



DRINKS MENU

SAKE

House Sake – Ousaki Sake (Junmai Super Dry Suntetsu 100ml ALC 15%)	\$13
Hakutsuru Puru Puru Sparkling Jelly Lemon Sake (Can 190ml ALC 3%)	\$9
Daku Cloudy Sake (Glass 180ml ALC 14%)	\$18
Kagura Sake – Junmai 'Midnight Blue' (Glass 100ml ALC 15%)	\$19
Sake Tasting Flight Selection of 3 curated sakes showcasing unique Japanese flavours	\$20

BEER

Sapporo Premium (draft in bottle)	\$10
Asahi Draft Beer 400ml	\$15

WINE

	Glass	Bottle
'Always Sparkling' Brut NV SA	\$12	\$39
'Golden Hour' Sauvignon Blanc Adelaide Hills 2022	\$13	\$42
'Heidrun Estate The Birdcage' Cabernet Sauvignon, McLaren Vale 2020	\$13	\$42
'R99 Old Vine' Shiraz Barossa 2015	\$16	\$62

COCKTAILS

Ume High Ball Japanese Ume wine mixed with soda water, Garnished with lemon slice	\$16
Ume Sunset Oolong Japanese Ume wine, Oolong tea & orange juice, Air-dried orange slice, Mint leaves	\$18
Sakura Fiji Japanese craft vodka mixed with Calpis water and sakura syrup, decorated with a dried sakura flower, served in our special Fuji glass	\$23
Ukiyo Japanese Yuzu Gin & Tonic Yuzu gin topped with tonic water, Air-dried orange slice	\$16



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MOCKTAILS (NON-ALCOHOLIC) ---

Mojito \$10

Lime, Mint leaves, Lemonade mixed with soda water, Garnished with lemon slice

Sunset Oolong Fizz \$10

Orange juice, Oolong tea, Sakura syrup, Air-dried orange slice, Mint leaves

Yuzu Honey Sparkle \$7

Yuzu honey mixed with sparkling water, Lemon slice

ICE MATCHA DRINKS ---

(Made with premium Uji Matcha powder)

Ice Coconut Matcha \$8

Ice Matcha Latte \$8

Ice Yuzu Matcha Latte \$10

Add Matcha Ice Cream +\$5

SOFT DRINKS ---

Oi Ocha Green Tea (bottle) \$5

Fuze Peach Black Iced Tea (bottle) \$5

Coke (glass bottle) \$6

No Sugar Coke (glass bottle) \$6

Cascade Ginger Beer (glass bottle) \$6

Calpis Water (can) \$5

Orange Juice (glass) \$5

Lemonade (glass) \$5

Sparkling Water (bottle) \$5

Oolong Tea (hot or cold) \$5

Yuzu Honey Tea (hot) \$5