

sheet 1 - side 1



contemporary japanese izakaya

*our sake and wine menu has been carefully chosen
to compliment the unique style of our cuisine*

sake | wine

*our sake and wine sommeliers can assist
in creating perfect food and sake/ wine matches
subject to availability; vintages may change without notice*

please respect our neighbours by leaving the premises quietly

10% surcharge applies on public holidays

sake, often referred to as the *'drink of the gods'*,
is the quintessential japanese drink, to the extent that
the japanese themselves call it *'nihonshu'*,
meaning japanese wine

sake is made from rice, water, koji and yeast,
incorporating the soul of each individual toji, it is a japanese
creation believed to date back to the third century

*the nihonshudo, SMV is an indicator of how sweet a sake is liable to be,
ranging from the sweetest -90 to the most dry +15,
typically 0 is used as a break-even point*

hot sake

*sake created to be consumed warm or hot, especially good during
the winter months ~ our sake is served atsukan (above 50 degrees)*

hakushika chokara junmai hyogo
very dry and refreshing with a sharp finish
SMV +6 Acidity 1.5 150ml **18** 300ml **36** | dry & savoury

shochikubai mitani fujio yamahai junmai hyogo
premium junmai sake brewed using traditional methods
SMV +2 Acidity 1.5 150ml **24** 300ml **48** | traditional & earthy

sake by the glass

nanbu bijin tokubetsu junmai iwate
elegant fragrance of peaches with a soft, pure flavour
~ a great accompaniment to a variety of dishes
SMV +5 Acidity 1.5 60ml **9** bamboo **45** 720ml **108** | fruity & fresh

toji junmai daiginjo niigata
*enjoyed slightly chilled, subtle notes of apple and the purity of the
brewing process become most apparent ~ a crisp, well-balanced sake*
60ml **11** bamboo **55** 720ml **132** | light & dry

akira organic junmai ishikawa
*mild & creamy, with a nice bitterness and acidity, akin to a yamahai
or kimoto style sake, yet with greater subtlety*
SMV 0 Acidity 1.8 60ml **12** bamboo **60** 720ml **144** | round & subtle

daigo no shizuku junmai muroka nama genshu bodaimoto chiba
*a very unique sake, using pre-modern methods; wildly different
from other sakes, with a full body showing sweet fruit and a
pickled ume-citrus character, with lively acidity*
60ml **15** bamboo **75** 720ml **180** | vibrant & focused

sheet 1 - side 2

sheet 2 - side 1

sake tasting flight 3 x 30ml **25**

*our sake sommelier has chosen 3 sake to complement our menu
~ available to drink individually*

tsuki no katsura yanagi junmai ginjo *kyoto*
named after the willow tree displayed on the bottle; the nose is a basket full of strawberries, bananas, citrus fruits and minerals; light and floral with flavours of pear, cucumber and a deep subtle sweetness
SMV +2 Acidity 1.5 60ml **19** bamboo **95** 720ml **228** | *elegant & smooth*

biden hojo yamahai junmai muroka nama genshu *fukuoka*
vibrant nose of fragrant melon with hints of aniseed;
layered palate of melon, fennel and a touch of savoury spice
leads to a long finish with refreshing acidity
SMV -2 Acidity 1.9 60ml **16** bamboo **80** 720ml **192** | *dry & fresh*

miwasakura omusubi junmai kimoto nama genshu *hiroshima*
traditional style of sake where naturally occurring yeast starts the ferment;
earthy aroma with hints of enoki mushroom and an extremely dry and savoury palate ~ viscous texture, bright acidity and a long mineral finish
60ml **15** bamboo **75** 720ml **180** | *spicy & savoury*

ume shu | amazake by the glass

ippin mito umeshu *ibaraki*
brewed at low temperatures using local plums
and famous wasanbon sugar
60ml **10** bamboo **50** | *sweet & fresh*

heiwa tsuru-ume yuzushu junmai *wakayama*
made with one year old junmai sake and fresh yuzu juice; full aroma of fresh yuzu, with a zesty, citrus tart character and a sweet finish
60ml **12** bamboo **60** 720ml **144** | *sweet & fresh*

