

<u>Beer</u>		<u>Cocktail</u>		<u>Orange Wine</u>	G/B
The Grifter Australian Pale Ale, Marrickville NSW	10	Chita Highball (whisky Chita, soda water, fresh lime)	17	Aller Trop Loin, Yarra Valley VIC <i>(Pinot Gris - Skin Contact, Fruity)</i>	13/55
Yulli's Brews Mediterranean Lager, Surry Hills NSW	10	Roku Gin Tonic (roku-Gin, tonic water, fresh lime)	17		
Coedo Kyara Indian Pale Lager, Kawagoe Saitama JP	15	Nippon No Lemonade (red wine, house-made yuzu juice)	18	<u>White Wine</u>	
		Sake Spritz (sake, aperol, yuzu syrup, sparkling wine, fresh orange )	20	Brave New Wine Magical Animal, Great Southern WA <i>(Chardonnay - French oak, a hint of honey &amp; Complex)</i>	-/70
<u>Fruit Wine</u>		Matcha-Margarita on the Rock (tequila, cointreau, yuzu syrup, matcha)	22	Marusan Koshu Hyaku, Yamanashi JP <i>(Koshu - Sharp, Umami &amp; Bitter)</i>	-/70
<b>60ml</b>				MADA Wine Blanc, Hilltops NSW <i>(Gewürztraminer, Riesling &amp; Pinot Gris - Floral &amp; Textural)</i>	-/58
Plum/Yuzu/Peach/Apple	12			Bella Ridge Estate, Swan Valley WA <i>(Chenin Blanc - Aromatic &amp; Fruity)</i>	14/60
		<u>Mocktail</u>		<u>Red Wine</u>	
<u>Whisky</u>	<b>30ml</b>	Ichigo Chan (strawberry syrup, house-made yuzu juice, raspberry sorbet)	14	I'll fly away, Yarra Valley VIC <i>(Shiraz &amp; Pinot Gris - Skin Contact, dusty tannin, earthy &amp; aniseed)</i>	12/60
Kurayoshi Pure Malt "Sherry Cask"	17	Plum Squash (plum syrup, Indian tonic water, sugar syrup, white peach sorbet)	14	Marusan Bailey A Hyaku, Yamanashi JP <i>(Muscat Bailey A - Aromatic &amp; Fruity)</i>	15/70
Chita Single Grain	18	Yuzu Lime Bitter (yuzu syrup, lime soda, bitter, fresh lime)	15	CRFT Budenberg Vineyard, Adelaide Hills SA <i>(Pinot Noir - Complex &amp; Spicy)</i>	-/75
Iwai Tradition	19			Reed Wines Knife Edge, Grampians VIC <i>(Shiraz - Spicy &amp; Smooth)</i>	-/65
				Bella Ridge Estate, Swan Valley WA <i>(Grenache, Shiraz &amp; Mourvèdre - Earthy, Fruity &amp; Smokey)</i>	-/65
<u>Shochu</u>	<b>60ml</b>				
Natsu no Mannen (Sweet Potato)	10	<u>Sake</u>	<b>G/180/300 ml</b>		
Nagakumo (Brown Sugar)	11	Sake Pairing	Including Vintage Sake \$50 per person (minimum 2)		
Asahi Mannenboshi (Barley)	12	Kaishun Nama Origarami, Shimane (C)	13/25/40		
		Koikawa Usunigori, Junmai Ginjo, Yamagata (C)	12/22/34		
		Morinokura Komagura Junmai, Fukuoka(C)	13/24/40		
		Shichihonyari Daiginjo, Shiga(C)	22/42/65		
		Taketsuru Junmai Nigori, Hiroshima (C,W)	12/22/34		
		Kaishun Iwami Karakuchi, Shimane (R,W)	12/22/35		
		Tamazakura Junmai, Shimane(R,W)	13/24/38		