

COCKTAIL MENU

Paper Crane - Nikka Days, Amaro Nonino, Aperol, Yuzu, Lemon, Passionfruit	18
Reiki Master - Suntory Toki, Laphroaig, Umeshu, Pickled Ginger, Honey, Lemon, Smoke	19
Japanese Slipper 2.0 - Midori, Cointreau, Green Chartreuse, Lemon, Wasabi	18
Hana - Sakura (Cherry Blossom), Roku Gin, Peach, Yuzu, Sparkling Rose, Lemon	18
Umami Martini - Roku Gin or Haku Vodka, House Sake Umami Vermouth Blend	18
Zen Garden - Shiso Leaf, Lime, Patron Tequila, Brookies Slow, Coconut, Yume Boshi (Red Shiso syrup), Soda	18
Apple Pineapple Pen - Haku Vodka, Pineapple, Coconut, Apple Juice, Lemon, Dashi	18
OISHI!!! - White Miso, Fuji Apple, Caramel, Ron Zacapa 23yo	22
House Highball - Suntory Toki, Umeshu, Genmaicha Green Tea Soda, Lemon	13



BEER (SCHOONER AND PINT)	420ml	560ml
Asahi Super Dry	11	15
Green Beacon Wayfarer	9	13
Stone & Wood Pacific Ale	9	13
Peroni Leggera	8	12
PACKAGED BEER AND CIDER		
Sapporo Premium Beer 650mL		16
Sapporo Premium Black 650mL		16
Matso Chilli Ginger Beer		10.5
Matso Ginger Beer		10.5
Young Henrys Apple Cider		9

WHITE WINE

2019 Nick O'Leary Riesling	Canberra District NSW	12/60
2019 Frankland Estate Poison Hill Riesling	Frankland River WA	99
2020 Ochota barrels weird berries in the woods Gewürtztraminer	Adelaide Hills SA	95
2020 Ministry of Clouds Picpoul	McLaren Vale SA	80
2018 Lieu Dit Melon de Bourgogne Muscadet	California USA	110
2019 Somos Biodynamically farmed Vermentino	McLaren Vale SA	79
2019 Lake Hayes Pinot Gris	Central Otago NZ	10/50
2019 Golden Child Fume Sauvignon Blanc	Adelaide Hills SA	60
2018 Bründlmayer Gruner Veltliner Kamptal Terrassen	Kamptal Austria	90
2020 Amato Vino Bianco	Margaret River WA	11/55
2019 Tonic Chardonnay	Adelaide Hills SA	17/85
2018 Man O War Valhalla Chardonnay	Waiheke Island NZ	120

ROSÉ

2020 Vinden Headcase Rosé	Hunter Valley NSW	12/68
2019 Latta What-a-Melon Rosé	Pyrenese VIC	85
2019 Graci Etna Rosato	Etna Sicily	95

RED

2019 Ghost Rock Supernatural Pinot Noir	Cradle Coast TAS	12/60
2019 Stargazer Rada Pinot Noir/Pinot Meurnier	Pipers River/Coal River Valley TAS	85
2017 Faiveley Bourgogne Rouge	Burgundy France	89
2019 Cos Frappato	Vittoria Sicily	110
2016 Moric Hausmarke Rot Zweigelt/Blaufrankish/Pinot Noir/Merlot	Burgenland Austria	90
2019 The Hermit Ram "skin fermented" Field Blend	Canterbury NZ	65
2016 Bruno Giacosa Dolcetto d'Alba	Piedmont Italy	120
2019 Athletes of Wine Merlot Blend	Woodend VIC	13/60
2019 Bondar Junto Grenache Grenache/Shiraz/Mataro	McLaren Vale SA	80
2020 Whistler Shock Value Grenache/Mataro/Shiraz	Barossa SA	12/55
2018 Heart Wines Danger Shiraz	McLaren Vale SA	14/70

CHAMPAGNE & SPARKLING

2019 Voyager Estate Sparkling Chenin Blanc	Margaret River WA	10/60
NV Dr Loosen Riesling Sekt	Mosel Germany	13/90
NV Louis Roederer Brut Premier	Champagne France	23/135
NV Hughes & Hughes dunkel spritz Pet Nat Rosé	Coal River Valley TAS	85

