

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

| | Glass/Bottle |
|-----------------------------------|--------------|
| WHITE | |
| -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 |

Chu-Hi

(Carbonated Cocktail)

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