

# Alcohol

## Sake (300ml bottles)

### -DASSAI 45 Junmai Daiginjo

Hot/Cold \$45

Light, elegant, and smooth with hints melon and pear. A refined sake with clean finish, perfect with sushi and light seafood dishes.

### -Shochikubai Kyoto Fushimizu Junmai

Hot/Cold \$25

A smooth and balanced sake brewed with Kyoto's famous Fushimi spring water. Gentle rice flavour and a smooth aftertaste that complements grilled fish, tempura, or light Japanese dishes.

### -Sho Chiku Bai Nigori Sake Junmai

Cold \$25

A rich and creamy with a gentle natural sweetness. This unfiltered sake has a soft, milky texture and pairs well with spicy or fried foods.

### -Shochikubai MIO(Sparkling)

Cold \$20

Light and refreshing with fine bubbles and a touch of sweetness. Fruity notes of pear and apple make it perfect as an aperitif or with sushi and light dishes.

### -Gokainama

Cold \$20

Fresh and lively unpasteurised sake with bold flavour and a crisp edge. Its vibrant, full-bodied taste pairs perfectly with grilled or richly seasoned dishes.

# Alcohol

## Beer

-Asahi Super Dry 330ml	\$11
-Non-Alcoholic Asahi Super Dry 330ml	\$11
-Heineken 330ml	\$11

## Wine

### WHITE

	Glass/Bottle
-Osawa Wine Sauvignon Blanc	\$50
-Osawa Wine Chardonnay	\$50
-House White (Chasseur White)	\$12

### RED

-Osawa Wine Pinot Noir	\$55
-House Red (Chasseur Classic Red)	\$12

### SPARKLING

-Villa Maria Sparkling Brut	\$50
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## Chu-Hi

(Carbonated Cocktail)

-Yamanashi Peach 350ml	\$9
-Aomori Apple 350ml	\$9
-Koshihikari Plum 350ml	\$9