

JAPANESE AZABU JUBAN BAR+KITCHEN

ON THE OUTSKIRTS OF THE GREATER TOKYO CITY SITS A LITTLE KNOWN SUBURB WHERE JAPAN MEETS THE WEST WITH OPEN ARMS & CURIOSITY.

COBBLE STONE STREETS SWALLOW UP DIMLY LIT SUB UNDERGROUND BARS & RESTAURANTS. TRADITIONAL WITH MODERN IS STANDARD PRACTICE... & EXPECTED.

THIS RARE LITTLE HOOD, EVEN THOUGH PART OF THE CITY, IS MORE RESIDENTIAL THAN BUSINESS & ITS LOCAL SHOPS ARE FOR REAL LOCAL PEOPLE.

SOUNDS LIKE A FEW SUBURBS WE KNOW CLOSE BY... BUT THIS IS AZABU-JUBAN.

LET'S DRINK TOGETHER...

B E E R / S H O C H U / U M E S H U	BEER TAP	
		THE ONLY CONSTANT IN THE UNIVERSE, IS CHANGE. BEER ON TAP FOLLOWS THAT UNIVERSAL RULE. SO CHECK WHAT'S ON.
	BEER / BOTTLE	
		COEDO RURI PILSNER 10
		COEDO BENIKA SWEET POTATO 12
		GINGA KOGEN WHEAT BEEER 11
		REIJIN SUWA ROMAN BEER KUROYURI BLACK 12
		YEBISU PREMIUM MALTS 10
		KIRIN NODOGOSHI NAMA *GLUTEN FREE BEER 10
		CIDER
	KIRIN APPLE CIDER 10	
	SHOCHU / JAPANESE SPIRITS / 60ML	
	GINZA NO SUZUME KURO MUGI SHOCHU ON ROCKS 10	
	SHOCHU / MIXES / CHUHAI	
	CHUHAI LIME SODA 10	
	CHUHAI YUZU SODA 10	
	CHUHAI GRAPEFRUIT 10	
	UMESHU / PLUM WINE / 70ML	
	CHOYA ON THE ROCKS 9	
	GREEN TEA UMESHU 10	
	HONEY UMESHU 10	
	BROWN SUGAR UMESHU 11	
	SHISO UMESHU 12	
	TOGARASHI (CHILLI) UMESHU 12	

