

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*

sake by the glass

kita no homare ginshin junmai *hokkaido*  
*a rich, traditional junmai sake from japan's northernmost prefecture*  
SMV +2 Acidity 1.5 60ml **7** bamboo **35** 720ml **84**

yoshinogawa gokujo ginjo *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 60ml **10** bamboo **50** 720ml **120**

dewazakura dewasansan junmai ginjo nama *yamagata*  
*a very soft and deep flavoured style with good zingy acidity,  
and a clean and fresh finish*  
60ml **13** bamboo **65** 720ml **156**

ume shu | amazake by the glass

mio junmai, nara  
*sparkling sake, unique sweet aroma whilst refreshing and fruity on the palate*  
SMV -70 60ml **10** 300ml **50**

hana no mai junmai ginjo ume shu *shizuoka*  
*rich and rounded plum sake with intense characteristics*  
60ml **10** bamboo **50** 500ml **85**

ao shiso kaoru umeshu *aichi*  
*crisp umeshu infused with shiso leaves giving it a wonderfully fresh aroma*  
60ml **12** bamboo **60** 720ml **144**

sheet 1 - side 2

## sheet 2 - side 1

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

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

**okamura honke choju kinkame cha 70 muroka nama genshu shiga**  
*made from locally grown table rice, cha 70 displays woodland aromas  
leading to a rich, rounded palate of pickled daikon and smoke, with a  
bitter toffee apple finish*

*Acidity 1.7 60ml **12** bamboo **60** 720ml **144***

**moriko suppin rumiko no sake junmai ginjo muroka nama genshu mie**  
*wonderful earthy aromas including notes of rice bran, lead to a mineral palate  
with hints of pear and brown sugar, balanced acidity and a lovely dry finish*

*SMV +6 60ml **14** bamboo **70** 720ml **168***

**akishika shuzo okushika junmai ginjo yamahai nama genshu osaka**  
*bottled in 2010, this sake is now in perfect drinking condition;  
aromas of enoki and blossoms, with an intense palate of complex spice  
and vibrant acidity leading to a long, dry finish*

*60ml **20** bamboo **100** 720ml **240***

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***

**shochikubai mitani fujio yamahai junmai hyogo**  
*premium junmai sake brewed using traditional methods*

*SMV +2 Acidity 1.5 150ml **24** 300ml **48***

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 methods gives complexity and smoothness*  
*with well-balanced acidity*  
SMV +2 Acidity 1.2 640ml **72**

**uonoma noujun** *niigata*  
*a mild palate produces an easy drinking sake*  
~ a great accompaniment to a variety of dishes  
SMV +2 Acidity 1.4 720ml **82**

**kita no homare ginshin** *hokkaido*  
*a rich, traditional junmai sake from japan's northernmost prefecture*  
SMV +2 Acidity 1.5 720ml **84**

**shochikubai kinpaku** *hyogo*  
*smooth and well balanced with a crisp finish - contains gold leaf*  
SMV +2 Acidity 1.6 720ml **92**

**nanbu bijin tokubetsu** *iwate*  
*elegant fragrance of peaches with a soft, pure flavour*  
SMV +5 Acidity 1.5 720ml **96**

**tengumai yamahai jikomi** *ishikawaa*  
*full of flavour, complexity and acidity ~ spicy aroma of sherry and muscatels*  
*give way to a rich palate with creamy citrus characters*  
SMV +4 Acidity 1.9 720ml **98**

**morikuni utouto** *kagawa*  
*mature and sophisticated flavour with a smooth finish*  
~ a spectacular sake  
SMV +4 Acidity 1.6 720ml **108**

**katsuyama en tokubetsu** *miyagi*  
*aromas of green apple and candy leads to a full bodied sake*  
*with subtle umami - dry finish*  
SMV +2 Acidity 1.8 720ml **120**

sheet 2 - side 2

## sheet 3 - side 1

junmai cont...

