

Before you is a curated selection of beverages to accompany your dining experience. All of these choices have been selected for their sensitivity to the cuisine. These refined and elegant expressions of wine, sake, and spirits will provide a platform to showcase the detail and finesse of the menu. Our selection is one of harmony with the food, of lightness finesse and purity. One which will allow for the most heightened enjoyment of the menu. With light to medium bodied wine and sake on offer, this will allow the complexity and detail of the menu to shine

Sarah and David Lawler

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Aperitif List

Cocktails

Martini	Gin, Vodka, Dry, Wet, Dirty	22
Sudachi Gin Sour	Gin, Sudachi, Cherry	22
White Peach Bellini	Sparkling Wine, White Peach	22
Yuzu Daiquiri	White Rum, Yuzu	22
Lychee & Mint Martini	Vodka, Lychee, Sweet Vermouth, Mint	22
Pomegranate Gin Fizz	Gin, Yuzu, Pomegranate, Rosemary	22

Beer

Asahi <i>Super-Dry</i> 330ml	Tokyo Japan	11
Suntory <i>The Premium Malts</i> 334ml	Kyoto Japan	16

Yuzushu

Heiwa Tsuru Ume	Wakayama Japan	12
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Umeshu

Kinmon Ume Shizuku Premium	Akita Japan	14
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Sparkling and Champagne

2011 Gembrook Hill Blanc de Blancs	Yarra Valley Victoria	21
NV Delamere Rose	Pipers Brook Tasmania	15
NV Billecart-Salmon Brut Reserve	Mareuil-sur-Aÿ Champagne France	28

Mocktails

Yuzu, Elderflower	12
Blood Orange and Lychee	12
Watermelon and Ginger	12
Pineapple and Coconut	12



Pairing

A selection of Australian, International Wine, and Sake	120
A selection of juices, infusions and broth	60

Sake

			60ml	120ml	Btl
<i>Aromatic, Sweet, Clear</i>					
Junmai Daiginjo (800ml)					
Hakkaisan Kongoshin	Hakkai Jozo	Niigata			880
<i>Delicate, Rich, Silky</i>					
Junmai Daiginjo (720ml)					
Tatsuriki Akitsu	Honda Shoten	Hyogo			1200
<i>Fragrant, Fresh, Fruit</i>					
Junmai Daiginjo Muroka (720ml)					
2018 Nabeshima YN	Fukuchiyo Shuzō	Saga	27	48	190
Sparkling Sake (750ml)					
Shichiken Yamanokasumi	Yamanashi Meijo	Yamanashi	30		180
<i>Fresh, Refined, Smooth</i>					
Junmai Daiginjo (720ml)					
Shichiken Kinunoaji	Yamanashi Meijo 3	Yamanashi	19.5	35	140
<i>Fragrant, Fresh, Smooth</i>					
Tokubetsu Junmai (720ml)					
Kiwami Hijiri Takashima Omachi Miyashita Shuzō		Okayama	25	45	180
Daiginjo (720ml)					
Haikkaisan Daingoinjo	Hakkai Jozo	Niigata	43	75	300
<i>Fragrant, Structured, Dry</i>					
Junmai Daiginjo (720ml)					
2015 Hiokizakura	Yamane Shuzō	Tottori	29	52.5	210



Sake

Dry, Spicy, Savoury

Junmai Ginjo Yamahai Muroka Nama Genshu (720ml)

2011 Okushika	Akishika Shuzō	Osaka	35	62.5	250
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Texture, Fresh, Cloudy

Junmai Genshu Muroka Nama Genshu- Usunigori (720ml)

2018 Soma no Tengu	Uehara Shuzō	Shiza	26.5	47.5	185
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Tart, Fruit

Junmai (720ml)

X3 Rose	Kinmon Shuzo	Akita	17	30	120
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Full bodied: Savoury, Structured, Dry

Junmai Muroka Nama Genshu (720ml)

2016 Asahi Wakamatsu O+N	Naka Shuzō	Tokushima	27	49	195
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Daigingo (300ml)

Haikkaisan Kijoshu	Hakkai Jozo	Niigata	25		75
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Aged: Elegant, Complex, Opulent

Junmai Kimoto Genshu (720ml)

2014 Taketsuru Ozasaya	Taketsuru Shuzō	Hiroshima	30	51	188
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Junmai Yamahai Koshu (720ml)

1999 Biden Koshu	Mii no Kotobuki	Fukuoka	26.5	47.5	185
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Junmai Koshu (720ml)