JAPANESE WHISKY / 30ML

WAYS WE SERVE WHISKY, BUT NOT TO ALL WHISKY:
NEAT / ROCKS / MIZUWARI (WATER) / HIGHBALL W SODA

J A P A N E S E W H I S K Y

YAMAZAKURA	30ML
FINE BLENDED WHISKY MILD & SMOOTH IN CHARACTER	11
TOKINOKA	13
BLENDED WHISKY OF APRICOTS & DRIED FRUITS & A SHY NOTE OF HONEY – NOT OVERLY COMPLEX & AT 40% IT'S A GOOD ENTRY POINT	
THE TOTTORI BOURBON BARREL	13
BOURBON HEAVY FOR BOURBON LOVERS W AROMAS OF SWEET OAK, A TOUCH OF CARAMEL & GRAINY MUESLI SWEETNESS... YOUNGISH	
NIKKA TAKETSURU NA	14
DISTINCTIVE RICH FULL BODIED FINISH AGED IN BOURBON SHERRY AMERICAN WHITE OAK & MIZUNARA CASKS	
IWAI BLUE LABEL POPULAR	14
INTERESTINGLY... THIS WHISKY IS CORN BASED & AGED IN SMALL BOURBON CASKS. IT'S A DARKER CARAMEL THAN USUAL WITH WOODCHIP, TOFFEE & VANILLA NOTES	
IWAI TRADITIONAL	14
DISTINCTIVE RICH FULL BODIED FINISH AGED IN BOURBON SHERRY AMERICAN WHITE OAK & MIZUNARA CASKS. HONEY, CINNAMON, RAISONS & TOFFEE FLAVORS ON THE PALATE	
SUNTORY WHISKY WHITE	14
NOT BIG ON THE NOSE BUT EXPLODES ON THE PALATE FOR A FRESH, MOUTHWATERING, CLASSIC BLEND BITE – UNDERATED	
THE KURAYOSHI PURE MALT	14
A CONTROVERSIAL WHISKY BLEND FROM TOTTORI NORTH-WEST OF KYOTO BALANCE OF OAK, SWEET MALT & POACHED ORCHARD FUITS, BREADY W HINTS OF POPCORN & A THRUST OF SPICY WARMTH	
SUNTORY CHITA SINGLE GRAIN	15
JAPANESE ARE NOT AFRAID TO BLEND LET ME TELL YOU... A SIMPLE SINGLE GRAIN DIVERSE BLEND W A LIGHT TASTE & SWEET FRAGRANCE	
KURA THE WHISKY RUM CASK	15
FROM A DISTILLERY IN OKINAWA WHO USUALLY MAKE RUM... THINK BROWN SUGAR, BURNT OAK, GREEN APPLE & HINTS OF CLOVE	
WHISKY 'THE FUJISAN' 40° LIMITED EDITION	16
BOASTING NATURAL WATER FROM THE FOREST AREA OF MT FUJI W A RUM RAISIN PRUNE NOSE, SPICY PALETE	
NIKKA PURE MALT	16
SUCH A WELL-BALANCED SCOTCH WHISKY W A NUTTY & MALTY NOSE, SUBTLE PEAT FOLLOWED BY TOFFEE & SPICY OAK...	
YOICHI SINGLE MALT	17
PLEASANT PEATY NOTES & SMOKINESS ORIGINATING FROM THE TRADITIONAL DIRECT COAL-FIRED DISTILLATION AS WELL AS A BRINY HINT DELIVERED BY THE SEA BREEZE DURING THE AGING PROCESS	
MIYAGIKYOU SHERRY CASK POPULAR	17
USING LESS PEATY MALT & DISTILLED IN A POT STILL HEATED BY INDIRECT STEAM, MIYAGIKYO SINGLE MALT HAS AN ELEGANT FRUITINESS & A DISTINCTIVE AROMA W A STRONG SHERRY CASK INFLUENCE	
THE HAKUSHU DISTILLERS RESERVE	18
PALE STRAW COLOUR COMBINES LIGHTLY PEATED OLDER HEAVIER MALTS W A VANILLA BASE & SOFT ROUND WEIGHT ON THE PALATE	
THE YAMAZAKI [NV]	18
BLENDED STRAWBERRY CHERRY WHITE PEACH W A TOUCH OF COCONUT & A HINT OF CINNAMON ON A CLEAR FINISH	
WHITE OAK AKASHI SINGLE MALT	18
BLEND OF 7 YO, 5 YO & 4 YO SINGLE MALTS FROM 3 TYPES OF CASK COME TOGETHER AS THE DISTILLERY'S HOUSE EXPRESSION	

