

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

12% 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

sheet 1 - side 2

sake by the glass

nanbu bijin tokubetsu junmai 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 60ml **9** bamboo **45** 720ml **108** | light & fruity

mizubasho mizu no hana junmai ginjo 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 60ml **9** bamboo **45** 720ml **108** | light & aromatic

mukashi no manma everlasting roots tokubetsu junmai gifu
continuing deep rooted traditions, this husband and wife team have handcrafted an earthy sake with a touch of smoke ~ bold flavours continue to expand on the palate, with notes of dried tangerine and cloves
60ml **10** bamboo **50** 900ml **150** | traditional & character-laden

masumi sanku junmai daiginjo 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 60ml **14** bamboo **70** 720ml **168**

sheet 2 - side 1

sake tasting flight 3 x 30ml **23**

*3 sake chosen to complement our menu in addition to highlighting the wide array of aromas and flavours displayed by this unique beverage
~ available to drink individually*

maruo honten yorokobi gaijin oseto junmai muroka nama genshu *kagawa*
full-bodied and deeply layered with nutty, grassy and ripe melon characteristics ~ there is grip to the palate and the rich and powerful complexity goes on and on as the sake softens through exposure to air
60ml **14** bamboo **70** | dry & complex

mukai shuzo kyo no haru nigori junmai muroka nama genshu *kyoto*
this nigori sake is made using the technique of once fermentation is finished, the sake is pressed clear and then the sediment is added back, allowing for the perfect balance of flavour and texture
60ml **14** bamboo **70** 720ml **168** | dry & fruity

mukai shuzo ine mankai hiire junmai genshu *kyoto*
*produced using an ancient variety of red rice; fruity nose of cherry and vanilla with a unique sweet-tart cherry and pomegranate palate
~ finishes dry and savoury with lingering umami notes*
SMV -18 Acidity 6.0 60ml **18** bamboo **90** 720ml **216** | tart & complex

ume shu | amazake by the glass

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
60ml **11** bamboo **55** 720ml **132** | sweet & fruity

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

daigo no shizuku junmai muroka nama genshu bodaimoto *chiba*
produced using a 'pre-modern' method, this sake is wildly different from many others; full-bodied, showing sweet fruit and a pickled ume-citrus character ~ lively acidity leads to a refreshing finish
60ml **16** bamboo **80** 720ml **192** | vibrant & refreshing

junmai | honjozo

*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*

honjozo is sake that has had a small amount of distilled alcohol added (less than 10% of the weight of polished rice) to achieve different flavour and aroma profiles ~ generally lighter than junmai-shu

kikumasamune taruzake hyogo

*a traditional dry sake, infused with the refereshing aroma of the cedar barrels in which it spends two weeks maturing
~ this leads to a fresh and almost mineralic mouth feel
SMV +5 Acidity 1.6 720ml **78** | dry & refreshing*

hourai hida no tanbo gifu

*unique nose showcasing banana and custard apple with some green, more herbal elements ~ clean and powerful on the palate with a pleasant umami-rich mouthfeel, finishing light and clean
SMV +4 720ml **84** | dry & complex*

shochikubai kinpaku hyogo

*smooth and well balanced with a crisp finish
- contains gold leaf flakes and traditionally consumed at celebrations
SMV +2 Acidity 1.6 720ml **98** | dry & traditional*

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 **100** | traditional & earthy*

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** | light & fruity*

tengumai yamahai jikomi ishikawa

*full of flavour, complexity and acidity ~ spicy aromas of nuts, sherry and muscatels give way to a rich palate of butterscotch, walnuts and creamy citrus characters that leave a lasting and splendid tail
SMV +4 Acidity 1.8 720ml **110** | dry & character-laden*

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 and a pleasant sake lees taste
720ml **120** | fruity & character-laden*

sheet 2 - side 2

sheet 3 - side 1

junmai | honjozo cont...

shichida saga

a calming, sweet aroma, reminiscent of honey, as well as a refreshing aroma of green apple ~ refined, mild acidity completes the palate
SMV +2 Acidity 1.8 720ml **132** | full-bodied & fruity

miyoshikiku nihonshu not dead tokubetsu tokushima

eccentric punk rock player come sake brewer mamiya san, brews a sake unlike any other ~ fruity start with a sourish finish and high acidity
720ml **144** | fruity & character-laden

mukashi no manma everlasting roots tokubetsu gifu

continuing deep rooted traditions, this husband and wife team have handcrafted an earthy sake with a touch of smoke ~ bold flavours continue to expand on the palate, with notes of dried tangerine and cloves
SMV +4 Acidity 1.7 900ml **150** | traditional & character-laden