**shibotta manma muroka nama genshu** *nagano*  
*fresh aroma of fennel and melon fruit and a beautiful palate of ripe melon, fruit sweetness, gentle acidity and a refreshing dry finish*  
720ml **132**

**chiyo shuzo shinomine chokara muroka nama genshu** *nara*  
*opening with a slight spritz, aromas of fresh melon and honeysuckle lead to a refreshing palate of green herbs and melon*  
SMV +9 Acidity 1.6 720ml **144**

**mukai shuzo ine mankai hiire genshu junmai** *kyoto*  
*produced using an ancient variety of red rice, quiet but fruity nose, smoked cherry and cocoa on the palate, ending with a dry finish*  
SMV -18 Acidity 6.0 720ml **180**

**naka shuzo nihonbare muroka nama genshu** *tokushima*  
*stunningly complex sake show incredible, full aged-nama characters of mushroom, cocoa, earth and acidity*  
720ml **216**

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**

**shirataki jozen** *niigata*  
*refreshing aroma of apple, grape and peach leads to a savoury palate and soft texture*  
SMV +5 Acidity 1.3 720ml **98**

**kokuryu black dragon junmai ginjo** *fukui*  
*full of umami, sour and smooth with great depth ~ a special sake*  
SMV +3.5 Acidity 1.3 720ml **108**

**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 **120**

junmai ginjo | ginjo cont...

**dassai 50 yamaguchi**

*a light, clean and refreshing ginjo, great for beginners*

SMV +5 Acidity 1.5 720ml **120**

**dewazakura dewa sansan yamagata**

*soft and deep flavoured sake ~ herbal aroma with mushroom and yeast, followed by umami-laden palate with citrus tang and a fresh finish*

SMV +4 Acidity 1.4 720ml **128**

**tosatsuru azure kochi**

*deep sea spring water, smooth and clean with a light refreshing finish*

SMV +5 Acidity 1.3 720ml **130**

**hakkaisan niigata**

*mellow texture with a light and elegant mouthfeel - dry and crisp*

SMV +5 Acidity 1.2 720ml **132**

**choju kinkame midori 60 muroka nama genshu shiga**

*aroma of sour apple with hints of pear and basil, rounded acidity with melon sweetness*

Acidity 1.7 720ml **144**

**kidoizumi shuzo hakugyokuko yamahai nama genshu chiba**

*great body and depth of flavour alongside a complex spice character, ripe fruit driven nose, with lychee on the palate, finishing with robust dryness*

SMV -5 Acidity 2.1 720ml **156**

**mioya yuho 55 muroka nama genshu ishikawa**

*delicate aroma of aniseed, vibrant acidity leads to honeydew melon and spice*

SMV +5 720ml **156**

**kizan sanban nama genshu nagano**

*fruity and full-bodied ginjo, green apples, un-ripe melon, slightly sweet with great acidity*

SMV -16 Acidity 3.0 720ml **168**

**uragasumi zen miyagi**

*elegant balance of gentleness and richness with a dry apricot finish*

SMV +1 Acidity 1.3 720ml **168**

**sato no homare kurogin nama ibaragi**

*aromas of tropical fruits and star anise, deep palate and superbly clean finish ~ our sake sommelier's personal favourite*

SMV +3 Acidity 1.3 720ml **192**

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*

**sakura masamune** *hyogo*

*light floral fragrance, elegant on the palate with clean flavour of rice  
SMV +4.5 Acidity 1.1 500ml* **68**

**dassai migaki sanwari kyubu** *yamaguchi*

*wonderfully floral fragrance, light-honeyed sweetness on the palate  
SMV +3 Acidity 1.4 720ml* **156**

**kirei mannen nama genshu** *hiroshima*

*slow and low fermentation creates freshness and body ~ spicy,  
mineral character with soft fruit leads to a dry finish with refreshing acidity  
720ml* **168**

**kubota hekijyu yamahai** *niigata*

*perfect example of tanrei karakuchi, incredibly smooth and clean  
SMV +3 Acidity 1.3 720ml* **168**

**houraisen bi** *aichi*

*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* **168**

**fukuchiyo shuzo nabeshima muroka** *saga*

*delicate floral, pear and fennel aroma with a light, honeydew melon palate  
and a gentle, spice-laden dry finish  
720ml* **180**

**amanoto 35** *akita*

*elegant, fruit driven fragrance gives way to steamed rice, strawberries and  
cherry blossom with subtle sweetness and good acidity  
SMV +3 Acidity 1.4 720ml* **216**

**kubota manjyu** *niigata*

*a nose of honeysuckle and fresh rainwater leads to  
orange blossom and hints of cedar  
SMV +2 Acidity 1.2 720ml* **220**

## wines by the glass

### sparkling | champagne

nv bocelli prosecco	<i>tuscany, ita</i>	<b>12</b>
nv chandon	<i>yarra valley, sa</i>	<b>15</b>
nv moët & chandon <i>imperial</i>	<i>épernay, fra</i>	<b>24</b>