ao shiso kaoru umeshu *aichi*
crisp umeshu infused with shiso leaves
giving it a wonderfully fresh aroma
60ml **13** bamboo **65** 720ml **156** | *sweet & fresh*

kameman genmaishu junmai genmai-zake *kumamoto*
brown sugar and roasted coffee bean nose, balanced sweetness
on the palate of rich christmas cake, fruit and spices ~ very unique
60ml **16** 500ml **132** | *sweet & savoury*

heiwa furu-tsuru-ume umeshu 10yr *wakayama*
ume fruit is steeped in sake for 4 months, then tank-aged for 2 years;
this occurs prior to 8 years of aging in oak barrels; one of the oldest wood-aged umeshu available ~ rich and complex with an intense aroma
30ml **9** bamboo **90** 720ml **216** | *rich & complex*

junmai

junmai-shu and tokubetsu junmai-shu are made only from rice, koji and water, therefore highlighting the flavour of the rice and koji
~ these sake are typically high in both acidity and umami
and great for drinking in large groups alongside a wide variety of foods

shochikubai shirakabegura kimoto *hyogo*
traditional production methods give complexity and concentrated flavour on the palate, whilst maintaining smooth elegance with well-balanced acidity
SMV +2 Acidity 1.2 640ml **72** | traditional & earthy

uonuma noujun *niigata*
from an area of niigata famed for its natural beauty and excellent rice crops, this sake has a light rice fragrance and mild palate
~ a great accompaniment to a variety of dishes
SMV +2 Acidity 1.4 720ml **84** | dry & character-laden

shochikubai kinpaku *hyogo*
smooth and well balanced with a crisp finish - contains gold leaf
SMV +2 Acidity 1.6 720ml **96** | dry & traditional

nanbu bijin tokubetsu *iwate*
bottled especially for toko; fruity fragrance of peaches and cream flows to honey and rice on the palate, before finishing dry allowing all the elements to combine seamlessly
SMV +5 Acidity 1.5 720ml **108** | fruity & fresh

yosa tasogare ringoshu tokubetsu nama genshu *kyoto*
brewed using apple yeast, this slightly sparkling sake has a soft palate with fresh and crisp apple aromas
720ml **120** | fruity & character-laden

miyako bijin white label yamahai muroka nama genshu *hyogo*
lovely fragrance, fresh palate and dry finish ~ sweet spiced melon and apple fruit, with a clean and refined texture full of umami
720ml **132** | full-bodied & savoury

akira organic *ishikawa*
mild & creamy, with a nice bitterness and acidity, akin to a yamahai or kimoto style sake, yet with greater subtlety
SMV 0 Acidity 1.8 720ml **156** | round & subtle

mutemuka nama genshu *kochi*
made from a combination of sake rice and table rice producing a more robust, richer style of sake; dominant aromas of yeast and fragrant rice, with a rich palate of jasmine rice, white radish and savoury characters
SMV +8 Acidity 1.6 720ml **168** | spicy & savoury

sheet 2 - side 2

sheet 3 - side 1

junmai cont...

daigo no shizuku muroka nama genshu bodaimoto chiba
a very unique sake, using pre-modern methods; wildly different from other sakes, with a full body showing sweet fruit and a pickled ume-citrus character, with lively acidity
720ml **180** | vibrant & focused

miwasakura omusubi kimoto nama genshu hirosshima
traditional style of sake where naturally occurring yeast starts the ferment; earthy aroma with hints of enoki mushroom and an extremely dry and savoury palate ~ viscous texture, bright acidity and a long mineral finish
720ml **180** | spicy & savoury

biden hojo yamahai muroka nama genshu fukuoka
vibrant nose of fragrant melon with hints of aniseed; layered palate of melon, fennel and a touch of savoury spice leads to a long finish with refreshing acidity
SMV -2 Acidity 1.9 720ml **192** | dry & fresh