tsuki no katsura iwai 80 kyoto

usually reserved for daiginjo sake, iwai rice is milled down to 80% to retain it's character; a ricey, grainy, and earth nose leads to deep rich rice, butterscotch, cocoa and creamy waves of flavour
SMV +3 Acidity 1.6 720ml **156** | rich & powerful

mukai shuzo kyo no haru nigori muroka nama genshu kyoto

this nigori sake is made using the technique of once fermentation is finished, the sake is pressed clear and then the sediment is added back, allowing for the perfect balance of flavour and texture
720ml **168** | dry & fruity

daigo no shizuku muroka nama genshu bodaimoto chiba

produced using a 'pre-modern' method, this sake is wildly different from many others; full-bodied, showing sweet fruit and a pickled ume-citrus character ~ lively acidity leads to a refreshing finish
720ml **192** | vibrant & refreshing

mukai shuzo ine mankai hiire genshu kyoto

produced using an ancient variety of red rice; fruity nose of cherry and vanilla with a unique sweet-tart cherry and pomegranate palate ~ finishes dry and savoury with lingering umami notes
SMV -18 Acidity 6.0 720ml **216** | tart & complex

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 **88** | traditional & fragrant*

azumano fumoto tsuyahime yamagata

*tropical fruits and cotton candy with a rich, textural palate
SMV -1 Acidity 1.4 500ml **90** | full-bodied & fruity*

toji niigata

*enjoyed slightly chilled, subtle notes of kiwi fruit and the purity of the brewing process become most apparent ~ a dry, crisp sake
720ml **98** | light & dry*

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 **108** | light & aromatic*

shirakawago sasanigori gifu

*rich unfiltered sake with a floral nose in addition to sweet biscuits; mellow flavour with rice, green apple, vanilla and a touch of coconut
SMV +1 Acidity 1.5 720ml **120** | dry & textural*

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*

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 **144** | elegant & smooth*

morikuni fuwa fuwa kagawa

*refined and complex junmai ginjo with citrus and cotton candy on the nose, leading to a sophisticated palate of stone fruits and tropical fruit
SMV +4 Acidity 1.6 720ml **156** | fresh & aromatic*

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 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
720ml **144***

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** | elegant & complex*

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 **180** | light & fruity*

kubota suiiju nama genshu niigata

*the nose is a collection of cherry, melon, berries and bright rice aromas;
fruit forward on the palate with ripe pear and crisp, green apple
all delivered in a silky, palate filling fashion
SMV +4 Acidity 0.9 720ml **180** | elegant & fruity*

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*

dassai beyond yamaguchi

*the origins of this rare sake began with a simple, yet challenging ambition;
to handcraft a sake of unparalleled smoothness and clean, complex flavours,
all finished with a stunning, all-encompassing umami led finish
720ml **1800** | rich & complex*

wines by the glass

sparkling | champagne

nv amanti prosecco	<i>veneto, ita</i>	14
nv chandon <i>blanc de blancs</i>	<i>yarra valley, vic</i>	16
nv gosset <i>extra brut</i>	<i>aÿ, fra</i>	24

white

2018 eden road riesling	<i>murrumbateman, act</i>	14
nv verget du sud <i>au fil du temps</i>	<i>vacluse, fra</i>	12
2018 unico zelo <i>river sand</i> fiano	<i>riverland, sa</i>	16
2019 la prova pinot grigio	<i>adelaide hills, sa</i>	13
2019 philip shaw #11 chardonnay	<i>orange, nsw</i>	17

rosé | chilled red

2018 le saint andre rosé	<i>méditerranée, fra</i>	12
2018 domaine pinchinat rosé	<i>côtes de provence</i>	18

red

2018 la ficelle rouge gamay noir	<i>saint pourcain, fra</i>	13
2017 josef chromy pinot noir	<i>relbia, tas</i>	17
2017 torbreck <i>kyloe</i> mataro	<i>barossa valley, sa</i>	17
2018 dune <i>blewitt springs</i> shiraz	<i>mclaren vale, sa</i>	14

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sparkling

nv amanti prosecco	tuscany, ita	68
nv chandon rosé	yarra valley, vic	78
nv chandon <i>blanc de blancs</i>	yarra valley, vic	88
nv cloudy bay pelorus	marlborough, nz	100

champagne

although small, our selection brings together some of the larger, more traditionally seen houses with a number of smaller 'grower' estates that should be of particular interest to those who love to drink champagne as much as we do

*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 france's highest rating for quality*

