

Non-Alcoholic

Soft Drinks

Japanese strawberry Ramune | 5
Coke / Coke Zero / Lemonade | 4
Calpis Water | 4.5
Sparkling Water | 8.5

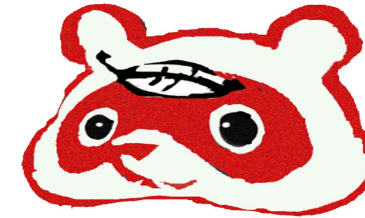


Juices | 5

Orange
Cloudy Apple
Pineapple

Tea Pots | 6

Sencha Green Tea
Genmaicha (Green Tea With Roasted Rice)



Japanese Izakaya Bar And Restaurant

Drinks Menu

Kuki Tanuki

Kuki (久喜) Literally Translates To Forever Happy Or (Or Kooky In English) And Tanuki (狸), A Raccoon Like Animal That Has Been Known To Shapeshift And Likes To Have A Good Time Drinking And Eating.



House red Merlot, house white Verdelho and James Boag's
 \$5
 All day all week

Premium Japanese Booze

Nikka From Barrel

Full-bodied and punchy. This is plenty of winter spice and toffee, a little caramel and vanilla and a good mouthful of fruit. Long, warming and fruity with a little oaken spice to finish

15

Hibiki Harmony

The generous fruit continues on to the palate, with orange and apricot in abundance. There is a little peppery spice, but the soft, succulent fruit takes hold. Nice balance and nicely crafted

16

Nikka All Malt

A plush palate of dark chocolate cake, candied orange peel and sweet spice, enlivened by a mild peppery backbone

11

Roku Japanese Gin

Traditional Gin taste in the base, plus characteristic Japanese botanical notes with Yuzu as the top note. Smooth and silky texture

10

Iwai Traditional

Named After Kiichiro Iwai, Founder Of The Famous Nikka Japanese Whisky, This American Whiskey-Inspired Blend Is Sweet With Elements Of Fruit, Spiced Honey, And Vanilla.

11

Hakushu distiller's reserve

Loads of green things coming out of here. Mint, cucumber, green fruit, grapefruit and just a touch of smoke at the back. Light, delicate and refreshing

14

Tenjaku whiskey

Faint smoky accent, sweet aroma, redolent of pear and dried fruit. A slightly edgy attack. Well-rounded and mellow. Slightly Spicy and finishing with a hint of white oak and sweetness

12

Ryoma black sugar rum

Unlike traditional rum taste from around the world, this rum has green fruit, earthy and funky notes but surprisingly good taste. It offers tons of tropical fruits on the backbone and has a hint of black sugar taste to finish

9

Japanese Sweet Wine

Choya Plum Wine

8.5

Choya black sugar Plum

9

Yuzu plum wine

9.5

Yuzushu Japanese mandarin sake

10

Wine

White

The Pass, Sauvignon Blanc, Marlborough, NZ

Fresh Herbs And Grassy Notes Combined
With Citrus And Bright Passion Fruit

8.5 | 40

Tahbilk Viognier, Nagambie Lakes, VIC

It is characterized by aromas of ginger, rose petals and citrus blossom; the palate is softly textured with an apricot, stone-fruit intensity, honeysuckles notes and a long fragrant finish

| 45

Perfect with Sashimi and Sushi

La Vue, Pinot Gris, Victoria, VIC

A complex ,textural and slightly savoury Pinot Gris with aromatic nuances of pears, lychee and exotic spice. Hint of spicy pear and red apple appear on the palate

9.5 | 46

Swings & Roundabouts, Chardonnay, Margaret River, WA

Nice complexity from some French oak with a subtle background of vanillin. Wild yeast traits add to the overall impression of a well-crafted wine

| 48

Sparkling

Mc Pherson Brut, SA

White & Citrus Fruit, With Ripe Pear And Light Floral Notes. Complex Flavour With Lime And Pineapple And A Dry Finish

