<i>Epernay, France</i>	<b>395</b>
NV	Jacquesson 'Cuvee No.733 R.D. Late Disgorged	<i>Dizy, France</i>	<b>440</b>
NV	Laurent-Perrier Cuvee Rosé Magnum	<i>Tours-sur-Marne, France</i>	<b>585</b>
2006	Louis Roederer 'Cristal'	<i>Riems, France</i>	<b>595</b>

## SPARKLING WINE

NV	Petit Cordon by Maison Mumm	<i>Marlborough, NZ</i>	<b>58</b>
NV	La Caneva Biasco Prosecco	<i>Veneto, Italy</i>	<b>58</b>
NV	Zal Zotto Pucino Prosecco	<i>King Valley, VIC</i>	<b>65</b>
NV	Deviation Road 'Altair' Rosé	<i>Adelaide Hills, SA</i>	<b>74</b>
2015	Domaine Pichot Vouvray	<i>Loire Valley, France</i>	<b>81</b>

## MOSCATO

2018	Pizzini Brachetto Rosato	<i>King Valley, SA</i>	<b>58</b>
2016	Marcarini Moscato d' Asti	<i>Piedmont, Italy</i>	<b>68</b>

# WHITE WINE

## RIESLING

2015	Kilikanoon 'Baudinet'	Clare Valley, SA	48
2018	Rieslingfreak 'No.4'	Eden Valley, SA	68
2018	Grosset 'Springvale'	Clare Valley, SA	85
2015	Rebholz Trocken 'Dry'	Pfalz, Germany	122
2012	Jim Barry 'The Florita' Cellar Release	Clare Valley, SA	160

## AROMATIC VARIETALS

2017	Kir-Yianni Paranga <i>Roditis/Malagousia</i>	Macedonia, Greece	55
2019	La Maschera <i>Vermentino</i>	Limestone Coast, SA	58
2018	Handorf Hill <i>Gruener Veltliner</i>	Adelaide Hills, SA	60
2018	Ros Ritchie <i>Gewürztraminer</i>	Upper Goulburn, VIC	64

## SAUVIGNON BLANC/SEMILLON

2012	Dog Point 'Section 94' (V)	Marlborough, NZ	87
2019	Vavasour 'The Pass'	Marlborough, NZ	55
2019	Momo 'Organic' (V)	Marlborough, NZ	60
2016	Brokenwood <i>Semillon</i>	Hunter Valley, NSW	69
2018	Pascal Jolivet Sancerre	Sancerre, France	130

## PINOT GRIS/GRIGIO

2018	Paringa Estate Pinot Gris	Mornington Peninsular, VIC	66
2018	Holly's Garden Pinot Gris	Gippsland, VIC	75
2018	Alois Lageder 'Alto Adige' Pinot Grigio	Alto Adige, Italy	92

## CHARDONNAY

2015	Williams Crossing	<i>Macedon Ranges, VIC</i>	<b>72</b>
2017	Ross Hill Pinnacle Series	<i>Orange, NSW</i>	<b>75</b>
2018	Leeuwin Estate 'Prelude'	<i>Margaret River, WA</i>	<b>80</b>
2016	LaCrema 'Monterey'	<i>California, USA</i>	<b>85</b>
2016	Domaine Fevre Petit Chablis	<i>Chablis, France</i>	<b>90</b>
2017	Shaw+ SmithM3	<i>Adelaide Hills, SA</i>	<b>110</b>
2018	Felton Road 'Bannockburn' (V)	<i>Central Otago, NZ</i>	<b>140</b>
2011	Christian Moreau 'Clos de Hospice' Grand Cru Chablis	<i>Chablis, France</i>	<b>200</b>