### white

2016 cooter & cooter riesling	<i>watervale, sa</i>	<b>12</b>
2013 pierre de la grange muscadet	<i>loire valley, fra</i>	<b>12</b>
2016 hunky dory sauvignon blanc	<i>marlborough, nz</i>	<b>13</b>
2014 tiefenbrunner pinot grigio doc	<i>alto adige, ita</i>	<b>13</b>
2014 domaine chandon chardonnay	<i>yarra valley, sa</i>	<b>14</b>

### rosé

2014 le saint andre rosé	<i>provence, fra</i>	<b>11</b>
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### red

2016 mount macleod pinot noir	<i>gippsland, vic</i>	<b>13</b>
2015 terrazas malbec	<i>mendoza, arg</i>	<b>14</b>
2014 rolf binder cabernet sauvignon	<i>barossa valley, sa</i>	<b>12</b>
2016 ulithorne <i>dona</i> gsm	<i>mclaren vale, sa</i>	<b>13</b>
2013 weemala <i>by logan</i> shiraz	<i>mudgee, nsw</i>	<b>13</b>

## sheet 5 - side 1

### sparkling

nv bocelli prosecco	tuscany, ita	<b>68</b>
nv chandon rosé	yarra valley, vic	<b>72</b>
nv chandon	yarra valley, vic	<b>85</b>
nv cloudy bay pelorus	marlborough, nz	<b>95</b>

### 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 <i>blanc de blancs</i> <b>375ml</b>	reims, fra	<b>98</b>
nv moët & chandon <i>imperial</i>	épernay, fra	<b>138</b>
nv larmandier bernier extra brut <i>latitude</i>	côte des blancs, fra	<b>148</b>
2006 moët & chandon <i>grand vintage</i>	épernay, fra	<b>178</b>
nv bollinger <i>special cuvée rosé</i>	ay, fra	<b>195</b>
nv agrapart extra brut <i>grand cru</i>	avize, fra	<b>198</b>
nv ruinart <i>blanc de blancs</i>	reims, fra	<b>200</b>
2008 veuve clicquot <i>vintage</i>	reims, fra	<b>220</b>
nv billecourt-salmon brut rosé	mareuil-sur-ay, fra	<b>240</b>
2008 veuve clicquot <i>vintage rosé</i>	reims, fra	<b>280</b>
2002 dom ruinart	reims, fra	<b>350</b>
nv krug grand cuvee	reims, fra	<b>480</b>
2006 louis roederer <i>cristal</i>	reims, fra	<b>540</b>

## 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, txakoli, or muscadet 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

2016 cooter & cooter	<i>watervale, sa</i>	<b>58</b>
2016 nick o'leary	<i>canberra district, act</i>	<b>65</b>
2014 joseph cattin	<i>alsace, fra</i>	<b>75</b>
2015 mahana	<i>nelson, nz</i>	<b>78</b>
2014 xabregas	<i>great southern, wa</i>	<b>80</b>
2016 petaluma <i>hanlin hill</i>	<i>clare valley, sa</i>	<b>88</b>
2016 bests <i>foudre ferment</i>	<i>great western, vic</i>	<b>90</b>
2015 grosset <i>polish hill</i>	<i>clare valley, sa</i>	<b>135</b>
2014 jj prüm wehlener sonnenuhr spatlese	<i>mosel, ger</i>	<b>210</b>

## aromatics | other varietals

2013 pierre de la grange muscadet	<i>loire valley, fra</i>	<b>60</b>
2015 hearts of oak chenin blanc	<i>margaret river, wa</i>	<b>72</b>
2015 lo stesso fiano	<i>heathcote, vic</i>	<b>78</b>
2015 txomin etxaniz txakoli	<i>basque country, spa</i>	<b>85</b>

## sheet 6 - side 1

### white cont.

#### sauvignon blanc

2016 hunky dory	<i>marlborough, nz</i>	<b>65</b>
2015 squitchy lane <i>fume blanc</i>	<i>yarra valley, vic</i>	<b>72</b>
2012 topper mountain <i>petit manseng</i>	<i>new england, nsw</i>	<b>85</b>
2014 vincent pinard <i>cuvee flores</i> sancerre	<i>loire valley, fra</i>	<b>110</b>
2013 cloudy bay <i>te koko</i>	<i>marlborough, nz</i>	<b>138</b>