*the village of chavot is home to laherte frères, whose biodynamic wines bring something unique and delicious to our selection
~ organic vineyards and natural yeast ferments in addition to the use of traditional wooden champagne presses and oak barrels, allows for a true expression of terroir*

nv paul bara <i>brut reserve</i> 375ml	bouzy, fra	88
nv gosset <i>extra brut</i>	aÿ, fra	138
nv fleury <i>blanc de noir brut</i>	côte des bar, fra	148
2012 moët & chandon <i>grand vintage</i>	épernay, fra	158
nv laherte frères <i>brut nature</i>	chavot, fra	168
nv laherte frères <i>rosé de meunier</i>	chavot, fra	178
2007 paul bara <i>grand millesime</i>	bouzy, fra	188
nv gosset <i>grand rosé</i>	aÿ, fra	198
nv ruinart <i>blanc de blancs</i>	reims, fra	210
nv agrapart <i>terroirs extra brut grand cru</i>	avize, fra	230
2004 charles heidsieck <i>blancs des millénaires</i>	reims, fra	450

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 varietals such as riesling or pinot gris, or are looking for a more interesting varietal such as fiano, muscadet, grüner veltliner or vouvray, 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

2018 gaelic cemetery by neil pike	clare valley, sa	65
2018 eden road	murrumbateman, act	70
2018 hughes & hughes	d'entrecasteaux, tas	75
2018 massena stonegarden	eden valley, sa	80
2019 koerner watervale	watervale, sa	85
2018 rieslingfreak #2	polish hill river, sa	95
2018 ochota barrels kids of the black hole *	adelaide hills, sa	98
2017 jasper hill georgia's paddock	heathcote, vic	100
2015 domaine trapet riqewihr	alsace, fra	110

sauvignon blanc | semillon | blends

2019 thomas two of a kind ssb	adelaide hills, sa	58
2018 hunky dory	marlborough, nz	65
2017 jayden ong chestnut hill	mt. burnett, vic	85
2017 golden child semillon *	adelaide hills, sa	95
2016 vincent pinard cuvee flores sancerre	loire valley, fra	130
2015 cloudy bay te koko	marlborough, nz	168

sheet 6 - side 1

white cont.

aromatics | other varietals

nv verget du sud <i>au fil du temps</i>	<i>vauclose, fra</i>	58
2017 pierre luneau-papin muscadet <i>la grange</i>	<i>loire valley, fra</i>	68
2017 pichot vouvray <i>coteau de la biche</i>	<i>loire valley, fra</i>	75
2018 latta <i>bad reputation</i> viognier	<i>pyrenees, vic</i>	78
2018 unico zelo <i>river sand</i> fiano	<i>riverland, sa</i>	80
2017 sohm & kracher grüner veltliner <i>lion</i>	<i>clare valley, sa</i>	88
2017 domaine marcel deiss <i>alsace</i> field blend *	<i>alsace, fra</i>	98

pinot blanc | grigio | gris

2019 la prova pinot grigio	<i>adelaide hills, sa</i>	65
2017 andre kientzler pinot blanc	<i>alsace, fra</i>	75
2019 huia <i>organic</i> pinot gris	<i>marlborough</i>	80
2018 pooley pinot grigio	<i>coal river, tas</i>	90
2018 giralan pinot bianco plattenriegl	<i>alto adige, ita</i>	98
2017 jean-luc mader pinot gris <i>schlossberg dry</i>	<i>alsace, fra</i>	130

chardonnay

2017 scott <i>the denizen</i>	<i>adelaide hills, sa</i>	68
2018 mac forbes	<i>yarra valley, vic</i>	78
2019 philip shaw #11	<i>orange, nsw</i>	85
2017 alex byrne <i>ballarat</i>	<i>pyrenees, vic</i>	90
2014 garagiste & jane eyre <i>mâcon-villages</i>	<i>mornington, vic</i>	98
2017 montalto <i>estate</i>	<i>mornington, vic</i>	100
2017 etienne boileau <i>chablis ac</i>	<i>burgundy, fra</i>	110
2017 meadowbank	<i>derwent valley, tas</i>	130
2016 egg seven <i>heaven</i>	<i>orange, nsw</i>	160
2015 jean-claude bessin <i>chablis vieilles vignes</i>	<i>burgundy, fra</i>	180
2018 pierro	<i>margaret river, wa</i>	220
2014 leeuwin estate <i>art series</i>	<i>margaret river, wa</i>	250

