

I
S
H
I
Z
U
K
A



Aperitif list

Cocktails

Zakuro	Nasturtium Gin, Umeshu, Pomegranate	24
Yuzu & Elderflower Daiquiri	White Rum, Yuzu, Elderflower	24
Ichijiku	Fig liqueur, Dark Rum, Apple	24
Ise-ebi Highball	Lychee Vodka, Mint, Lime, Ginger	24
Yomomo	Sloe gin, Dark Rum, Momo umeshu	24

Beer

Asahi Super Dry 330ml		11
-----------------------	--	----

Umeshu

Shizuku Umeshu, Akita, Japan		14
Ozeki Momo Umeshu, Hyogo, Japan		14

Yuzushu

Heiwa Tsuru, Wakayama, Japan		14
------------------------------	--	----

Sparkling and Champagne

2015	Oakridge Blanc de Blancs, Yarra Valley, Vic	17
NV	Delamere Rose, Pipers Brook, Tas	15
NV	Billecart Brut Reserve, Mareuil-sur-Aÿ, Champagne, Fr	28

Mocktails

Autumn Pear Blush		12
White Peach Lemonade		12
Vanilla Plum Spritz		12
Lychee, Mint, Lime, Ginger		12



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 Kaiseki 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 of the menu to shine.

Sarah and David Lawler



Pairings

A selection of Australian and International wines and sake	120
A selection of juices and infusions	60

Sake

<i>Aromatic, sweet, clear</i>	Junmai Daiginjo (800ml), <i>Niigata</i> Kongoshin , Hakkaisan Jōzō			880
<i>Delicate, rich, silky</i>	Junmai Daiginjo (720ml), <i>Hyogo</i> Tatsuriki Akitsu , Honda Shōten			1,200
<i>Gentle, mellow, full</i>	Junmai Daiginjo (720ml), <i>Miyagi</i> Shoryu , Katsuyama Shuzō			1,800
		90ml	150ml	720ml
<i>Dry, fragrant, clean</i>	Junmai Daiginjo, <i>Akita</i> Tenko Kimoto, Taiheizan	28	48	195
<i>Dry, elegant, gentle</i>	Daiginjo, <i>Fukui</i> Ryu , Kokuryu Shuzō	50	88	350
<i>Fresh, fruit, smooth</i>	Junmai Ginjo, <i>Okayama</i> Akihikari Nama Genshu, Gozenshu Shuzō	25	43	170
<i>Dry, floral, crisp</i>	Junmai Ginjo, <i>Hiroshima</i> Fukucho Hattanso , Imada Shuzō	22	38	150
<i>Dry, fresh, smooth</i>	Junmai Ginjo, <i>Miyagi</i> Ken , Katsuyama Shuzō	30	51	205
<i>Dry, clean, savoury</i>	Junmai Ginjo, <i>Saga</i> Nabeshima , Fukuchiyo Shuzō	26	43	175
<i>Dry, umami, savoury</i>	Junmai Ginjo, <i>Mie</i> Suppin Rumiko no Sake , Moriki Shuzō	26	45	180
<i>Fruit, complex, balanced</i>	Junmai, <i>Nara</i> Hanatomoe Yon-Dan Yamahai, Miyoshino Jozo	22	39	155
<i>Fruit, tart, earthy</i>	Junmai, <i>Kyoto</i> Ine Mankai (red rice), Mukai Shuzō	26.5	45	210
<i>Full bodied: dry, savoury, nutty</i>	Junmai Ginjo, <i>Osaka</i> Okushika Kimoto, Akishika Shuzō	37	65	260
<i>Full bodied: dry, textural, umami</i>	Junmai, <i>Tokushima</i> Asahi Wakamatsu O+N, Naka Shuzō	29	50	200



Wine list

Sparkling and Champagne

2015	Oakridge Blanc de Blancs, Yarra Valley, Vic	17	105
NV	Delamere Rose, Pipers Brook, Tas	15	85
NV	Billecart Brut Reserve, Mareul-sur-Aÿ, Champagne, France	28	170
NV	Jacquesson 741, Dizy, Champagne, France		220
NV	Agrapart 7 <i>crus</i> , Avize, Champagne, France		210
NV	Vouette et Sorbee Saignee de Sorbee Rose, Cotes des Bar Champagne, France		390
2015	Laherte Frères <i>Grande Crayères</i> , Champagne, France		345