#### semillon | blends

2016 thomas <i>two of a kind</i> ssb	<i>adelaide hills, sa</i>	<b>55</b>
2014 spinifex <i>lola</i>	<i>barossa valley, sa</i>	<b>58</b>
2016 mount horrocks <i>organic</i>	<i>watervale, sa</i>	<b>72</b>
2010 meerea park <i>alexander munro</i>	<i>hunter valley, nsw</i>	<b>95</b>

#### pinot blanc | grigio | gris

2016 white stripes pinot grigio	<i>alpine valley, vic</i>	<b>58</b>
2015 tiefenbrunner pinot grigio doc	<i>alto adige, ita</i>	<b>65</b>
2014 schlumberger <i>princes abbés</i> pinot blanc	<i>alsace, fra</i>	<b>72</b>
2015 mont michael pinot gris	<i>central otago, nz</i>	<b>75</b>

#### chardonnay

2014 petit detours	<i>languedoc, fra</i>	<b>58</b>
2014 domaine chandon	<i>yarra valley, vic</i>	<b>68</b>
2015 stefano lubiana <i>primivera</i>	<i>derwent river, tas</i>	<b>80</b>
2016 philip shaw #11	<i>orange, nsw</i>	<b>85</b>
2016 dexter	<i>mornington pen., vic</i>	<b>95</b>
2014 domaine denis pommier <i>chablis ac</i>	<i>burgundy, fra</i>	<b>98</b>
2015 cape mentelle	<i>margaret river, wa</i>	<b>110</b>
2014 pooley <i>cooinda vale</i>	<i>coal river, tas</i>	<b>120</b>
2014 pierro	<i>margaret river, wa</i>	<b>168</b>
2013 leeuwin estate <i>art series</i>	<i>margaret river, wa</i>	<b>198</b>

## 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

2015 le saint andre	<i>provence, fra</i>	<b>55</b>
2015 pittnauer blaufränkisch	<i>bergenland, aut</i>	<b>65</b>
2015 domaine les grès	<i>provence, fra</i>	<b>75</b>
2016 levantine hill	<i>coldstream, vic</i>	<b>80</b>

## pinot noir

2016 mount macleod	<i>gippsland, vic</i>	<b>65</b>
2015 the story <i>port campbell</i>	<i>grampians, vic</i>	<b>75</b>
2015 scorpo <i>noirien</i>	<i>mornington pen., vic</i>	<b>88</b>
2015 ashton hills <i>piccadilly valley</i>	<i>adelaide hills, sa</i>	<b>95</b>
2013 picardy	<i>pemberton, wa</i>	<b>98</b>
2014 cloudy bay	<i>marlborough, nz</i>	<b>110</b>
2015 mac forbes <i>coldstream</i>	<i>coldstream, vic</i>	<b>120</b>
2014 michel sarrazin <i>givry rouge sous la roche</i>	<i>cote chalonaise, fra</i>	<b>125</b>
2012 wooing tree	<i>central otago, nz</i>	<b>130</b>
2011 bannockburn <i>stuart</i>	<i>geelong, vic</i>	<b>140</b>
2008 joseph et philippe roty <i>marsannay</i>	<i>côte de nuits, fra</i>	<b>180</b>

## merlot | blends

2015 tatachilla	<i>mclaren vale, sa</i>	<b>55</b>
2013 sevenhill <i>inigo</i>	<i>clare valley, sa</i>	<b>60</b>
2013 philip shaw #17	<i>orange, nsw</i>	<b>65</b>

sheet 6 - side 2

sheet 7 - side 1

red cont.

regional varietals

2015 main & cherry sangiovese	<i>adelaide hills, sa</i>	<b>60</b>
2015 terrazas <i>reserva</i> malbec	<i>mendoza, arg</i>	<b>70</b>
2016 year wines mataro	<i>barossa valley, sa</i>	<b>78</b>
2013 isole e olena chianti classico	<i>tuscany, ita</i>	<b>85</b>
2013 seghisio zinfandel	<i>sonoma, usa</i>	<b>90</b>
2011 fleurie domaine villa ponciago la réserve	<i>beaujolais, france</i>	<b>98</b>

cabernet | blends

2014 rolf binder	<i>barossa valley, sa</i>	<b>60</b>
2012 magpie estate cabernet sauvignon	<i>barossa valley, sa</i>	<b>72</b>
2013 saloman estate <i>finniss river</i>	<i>southern fleurieu, sa</i>	<b>80</b>
2014 bowen estate	<i>coonawarra, sa</i>	<b>85</b>
2011 higher plane	<i>margaret river, wa</i>	<b>98</b>
2010 domaine a <i>petit a</i>	<i>coal river, tas</i>	<b>110</b>
2013 levantine hill	<i>yarra valley, vic</i>	<b>160</b>
2003 petaluma	<i>coonawarra, sa</i>	<b>180</b>
2012 moss wood	<i>margaret river, wa</i>	<b>240</b>
2002 château beau séjour premier grand cru	<i>st émilion, fra</i>	<b>280</b>
1995 henschke <i>cyril</i>	<i>eden valley, sa</i>	<b>390</b>

