Prices are subject to 10% service charge and prevailing GST
## BEER

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<th>DRAFT BEER</th>
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<td>Sapporo</td>
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<tr>
<td>Tiger</td>
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<table>
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<tr>
<th>BOTTLED BEER</th>
<th>BOTTLE</th>
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<tbody>
<tr>
<td>Kirin</td>
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<tr>
<td>Heineken</td>
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<table>
<thead>
<tr>
<th>Bucket of 5 (choice of above)</th>
<th>50</th>
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</table>
Sen Sake Tasting Set
Savour three exceptional varieties of sake of the day.

Hanzou Karakuchi Tokubetsu Junmai (Mie)
半藏 辛口 特別純米
The palate is mandarin and pear with very well integrated acidity. It has cleansing acidity with fruity characteristics.
SMV +4

Ozeki Junmai Daiginjo (Hyogo)
大関 純米大吟
An elegant sake that produces an array of sophisticated flavours when savoured.
SMV +0

Kimurashiki Kiseki No Osake Ginjo “Miracle Sake” (Okayama)
木村式 奇迹のお酒 吟酒
Bursting with a fruity perfume of ripe yellow apples, the sweet character carries through to the palate, backed by notes of soft yellow pear and a hint of vanilla.
SMV +1

Kubota Senju Ginjo “1000 Long Lives” (Niigata)
久保田 千寿吟醸
Opens with a refreshingly fruity aroma followed by a rich flavour that strikes a perfect balance on the palate.
SMV +5

Tama No Hikari Iwai Junmai Ginjo “Celebration” (Kyoto)
玉乃光 祝 純米吟醸
An exceptional balance of sweetness and flavour create a subtle, elegant fragrance. The harmony of natural acidity and flavour gives it a gentle taste.
SMV -2

Takumi Yamada Nishiki Junmai Daiginjo (Kyoto)
匠 山田 錦 純米大吟醸
The elegant fruity aroma and the clean finish make for a pleasingly smooth flavour.
SMV +2

Okuhida Sparkling Kihouda Sake (Gifu)
奥飛騨 スパークリング貴泡雫
A delightful sparkling sake that can be savoured straight out of the chiller or with a few drops of lemon for an add splash of freshness.
SMV -30
**SAKE (720ML)**

**Kinmon Seishu (Shiga)**  
金紋 清酒  
Mellow and smooth taste.  
SMV +5

**Miyanoyuki Yamahai Tokubetsu Junmai (Mie)**  
宮の雪 山廃仕込み特別純米  
Gentle mouthfeel and soft tartness like yoghurt and cream cheese, with a ripe banana-like aroma. Abundant in umami, it can be served both warm and chilled.  
SMV +2

**Akabu Junmai Ginjo (Iwate)**  
赤武 純米吟醸  
An elegant sake that produces an array of sophisticated flavours when savoured. With strong aroma from the rice koji, this sake is excellent for both its nose and palate.  
SMV +0

**Dassai 45 Junmai Daiginjo (Yamaguchi)**  
獺祭 45 (だ っ さい) 純米大吟醸  
Unpasteurized and naturally fermented in bottle resulting in a graceful, elegant aroma with a clean finish.  
SMV +3

**Hayo Otokoyama Mirai Junmai Ginjo (Yamagata)**  
羽陽男山 未来 純米吟醸  
Rich, full-bodied aroma and mellow taste, with a refreshing acidity.  
SMV +4

**Hakurakusei Tokubetsu Junmai (Miyagi)**  
伯楽星 特別純米  
Clean and crisp with a bold nose, balanced beautifully with umami and richness.  
SMV +4

**Hakkaisan Yukimuro 3 Years Snow Aged Junmai Ginjo (Niigata)**  
八海山 雪室貯蔵三年 純米吟醸  
Initially subdued, the sake then unfolds into a rich and solid flavour. Round and smooth with subtle fine aromas, and a mellow and dry finish.  
SMV -1