White Wine

2016	Heroes Riesling, Otway, Vic		65
2018	Crawford River Riesling, Henty, Vic		95
2016	Muller-Catoir <i>Burgergarten</i> Riesling, Pfalz, Germany		165
2017	Rippon <i>Mature Vines</i> Riesling, Wanaka, NZ	16	95
2017	Heymann Lowenstein <i>Scheiferterassen</i> Riesling, Mosel, Germany	19	115
2016	Dönnhoff Oberhauser <i>Leistenberg</i> Kabinett Riesling, Nahe, Germany	15	90
2018	Grace Koshu, Yamanashi, Japan	17.5	105
2018	Gembrook Hill Sauvignon Blanc, Yarra Valley, Vic		75
2017	Franz Hirtzberger <i>Steinfeder</i> Grüner Veltliner, Wachau, Austria	18.5	110
2019	Grosjean Petite Arvine, Vallée D'Aoste, Italy	25	155
2016	Vie di Romans <i>Dessimis</i> Pinot Grigio, Friuli, Italy	22	135
2019	Patrick Piuze <i>Terroir de Chichée</i> Chablis, France	21	125
2017	Tenuta Terraviva <i>Ekwo</i> Pecorino, Abruzzo, Italy	12.5	75
2019	A.Rodda <i>Smiths Vineyard</i> Chardonnay, Beechworth, Vic		130
2019	Fraser Gallop <i>Parterre</i> Chardonnay, Margaret River, WA	15	90
2018	Bindi Kostas <i>Rind</i> Chardonnay, Macedon Ranges, Vic	24	145
2017	Domaine Blain Gagnard <i>Criots-Batard-Montrachet</i> Grand Cru Chardonnay, Burgundy, France		785

Rose Wine

2018	Chateau de Pibarnon Mouvedre, Bandol, France	24	145
------	--	----	-----

Red Wine

2017	Jamsheed <i>Ma Petit Francine</i> Cabernet Franc, Yarra Valley, Vic	11	65
2017	Pierre-Marie Chermette <i>Origine</i> Gamay, Beaujolais, France	12.5	75
2019	Mac Forbes <i>Woori Yallock</i> Pinot Noir, Yarra Valley, Vic	19	115
2017	Onannon Pinot Noir, Mornington, Vic	13	78
2017	Girolamo Russo <i>A Rina</i> Nerello, Sicily, Italy	13.5	85
2015	Domaine Harmand Geoffroy Gevrey Chambertin, Pinot Noir, Burgundy, France	49	245
2016	Domaine Mongeard-Mugneret Chambolle Musigny, Pinot Noir, Burgundy, France		395
2016	Cascina Luisin <i>Trifula</i> , Dolcetto Piedmonte, Italy	13.5	80
2017	Fighting Gully Road Syrah, Beechworth, Vic		130
2013	Grace Wine <i>Cuvée Misawa Rouge</i> , Cabernet Blend, Yamanashi, Japan		320

Sweet Wine

2019	Mt. Horrocks Cordon Cut Riesling, Clare Valley, SA	14	85
2016	Dr Loosen <i>Urziger Wurzgarten</i> Auslese Riesling, Mosel, Germany	25	125
2018	Massolino Moscato d'Asti, Piedmont, Italy	8.5	85
2004	Le Dauphin de Guiraud, Sauternes, France	15	



Digestif list

Japanese Whiskies

<i>Royal Suntory</i>	18
<i>Fuji-Sanroku Signature Blend Kirin</i>	23
<i>Komagatake Single Malt Limited Edition 2019 Mars</i>	30
<i>The Hakushu Single Malt 12YO Suntory</i>	49
<i>963 Mizunara Wood Finish Sasnokawa Shuzō</i>	65
<i>Hibiki 17 Year Old Suntory</i>	90

Cognac

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

Aged Sake (60ml)

2005	Yamabuki Gold Koshu, Kinmon Shuzō, Akita, Japan	14
1999	Biden Koshu, Mii no Kotobuki, Fukuoka, Japan	17

Sweet Sake

Hakkaisan Kijoshu, Hakkai Jozo, Niigata, Japan	25
--	----

Umeshu

Shizuku Umeshu, Akita, Japan	14
Ozeki Momo Umeshu, Hyogo, Japan	14

Yuzushu

Heiwa Tsuru, Wakayama, Japan	14
------------------------------	----

Dessert Wine

2019	Mt Horrocks Cordon Cut Riesling, Clare Valley	14
2016	Dr Loosen <i>Urziger Wurzgarten</i> Auslese Auslese, Mosel Germany	25
2017	Massolino Moscato d'Asti, Piedmont, Italy	8.5
2004	Le Dauphin de Guiraud, Sauternes, France	15

Tea

Seasonal: Chestnut	Elegant, nutty, sweet	10
Sencha Matsui	Deep, rich, sharp	8
Gyokuro Pine Breeze	Shade grown, mellow, graceful	12
Kirara Rice	Toasty, aromatic, nutty	7
Momo Peach Green	Refreshing, fruity, soft	9
Kikeriki	Lemongrass, peppermint, orange peel	9