grenache | blends

2016 tom foolery <i>youngblood</i> grenache	<i>barossa valley, sa</i>	<b>58</b>
2016 ulithorne <i>dona</i>	<i>mclaren vale, sa</i>	<b>65</b>
2013 mont redon <i>lirac</i>	<i>cotes du rhone, fra</i>	<b>95</b>
2011 domaine la barroche <i>chateauneuf du pape</i>	<i>cotes du rhone, fra</i>	<b>180</b>

shiraz | blends

2014 weemala <i>by logan</i>	<i>mudgee, nsw</i>	<b>65</b>
2012 fruits of the vine <i>le grande duc</i>	<i>mclaren vale, sa</i>	<b>72</b>
2011 glenfion syrah	<i>canyonleigh, nsw</i>	<b>85</b>
2014 whistler <i>shiver down my spine</i>	<i>barossa valley, sa</i>	<b>95</b>
2013 graillot syrah	<i>heathcote, sa</i>	<b>98</b>
2014 bress <i>gold chook</i>	<i>heathcote, sa</i>	<b>110</b>
2013 boekenhoutsbloof <i>chocolate block</i>	<i>franschhoek, s.africa</i>	<b>120</b>
2012 domaine du cayron <i>gigondas</i>	<i>gigondas, fra</i>	<b>150</b>
2015 torbreck <i>the gask</i>	<i>eden valley, sa</i>	<b>180</b>
2012 torbreck <i>the factor</i>	<i>barossa valley, sa</i>	<b>280</b>

# sake

## nigori | cloudy

*sake that has been coarsely filtered, creating a cloudy appearance caused by yeast and fine particles of steamed rice*  
~ nigorizake displays pronounced rice characteristics

### shirakawago sasanigori junmai ginjo gifu

*rich unfiltered sake, creamy texture, hints of green apple with a clean finish*  
SMV +1 Acidity 1.5 720ml **108**

## ama | sweet

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

### mio junmai, nara

*sparkling sake, unique sweet aroma whilst refreshing and fruity on the palate*  
SMV -70 60ml **10** 300ml **50**

### kameman genmaishu genmai-zake kumamoto

*brown rice sake, palate of brown sugar, cocoa beans and christmas cake*  
SMV -20 Acidity 2.0 500ml **120**

## ume | plum

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

### hana no mai junmai ginjo ume shu shizuoka

*rich and rounded plum sake with intense characteristics*  
60ml **10** bamboo **50** 500ml **85**

### ota dokan umeshu shiga

*tart ume flavours with balanced sweetness, marzipan and stewed fruit*  
720ml **108**

### umenoyado aragoshi ume shu nara

*unfiltered ume shu with freshly harvested plum notes and subtle sweetness*  
720ml **120**

### ao shiso kaoru umeshu aichi

*crisp umeshu infused with shiso leaves giving it a wonderfully fresh aroma*  
60ml **11** bamboo **55** 720ml **132**

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

#### tsuru-ume yuzu junmai wakayama

full aroma of fresh yuzu, with a zesty, citrus tart character and a sweet finish  
720ml **120**

### 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

#### 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**

#### 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**

### sweet

2012 torbreck the bothie 375ml	barossa valley, sa	<b>50</b>
2014 josef chromy botrytis riesling 375ml	relbia, tas	<b>58</b>
2014 frogmore creek iced riesling 375ml	coal river, tas	<b>60</b>
2012 mount horrocks cordon cut riesling 375ml	clare valley, sa	<b>75</b>
2008 royal tokaji blue label 250ml	tokaj, hun	<b>80</b>
2007 le terre du lys d'or 750ml	sauternes, fra	<b>100</b>   10

### fortified 60ml

nv cardenal cisneros pedro ximenez	jerez, esp	<b>13</b>
nv penfold's grandfather	barossa valley, sa	<b>19</b>

### muscat | tokay 60ml

nv chambers grand muscat	rutherglen, vic	<b>17</b>
nv chambers tokay	rutherglen, vic	<b>12</b>