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**SAKE METER VALUE**

<table>
<thead>
<tr>
<th>SWEET</th>
<th>NEUTRAL</th>
<th>DRY</th>
</tr>
</thead>
<tbody>
<tr>
<td>-10</td>
<td>0</td>
<td>+10</td>
</tr>
</tbody>
</table>
Kubota Manju Junmai Daiginjo “10,000 Ostentatious-nesses” (Niigata)
久保田万寿純米大吟醸酒
A smooth sake with a gorgeous aroma of honeysuckle and tuberose, as well as subtle flavours of fuji apple and pear. Lingers beautifully on the palate with a harmonious finish.
SMV +2

Dassai 23 Junmai Daiginjo “Otter Festival” (Yamaguchi)
獺祭23純米大吟醸磨き二割三分
One of Japan’s top ranking sake with a rice milling of 23%, the highest of all commercial sake. Gorgeous aroma of melons and peaches, and elegant, long dry finish.
SMV +4

Dan Muroka Nama Genshu Junmai Ginjo (Fukui)
旦無濾過生原酒純米吟醸
This sake is unpasteurised, without charcoal filtration and dilution with water for big flavours of toast, nuts and spice. Minerals give it an elegant, complex taste with long lingering finish.
SMV +1.5

The Night Emperor Special Junmai (Hiroshima)
夜の帝王特別純米
A versatile sake that goes well with meat and sashimi. Soft water is used during the brewing process, and the taste of the koji and Hattan Nishiki rice is preserved.
SMV +8

Tatenokawa Junmai Daiginjo 18 (Yamagata)
楯野川純米大吟醸十八
Made with rice that has been polished down to 18%, only the best part of sake is made by pressing Nakadori to give it a fragrant and clean flavor.
SMV -2
**JAPANESE GIN**

**Roku Gin**

A potent blend of eight traditional botanical ingredients such as juniper berries, coriander, Angelica seed and root, cinnamon, cardamom, bitter orange and lemon peel are added to create an authentically earthy flavour.

**Wa Gin**

The world’s first and only craft gin, aged for 10 years using traditional Japanese sake brewing methods. Seven high quality botanicals such as spicy, wood scented fine juniper berries, lemon peel, orange peel citrus fruits and cinnamon create a rich, deep flavour.

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**SHOCHU**

**Iichiko Super Mugi Shochu (Oita)**

A genuine shochu that fuses flavourful raw spirits and single barley raw shochu for an aromatic flavour. Matured in oak and sherry casks.  
Ingredient: Wheat

**Kuroichi Imo Shochu (Kagoshima)**

Deep flavor with a dominant character of Kogane Sengan sweet potato. This shochu has a very soft, quiet nose and delicate, smooth taste.  
Ingredient: Potato

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**YUZU FLAVOURED ALCOHOL**

**Yuzu Umeshu (Nakano)**

Steeped with refreshing, zesty Yuzu (Japanese citron) and aged in white liquor for a year before bottling. A pleasantly refreshing blend of sweet and sour flavours derived from a balance of ume, yuzu and shochu.

**Karen Na Yuzu (Shikoku)**

This is the real taste of Yuzu with a rich, mellow flavour. Using 7 pieces of premium Yusuf ball in a single bottle.

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**INGREDIENTS**

- Wheat
- Potato
**WHISKY & VODKA**

**Belvedere Vodka**
Notes of vanilla and rye on the palate, the finish is crisp and clean with lingering white pepper spice. It has a distinctive creamy mouth feel.

**Suntory Chita**
サントリー 知多ウイスキー
A sophisticated, mild single grain whisky with subtle notes of mint, honey and wood spice.

**Suntory Old Whisky**
サントリー オールド ウイスキー
First released in 1950 when it was considered the most prestigious of all Suntory’s whiskies. Medium-bodied with spicy notes, this is an excellent Japanese sipping whisky.

**The Senju Shirabyoushi**
千寿 白拍子
Over 3 years oak aged whisky with “100% natural mineral water from Mount Fuji”, used to create a Premium Blended Japanese Whisky. Pleasantly sweet vanilla aromas, very easy drinking with a smooth finish.

**The Macallan 12 Years Sherry Oak**
An evolution of Macallan’s 12-year-old whisky, matured in a combination of sherry and bourbon casks with a complex aroma of heather honey and a hint of fruit on the palate.