9 | 43

Rose

Mc Pherson, Grenache Rose, SA

Fresh strawberry and young cherry with plenty acidity but well-balanced

8.5 | 40

Red

Pirramimma, Grenache Shiraz Mourvedre blend, McLaren Vale, SA

Intense blackcurrant, plum and dark cherry flavour are integrated with seasoning French oak. Velvet texture with lingering finish

9 | 43

Nepenthe Pinot Noir, Adelaide hill

Dark fruit with savoury, spicy tones. Balanced structures with good weight and firm, ripe tannin

| 49

Perfect with Duck pancake

Paullet Polish Hill , Shiraz, Clare Valley

Cooked Red Berries With Bold Cherry Notes Are Integrated With Subtle French Oak, Showing The Beauty Of A French Style Shiraz

| 48

Sake

Sake is an alcoholic drink made from fermented rice. The foundations of good sake are quality rice. clean water. koi mold and yeast. Rice grains are polished before used in the sake production because the grains' outer layers create undesirable flavors in the end product. Generally speaking, the more polished the rice is, the better gets the taste

Served Cold

Rihaku Shuzo

Type : Junmai

Flavour: clean & smooth

Polish rate: 68%

12/125ml 22/250ml 62/720ml

Miyamisu no Hana

Type : Junmai

Flavour: dry & clean

Polish rate: 65%

10/125ml 19/250ml 56/720ml

Gin Umenoyado

Type : Junmai Ginjo

Flavour: fruity & smooth

Polish rate: 50%

11/125ml 20/250ml 60/720ml

Iwai-Ginzan

Type : Tokubetsu Junmai

Flavour: Full-body with rockmelon

Polish rate: 60%

14/125ml 26/250ml 67/720ml

Served Hot

Sanka

Type : Honzojo

Flavour: soft & mouthful

Polish rate: 50%

9/125ml 17/250ml 48/720ml

Edoichi-sakuramasanune

Type : Junmai

Flavour: semi-dry with a bit umami

Polish rate: 70%

12/125ml 23/250ml 64/720ml

Kokuryu

Type : Junmai Ginjo

Flavour: rich & savoury but fragrant

Polish rate: 55%

14/125ml 27/250ml 78/720ml

Momokawa Nigori

Type : Tokubetsu Junmai

Flavour: rich & smooth

Polish rate: 60%

14/125ml 26/250ml 67/720ml

Tokubetsu-Junmai

Type : Junmai

Flavour: Dry and crisp

Polish rate: 60%

11/125ml 21/250ml 60/720ml

Cocktail

Cloudy lychee Martini | 17

Stirred with Skyy Vodka, Soho lychee liqueur, fresh squeezed lemon and fresh lychee puree

Okinawa-fashioned | 18

Stirred with Woodford double oak Bourbon, house-made aromatic bitter and Okinawa brown sugar

Kardashian's Kimono | 16

Roku Japanese Gin, fresh mandarin puree, South Australia brut sparkling and a touch of homemade flower syrup

Bitter and better | 18

Tanqueray Gin, Sweet vermouth wine, lychee liqueur, Cherry Heering liqueur, Campari and Orange juice

Yuzu-amazing | 17

Tanqueray Gin, fresh Yuzu citrus juice, Violet liqueur and top up with Fever tree Indian tonic water

Jasmine-And-You | 17

Shaken with Jasmine infused El Jimador Tequila, pineapple juice, Cointreau liqueur and fresh Yuzu citrus juice

Beer made in Japan

-DO YOU KNOW-

The Dutch started brewing beer for their own use in Nagasaki during the Edo Period. The first brewery to serve the Japanese market was founded in 1869 in the international port town of Yokohama by a foreign businessman. After changes in ownership, it started producing Kirin-branded beer in 1888. Meanwhile in Sapporo, the government built a beer brewery and established the Sapporo Beer brand in 1876 as part of its efforts to develop the island of Hokkaido. Accordingly, Yokohama and Sapporo vie for the title of birthplace of Japanese beer.

Asahi super dry ON TAP

S 9.5 L 12

Orion lager

9

Ginga Kogen white Ale

13

Kirin Fuji apple cider

11

Hitachino Red Rice Ale

17

Asahi Black lager

11

Bakushu match green tea IPA

16

Kankiku Pale Ale

15