junmai ginjo | ginjo

made with rice grains where more than 40% of the outer layer has been removed, this style of sake has a fruity fragrance with a light, non-acidic flavour ~ generally speaking, the acidity and umami are toned down and there is clear differentiation between the varying characteristics

chiyo musubi tottori
a fragrance of grapes and pears hides a soft and smooth palate
SMV +7 Acidity 1.6 720ml **96** | traditional & fragrant

mizubasho mizu no hana gunma
fruit aromas of spice pear, pistachio oil and canteloupe; round, satiny entry leads to a ripe golden apple, spicy dry pear and honeyed nuts
SMV +4 Acidity 1.2 720ml **98** | light & fragrant

shirataki jozen niigata
light and fruity sake with refreshing aromas of apple, grape and peach leading to a savoury palate and soft texture with a mild aftertaste ~ an ideal introduction to the world of sake
SMV +5 Acidity 1.3 720ml **108** | light & fruity

junmai ginjo | ginjo cont...

kokuryu black dragon fukui

*kokuryu succeeds in brewing sake that reflects the region and it's cuisine; elegant sake full of umami, sour and smooth with great depth
~ a special sake that offers something different with every taste*
SMV +3.5 Acidity 1.3 720ml **108** | dry & structured

shirakawago sasanigori gifu

*rich unfiltered sake, creamy texture,
hints of green apple with a clean finish*
SMV +1 Acidity 1.5 720ml **120** | dry & textural

dassai 50 yamaguchi

a light, clean and refreshing ginjo, great for beginners
SMV +5 Acidity 1.5 720ml **120** | light & dry

yoshinogawa gokujo niigata

a fragrance of stone fruits with peaches and yellow nectarines lead to a light and dry palate with mild green apple and hints of licorice
SMV +7 720ml **132** | fresh & aromatic

tosatsuru azure kochi

a new generation of ginjo made from deep sea spring water, resulting in a light ginjo fragrance; smooth and clean on the palate with a light refreshingly dry finish
SMV +5 Acidity 1.3 720ml **132** | light & fresh

hakkaisan niigata

this smooth and mild-tasting sake is as clean and crisp as a cold, clear day in winter; the taste evokes the gentle flavour of rice, with a mellow texture, light and elegant mouthfeel leading to a dry and crisp finish
SMV +5 Acidity 1.2 720ml **144** | dry & elegant

kuji shuzo nanbu bijin aiyama iwate

made using the rare aiyama rice grain, resulting in a wonderfully sophisticated sake with a beautiful ginjo aroma; rice and light melon on the palate with a mild sweetness before a refreshing dry finish
720ml **156** | light & aromatic

uragasumi zen miyagi

elegant balance of gentleness and richness with a dry apricot finish
SMV +2 Acidity 1.4 720ml **168** | light & complex

tsuki no katsura yanagi kyoto

named after the willow tree displayed on the bottle; the nose is a basket full of strawberries, bananas, citrus fruits and minerals; light and floral with flavours of pear, cucumber and a deep subtle sweetness
SMV +2 Acidity 1.5 720ml **228** | elegant & smooth

sheet 3 - side 2

sheet 4 - side 1

junmai daiginjo

made with rice grains where more than 50% of the outer layer has been removed, this style is more refined and complex than even ginjo-shu ~ regarded as the highest grade of sake, daiginjo-shu deliver a good blend of refined taste with both acidity and umami

kunizakari saika aichi

*refreshing fruity, ginseng incense leads to a gentle and textural palate
SMV +3 Acidity 1.1 720ml **120** | fruity & textural*

toji niigata

*enjoyed slightly chilled, subtle notes of apple and the purity of the brewing process become most apparent ~ a crisp, well-balanced sake
720ml **132** | light & dry*

dassai migaki sanwari kyubu yamaguchi

*wonderful fragrance of honeydew, koji rice, apple and strawberry; bright, yet velvety on the palate with light, honeyed sweetness and a lively, fresh finish
SMV +3 Acidity 1.4 720ml **156** | light & fruity*