FUJI SANROKU		20
WHISKIES FROM KIRIN ARE RARELY SEEN OUTSIDE OF JAPAN, & THIS 2016 RELEASE IS NOTABLE FOR THE FACT THE BLEND HAS BEEN BOTTLED AT 50% & WITHOUT CHILL-FILTRATION		
NIKKA FROM THE BARREL		20
FULL OF FLAVOUR & COMPLEX CHARACTERISTICS, IT IS ESSENTIAL TO LET THE LIQUID "MARRIAGE" IN USED CASKS FOR 3-6 MONTHS FOR IT TO STABILIZE & HARMONIZE		
IWAI TRADITION WINE CASK FINISH		22
A POPULAR WAY TO FINISH A NO VINTAGE BLENDED WHISKY THESE DAYS FINISHED IN RED WINE BARRELS PUSHES THIS DRAM INTO TOP QUALITY		
MARS MALTAGE COSMO		22
BLENDED MALT FROM THEIR LITTLE KNOWN SHINSHU DISTILLERY, SOFT VANILLA NOTES, BERRIES, TOASTED CEREAL & CHOCOLATE BISCUITS		
THREE & SEVEN BY MARS WHISKY	NEW	24
BLEND OF THREE YEAR OLD GRAIN & SEVEN YEAR MALT. DRINK STRAIGHT W ITS LIGHT NOSE OF GREEN APPLE SKINS, SANDLEWOOD NOTES & WHITE OAK & WOODY FINISH		
NIKKA COFFEE GRAIN		25
DISTILLED IN A COFFEY STILL NORMALLY USED FOR GRAIN WHISKY PRODUCTION, HINTS OF STONE FRUIT & VANILLA W NEXT TO NO PEATINESS		
FUJI SANROKU SIGNATURE BLEND	NEW	26
WAXY GREEN LEAVES & WHOLE PEPPERCORNS, SPICY PEPPER & CREAMY TOFFEE & A CLEAN FINISH LIKE ORANGE SKINS LAID OUT ON HOT STONES, IT HAS A SERENE CALMING QUALITY		
ICHIRO'S MALT & GRAIN		26
BLENDED & BOTTLED BY ICHIRO AKUTO AT HIS CHICHIBU DISTILLERY, RASIN TOAST W HINTS OF FRUITS, WAFER BISCUIT & CREAM, TINGLY SPICES W SOME SMOKINESS		
NIKKA COFFEE MALT		28
DISTILLED IN A COFFEY STILL NORMALLY USED FOR GRAIN WHISKY PRODUCTION, THE MALT IS DELIGHTFULLY FRUITY & SPICY. A GORGEOUS, ONE OF A KIND, MELT IN YOUR MOUTH MALT THAT'S A MUST TRY		
ICHIRO'S MALT WINE WOOD FINISH	NEW	30
COMPOSED OF MALTS FROM THE NOW CLOSED HANYU DISTILLERY, VATTED & BOTTLED AT CHICHIBU IN FRENCH OAK EX-RED WINE CASKS. RICH W BERRY SWEETNESS & CHOCOLATE SPICE		
THE YAMAZKI [12 YEARS]		32
SINGLE MALT W PURE GOLD COLOUR W PEACH PINEAPPLE GRAPEFRUIT CLOVE CANDIED ORANGE & VANILLA + MIZUNARA (JAPANESE OAK)		
ICHIRO'S MALT MWR MIZUNARA	JUBAN FAVORITE	38
A SMOOTH, APPELY JAPANESE BLENDED MALT, ALMOST CERTAINLY COMPRISED OF HANYU & CHICHIBU & AGED IN TRADITIONAL JAPANESE OAK		
HIBIKI HARMONY 17 YEARS		65
SWEET & RICH, ELEGANT & POISED WITH CRISP NOTES OF MIXED PEELS, RAISIN & CUSTARD WITH A LITTLE ZEST & PLENTY OF OAK. A COMPLEX EQUILIBRIUM		
HIBIKI CRYSTANTHEMUM & CRANE [17 YEARS]	SPECIAL	75
30 DIFFERENT MALTS AGED 17 YEARS BLENDED FROM 3 SUNTORY DISTILLERIES MAKE THIS SPECIAL EDITION COMMEMORATIVE WHISKY IN A BEAUTIFUL BOTTLE		
THE HAKUSHU 18 YEAR OLD		65
DUE TO THE DISTILLERY'S HEIGHT ABOVE SEA LEVEL, LOW PRESSURE DISTILLATION OCCURS NATURALLY. SHERRIED NOTES, SOUR ORANGE ZEST, TROPICAL FRUIT & SOME SMOKE. FOR 20 SECONDS OR SO WE HAVE ABSOLUTELY EVERYTHING IN COMPLETE HARMONY		
THE YAMAZAKI 18 YEAR OLD	SPECIAL	75
SOPHISTICATED DEEP & MATURE IN NATURE, THIS 18 YEAR OLD PROVES JAPAN MAKES OUTSTANDING WHISKY. SUGGESTIONS OF TOBACCO SMOKE, WOOD SHAVINGS, & UNSWEETENED CHOCOLATE WITH REFERENCES TO FINE OLD BOURBON & ULTRA-MATURED POT-STILL RUM PROVIDE INTRIGUE. THERE ARE SO FEW AROUND MAKING IT A MUST TRY		
THE HIBIKI 21 YEAR OLD		85
OUR OLDEST WHISKY IN THE BAR. THIS IS AS GOOD AS HIBIKI GETS & STANDS AS ONE OF THE TOWERING ACHIEVEMENTS OF THE JAPANESE BLENDER'S ART. OAK, DARK CHERRY & SWEET CARAMEL NOTES, BUTTERY WITH A WISP OF SMOKE & SOME WOOD SPICE. UNBELIEVABLY BALANCED, & DANGEROUSLY DRINKABLE – [SOLD OUT]		

SAKE / NIHONSHU

ALTHOUGH SAKE IS REFERRED TO AS RICE WINE, IT IS IN FACT NOT DISTILLED LIKE WINE, BUT BREWED SIMILAR TO BEER... SAKE IS MADE WITH RICE & THE EXTENT TO WHICH RICE IS POLISHED, DETERMINES ITS GRADE...