**The Glenfiddich 15 Years**
Complex aroma of sweet heather honey and vanilla fudge combined with rich dark fruits. Smooth taste, revealing layers of sherry oak, marzipan, cinnamon and ginger. Full-bodied and bursting with flavour.
WHITE WINE

Sacred Hills Sauvignon Blanc (Marlborough, New Zealand)
The wine displays complex aromas of passionfruit, white-fleshed peach, lemon juice, zest and gooseberry which enhances the minerality.

Cousino Macul Antiguas Reserva Chardonnay (Maipo Valley, Chile)
This is an appealing, well-structured Chardonnay with generous aromas of toast, honey and ripe tropical fruits. A buttery, rich wine with gentle oak flavours on the palate.

Haart to Heart Riesling (Mosel, Germany)
Rich and elegant nose of peaches, blackcurrant and pineapples. Refreshing but balanced acidity defines the palate, again with plenty of fruit. Easy to sip with a nice grip of minerals in the finish.

Borgo Sanleo Pinot Grigio (Veneto, Italy)
Remarkably soft, lightly dry yet extremely fresh. It’s light and elegant structure makes this a pleasantly refined and aristocratic wine.

Gramona Gessami Muscat Sauvignon Blanc (Penedes, Spain)
Great aromatic intensity on the nose reminiscent of a walk in the springtime. Pleasant on entry, light bodied and silky on the palate. Balance of fruity and floral characters.
Grape Variety: 40% Muscat, 35% Sauvignon Blanc, 25% Gewurztraminer

Buena Vista Carneros Chardonnay (Sonoma County, California)
The Carneros Chardonnay opens with brilliant aromas of white flowers and baked apple layered with notes of toasted almonds and clementines. This is a complex wine that coats the palate while still displaying brisk acidity and a long, full finish.
<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Salentein Portilo Cabernet Sauvignon</strong></td>
<td><strong>(Uco Valley, Argentina)</strong></td>
<td>Fruity nose with outstanding aromas of pepper, blackberry and red fruit. In the mouth, it is juicy and balanced, with great varietal character.</td>
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<tr>
<td><strong>Cérvoles Celler Colors Red</strong></td>
<td><strong>(Catalonia, Spain)</strong></td>
<td>Dark cherry red, medium intensity, with garnet tones. Viscous legs. Intense pleasant nose of smoke with hints of liquorice, candied cherries and black fruit. Aeration reveals hints of spice such as red pepper and balsamic notes, alongside aromas of dried flowers. Grape Variety: Tempranillo, Garnacha, Syrah (Organic Wine)</td>
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<tr>
<td><strong>Chateau de la Bouyere Rouge</strong></td>
<td><strong>(Bordeaux, France)</strong></td>
<td>Nose of red currant and strawberry delights by its harmony. The tasting goes on with a soft and fruity mouth, where tannins, still there, progressively fade, leaving behind a well-balanced, fruity aftertaste.</td>
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<tr>
<td><strong>Il Molino Di Grace Chianti Classico Riserva</strong></td>
<td><strong>(Tuscany, Italy)</strong></td>
<td>Rich, concentrated and full of cherry and plum fruit, this red is complex, with liquorice, spice and tobacco notes and dense tannins enmeshed in the texture. The long finish is firm, expressive, imparting a savoury, mineral aftertaste.</td>
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<tr>
<td><strong>Buena Vista North Coast Pinot Noir</strong></td>
<td><strong>(Sonoma County, California)</strong></td>
<td>Enticing aromas of raspberry, cocoa powder, clove and cardamom. Flavours of red fruits, cherry pie and hints of cinnamon softly spread across the palate.</td>
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<tr>
<td><strong>Tinto Negro Finca La Escuela Malbec</strong></td>
<td><strong>(Mendoza Uco Valley, Argentina)</strong></td>
<td>The grapes are harvested over a 3-week period, with 10 different harvest dates for a mixture of different soil profiles that increase the complexity of the final wine. Strong aromas of balsamic, mint and eucalyptus. The palate is medium-bodied, with sweet, round tannins, clean flavours and good balance and persistence.</td>
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### NON-ALCOHOLIC BEVERAGES

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<thead>
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<td>Japanese Green Tea</td>
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<tr>
<td>Sparkling Water</td>
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<td>Earl Grey Lavender</td>
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<tr>
<td></td>
<td></td>
<td>Lemon Ginger Mint</td>
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