masumi sanko nagano

*elegant herbaceous bouquet of alpine flowers and pine needles lead to a dew-like sweetness that results in a fresh, naturally flavoured sake ~ light bodied on the palate and finishes as clean as it's aroma
SMV +1 Acidity 1.9 720ml **168** | light & fresh*

kubota hekijyu yamahai niigata

*perfect example of tanrei karakuchi, incredibly smooth and clean
SMV +3 Acidity 1.3 720ml **180** | dry & refined*

houraisen bi aichi

*tank matured for 10 months at 10 degrees in order to have a rounder and more mellow character; umami heavy nose with banana and yoghurt give way to a sweet and light palate with a suprisingly creamy texture
SMV -1 Acidity 1.5 720ml **192** | fruity & complex*

kubota manjyu niigata

*typical of the niigata style this sake is light and aromatic with a nose of tuberose and honeysuckle, incredibly subtle yet fresh palate with flavours of fuji apple and tart pears, leads to a superbly clean finish
SMV +2 Acidity 1.2 720ml **228** | light & complex*

wines by the glass

sparkling | champagne

nv bocelli prosecco	<i>tuscany, ita</i>	12
nv chandon	<i>yarra valley, vic</i>	15
nv moët & chandon <i>imperial</i>	<i>épernay, fra</i>	25

white

2017 gaelic cemetery by neil pike riesling	<i>clare valley, sa</i>	13
2017 massena field blend white	<i>eden valley, sa</i>	12
2017 hunky dory sauvignon blanc	<i>marlborough, nz</i>	13
2017 la prova pinot grigio	<i>adelaide hills, sa</i>	13
2016 montalto <i>pennon hill</i> chardonnay	<i>mornington pen., vic</i>	14

rosé

2017 le saint andre rosé	<i>provence, fra</i>	11
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red

2016 joseph chromy pinot noir	<i>relbia, tas</i>	17
2017 unico zelo <i>cherry fields</i> dolcetto	<i>clare valley, sa</i>	12
2016 terrazas malbec	<i>mendoza, arg</i>	16
2016 dune <i>empty quarter</i> gsmc	<i>mclaren vale, sa</i>	14
2017 luke lambert <i>crudo</i> shiraz	<i>yarra valley, vic</i>	14

sheet 5 - side 1

sparkling

nv bocelli prosecco	tuscany, ita	68
nv chandon rosé	yarra valley, vic	75
nv chandon	yarra valley, vic	85
nv cloudy bay pelorus	marlborough, nz	98

champagne

our selection, although small, brings together some of the larger, more traditionally seen sparkling and champagne houses with a number of smaller 'grower' champagne estates that should be of particular interest;

agrapart is an artisan grower who produces less than 6000 cases of their 100% organic champagne in any given year ~ one of only seven estates in champagne (inclusive of krug, egly and selosse) to receive the highest possible rating for quality in france

larmandier-bernier is a biodynamic champagne producer known for some of the purest and most engaging wines being made in champagne today ~ with a 100% of grapes coming from the côte des blancs area of champagne, the wines are a true expression of their terrior

nv ruinart blanc de blancs 375ml	reims, fra	98
nv larmandier bernier extra brut <i>latitude</i>	épernay, fra	138
nv moët & chandon <i>imperial</i>	côte des blancs, fra	148
nv moët & chandon <i>imperial rosé</i>	épernay, fra	168
2013 laherte freres rosé de saignée	chavot, fra	178
2008 moët & chandon <i>grand vintage</i>	épernay, fra	188
nv agrapart extra brut <i>grand cru</i>	avize, fra	198
nv ruinart blanc de blancs	reims, fra	220
2008 veuve clicquot <i>vintage rosé</i>	reims, fra	250
2002 dom ruinart	reims, fra	350
nv krug grand cuvée	reims, fra	490

white

*with such beautiful and delicate flavours, japanese food offers a challenging and rewarding wine matching experience
~ at toko we aim to provide an array of white wines to suit both our broad range of dishes and your individual palates*

whether you like the classic varietal such as pinot gris, or are looking for a more interesting varietal such as fiano, chenin blanc, or grüner veltliner we hope this selection offers something for every palate