## WHITE VARIETALS & BLENDS

2018	Turkey Flat Barossa White <i>Marsanne, Roussanne, Viognier</i>	<i>Barossa Valley, SA</i>	<b>62</b>
2016	Kellerei Kaltern <i>Pinot Bianco DOC</i>	<i>Adige, Italy</i>	<b>68</b>
2018	Inami Soave Classico <i>Garganega</i>	<i>Veneto, Italy</i>	<b>75</b>
2017	SC Pannell 'Amuse <i>Sauv Blanc, Gruner, Chard</i>	<i>Adelaide Hills, SA</i>	<b>75</b>
2014	Aruga Branca 'Clareza' <i>Koshu</i>	<i>Yamanashi, Japan</i>	<b>165</b>
2014	Arugano 'Bosque' <i>Koshu</i>	<i>Yamanashi, Japan</i>	<b>235</b>
2014	Hikari 'Lumiere' Sur Lie <i>Koshu</i>	<i>Yamanashi, Japan</i>	<b>165</b>

## ROSE & AMBER

2019	Handorf Hill	<i>Adelaide Hills, SA</i>	<b>60</b>
2018	Dominique Portet 'Fontaine'	<i>Yarra Valley, VIC</i>	<b>62</b>
2018	AIX Maison Saint	<i>Côtes de Provence, France</i>	<b>65</b>
2018	Cullen 'Amber'	<i>Margaret River, WA</i>	<b>90</b>
2017	Domaine du Gros Nore 'Bandol'	<i>Côtes de Provence, France</i>	<b>99</b>
2013	Clos Cibonne Cuvee Prestige 'Caroline' Cru Classe	<i>Côtes de Provence, France</i>	<b>150</b>

# RED WINE

## PINOT NOIR

2018	Riposte 'The Dagger'	<i>Adelaide Hills, SA</i>	<b>65</b>
2017	Clyde Park 'Locale'	<i>Geelong, VIC</i>	<b>69</b>
2018	ParingaEstate 'Peninsular'	<i>Mornington Peninsular, VIC</i>	<b>74</b>
2018	Giant Steps 'LDR' Pinot Noir/Syrah	<i>Yarra Valley, VIC</i>	<b>85</b>
2018	Scotchmans Hill	<i>Bellarine Peninsular, VIC</i>	<b>85</b>
2018	Ata Rangi 'Crimson'	<i>Martinborough, NZ</i>	<b>98</b>
2016	Amisfield	<i>Central Otago, NZ</i>	<b>110</b>
2015	Curly Flat	<i>Macedon Ranges, VIC</i>	<b>135</b>
2016	Chard Farm 'The Viper'	<i>Central Otago, NZ</i>	<b>165</b>
2017	Yarra Yering	<i>Yarra Valley, VIC</i>	<b>220</b>

## ALTERNATE RED VARIETALS

2018	Mesta <i>Tempranillo</i>	<i>Ucles, Spain</i>	<b>52</b>
2018	Fincas Las Moras <i>Malbec</i>	<i>San Juan, Argentina</i>	<b>55</b>
2015	Louis Max <i>Gamay</i>	<i>Beaujolais, France</i>	<b>68</b>
2018	LaProva <i>Sangiovese</i>	<i>Adelaide Hills, SA</i>	<b>70</b>
2018	Tomassi Valpolicella DOC <i>Corvina</i>	<i>Veneto, Italy</i>	<b>80</b>
2017	Warboys Vineyard <i>Grenache</i>	<i>McLaren Vale, SA</i>	<b>90</b>
2016	Murdoch Hill 'The Surrey' <i>Pinot Meunier</i>	<i>Adelaide Hills, SA</i>	<b>96</b>
2016	Coco Farm <i>Nomin Rosso</i>	<i>Tochigi, Japan</i>	<b>187</b>

