

Cocktail

Little Spicy Boy Legent bourbon, Sweet vermouth, shichimi, Umeshu	\$24
Yuzu Sour Haku vodka, orange cordial, Unico Zelo merlot and yuzu vermouth, whites	\$22
Macha Mojito Plantation 5yo rum, macha syrup, agave, mint, soda	\$22
Port of Osaka Roku gin, Dow's 10yo port, Aperol, lemon, soda	\$22
Little Negroni Campari, Haymans London dry gin, Routin vermouth rouge	\$14

Beer & Cider

Asahi 'Super Dry' Tap	\$13
Garage Project 'Hatsukoī' Japanese Lager	\$13
Sawmill Hazy Pale Ale	\$14
Sawmill Hazy IPA	\$14
Garage Project 'Fugazi' 2.2%	\$11
Abel 'Méthode Cider'	\$19

Sake 120ml

Shirakabegura Kimoto Ginjo Soft dry 16%	\$18
Shirakabegura Kimoto Junmai Medium dry 15.5%	\$20
Ippin Junmai Off dry 15%	\$24
Ippin Junmai Chokara Dry 15%	\$25
Ippin Junmai Dai-Ginjo Aromatic - Soft dry 15%	\$28
Ippin Awase Yuzu Sake Citrus - Sweet 8%	\$18

Wine

Billecart Salmon, Champagne NV	\$35
Dassai Jyunmai Daiginjyo, Sparkling Sake NV	\$18
Auntsfield, Methode Ancestrale 2022	\$16
Millton Viognier 2020	\$16
Cusumano 'Lucido' Catarratto 2021	\$15
Maior de Mendoza Albariño 2021	\$18
Mon Cheval Dry Riesling 2019	\$15
Deep Down Sauvignon Blanc 2022	\$14
Terroir Silex Sancerre Sav 2021	\$24
Escarpment Pinot Blanc 2023	\$16
Hans Herzog Pinot Gris 2019	\$25
Tony Bish 'Fat & Sassy' Chardonnay 2022	\$17
Man O'War 'Valhalla' Chardonnay 2021	\$25
Cave de Lugny 'Les Charmes' Chardonnay 2021	\$23
Kumamoto Wine 'Kikuka' Chardonnay NV	\$34
Minuty 'M' Rosé 2022	\$15
Taka K by Takahiro Koyama Pinot Noir 2022	\$16
Sato 'Northburn' Pinot Noir 2019	\$29
Foxes Island Pinot Noir 2013	\$22
Craggy Range 'Hawke's Bay' Syrah 2019	\$16
Man O'War 'Dreadnaught' Syrah 2020	\$26
Domaine Alary Cotes du Rhone 2021	\$19
Osawa 'Prestige Collection' Cab Sav/ Merlot 2015	\$22
Château Musar 'Jeune' Cinsault/Cab Sav/Syrah 2019	\$21
Bellbird Spring 'Muté - L'alouette' Sav 2016 (75ml)	\$16
Dow's 10yr Tawny Port (60ml)	\$16
Choya 'Single Year' Umeshu, Japan (60ml)	\$16

Gls

Non-alcoholic

Sunrise spritz 0% Orange & Mango, lime, soda	\$15
NoGroni 0% Rosso, London Dry, Italian orange	\$16
AppleTiny Kodomo apple 'beer', lemon, lime	\$12
Non #3 Yuzu, oranges & cinamon	\$14
Sawmill 'Bare Beer' - Pale Ale 0%	\$11
East Imperial Yuzu & grapefruit lemonade	\$6
Geisha Iced tea	\$6

Spirits

Gin & tonic

Roku - Japan	\$13
Ki No Bi - Japan	\$18
Etsu 'Pacific Ocean Water' - Japan	\$16
Etsu 'Double Yuzu' - Japan	\$15
Yamamoto 'Night Traveler' - Japan	\$19
Cardrona 'The Source' - NZ	\$16
Cardrona 'The Source Bourbon Barrel' - NZ	\$20
Add Cucumber or Yuzu tonic	+\$2

Vodka

Haku - Japan	\$13
Cardrona 'The Reid' Vodka - NZ	\$16

Whiskey

Cardrona 'Growing Wings' - NZ	\$32
Suntory 'Toki' - Japan	\$13
Suntory 'Kaku' - Japan	\$14
Suntory 'The Chita' - Japan	\$18
Suntory 'Old Whisky' - Japan	\$19
Nikka 'Miyagikyo' Single Malt - Japan	\$24
Nikka 'Takersuru' Pure Malt - Japan	\$28
Hibiki 'Japanese Harmony' - Japan	\$29
Yamazaki Distillers Reserve - Japan	\$34
Hakushu Distillers Edition - Japan	\$36
Hakushu 12yr - Japan	\$44

Snacks	
Chamame, first grade edamame	\$7
Charred corn White soy, parmesan	\$7
Ōra King salmon ikura Ponzu, puri pastry	\$8
Octopus Sourdough, fish flakes, mayo	\$8
Roll Sushi (3pcs)	
Ōra King salmon sushi roll	\$12
Teriyaki chicken sushi roll	\$10
Vegetable tempura & avocado	\$10
Crab meat & tobiko	\$10
Prawn katsu	\$10

Nama Mono	
Fresh Te Matuku oysters Ponzu side (1/2 doz)	\$36
Sashimi 3 varieties (9pcs)	\$36
Sashimi 5 varieties (15pcs)	\$60
Tuna nigiri (2pcs)	\$12
Ōra King Salmon nigiri (2pcs)	\$12
Kingfish nigiri (2pcs)	\$12
Moriawase platter Sashimi (6pcs), nigiri (6pcs),	\$65

Entrée	
Kyuri salad Pickled cucumber, sesame, nori	\$19
Wagyu Yukkei Tartare, beetroot crisp, garlic soy	\$26
Chawanmushi Egg custard, blue cheese, beef cheek	\$18
Karaage duck Tapioca, red pepper yuzu mayo	\$22
Tempura oyster mushroom Mushroom purée, Japanese spice	\$21
Ebi croquette Black tiger prawn, prawn emulsion	\$23
Hokkaido grilled scallop Green pea, kombu butter sauce	\$26

Mains	
Jikabiyaki lamb chops Spicy miso marinated, silverbeet, miso hummus	\$14ea
Teriyaki chicken Soy glaze, parsnip, mustard seeds	\$34
Tonkatsu pork Sesame sauce, cos, parmesan cream	\$35
Sumiyaki wagyu sirloin Grilled carrot, ginger dressing	\$38 180g
F1 Iwate wagyu sirloin Grilled carrot, ginger dressing	\$90 200g
Teppanyaki Snapper Sake lee sauce, caulilini	\$35
Teriyaki Tofu Charred parsnip, mustard seeds	\$32

Sides	
Rice	\$5
Miso soup	\$5
Green salad Cucumber, tomato, crispy shallots	\$12

We cater for all dietary requirements, however we cannot guarantee that any item will be allergen free due to potential cross contaminations in the kitchen