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 new 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 expressions of lesser known varietals such as gamay, nebbiolo and sangiovese; our aim is to present you with an exceptional range of red wine to match any occasion

sheet 6 - side 2

rosé | chilled red

2018 le saint andre	<i>méditerranée, fra</i>	58
2016 babo rosato	<i>tuscany, ita</i>	65
2018 hoos sorry for the slow reply	<i>orange, nsw</i>	68
2018 brash higgins nymph	<i>mclaren vale, sa</i>	78
2018 domaine pinchinat	<i>côtes de provence</i>	88
2018 bobar cabaret *	<i>yarra valley, vic</i>	98

pinot noir | gamay

2018 la ficelle rouge gamay noir	<i>saint pourcain, fra</i>	65
2018 oakridge	<i>yarra valley, vic</i>	75
2017 francois labet d'ile beaute	<i>corsica, fra</i>	80
2017 joseph chromy	<i>relbia, tas</i>	85
2018 dirty three all the dirt	<i>gippsland, vic</i>	90
2018 scorpo noirien	<i>mornington, vic</i>	95
2017 garagiste chenas gamay	<i>mornington, vic</i>	98
2017 heroes	<i>otaway hinterlands, vic</i>	100
2017 chateau cambon brouilly	<i>beaujolais, fra</i>	110
2017 ashton hills estate	<i>adelaide hills, sa</i>	120
2018 home hill	<i>huon valley, tas</i>	130
2015 prophet's rock home vineyard	<i>central otago, nz</i>	140
2015 lucien muzard santenay maladieres	<i>burgundy, fra</i>	180
2015 cloudy bay te wahi	<i>central otago, nz</i>	260

sheet 7 - side 1

red cont.

cabernet | merlot | sangiovese | blends

2017 philip shaw #17 merlot	<i>orange, nsw</i>	68
2019 minim <i>hitch</i> sangiovese	<i>central victoria</i>	72
2016 murdoch hill <i>red blend</i>	<i>adelaide hills, sa</i>	78
2017 si vintners red <i>cabernet blend</i>	<i>margaret river, wa</i>	85
2010 grey sands merlot	<i>glengarry, tas</i>	140
2014 bellwether	<i>coonawarra, sa</i>	150
2016 egg <i>mountain dragon</i> merlot	<i>orange, nsw</i>	220
2008 domaine a	<i>coal river, tas</i>	250
2011 clos 56 <i>pomerol</i>	<i>bordeaux, fra</i>	320

grenache | mataro | nebbiolo | blends

2019 rock of wisdom <i>superfly</i>	<i>barossa valley, sa</i>	58
2017 saint damien <i>plan de dieu</i> vieilles vignes	<i>rhone valley, fra</i>	75
2018 forlorn hope <i>songs from mars</i> *	<i>eden valley, sa</i>	80
2017 torbreck <i>kyloe</i> mataro	<i>barossa valley, sa</i>	85
2016 adelina nebbiolo	<i>adelaide hills, sa</i>	100
2014 la barroche <i>chateauneuf du pape</i>	<i>rhone valley, fra</i>	200

shiraz | malbec | blends

2018 dune <i>blewitt springs</i>	<i>mclaren vale, sa</i>	68
2018 luke lambert <i>crudo</i>	<i>yarra valley, vic</i>	75
2017 gestalt malbec <i>tessera</i>	<i>clare valley, sa</i>	80
2014 picardy	<i>pemberton, wa</i>	88
2017 clyde park	<i>geelong, vic</i>	95
2016 spinifex <i>bête noir</i>	<i>barossa valley, sa</i>	98
2018 place of changing winds syrah #1	<i>macedon ranges, vic</i>	100
2017 la roche paradis <i>saint joseph</i> la madone	<i>rhone valley, fra</i>	160
2016 egg <i>magic monkey</i>	<i>orange, nsw</i>	180
2017 torbreck <i>the gask</i>	<i>eden valley, sa</i>	200
2016 torbreck <i>the factor</i>	<i>barossa valley, sa</i>	280
2010 torbreck <i>the factor</i>	<i>barossa valley, sa</i>	320

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*

ume | plum

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

*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
60ml **11** bamboo **55** 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*
30ml **12** 300ml **120** | aged & opulent

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 wine & liqueurs

2015 baumard <i>le petit paon</i> chenin blanc	500ml	loire valley, fra	98	60ml	12
nv penfolds <i>grandfather</i> rare tawny		barossa, sa		60ml	18
nv stellacello <i>pompelmo</i>		london, uk		30ml	14
nv stellacello <i>amaro</i>		london, uk		30ml	14
nv hoshiko <i>original ume</i>		wakayama, jap		30ml	14