*while we focus on aromatic whites, our goal is to ensure that you have an exceptional range of choices when choosing your wine for the evening
thus we strive to ensure that we are providing flagship wines from the top wine regions of australia, new zealand and beyond*

sheet 5 - side 2

riesling

2017 cooter & cooter	<i>watervale, sa</i>	58
2017 gaelic cemetery by neil pike	<i>clare valley, sa</i>	65
2017 nick o'leary	<i>canberra district, act</i>	68
2016 von buhl	<i>pfalz, ger</i>	72
2014 xabregas <i>artisan</i>	<i>great southern, wa</i>	78
2017 mac forbes <i>rs19</i>	<i>strathbogie ranges, vic</i>	88
2013 rieslingfreak #6 museum release	<i>polish hill river, sa</i>	95
2017 mac forbes <i>rs28</i>	<i>strathbogie ranges, vic</i>	98
2016 frankland estate <i>isolation ridge</i>	<i>frankland river, wa</i>	100
2017 jasper hill <i>georgia's paddock</i>	<i>heathcote, vic</i>	110
2012 pikes merle	<i>clare valley, sa</i>	140

aromatics | other varietals

2017 massena field blend white	<i>eden valley, sa</i>	60
2016 hearts of oak chenin blanc	<i>margaret river, wa</i>	70
2017 nick spencer grüner veltliner	<i>tumbarumba, nsw</i>	75
2017 unico zelo <i>river sand fiano</i>	<i>riverland, vic</i>	80

sheet 6 - side 1

white cont.

sauvignon blanc | semillon | blends

2017 thomas <i>two of a kind</i> ssb	<i>adelaide hills, sa</i>	55
2017 hunky dory	<i>marlborough, nz</i>	65
2012 topper mountain <i>petit manseng</i>	<i>new england, nsw</i>	68
2017 gundog estate <i>wild</i> semillon	<i>hunter valley, nsw</i>	70
2016 heroes	<i>otway hinterlands, vic</i>	72
2015 vincent pinard <i>cuvee flores</i> sancerre	<i>loire valley, fra</i>	120
2014 cloudy bay <i>te koko</i>	<i>marlborough, nz</i>	140

pinot blanc | grigio | gris

2017 la prova pinot grigio	<i>adelaide hills, sa</i>	65
2013 andre kientzler pinot blanc	<i>alsace, fra</i>	72
2016 mount michael pinot gris	<i>central otago, nz</i>	75
2016 girlan pinot bianco plattenriegl	<i>alto adige, ita</i>	90

chardonnay

2016 le fou	<i>languedoc, fra</i>	58
2016 montalto <i>pennon hill</i>	<i>mornington pen., vic</i>	68
2016 lightfoot & sons <i>myrtle point</i>	<i>gippsland, vic</i>	72
2017 mac forbes	<i>yarra valley, vic</i>	78
2017 philip shaw #11	<i>orange, nsw</i>	88
2016 a rodde <i>smiths vineyard</i>	<i>beechnorth, vic</i>	98
2015 etienne boileau <i>chablis ac</i>	<i>burgundy, fra</i>	110
2016 cape mentelle	<i>margaret river, wa</i>	120
2014 giesen <i>the fuder clayvin vineyard</i>	<i>hawkes bay, nz</i>	140
2016 pierro	<i>margaret river, wa</i>	180
2013 mount mary	<i>yarra valley, vic</i>	200
2014 leeuwin estate <i>art series</i>	<i>margaret river, wa</i>	220

red

while tradition may dictate that japanese food is the exclusive domain of white wine, here at toko we believe differently our main focus is to provide light to medium bodied red wines, which suit the broad range of dishes from our three kitchens

with an extensive range of both new and old world pinot noir, and some lighter bodied expressions of classic varietals such as shiraz, cabernet and grenache we hope to engage you with a new perspective on red wine and japanese food