SAKE TASTING FLIGHT 15
x3 SAKE FOR TASTE TESTING

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SAKE / BY GLASS / 90ML

MANMA [AS IT USED TO BE] / TOKUBETSU JUNMAI	T C	11
HANDCRAFTED IN OUR ANCESTORS CLASSIC STYLE. EARTHY LIKE CLOVES WITH A HINT OF SMOKE. BOLD & EXPANSIVE ON THE PALATE		
DENSHIN SNOW [TELEPATHY] / JUNMAI GINJOU	T C	10
A BLEND OF 3 KINDS OF RICE CREATES A RICH FULL BODY SWEETER END SAKE. CHOSEN & SERVED IN ANA FIRST CLASS COZ IT'S DELIGHTFUL		
SHICHIDA [SEVEN] / JUNMAI	T C	12
FRUITY LIKE GREEN APPLE & PEAR. ELEGANT LIGHT FLAVOUR REMINDS YOU OF NICE RIESLING.		

SAKE / ONE CUP / 180ML

PANDA [1 CUP] / JUNMAI	R C H	14
DRY & FRESH W BIG UMAMI FLAVOR SMOOTH & RICH FOR ANY OCCASION – LIKE DRINKING BY YOURSELF		

SAKE / BOTTLE / 300ML

JOZEN MIZUNOGOTOSHI / JUNMAI GINJO	C	27
GREAT INTRODUCTION FOR SAKE BEGINNERS. LIGHT & FRUITY NATURE WITH MILD AFTERTASTE		
SEASIDE SPARKLING / NIGORI SPARKLING	C	32
MADE THROUGH SECONDARY FERMENTATION IN BOTTLE. CITRUS NOTES & REFRESHING FINISH FROM USE OF WHITE KOJI MATCHES ANY SEAFOOD ESPECIALLY OYSTERS!		
KIKUMASAMUNE TARU / JUNMAI	R C H	25
LIGHT TASTE WITH NICE OAKY AROMA FROM YOSHINO CEDAR. TRADITIONALLY, WE CELEBRATE WITH SAKE IN CEDAR BARREL		
SHOUN / JUNMAI DAIGINJO	R C H	30
WELL BALANCED MEDIUM BODY SAKE W FRUITY SCENT		
GASSAN / JUNMAI GINJO	R C	33
ETHEREAL & SMOOTH AS SILK. FLORAL, FRUITY, FRESH AIR LIKE SPRING. BEAUTIFUL ELEGANT GINJO AROMA. THIS IS GOOD WITH SALAD, SASHIMI & AGEDASHI TOFU		
GOKUJO YOSHINO GAWA / GINJO	R C	35
DELICATE, DRY & FRAGRANT OF STONE FRUITES LIKE PEACH, WITH A CRISP CLEAN FINISH. BEST MATCH WITH SASHIMI. FROM NIGATA		
IPPIN / JUNMAI GINJOU	R C H	35
BEST BALANCE OF UMAMI & ACIDITY IN GINJO FRAGRANCE. RICH MELLOW TEXTURE. MATCHES RICH FOOD LIKE MISO DENGAKU		

SAKE / BOTTLE / 500ML

GOZENSHU9 / JUNMAI	R C H	49
COLD, CLEAN & CRISP WITH RICE FLAVOUR. BUT WARM IT WILL EXHIBIT DRY UMAMI SHIITAKE LIKE OVERTONES		

T = PART OF TASTING FLIGHT
R = SHOULD BE AT ROOM TEMPERATURE
C = CAN BE COLD
H = CAN BE MADE HOT

JAPANESE COCKTAILS

JAPAN NEVER WENT THROUGH PROHIBITION... THEY NEVER EXPERIENCED ANY RESTRICTIONS ON WHAT THEY COULD DO WITH MIXING LIQUOR... BEST YOU ENJOY THAT OUTCOME

