

Cocktail		Wine	Gls	Non-alcoholic	
Little Spicy Boy Legent bourbon, Sweet vermouth, shichimi, Umeshu	\$24	Billecart Salmon, Champagne NV	\$35	Sunrise Spritz Orange & Mango, lime, soda	\$15
Yuzu Sour Haku vodka, orange cordial, Unico Zelo merlot and yuzu vermouth, whites	\$22	Dassai Junmai Daiginjyo, Sparkling Sake NV	\$18	NoGroni 0% Rosso, London Dry, Italian orange	\$16
Macha Mojito Plantation 5yo rum, macha syrup, agave, mint, soda	\$22	Auntsfield, Methode Ancestrale 2022	\$16	AppleTiny Kodomo apple 'beer', lemon, lime	\$12
Port of Osaka Roku gin, Dow's 10yo port, Aperol, lemon, soda	\$22	Millton Viognier 2020	\$16	Sawmill 'Bare Beer' - Pale Ale 0%	\$11
Little Negroni Campari, Haymans London dry gin, Routin vermouth rouge	\$14	Maior de Mendoza Albariño 2021	\$18	East Imperial Yuzu & grapefruit lemonade	\$6
		Mon Cheval Dry Riesling 2019	\$15	Geisha Iced tea	\$6
		Deep Down Sauvignon Blanc 2022	\$14		
		Terroir Silex Sancerre Sav 2021	\$24	Spirits	
		Escarpment Pinot Blanc 2023	\$16	Gin & tonic	
		Hans Herzog Pinot Gris 2019	\$25	Roku - Japan	\$13
		Tony Bish 'Fat & Sassy' Chardonnay 2022	\$17	Ki No Bi - Japan	\$18
		Man O'War 'Valhalla' Chardonnay 2021	\$25	Etsu 'Pacific Ocean Water' - Japan	\$16
		Cave de Lugny 'Les Charmes' Chardonnay 2021	\$23	Etsu 'Double Yuzu' - Japan	\$15
		Kumamoto Wine 'Kikuka' Chardonnay NV	\$34	Yamamoto 'Night Traveler' - Japan	\$19
		Minuty 'M' Rosé 2022	\$15	Cardrona 'The Source' - NZ	\$16
		Taka K by Takahiro Koyama Pinot Noir 2022	\$16	Cardrona 'The Source Bourbon Barrel' - NZ	\$20
		Sato 'Northburn' Pinot Noir 2019	\$29	Add Cucumber or Yuzu tonic	+\$2
		Foxes Island Pinot Noir 2013	\$22	Vodka	
		Craggy Range 'Hawke's Bay' Syrah 2019	\$16	Haku - Japan	\$13
		Man O'War 'Dreadnaught' Syrah 2020	\$26	Cardrona 'The Reid' Vodka - NZ	\$16
		Domaine Alary Cotes du Rhone 2021	\$19	Whiskey	
		Osawa 'Prestige Collection' Cab Sav/ Merlot 2015	\$22	Cardrona 'Growing Wings' - NZ	\$32
		Bellbird Spring 'Muté - L'alouette' Sav 2016 (75ml)	\$16	Suntory 'Toki' - Japan	\$13
		Dow's 10yr Tawny Port (60ml)	\$16	Suntory 'Kaku' - Japan	\$14
		Choya 'Single Year' Umeshu, Japan (60ml)	\$16	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

Beer & Cider

Asahi 'Super Dry' tap	\$13
Sawmill Hazy Pale Ale tap	\$15
Garage Project 'Hatsukoi' Japanese Lager	\$13
Sawmill Hazy IPA	\$14
Garage Project 'Fugazi' 2.2%	\$11

Sake (Tokkuri 120ml)

Shirakabegura Kimoto Ginjo Soft dryness 16%	\$18
Shirakabegura Kimoto Junmai Medium dryness 15.5%	\$20
Ippin Junmai Crisp dryness 15%	\$24
Ippin Junmai Chokara Extra dry 15%	\$25
Ippin Junmai Daiginjo Aromatic w' soft dryness 15%	\$28
Ippin Junmai Ginjo Muroka Nama Genshu Crisp fruit w' soft dryness 17%	\$26
Ippin Awase Yuzu Sake Citrus - Sweet 8%	\$18

Nama Mono

Bluff oysters Ponzu side (1/2 doz)	\$48
Sashimi 3 varieties (9pcs)	\$36
Sashimi 5 varieties (15pcs)	\$60
Tuna nigiri (2pcs)	\$12
Ōra King salmon nigiri (2pcs)	\$12
Kingfish nigiri (2pcs)	\$12

Roll Sushi (6pcs)

Served with miso soup & green salad

Ōra King salmon sushi roll	\$20
Teriyaki chicken sushi roll	\$19
Vegetable tempura & avocado	\$19
Crab meat & tobiko	\$19
Prawn katsu	\$19

Entree

Chamame, first grade edamame	\$7
Karaage duck Red chilli yuzu mayo	\$22
Tempura oyster mushroom Mushroom purée, Japanese spice	\$21
Chawanmushi Egg custard, blue cheese, beef cheek	\$18
Ebi croquette Black tiger prawn, prawn emulsion	\$23

From the Grill

Sumiyaki wagyu sirloin Grilled carrot, ginger dressing	\$38 180g
Teriyaki Ōra King salmon Caulilini, wasabi mayo	\$38

Sides

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

Wakuwaku Lunch Set \$36

add Vanilla ice cream sandwich (+\$4)

Start with fresh 3 different sashimi

Choice of one:
Teriyaki chicken
Tonkatsu pork
Braised beef cheek
Saikyoyaki white warehou

Served with rice, miso soup and fresh salad
(Free refill of rice, miso soup and fresh salad)

Udon noodle Set \$27

Served with Dashi broth

Choice of:
Ebi ten - Prawn tempura
Kakiage - Assorted vegetable tempura fritter
Chicken - Teriyaki sauce with onsen tamago

Rice bowl set \$27

Served with Miso soup

Choice of:
Teriyaki chicken with onsen tamago 64° egg
Angkake pork tonkatsu - Sesame sauce
Braised beef cheek with onsen tamago

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