for those who simply want to drink a great red, we hope this new list will provide you with the choice you are looking for ~ ranging from classic coonawarra to outstanding vintage sub-appellation bordeaux and burgundy, our aim is to present you with an exceptional range of red wine to match any occasion

rosé

2017 le saint andre	<i>provence, fra</i>	55
2017 spinifex	<i>barossa valley, sa</i>	68
2016 domaine le gres aoc	<i>provence, fra</i>	85

sheet 6 - side 2

pinot noir | gamay

2014 pasa doble bourgogne rouge	<i>burgundy, fra</i>	58
2016 la ficelle rouge gamay noir	<i>saint pourcain, fra</i>	65
2016 francois labet <i>d'ile beaute</i>	<i>corsica, fra</i>	70
2016 garagiste <i>le stagiaire</i>	<i>mornington pen., vic</i>	78
2016 joseph chromy	<i>relbia, tas</i>	85
2016 ashton hills <i>piccadilly</i>	<i>adelaide hills, sa</i>	95
2016 sailor seeks horse	<i>huon valley, tas</i>	110
2015 cloudy bay	<i>marlborough, nz</i>	120
2014 michel sarrazin givry rouge sous <i>la roche</i>	<i>cote chalonaise, fra</i>	130
2014 prophet's rock home vineyard	<i>central otago, nz</i>	140
2017 ochota barrels <i>impeccable disorder</i>	<i>adelaide hills, sa</i>	150
2016 mac forbes <i>wesburn</i>	<i>yarra valley, vic</i>	160
2008 joseph et philippe roty marsannay	<i>côte de nuits, fra</i>	180

dolcetto | sangiovese | malbec | blends

2017 unico zelo <i>cherry fields</i> dolcetto	<i>clare valley, sa</i>	58
2017 main & cherry sangiovese	<i>adelaide hills, sa</i>	60
2015 born & raised <i>super t</i>	<i>heathcote, vic</i>	78
2016 terrazas <i>reserva</i> malbec	<i>mendoza, arg</i>	80

sheet 7 - side 1

red cont.

cabernet | merlot | blends

2014 rolf binder	<i>barossa valley, sa</i>	55
2016 dominique portet <i>fontaine</i>	<i>yarra valley, vic</i>	60
2016 philip shaw #17 merlot	<i>orange, nsw</i>	68
2015 magpie estate <i>wit and shanker</i>	<i>barossa valley, sa</i>	72
2017 koerner <i>the clare</i>	<i>clare valley, sa</i>	75
2013 salomon estate <i>finniss river</i>	<i>southern fleurieu, sa</i>	85
2013 bellwether	<i>coonawarra, sa</i>	120
2015 the lane <i>19th meeting</i>	<i>adelaide hills, sa</i>	140
2008 domaine a	<i>coal river, tas</i>	250
2011 clos 56 <i>pomerol</i>	<i>bordeaux, fra</i>	280

grenache | mataro | blends

2017 rock of wisdom <i>superfly grenache mataro</i>	<i>barossa valley, sa</i>	58
2015 gestalt <i>gsm rule of thirds</i>	<i>adelaide hills, sa</i>	65
2016 dune <i>empty quarter gsmc</i>	<i>mclaren vale, sa</i>	70
2015 joncier <i>l'o lirac</i>	<i>rhone valley, fra</i>	80
2012 domaine du cayron <i>gigondas</i>	<i>rhone valley, fra</i>	150
2013 domaine la barroche <i>chateauneuf du pape</i>	<i>rhone valley, fra</i>	190

shiraz | blends

2015 jamsheed <i>illaj syrah</i>	<i>yarra valley, vic</i>	55
2017 nick spencer <i>dry red</i>	<i>gundagai, nsw</i>	68
2017 luke lambert <i>crudo</i>	<i>yarra valley, vic</i>	70
2016 graillot syrah #2	<i>heathcote, sa</i>	78
2011 glenfion syrah	<i>canyonleigh, nsw</i>	88
2014 spinifex <i>bête noir</i>	<i>barossa valley, sa</i>	95
2015 domaine chambeyron <i>villes vignes</i>	<i>rhone valley, fra</i>	100
2014 domaine delas crozes <i>hermitage</i>	<i>rhone valley, fra</i>	120
2016 torbreck <i>the gask</i>	<i>eden valley, sa</i>	180
2014 torbreck <i>the factor</i>	<i>barossa valley, sa</i>	280