C O C K T A I L S

YUZU TOJI 20

LIGHT RUM VANILLA VODKA ORANGE & YUZU

SALTY DOG 18

VODKA GRAPEFRUIT JUICE SALT

THE LAST WORD 21

WHITE RUM GIN FRESH LIME MARASCHINO CHERRY

THE REALLY LAST WORD 23

TEQUILA CHARTREUSE MARASCHINO LIME

TOKYO SIDECAR 20

COGNAC COINTREAU LEMON JUICE

LOLITA FASHION 19

WHISKY HONEY UMESHU ORANGE BITTERS

LYCHEE MARTINI 20

LYCHEE W VODKA & MORE LYCHEE LEMON

SUGAR PLUM FAIRY 18

SAKE UMESHU

U~ISUKI SOUR 20

RYE WHISKEY FRESH LEMON JUICE EGG WHITE BITTERS

DASAI FASSHON 18

BROWN SUGAR RYE WHISKEY BITTERS ORANGE

NAKATOMI TOWER 19

RYE WHISKEY SWEET VERMOUTH GRAND MARNIER BITTERS

WELCOME TO JAPAN 18

GIN CAMPARI SWEET VERMOUTH

SAKETINI 18

SAKE GIN

CLASSIC DRY MARTINI 18

GIN DRY VERMOUTH ORANGE BITTERS OLIVES

NASHI MARTINI 19

VODKA SAKE PEAR

UMETINI 19

PLUM WINE GIN

YUMI-T 14

UMESHU TONIC

CRIME & PUNISHMENT 19

BOURBON APEROL VERMOUTH BITTERS

SAMURAI ROCKS 15

SAKE LIME

LAZY RED EYE 17

VODKA TOMATO JUICE BEER

BLOODIED TYRANT 19

VODKA TOMATO JUICE WORSTERSHIRE TOBASCO OLIVES

NO ALCOHOL DRINKS | ZERO PERCENT

NOT EVERYTHING HAS TO BE ABOUT DRINKING ALCOHOL... WITH THAT SAID, IT'D BE GOOD TO FEEL LIKE YOU'RE DRINKING WITH FAMILY & FRIENDS BUT WITHOUT THE SIDE EFFECTS... WE'VE LOOKED INTO THAT & THE LIST OF CHOICES IS GROWING...

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MOCKTAILS

GINGER BINGER GINGER YUZU SODA	8
SHISO PRETTY YUZU SHISO SODA	9
MINTY BACHAN LIME CRANBERRY MINT SODA	10
RESPECT YOUR ELDERS <i>(INC LESS THAN 4% ALCOHOL)</i> YUZU ELDERFLOWER MINT SODA	10

NON ALCOHOL WINE BY THE GUYS AT 'NON'

FOR AN EMERGENCY ALCOHOL HIT, ADD 30ML SHOCHU 8

SALTED RASBERRY | VEGAN 10/45
SLIGHTLY CARBONATED, SIMILAR TO THAT OF A PET NAT. DRY & LENGTHY FRUIT TANNINS. RASPBERRIES FROM NEW ZEALAND. CHAMOMILE IS SOURCED FROM AUSTRALIA

CARAMELISED PEAR & KOMBU | VEGETARIAN 10/45
ALSO SLIGHTLY CARBONATED, SIMILAR TO THAT OF CIDER OR FRUITY BEER. AUSTRALIAN PACKHAM PEARS CREATE A BIG ROUNDED PEAR TASTE. KOMBU FROM HOKKAIDO, JAPAN FOR A MINERALITY. TORCHED FRUIT NOTES. BLACK TEA, AROMATICS & SPICES WHICH PRODUCE A COMPLEX STRUCTURE.

TOASTED CINNAMON & YUZU | VEGETARIAN 10/45
STILL, NON CARBONATED, SIMILAR TO ORANGE PET NAT'S OR GREAT APERITIVO. JAPANESE YUZU, LOCAL ORGANIC VALENCIA ORANGES & TOASTED CINNAMON COME TOGETHER & THE RESULT IS A DRY / TART / SWEET MOUTH FEEL THAT FINISHES VERY QUICKLY.

BEETROOT & SANSHO PEPPER | VEGETARIAN 10/45
SPICY BLEND OF WHOLE BEETROOT, SANSHO PEPPER, BLACK PEPPER, JALAPENO, TAMARI SORY, HOIJCHA MAKE FOR A DELIGHTFUL MOUTH FEEL & SAVOURY HIT.

JAPANESE TEA

SENCHA / GENMAICHA / HOIJCHA 4 / 6

SOFT DRINKS

RAMUNE – POP THE BALL 4
NON SWEETENED TEA OI OCHA 4

SPARKLING / STILL WATER

SAN PELLEGRINO SPARKLING WATER 750ML 8

MORE SOFT DRINKS

COLA / GINGER ALE / LEMONADE / LLB 4

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WHITE WINE / GLASS

THERE ARE SO MANY GREAT WINES OUT THERE, WE TRIED HEAPS OF THEM FOR YOU... YOU'RE WELCOME. WE'VE PICKED A FEW THAT WORK WITH JAPANESE FOOD... THESE WORK OK.

