

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 'Hatsukoi' 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	Gls
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

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

Nama Mono (From the water)

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 (3pcs),	\$29

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
Hokkaido grilled scallop Green pea, kombu butter sauce	\$26

From the Grill

Jikabiyaki lamb chops Spicy miso marinated, silverbeet, miso hummus	\$14ea
Sumiyaki Wagyu rump Grilled carrot, ginger dressing	\$36 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 \$35

add Vanilla ice cream sandwich (+\$4)

Start with fresh 3 different sashimi

Choice of:
Teriyaki chicken
Tonkatsu pork
Braised beef cheek
Teriyaki snapper

Accompanied with Rice. Miso soup and fresh salad
(Free refill on rice, miso soup and fresh salad)

Udon noodle Set \$26

Choice of:
Ebi Ten - Prawn Tempura
Kakiage - Assorted vegetable tempura fritter
Chikuwa - Fish cake tempura

Rice bowl set \$26

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