sake

ama | sweet

*sweeter styles of sake more suitable for after dinner
~ changes in production create a higher residual sugar content*

mio junmai nara
*sparkling sake, unique sweet aroma whilst
refreshing and fruity on the palate
SMV -70 300ml **50** | sweet & sparkling*

nanbu bijin all koji junmai iwate
*aromas of maple syrup and baking spices lead to brown butter
and grilled rice, with hints of citrus and herbs that keep the sake
fresh on the palate ~ made from 100% koji rice
500ml **98** | sweet & savoury*

kameman genmaishu junmai genmai-zake kumamoto
*brown sugar and roasted coffee bean nose, balanced sweetness
on the palate of rich christmas cake, fruit and spices ~ very unique
60ml **16** 500ml **132** | sweet & savoury*

ume | plum

*sake produced through the infusion of japanese plums
with a small amount of sugar added to balance the flavours*

ippin mito umeshu ibaraki
*brewed at low temperatures using local plums
and famous wasanbon sugar
60ml **10** bamboo **50** | sweet & fresh*

heiwa tsuru-ume nigori umeshu wakayama
*the pulp from the macerated ume fruit is added to the umeshu
liqueur to give the liquid added texture from the fruit itself; wonderful
aroma of ume fruit with a sweet yet tart character on the palate
720ml **132** | sweet & fruity*

ao shiso kaoru umeshu aichi
*crisp umeshu infused with shiso leaves
giving it a wonderfully fresh aroma
60ml **13** bamboo **65** 720ml **156** | sweet & fresh*

heiwa furu-tsuru-ume umeshu 10yr wakayama
*ume fruit is steeped in sake for 4 months, then tank-aged for 2 years;
this occurs prior to 8 years of aging in oak barrels; one of the oldest
wood-aged umeshu available ~ rich and complex with an intense aroma
30ml **9** bamboo **90** 720ml **216** | rich & complex*

sheet 7 - side 2

sheet 8 - side 1

yuzu | citrus

*sake made through the addition of yuzu juice (a japanese citrus fruit)
~ very refreshing when consumed either before or after a meal*

heiwa tsuru-ume yuzushu junmai wakayama
*made with one year old junmai sake and fresh yuzu juice; full aroma
of fresh yuzu, with a zesty, citrus tart character and a sweet finish*
60ml **12** bamboo **60** 720ml **144** | *sweet & fresh*

koshu | aged

*aged for a minimum of 3 years, koshu ranges from yellow to amber
in colour and in general displays a caramel aroma (with hints of honey,
dried fruits and molasses) ~ compares to sherry and madeira*

nakano bc chōkyu kijoshu 16 years wakayama
*rich toffee colour with a highly aromatic nose of bitter chocolate, caramel
and dried porcini mushroom; reminiscent of oloroso sherry on the palate
with a burnt toffee flavour leading to a savoury walnut and sesame finish*
300ml **120** | *aged & opulent*

kariho rikuu 132 yamahai hiire 9 years akita
*classic umami-rich yamahai nose intensified with ageing,
salty with great texture*
SMV +5 Acidity 1.6 720ml **172** | *aged & complex*

masuda kohaku hikari tokubetsu 10 years kyoto
*slowly matured for ten years in special earthenware pots,
extremely rich taste of marmite, coffee and cocoa beans*
SMV +5 Acidity 1.5 720ml **364** | *aged & elegant*

sweet & fortified

2014 rieslingfreak no.7 fortified riesling 375ml	clare valley, nsw	60 10
2013 cullen late harvest semillon 375ml	margaret river, wa	75
2008 royal tokaji blue label 250ml	tokaj, hun	80
2016 vietti moscato d'asti 375ml	castiglione, ita	85