2018	LONG BOARD SAV BLANC GEELONG, VIC CLEAR LEMON COLOR. FRUITY, FRAGRANT NOSE. LIVELY & MINERAL ACCENT ON LAYERS OF WHITE FRUIT W A FRESH FINISH	10/45
2016	WILLIAMS CROSSING CHARDONNAY MAC, VIC WHITE PEACH & OATMEAL, CUSTARD APPLES W A SPICY OAK FEEL. SILKY SATIN W AN EXCELLENT BODY	14/65
2017	DOMANE WACHAU GRUNER VELTLINER AT KNOWN FOR ITS PEACH & APRICOT AROMAS, THIS WINE IS SOFT & SMOOTH LIKE YOU'D EXPECT FROM A TOP REISLING... AUSTRIAN WINES ARE NICE	13/60
2018	PHILIP SHAW PINOT GRIS CLARE VALLEY, SA LOVELY TEXTURAL WINE WITH FLAVOURS OF PEAR SKIN, CITRUS & WHITE MELON	12/55

SPARKLING / GLASS

NV	SPARKLING PICCOLO (200ML) WE ROTATE THROUGH A NUMBER OF LITTLE SPARKLES...	16
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RED WINE / GLASS

2017	SOUMAH PINOT NOIR YARRA VALLEY, VIC DARK CHERRIES & STRAWBERRIES ON THE NOSE & PALATE WITH SPICY NOTES WITH A LINGERING SAVOURY FINISH	14/65
2017	SAINT ESPIRIT COTES-DU-RHONE` FR DARK, PLUM-LIKE HUE. THE NOSE IS CLASSICAL SYRAH, WITH BERRY FRUIT, VIOLET & LICORICE. A FULL, ROUNDED PALATE WITH DELICATE TANNINS	11/50
2018	TORBRECK 'WOOD-CUTTERS SHIRAZ' BAROSSA VALLEY, SA DENSE RICH OPULENT WINE FULL OF COMPLEXITY, STRUCTURE & ELEGANCE	12/55

ROSE` / GLASS

2018	BEAUTIFUL MYSTERY ROSE` KING VALLEY, VIC THINK FLORAL & ROSEWATER CARRIED ON A WARM SUMMER NIGHT WITH SOFT JUICY RASBERRIES DELIVERED TO YOU ON A TIDE OF MINERAL SALINITY & SOFT TANNINS	10/45
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ROSE` / BOTTLE

2017	ONANNON ROSE` YARRA VALLEY, VIC MADE FROM 100% MERLOT, PRESSED LIGHTLY, SETTLED & KEPT COLD FOR MALOLACTIC FERMENTATION MAKING A LIGHT CRISP EASY TO DRINK ROSE`	56
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WHITE WINE / BOTTLE

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SAUVIGNON BLANC

- 2018 POST CARD SAV BLANC | KING VALLEY, VIC 45
LIKE GOLDEN FLECKS OF SUN ON COOL MEDITERRANEAN WATERS, FRESHNESS COMES ALIVE WITH PURE TROPICAL YELLOW STONE FRUITS & NOTES OF FRANGIPANI. AN ESSENCE OF CRISP GRANNY SMITH APPLES & NATIVE FINGER LIMES ARE FOLLOWED WITH A PRECISE MINERALITY
- 2018 LONG BOARD SAV BLANC | GEELONG, VIC 10/45
CLEAR LEMON COLOR. FRUITY, FRAGRANT NOSE. LIVELY & MINERAL ACCENT ON LAYERS OF WHITE FRUIT W A FRESH FINISH

CHARDONNAY

- 2016 WILLIAMS CROSSING CHARDONNAY | MAC, VIC 14/65
WHITE PEACH & OATMEAL, CUSTARD APPLES W A SPICY OAK FEEL. SILKY SATIN W AN EXCELLENT BODY
- 2017 CURLY FLAT LACUNA CHARDONNAY | MAC, VIC 70
A FOCUSED, LINEAR & BALANCED CHARDONNAY WITH GENEROUS BUT STRUCTURED PRIMARY FRUIT, GENEROUS SECONDARY CHARACTERS & LIVELY ACIDITY, REMINISCENT OF THE OLD WORLD. OH & IT'S THEIR UNWOODED VERSION...
- 2016 LAROCHE PETIT CHABLIS | FR 82
CLEAR LEMON COLOR. FRUITY, FRAGRANT NOSE. LIVELY & MINERAL ACCENT ON LAYERS OF WHITE FRUIT W A FRESH FINISH

