

Cold Drinks

Coke / Schewepps	3
Still Water (500ml)	4
Sparkling Water (500ml)	4
Calpis Water	4
Bundaberg Ginger Beer	4.5
Bundaberg Lemon Lime & Bitters	4.5
Lipton Ice Tea Lemon	4.5
Lipton Ice Tea Peach	4.5
Noah's Apple Fresh Juice	5
Noah's Orange Fresh Juice	5
Noah's Apple, Kiwi & Lime	5

T2 Tea



English Breakfast	4
Earl Grey	4
Gorgeous Geisha	4
China Jasmine	4
Just Chamomile	4
Just Peppermint	4

Japanese Tea

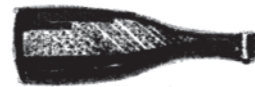
Sen Cha	3
<i>is a Japanese green tea, made without grinding the tea leaves</i>	
Genmai Cha	3
<i>is a Japanese green tea, made with roasted brown rice</i>	



Beer on Tap

Asahi 9

One of the most popular beer in Japan.
Crisp flavour with nice bitter hop



Beer on Bottle

Sapporo	9
Kirin	9
Corona	8
Heineken	8
Pure Blonde	8



Ciders & Plum Wine

Somersby (VIC) 330ml	9
<i>Pear Cider</i>	
<i>Apple Cider</i>	
Choya Umeshu 100ml	8
<i>on the rock</i>	



White Wine glass / bottle

Cape Jaffa Chardonnay 8 / 36

Mt. Gambier

Tasting notes: Delicate and refined – think peaches and nectarine with a citrus lift. Cellaring: The gentle oaking and time on lees will see this wine develop well in the bottle over the next 5 years, but we doubt you'll be able to keep it that long!

Inviniti Sauvignon Blanc 8 / 40

Malborough, NZ

An aromatic Sauvignon Blanc with flavours of passionfruit, citrus and freshly chopped herbs. The palate is crisp and dry with concentrated fruit characters making it the ideal, refreshing glass of wine.

Patritti Pinot Grigio 9 / 45

Adelaide Hills

A classic Pinot Grigio with a layered palate of peach, lime and pear over a gentle acid backbone. The mouthfeel is light, creamy and soft before a lingering finish.

Inigo Riesling 10 / 48

Clare Valley

A bright aroma of lime, citrus, mineral and orange blossom. The palate is very fine, with delicate acidity, defining the palate. Clean white nectarine fruit flavours, balance and complete the wine nicely.



Red Wine glass / bottle

Nomads Garden Pinot Noir 12/56

Alpine Valley, VIC

Natural wild ferment, gently hand plunged - 100% whole berries, 10% whole bunches, 9 months on Lees in Seasonal French Oak, nufined no acid or Enzymes added

Inigo Cabernet Sauvignon 11/52

Clare Valley

Shows a wonderful depth of aroma; ripe forest fruits, blackberry, plum, floral violet, dried sage and oregano at the edges. The palate is medium bodied with very fine, silky tannins presenting a well balanced wine that appears poised for graceful ageing.

Patritti Shiraz 9/45

McLaren Vale

In the late 1940s', Giovanni Patritti shipped red wine around Australia, sating the thirst of Italian migrant communities. This wine is a classic McLaren Vale Shiraz, medium to full bodied with fresh red and black fruits contrasting the toasty vanillin oak.

Inigo Merlot 11/52

Clare Valley

Mid red in colour. Aromas of plum and rhubarb, with lift strawberry notes and a floral / herbal edge showing nettle, and rosehip. The palate is medium bodied, clean and well balanced. There is a floral cherry fruit sweetness that is nicely displayed

House Sake



Ozeki Dry (375ml) Junmai 20
sake with dry yet fragrant flavour (Served Chilled)

150ml / 300ml

Dry Sake warm or chilled

Otokoyama Junmai 16 / 30

Hokkaido
Nutty, woody note packed with creamy caramels.
Great balance of umami, sweetness and bitter on the palate

Hakushika Chokara Junmai 9 / 17

Hyogo
Dry tate (less sweetness) with rich full body, sharp finish and smooth on the palate

Nihonsakari Junmai 13 / 25

Hyogo
From Nada area, mecca for sake using soft water. Tastes a bit sweeter and soft, yet dry and clean flavour. One of the most famous sensational sake

Mild Sake warm or chilled

Suishin Junmai 11 / 21

Hiroshima
"the light hearted" off dry, light body and easy drinking

Masumi Okudan Junmai 16 / 30

Nagano
"Mirror of the truth" Mellow and mid-mannered in all aspect with subtle organic flavour and a hint of rice's sweetness

Semi Sweet warm or chilled

Bishonen Junmai 14 / 27

Kumamoto
"Beautiful boy" Savory aroma, nicely hamonised with creamy texture and a gently underlying sweetness. A soft and subtle sake.