

DRINK

YAMAGEN

YAMAGEN SIGNATURE COCKTAILS

HIROHITO'S SECRET GARDEN (v) roku gin, lavender liqueur, sage shrub, fresh lemon, pink pitaya dragon fruit extract, bee pollen	26
NASHI PEAR & MINT HIGH BALL (v) japanese whisky, pear shrub, mint & ginger beer	20
SAKÉ IT TO ME (v) tanqueray gin, ippin junmai sake, lemon, cucumber & dill	19
KYOTO OLD FASHIONED japanese whisky, house made yuzu bitters, gyokuro tea & foam	20
SPICED SESAME DAIQUIRI (v) bacardi oakheart, sake, apple liqueur, lime, ginger, shichimi & sesame oil	18
CHE-RU-SI carbonated sake, sparkling wine, yuzu, rose, watermelon foam	18
UTSUMI SOUR (v) tanqueray gin, peach liqueur, aomomo peach, lemon	19
SHOCHUJITO (v) barley shochu, pomegranate liqueur, lime, soda & mint	18
BLOODY MIYUKI iiichiko shochu, tomato juice, togarashi shichimi, wari-ponzu, bamboo charcoal salt, celery asazuke	19
RETURN OF THE LYCHEE (v) jamaican rum, chartreuse, nigori sake, lychee, pink pepper & lime	20
A COFFEE WITH TAKETSURU nikka taketsuru pure malt whisky, coffee liqueur, cold drip coffee, miso caramel	22
RUM & PLUM (v) baron samedi spiced rum, kokuto umeshu, chocolate bitters, orange twist	18

SIGNATURE NON-ALCOHOLIC COCKTAILS

SAKURA FIZZ (V)	14
Seedlip Spice, fresh yuzu, cherry blossom syrup, aquafaba, house-made native juniper berry soda, peychaud's bitters	
SPICEDICHIGO COBBLER (V)	14
Seedlip Spice, fresh strawberries, house-made strawberry balsamic reduction, cucumber infused sparkling mineral water, shanso berries	
CITRUS OCHA (V)	14
Seedlip Grove, chilled earl grey & lavender infusion, house-made native lemon myrtle shrub, candied orange	

FLIGHT MENUS

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

SAKE (30ML POURS)	25
SHOCHU (30ML POURS)	25
JAPANESE WHISKY (15ML POURS)	35
PREMIUM JAPANESE WHISKY (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%	16
Coedo 'Ruri' Pilsner 5%	16
Coedo 'Kyara' IPL 5.5%	16
Coedo 'Beniaka' Imperial Amber Ale 7%	16
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

WINES BY THE GLASS

SPARKLING

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

WHITE

2019	Thorn Clarke 'Sandpiper' Riesling	13
2018	Ros Ritchie Gewurztraminer	15
2019	Vavasour 'The Pass' Sauvignon Blanc	12
2018	Paringa Estate Pinot Gris	14
2016	Kellerei Kaltern Pinot Bianco DOC	14
2015	Little Yering Chardonnay	13.5

ROSÉ

2018	Pizzini Brachetto Moscato	12
2018	Dominique Portet 'Fontaine'	12.5
2018	AIX Maison Saint	13.5

RED

2015	Louis Max Gamay	14
2018	Riposte 'The Dagger' Pinot Noir	14
2018	Mesta Tempranillo	11
2018	Fincas Las Moras Malbec	11.5
2017	Maxwell Silver Hammer Shiraz	13
2018	Penley Estate 'Tolmer' Cabernet Sauvignon	13.5

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

FUTSUU-SHU	75ML	250ML	BTL
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>	-	-	85
Yoshinogawa Gensen Karakuchi <i>Niigata 15% (C/RT/H)</i>	7	26	75
JUNMAI	75ML	250ML	BTL
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>	14	50	135
Otokoyama Tokubetsu Junmai <i>Asahikawa, Hokkaido 15.5% (RT/H)</i>	8	25	-
Haketsuru Josen Shukuju Junmai <i>Nada, Hyogo 14.5% (C/RT/H)</i>	8	25	-
Tsukinokatsura Iwai 80 Junmai <i>Fushimi, Kyoto 15% (C/RT/H)</i>	-	-	172
Yoshikubo Ippin Junmai <i>Mito, Ibaraki 16% (C)</i>	9	28	74

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)

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

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>	9	35	99
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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>		165 (300ML)	
		335 (720ML)	
Asahi Shuzo Dassai Junmai Daiginjo 39 <i>Yamaguchi 16% (C)</i>			175
Yoshikubo Ippin Junmai Daiginjo <i>Mito, Ibaraki 16% (RT/H)</i>	11	35	105
Toji Junmai Daiginjo <i>Niigata 15% (C)</i>	14	50	135

NIGORIZAKE

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

	75ML	300ML
Kizakura Nigori Saké	8	28

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' 25%	14
Ichiko Mugi 'Silhouette' 25%	10
Kakushigura Mugi 25%	12
Kannoko Mugi 'Satsuma Shuzo' 25%	10
Kurouma Chokichoza 25%	12

IMO (SWEET POTATO)

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



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

CHAMPAGNE

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

SPARKLING WINE

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

MOSCATO

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

WHITE WINE

RIESLING

2019	Thorn Clarke 'Sandpiper'	<i>Eden Valley, SA</i>	60
2018	Rieslingfreak 'No.4'	<i>Eden Valley, SA</i>	68
2015	Rebholz Trocken 'Dry'	<i>Pfalz, Germany</i>	105
2012	Jim Barry 'The Florita' <i>Cellar Release</i>	<i>Clare Valley, SA</i>	160
2020	Grosset 'Polish Hill'	<i>Clare Valley, SA</i>	180