REISLING

- 2018 PIKES TRADITIONAL REISLING | CLARE VALLEY, SA 55
RIESLING AT ITS BEST WITH A CITRUS PROFILE, ACID CRUNCH & LOVELY TEXTURAL MOUTHFEEL. DESIGNED FOR ASIAN CUISINE
- 2017 DOMANE WACHAU GRUNER VELTLINER | AUSTRIA 13/60
KNOWN FOR ITS PEACH & APRICOT AROMAS, THIS WINE IS SOFT & SMOOTH LIKE YOU'D EXPECT FROM A TOP REISLING...

PINOT GRIS/GRIGIO

- 2018 A FISH CALLED WANDA PINOT GRIGIO | MAR, NZ 45
FENNEL & PEAR SKIN AROMAS ARE IMMEDIATE, WITH FLAVOURS DEEPENING TO RIPE PEAR WITH A MINERAL & CRISPY CITRUS FINISH
- 2018 PHILIP SHAW PINOT GRIS | CLARE VALLEY, SA 12/55
LOVELY TEXTURAL WINE WITH FLAVOURS OF PEAR SKIN, CITRUS & WHITE MELON
- 2016 SCORPO PINOT GRIS | MORNINGTON, VIC 70
CRUNCHY PEAR, GREEN APPLE & LYCHEE BACKGROUND NOTES, GINGERY SPICINESS, DELICATE & WELL ROUNDED

OTHER WHITE VARIETALS

- 2017 WILLEM KURT VERMINTINO | APLINE VALLEYS, VIC 50
A TEXTURAL WINE ON THE PALATE W LOVELY CITRUS PITH, APPLES & PEARS. A GREAT FOOD WINE TO ENJOY
- 2016 HENSCHKE 'JOSEPH HILL' GEWURZTRAMINER 70
ADELAIDE HILLS, SA
PALE STRAW WITH LIME GREEN HUES. A PERFUMED NOSE OF TURKISH DELIGHT & LYCHEE, THE PALATE PRESENTS RICH LAYERS OF SWEET LYCHEE, TROPICAL FRUITS & FLORAL NOTES, WITH EXCELLENT BALANCE & DEPTH OF FLAVOUR

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RED WINE / BOTTLE

PAIRING WINE WITH JAPANESE FOOD... IT AIN'T EASY.
ESPECIALLY RED WINE, IT'S TOUGH FOR THESE TWO TO
PLAY WELL IN THE SAND PIT TOGETHER... THESE PASS.

PINOT NOIR

THESE LIGHTER STYLE RED WINES WORK SO WELL WITH JAPANESE FOOD...
LIGHT ON TANNINS, RARELY OAKY, IT'S ALL ABOUT THE FRUIT UP FRONT...

2017	SOUMAH PINOT NOIR YARRA VALLEY, VIC DARK CHERRIES & STRAWBERRIES ON THE NOSE & PALATE WITH SPICY NOTES WITH A LINGERING SAVOURY FINISH	13/63
2017	WILLIAMS CROSSING PINOT NOIR MAC, VIC A VIBRANT NOSE OF BLACK CHERRIES ALONG WITH AN ARRAY OF DELICATE RED FRUITS, FRESH ROSEPETALS 7 BLACK PEPPER SPICE...	62
2018	THE BONELINE CANTEBURY, NZ LUCIOUS BERRY LIFT, RUM & RAISIN EARTHINESS, SWEET BALSAM & FRESH FRUIT WOVEN BETWEEN ACIFITY & SILKY TANNINS, AUTUMNAL LOVELINESS...	70

CABERNET SAVIGNON

2016	LAKE BREEZE CABERNET SAUVIGNON LONGHORNE CREEK, SA THIS WINE HAS VARIETAL DEFINITION FROM START TO FINISH... THINK BLACKCURRANTS & DRY HERBS W INTEGRATED TANNINS... THIS WOULD COVER THE MEDIUM BODIED SECTION OF CHOICE...	52
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SHIRAZ

