

Mr. Miyagi × OT

備長炭



IN THE

BIG SMOKE

Cocktails

	SALARYMAN SPECIAL <i>Forget the grind</i> Haku vodka, aloe vera grape juice, lemon, charred grapes, Ramune Japanese lemonade	22.0
	HELLO KITTY SOUR <i>Sweet & fruity</i> Vodka, lychee, citrus, egg white	22.0
	TOKYO RIFF <i>Fresh & funky</i> Midori, Triple sec, lemon, green tea, cordial, Chartreuse, fire	23.0
	KYUSHU COLADA <i>Japanese style piña colada</i> Roku gin, coconut, pineapple, yuzu, lime, chilli Choose your heat level: 1, 2, 3	23.0
	YUKIE MAKES A PORN <i>Naughty but nice</i> Gin, blood orange, passionfruit, white chocolate, egg white	23.0
	ESPRESSO SHINKANSEN <i>Get there fast</i> Haku vodka, Kahlua, cold drip coffee, Houjicha syrup, orange bitters	24.0
	LOST IN TRANSLATION <i>Savoury & strong</i> Haku vodka or Roku gin, Junmai saké, Wakame bitters, orange bitters, pickled ginger	24.0
	GOLDEN GAI <i>Smokey & sophisticated</i> Toki whiskey, sweet vermouth, umeshu, bitters, Houjicha, smoke	25.0

Umeshu

60ml 300ml

A sweet and sour Japanese liqueur made from ume plums that are soaked in shōchū and sugar

UMENYOYADO UMESHU

14.0 55.0

Floral stonefruit aroma, sweet and tart plums with candied apricots

UMENYOYADO YUZUSHU

15.0 60.0

Natural yuzu citrus is squeezed, and its juice is added into sake. It is not so sweet as to overpower the natural acidity of the yuzu, but it is sweet enough to be moreish. It is elegantly sweet and refreshingly tart. Perfect as a digestive.

Saké

SAKURA MASAMUNE DRY SPARKLING SAKE

30.0 (200ml)

ABV: 11%, SMV -15.0

Sparkling sake with dry and refreshing feeling of bubbles and well balanced acidity. Only served chilled

SAKURA MASAMUNE MIYAMIZU-NO-HANA

37.0 (300ml)

Rice: Yamadanishiki (Hyogo),

ABV: 15.5%, SMV +3.0, 65% polished rice.

Slightly dry with mild fruity aroma. Creamy mouthfeel and buttery finish. Best served chilled.



Sparkling Wine

DALZOTTO 'PUCINO' NV Prosecco – King Valley, VIC	13.0/69
MUMM MARLBOROUGH 'PRESTIGE' NV Brut – Marlborough, NZ	16.0/80
PERRIER-JOUËT 'GRAND BRUT' NV Champagne – Epernay, France	26.0/160
ARRAS 'GRAND VINTAGE' 2008 Sparkling – Tasmania, AUS	145
PERRIER-JOUËT 'BLANC DE BLANC' NV Champagne – Epernay, France	265

White Wine

A.T RICHARDSON CHOKSTONE 2021 Chardonnay – Grampians, VIC	14.0/70
VOYAGER ESTATE 'COASTAL' 2020 Chardonnay – Margaret River, WA	14.0/70
QT X SEPPELTSFIELD 2019 Riesling – Clare Valley, SA	17.0/85
DOMAINE WILLIAM FEVRE 2019 Chardonnay – Petite Chablis, France	95
GRACE 2015 Gris De Koshu – Yamanashi, Japan	80

**vintages may be subject to slight change – feel free to ask us!*



Rosé & Skin Contact

HEAD WINES

2021 Grenache Mataro - Barossa Valley, SA

13.0/65

IL MODO FIANO

2020 White - Mildura, VIC

14.0/69

Red Wine

EPSILON

2018 Shiraz - Barossa Valley, SA

14.0/70

DOMINIQUE PORTET

2020 Cabernet Sauvignon - Yarra Valley, VIC

14.0/70

KOORYONG 'MASSALE'

2019 Pinot Noir - Mornington Peninsula, VIC

16.0/80

SPINIFEX 'PAPILLON'

2021 Grenache/Cinsault - Barossa Valley, SA

69

LUCIEN MUZARD

2017 Pinot Noir - Burgundy, France

95

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Tap Beer

ASAHI 'SUPER DRY'	11.0
KIRIN ICHIBAN	11.0
FURPHY REFRESHING ALE	11.0
150 LASHES PALE ALE	11.0

Bottle

ASAHI 'SUPER DRY'	11.0
ASAHI 'SOUKAI' Mid Strength	9.0
SAPPORO PREMIUM	11.0
YEBISU PREMIUM	14.0
HITACHINO Red Rice Ale 375ml	17.0