AROMATIC VARIETALS

2019	La Maschera <i>Vermentino</i>	<i>Limestone Coast, SA</i>	55
2018	Handorf Hill <i>Gruner Veltliner</i>	<i>Adelaide Hills, SA</i>	58
2017	<i>Kir-Yianni Paranga</i> <i>Roditis/Malagousia</i>	<i>Macedonia, Greece</i>	62
2018	Ros Ritchie <i>Gewürztraminer</i>	<i>Upper Goulburn, VIC</i>	64

SAUVIGNON BLANC/SEMILLON

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

PINOT GRIS/GRIGIO

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

CHARDONNAY

2018	Little Yering	Yarra Valley, VIC	60
2018	La Crema 'Monterey'	California, USA	74
2017	La Crema 'Sonoma Coast'	California, USA	82
2016	Domaine Fevre Petit Chablis	Burgundy, France	88
2018	Leeuwin Estate 'Prelude'	Margaret River, WA	90
2017	Ross Hill Pinnacle Series	Orange, NSW	98
2017	Shaw+ Smith M3	Adelaide Hills, SA	110
2018	Felton Road 'Bannockburn' (V)	Central Otago, NZ	140
2018	GC Chardonnay By Farr	Geelong, VIC	220
2011	Christian Moreau 'Clos de Hospice' Grand Cru Chablis	Chablis, France	200

WHITE VARIETALS & BLENDS

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

ROSE & AMBER

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

RED WINE

PINOT NOIR

2018	Riposte 'The Dagger'	<i>Adelaide Hills, SA</i>	65
2017	Clyde Park 'Locale'	<i>Geelong, VIC</i>	69
2018	Paringa Estate 'Peninsular'	<i>Mornington Peninsular, VIC</i>	74
2018	Giant Steps 'LDR' Pinot Noir/Syrah	<i>Yarra Valley, VIC</i>	85
2018	Scotchmans Hill	<i>Bellarine Peninsular, VIC</i>	85
2018	Ata Rangi 'Crimson'	<i>Martinborough, NZ</i>	98
2016	Amisfield	<i>Central Otago, NZ</i>	110
2015	Curly Flat	<i>Macedon Ranges, VIC</i>	135
2016	Chard Farm 'The Viper'	<i>Central Otago, NZ</i>	165
2017	Yarra Yering	<i>Yarra Valley, VIC</i>	220
2016	Yarra Yering	<i>Yarra Valley, VIC</i>	245

ALTERNATE RED VARIETALS

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

SHIRAZ

2017	Maxwell Silver Hammer	<i>McLaren Vale, SA</i>	60
2018	Torbreck 'Hillside Vineyard'	<i>Barossa, SA</i>	72
2018	Kaesler 'Stonehorse'	<i>Barossa, SA</i>	80
2017	Mt Langi Ghiran 'Cliff Edge'	<i>Grampians, VIC</i>	86
2017	Kay Brothers 'Basket Pressed'	<i>Barossa, SA</i>	92
2015	Jamsheed 'Seville'	<i>Yarra Valley, VIC</i>	110
2018	John Duval 'Entity'	<i>Barossa Valley, SA</i>	125
2016	Angoves 'The Medhyk'	<i>Adelaide Hills, SA</i>	128
2015	Henschke Keyneton Euphonium	<i>Eden Valley, SA</i>	150
2015	Yalumba 'Octavius' Old Vine	<i>Barossa, SA</i>	299

CABERNET SAUVIGNON

2016	Penley Estate 'Tolmer'	<i>Coonawarra, SA</i>	65
2018	Teusner 'The Gentleman'	<i>Barossa, SA</i>	74
2017	Hollick 'Old Vine'	<i>Coonawarra, SA</i>	88
2019	Penley Estate 'Project'	<i>Coonawarra, SA</i>	110
2017	Hickinbotham 'The Nest' <i>Cabernet Franc</i>	<i>McLaren Vale, SA</i>	160
2016	Cape Mentelle	<i>Margaret River, WA</i>	195
2016	Koomilya CP Block	<i>McLaren Vale, SA</i>	220

DESSERT & FORTIFIED WINE

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

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 **15%** **15**

rich & sweet, best enjoyed served over ice after dinner.

Choya Shiso Umeshu **15%** **15**

infused with shiso leaf and slightly more bitter than the classic umeshu.

Choya Uji Green Tea Umeshu **7.5%** **12**

infused with green tea leaves, lighter, delicate, semi-dry palate & beautiful fragrance.

Choya Extra Years **17%** **15**

aged for an additional 2-3 years this style is very rich and sweet, yet well-balanced.

Choya Shinroku Umeshu **14%** **12**

first run of umeshu from the tank, thicker and fruitier in taste with high umami.

Choya Kokuto Umeshu **15%** **12**

blended with brown sugar and jamaican rum, rich, mellow & smoky in flavour.

Choya Nigori Umeshu **14%** **15**

unfiltered style, containing puree of ume plums, more full bodied character.

Maruishi Jozo No Mikan (Mandarin) **7%** **15**

unfiltered style, containing puree of tangerine fruit, full bodied & sweet.

Maruishi Momo (White Peach) **7%** **15**

unfiltered style, containing puree of white peach, full bodied & sweet.

Sudachi Chu (Citrus) **20%** **12**

more similar in style to shochu, made from sudachi fruit, a unique citrus somewhere between a lime & an orange, light & very dry in character.

Fukuju Umeshu **7%** **15OZML SERVE**

Ume fruit is infused into crisp clean saké giving a sweet and tangy complex flavour. It can be enjoyed straight, chilled or frozen.

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