2018	SILENCE OF THE LAMBS HEATHCOTE, VIC AROMAS OF PLUM & CHOCOLATE, WITH FLAVOURS OF CHERRIES & MIXED SPICE, ALL WRAPPED IN SOME VELVETY TANNINS WITH A NICE LICK OF FRENCH OAK	42
2016	SIEBER ROAD SHIRAZ MATARO BAROSSA VALLEY, SA JUICY & MOORISH W VIBRANT SWEET FRUITS & SPICE W A LOVELY SAVOURY FINISH...	48
2018	TORBRECK 'WOOD-CUTTERS SHIRAZ' BAROSSA VALLEY, SA DENSE RICH OPULENT WINE FULL OF COMPLEXITY, STRUCTURE & ELEGANCE	12/55

OTHER RED VARIETALS

2017	CORIOLE NERO D'AVOLA MCLAREN VALE, SA BRIGHT & JUICY W WILD BERRIES, SAGE & ANISEED ON THE NOSE THAT LEAD TO PLUMS & CHERRIES ON THE PALATE & SILKY TANNINS	54
2015	MUNICIPAL WINES WHITEGATE TEMPRANILLO STRATHBOOGIE RANGES, VIC THINK SPICED PLUMS, CHERRY COLA & FRUIT CAKE ON THE NOSE, THE PALATE IS DRY W POWDERY TANNINS & FRUIT FLAVOURS CARRY ON THE NOSE	56
2012	CHATEAU LES GRANDS MARECHAUX FRANCE RIPE BLACKCURRANT MERGE WITH LIQUORICE, EARTH, DUSTY CEDAR & SPICE SHOWING VERY GOOD INTENSITY YOU'D WANT FROM OLD WORLD	75
2017	SAINT ESPIRIT COTES-DU-RHONE` FR DARK, PLUM-LIKE HUE. THE NOSE IS CLASSICAL SYRAH, WITH BERRY FRUIT, VIOLET & LICORICE. A FULL, ROUNDED PALATE WITH DELICATE TANNINS	11/50

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HELPFUL NOTES

WE LOVE OUR HOSPITALITY INDUSTRY & OUR CUSTOMERS. WE'RE NOT TRYING TO WIN ANY AWARDS OR STARS OR BE SPECTACULAR. WE SIMPLY CREATE ACCESS TO JAPAN & ITS FOOD+DRINKS & AIM TO BE CONSISTENTLY GOOD.

SPLITTING A BILL IS TOTALLY FINE UNTIL IT GETS A BIT SILLY. YOU'LL KNOW WHEN THAT IS...

ALL CARD PAYMENTS INCUR A 1.65% SURCHARGE AFTER THE BANKS WERE FOUND CHARGING BUSINESSES FOR CARD USAGE, REMEMBER YOU CAN ALWAYS PAY CASH.

IF YOU FEEL SERVICE IS UNUSUALLY SLOW, JUST LET US KNOW. EVERYTHING IS FIXABLE. SERIOUSLY, EVERYTHING.

BOOKINGS: WE PREFER NO MORE THAN 6PPL – BUT 8 IS OK. OH... & WE HOLD A BOOKED TABLE FOR UP TO 15 MINUTES.

PLAN YOUR TAKEAWAY ORDER – TRY & DO IT BEFORE 7PM. AFTER 7PM THERE MAY BE A LONGER WAIT THAN USUAL. LIKE WHEN YOU CALL THE PHONE COMPANY... IT'S A QUE.

FYI WE WON'T MAKE UP NEW DISHES ON THE SPOT.

LET US KNOW ABOUT ALLERGIES UP FRONT, MAYBE WE CAN PLAN BETTER OR LET YOU KNOW THAT WE CAN'T.

OUR LITTLE BAR IS LIKE A PARENTS REFUGE & RETREAT. KIDS ARE A VERY WELCOME PART OF OUR SHOP & COMMUNITY, WE JUST THINK THERE'S A TIME & PLACE... 8PM ON A FRIDAY NIGHT, MAYBE NOT THE RIGHT PLACE.

THERE IS NO NEED TO BE RUDE TO US... EVER. IF YOU SWEAR AT US WE WILL STOP YOUR TABLES SERVICE, HAND YOU THE BILL & KINDLY ASK YOU TO LEAVE.
[YES, UNFORTUNATELY THIS HAPPENS SOMETIMES]

NOT ALL THE STAFF ARE NATIVE ENGLISH SPEAKERS, SO BE PATIENT & SPEAK SLOWLY & CLEARLY.

AND FINALLY... WE'RE HUMAN, JUST LIKE YOU. NOT EVERYTHING GOES TO PLAN EVERY SINGLE DAY. BE COOL ABOUT THINGS THAT MIGHT GO WRONG.