JAPANESE WHISKEY SELECTION

Akashi 6yo cask 61694 White Wine Cask5	45
Chita	13
Hakushu 12yo	35
Hakushu 18yo	120
Hakushu Distillers Reserve	15
Kaiyo Whisky	25
Kaiyo Whisky Cask Strength	35
Kamiki	18
Mars Komagatake 2019 Tsunuki Aging	45
Nikka From The Barrel	15
Nikka Coffey Grain	14
Nikka Days	12.5
Nikka Miyagikyo	17
Nikka Miyagikyo Apple Brandy Finish	40
Nikka Taketsuru	15
Nikka Yoichi	17
Nikka Yoichi Apple Brandy Finish	45
Okayama Single Malt	45
Yamazaki Distillers Reserve	16
Yamazaki 12yo	45
Yamazaki 18yo	170
Hibiki Harmony	15
Hibiki 17yo	100
Hibiki 21yo	200
Hibiki 21yo Mt Fuji Special Ed.	300
Suntory Whisky Toki	11
The Kurayoshi 12 Year Old	28
The Kurayoshi 18 Years Old Pure Malt	100
The Shinobu 10 Years Old Pure Malt Mizunara Oak Finish	35
The Shinobu 15 Years Old Pure Malt Mizunara Oak Finish	55
Togouchi Kiwami	15
Togouchi 15 Year Old	45

WHAT IS SAKE?

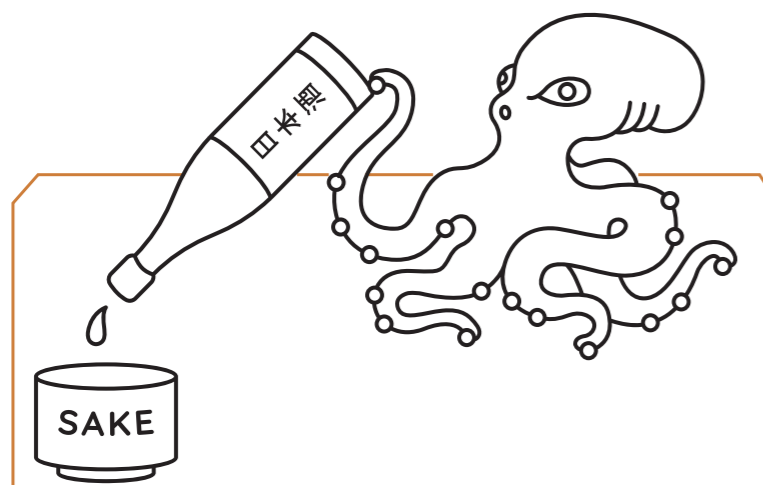
Sake history in Japan is over 2000 years old and around 1,500 breweries existing today.

Sake ingredients are rice, water, yeast, koji (mold), and distilled alcohol for Non-Junmai category sake

13 – 17% alcohol content, Sake is not a spirit nor is it rice wine, Sake is a beverage category all by itself.

Sake has a mild taste with little acidity (a third less acidity than wine), low bitterness or astringency and no tannin. Allowing food to still express itself.

No preservatives & Gluten free.



SAKE STYLES CAN BE SERVED
CHILLED, ROOM TEMPERATURE OR WARM.

**PREMIUM SAKE (TOP 30% OF PRODUCTION)
INCREASING QUALITY, PRICE & COMPLEXITY.
MORE HIGHLY MILLED, LOWER FERMENTATION TEMPERATURE
AND LONGER FERMENTATION.**

- ¥ Daiginjo - Rice is polished down to 50% or less, add small amount of distilled alcohol for technical reason (make sake lighter and aromatic) .
- ¥ Ginjo - Rice is polished down to 60% or less, add small amount of distilled alcohol for technical reason (make sake lighter and aromatic) .
- ¥ Junmai Daiginjo - Rice is polished down to 50% or less, no add small amount of distilled alcohol .
- ¥ Junmai Ginjo - Rice is polished down to 60% or less, no add small amount of distilled alcohol .
- ¥ Junmai - Any sake produced only with rice, water, koji mold, and yeast (without added ethyl alcohol in Aru-ten sake, or non Junmai).
- ¥ Honjozo - Rice is polished down to 70% or less, add small amount of distilled alcohol for technical reason (make sake lighter and aromatic).