2000 Yamabuki Gold	Kinmon	Akita	20	36	145
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Sparkling and Champagne

			120ml	Btl
2012	Gembrook Hill Blanc de Blancs	Yarra Valley Victoria	21	125
NV	Delamere Rose	Pipers Brook Tasmania	15	85
NV	Billecart-Salmon <i>Brut Reserve</i>	Mareuil-sur-Aÿ Champagne Fr.	28	170
NV	Jacquesson 740	Dizy Champagne Fr.		220
NV	Agrapart 7 <i>crus</i>	Avize Champagne Fr.		210
NV	Vouette et Sorbee <i>Saignee de Sorbee</i> Rose	Cotes des Bar Champagne Fr.		390
NV	Diebolt Vallois <i>Prestige</i> Blanc de Blancs	Cramant Champagne Fr.		250

Wine

2017	Mac Forbes <i>Spring</i> Riesling, Strathbogie Ranges Victoria		10	60
2016	Heroes Riesling Otway Victoria			65
2016	Crawford River Riesling, Henty Victoria			95
2012	Wittmann <i>Morstein</i> Riesling GG, Rheinhessen Germany			270
2016	Muller-Catoir <i>Burgergarten</i> Riesling, Phalz Germany			165
2015	Rippon <i>Mature Vines</i> Riesling, Wanaka New Zealand		16	95
2015	Heymann Lowenstein <i>Scheiferterassen</i> Riesling, Mosel Germany		19	115
2015	Dönhoff <i>Oberhauser Leistenberg</i> Kabinett Riesling, Nahr Germany		15	90
2017	Sebastien Brunet <i>Arpent</i> Chenin Blanc, Vouvray Loire France		14.5	85
2015	Grace Kosu, Yamanashi Japan		17.5	105
2016	Gembrook Hill Sauvignon Blanc, Yarra Valley Victoria			75
2015	Bird on a Wire Chardonnay, Yarra Valley Victoria		15	90
2017	Patrick Puize <i>Terroir de Fye</i> , Chablis France		21	125
2016	Tolpuddle Vineyard Chardonnay, Coal River Valley Tasmania		23	140
2011	Domaine Blain Gagnard <i>Criots-Batard-Montrachet</i> Grand Cru, Burgundy France			645
2018	Schmolzer & Brown <i>Pret-a-Rose</i> , Beechworth Victoria		10	60
2017	Chateau de Pibarnon Rose, Bandol France		24	145
2017	Jamsheed <i>Ma Petit Francine</i> Cabernet Franc, Yarra Valley Victoria		11	65
2016	Thivin <i>Sept Vignes</i> Gamay, Beaujolais France		17.5	105
2015	Alps Wine Muscat Bailey A, Yamanishi Japan		14	80
2015	Onannon Pinot Noir, Mornington Peninsula Victoria		13	78
2017	Giant Steps Pinot Noir, Yarra Valley Victoria			68
2016	Chatto Pinot Noir, Huon Valley Tasmania		20	120
2016	Burn Cottage <i>Moonlight Race</i> , Central Otago New Zealand		22	130
2014	Domaine Jean Grivot Bourgogne Pinot Noir, Burgundy France			180
2013	Domaine Harmand GeoffroyGevrey Chambertin, Pinot Noir, Burgundy Fr		49	245
2016	L Einaudi Dogliani, Dolcetto Piedmonte Italy		13.5	80
2013	Grace Wine <i>Cuvee Misawa Rouge</i> Cabernet Blend ,Yamanishi Japan			320



Digestives

Cocktails

Ginger Old Fashioned	Japanese Whisky, Ginger, Bitters	22
Umeshu Negroni	Gin, Umeshu, Campari,	22
Manhattan	Japanese Whisky, Vermouth	22
Sazerac	Japanese Whisky, Pastis, Peychauds	22

Sweet Wine

		75ml	Btl
2017	Mt. Horrocks <i>Cordon Cut</i> Riesling, Clare Valley South Australia (375ml)	14	85
2017	Framingham Noble Riesling, Marlborough New Zealand (375ml)	12.5	75
2017	Massolino Moscato d'Asti, Piedmont Italy (750ml)	8.5	85
2013	Carmes de Rieussec, Sauternes France (375ml)	18.5	110

Japanese Whiskies

<i>Hibiki Harmony</i> Suntory 43%	19
<i>The Yamazaki Single Malt 12YO</i> Suntory 43%	35
<i>Yoichi Moscatel Wood Finish</i> Nikka	70

Cognac

Tesseron Lot 90 XO <i>Ovation</i>	22
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Tea

Sencha Sayama	Deep, rich, sweet	8
Gyokuro Pine Breeze	Shade grown, mellow, graceful	12
Kirara Rice	Toasty, aromatic, nutty	7
Momo Peach Green	Refreshing, soft, fruity	9
Kikeriki	Lemongrass, peppermint, orange peel	9