## SHIRAZ

2017	Maxwell Silver Hammer	<i>McLaren Vale, SA</i>	<b>60</b>
2018	Torbreck 'Hillside Vineyard'	<i>Barossa, SA</i>	<b>72</b>
2017	Kaesler 'Stonehorse'	<i>Barossa, SA</i>	<b>80</b>
2017	Mt Langi Ghiran 'Cliff Edge'	<i>Grampians, VIC</i>	<b>92</b>
2015	Jamsheed 'Seville'	<i>Yarra Valley, VIC</i>	<b>110</b>
2018	John Duval 'Entity'	<i>Barossa Valley, SA</i>	<b>114</b>
2016	Angoves 'The Medhyk'	<i>Adelaide Hills, SA</i>	<b>128</b>
2015	Henscke Keyneton Euphonium	<i>Eden Valley, SA</i>	<b>150</b>
2015	Yalumba 'Octavius' Old Vine	<i>Barossa, SA</i>	<b>299</b>

## CABERNET SAUVIGNON

2016	Domaine Naturaliste 'Discovery'	<i>Margaret River, WA</i>	<b>62</b>
2017	Hollick 'Old Vine'	<i>Coonawarra, SA</i>	<b>88</b>
2017	Hickinbotham 'The Nest' Cabernet Franc	<i>McLaren Vale, SA</i>	<b>160</b>
2015	Cape Mentelle	<i>Margaret River, WA</i>	<b>195</b>
2016	Koomilya CP	<i>McLaren Vale, SA</i>	<b>220</b>
2004	Parker Terra Rossa First Growth Cab/Merlot	<i>Coonawarra, SA</i>	<b>220</b>
2001	Parker Terra Rossa First Growth Cab/Merlot	<i>Coonawarra, SA</i>	<b>240</b>

## DESSERT & FORTIFIED WINE

2016	Pressing Matters 'RI39' <b>375ML</b> Late Harvest Riesling	<i>Coal River, TAS</i>	<b>61</b>
NV	Valdespino Pedro Ximenez <b>60ML</b> Yellow Label Sherry	<i>Jerez, Spain</i>	<b>13</b>

# UMESHU + OTHER SHU

60ML SERVE

Umeshu is a traditional type of Japanese liqueur made from ume plums steeped in sugar and alcohol. It has become a popular alcoholic beverage due to its sweet aroma, sour plum flavours, and relatively low alcoholic content that makes it easy to drink.

Choya Classic <b>15%</b> rich & sweet, best enjoyed served over ice after dinner.	<b>15</b>
Choya Shiso Umeshu <b>15%</b> infused with shiso leaf and slightly more bitter than the classic umeshu.	<b>15</b>
Choya Uji Green Tea Umeshu <b>7.5%</b> infused with green tea leaves, lighter, delicate, semi-dry palate & beautiful fragrance.	<b>12</b>
Choya Extra Years <b>17%</b> aged for an additional 2-3 years this style is very rich and sweet, yet well-balanced.	<b>15</b>
Choya Shinroku Umeshu <b>14%</b> first run of umeshu from the tank, thicker and fruitier in taste with high umami.	<b>12</b>
Choya Kokuto Umeshu <b>15%</b> blended with brown sugar and jamaican rum, rich, mellow & smoky in flavour.	<b>12</b>
Choya Nigori Umeshu <b>14%</b> unfiltered style, containing puree of ume plums, more full bodied character.	<b>15</b>
Maruishi Jozo Mikan (Tangerine) <b>7%</b> unfiltered style, containing puree of tangerine fruit, full bodied & sweet.	<b>15</b>
Maruishi Momo (White Peach) <b>7%</b> unfiltered style, containing puree of white peach, full bodied & sweet.	<b>15</b>
Sudachi Chu (Citrus) <b>20%</b> more similar in style to shochu, made from sudachi fruit, a unique citrus somewhere between a lime & an orange, light & very dry in character.	<b>12</b>
Fukuju Umeshu <b>7%</b> Ume fruit is infused into crisp clean saké giving a sweet and tangy complex flavour. It can be enjoyed straight, chilled or frozen.	<b>15OML SERVE</b> <b>25</b>