DRY, CRISP & LIGHT

Kunizakari 'Jousen', Aichi Prefecture 国盛上撰 (BOOM BOOM ROOM HOUSE POUR)

100ml	9
300ml carafe	24
500ml carafe	39

This is everyday style of Sake and has all you expect in Sake – sweetness, umami, fruitiness and mild acidity. Light bodied, crisp and clean finish.

Dewazakura 'Seijo Karakuchi', Yamagata Prefecture. 出羽桜 誠醸辛口

100ml	14
300ml	38
720ml Bottle	90

Seijo means 'with whole heart' and Karakuchi means 'dry'. It has a delicate soft herb fragrance and light bodied sake with a hint of white mushroom. The finish is clean and crisp.

Sawanotsuru 'Junmai Yamadanishiki', Hyogo Prefecture

沢の鶴 純米山田錦

100ml	14
300ml	32.5
720ml Bottle	70

Yamadanishiki (the king of Sake rice) is used generously here adding depth of flavour with fruity aroma. Texture is very soft and elegant.

FLORAL & AROMATIC

Dewazakura 'Dewasansan Junmai Ginjo', Yamagata Prefecture

出羽桜 出羽燦々 純米吟醸

100ml	22
300ml	59
720ml Bottle	150
1800ml Bottle	320

A very soft and deep flavoured style with cherry blossom, red skin apples flavours, good zingy acidity, and a clean and fresh finish.

Fukuju 'Junmai', Hyogo Prefecture 福寿 純米

100ml	20
300ml	55
720ml Bottle	135

Medium body with lots of stone fruits such as peach and white nectar. Clean and refreshing with dryness.

Houraisen 'Bi Junmai Daiginjo', Aichi Prefecture 蓬萊泉 美 純米大吟醸

100ml	40
300ml	105
720ml Bottle	265

It is a very elegant style of Junmai Daiginjo. Tank matured for 10 months at 10 degrees in order to have a rounder and more mellow character. It has a nose that indicates sweet orchard fruits.

FULL BODIED & SAVOURY

Kenbishi 'Kuromatsu', Hyogo Prefecture 剣菱 黒松

100ml	19
300ml	50
900ml Bottle (cold or warm)	150

Blended with 1 YO to 5 YO aged Sake. A beautifully complex aroma with hints of mushroom, broth and crushed nuts. The texture is creamy and give a nice spice. When this Sake is served warm, the texture become soft and mild.

Tengumai 'Kimoto Jikomi Junmai' 天狗舞 生酛純米

100ml	20
300ml	54
720ml Bottle	130

Kimoto and Jikomi refer to the traditional method used to make this sake. Pale golden colour with earthy mushroom aroma, full flavoured with spice, umami, and clean acidity. Warm mouth feel and finishing long and soft. **Limited release.**

Tsukinokatsura 'Iwai 80 Junmai', Kyoto Prefecture

月の桂 祝80 純米

100ml	33
300ml	80
720ml bottle	185

Tsukinokatsura has been working with local rice farmer to reinvent Kyoto original Sake rice 'Iwai'. Light gold colour with tropical fruits tone on nose. Fuller body with layers of flavour and umami. It has a creamy texture.

SWEET FLAVOURED

Yoshinogawa Yuzushu, 吉乃川 ゆず酒

60ml	13
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This Yuzushu is a blend of Yuzu juice with sake. Yuzu is a citrus fruit grown in Japan. Yuzushu is sweet and will show some cloudiness from the yuzu infusion.

Kunizakari Muroka Umeshu 国盛 無濾過梅酒

60ml	12
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This Umeshu is produced by infusing Ume fruit into Shochu. Nose and palate show marzipan/cherry and rich texture. It is sweet and tangy with complex flavour.

Please open your camera & scan the QR code (no need to take a photo), click the link that appears.

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