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BEER & CIDER

ASAHI SUPER DRY ORIGINAL, Japan Imported \$10.5
ASAHI DRY BLACK EURO DARK LAGER, Japan Imported \$10
ORION PREMIUM DRAFT BEER, 500ml, Japan Imported \$11
SUNTORY THE PREMIUM MALTS PILSNER, Japan Imported \$13
YEBISU PREMIUM ALL MALT BEER, Japan Imported \$13
KIRIN LAGER, Japan Imported \$9.8
KIRIN ICHIBAN SHIBORI DRAFT BEER, Japan Imported \$9.8
ECHIGO KOSHIHIKARI RICE LAGER, 500ml, Japan \$17
KUJYUKURI OCEAN BEER PALE ALE, Japan \$14
GINGA KOGEN BEER HEFEWEIZEN, Japan \$15.5
BAEREN CLASSIC LAGER, Japan \$16
YOHO YONA YONA PALE ALE, Japan \$13
YOHO WEDNESDAY CAT BELGIAN WITBIER, Japan \$13.9
YOHO AOOINI IPA, Japan \$13.9
KINSHACHI RED MISO LAGER, Japan \$16
COEDO BENIACA SWEET POTATO AMBER LAGER, Japan \$14.9
COEDO RURI PILSNER, Japan \$14
COEDO KYARA IPA, Japan \$14
BAIRD RISING SUN PALE ALE, Japan \$14
BAIRD SINGLE TAKE SESSION GOLDEN ALE, Japan \$14
HITACHINO WHITE ALE BELGIAN WHEAT BEER, Japan \$14.9
HITACHINO ESPRESSO STOUT, Japan \$14.9
HITACHINO CLASSIC ALE CEDAR CASK IPA, Japan \$14.9
HITACHINO RED RICE ALE, Japan \$14.9
HITACHINO WEIZEN, Japan \$14.9
HITACHINO XH SAKE BARREL BELGIAN ALE, Japan \$16
LA SIRENE BELGIAN PRALINE, 750ml, Melbourne \$39
belgian chocolate ale brewed with organic vanilla pods, cacao nibs, hazelnuts
SAMPLE BREW GOLDEN ALE, Melbourne \$11
ROBOT NINJA SORACHI LAGER, Melbourne \$9.9
MOON DOG LOVE TAP DOUBLE LAGER, Melbourne \$11.5
MOON DOG JUKEBOX HERO IPA, Melbourne \$12
MOON DOG WATERMELON WEIZEN, Melbourne \$11
MOON DOG MARMALADE DOUBLE IPA, Melbourne \$16
WEIHENSTEPHANER HEFEWEIZEN, 500ml, Germany \$14
RODENBACH SOUR ALE, Belgium \$11.5
BOON KRIEK CHERRY LAMBIC ALE, Belgium \$15
SAISON DUPONT, Belgium \$13.5
BREWDOG 5 A.M. SAINT AMBER/RED ALE, Scotland \$12
BREWDOG PUNK IPA, Scotland \$11.5

BREWDOG DOGMA HEATHER HONEY SCOTCH ALE, Scotland \$15
DIEU DU CIEL HIBISCUS ROSE BEER, Canada \$15
NORTH COAST ACME CALIFORNIA IPA, USA \$13
BROOKLYN LAGER, USA \$11.5
BROOKLYN SORACHI CHAMPAGNE SAISON, 750ml, USA \$46
FOUNDERS PORTER, USA \$12.5
FOUNDERS BREAKFAST STOUT, USA \$16
ROGUE DEAD GUY ALE MAIBOCK, USA \$13
ROGUE JUNIPER BERRIES PALE ALE, USA \$12.5
ROGUE HAZELNUT BROWN NECTAR, USA \$12.5
ROGUE FARMS 7 HOP IPA, 650ml, USA \$33
ROGUE VOODOO DOUGHNUT PRETZEL,
RASPBERRY & CHOCOLATE ALE, 750ml, USA \$39
ROGUE VOODOO DOUGHNUT LEMON CHIFFON CRUELLER ALE,
750ml, USA \$39
ROGUE BLACKBERRY & HONEY BEER, 750ml, USA \$49

KIRIN APPLE UME CIDER, 500ml, Japan \$15
KIUCHI HITACHINO UMESHU PLUM CIDER, 330ml, Japan \$18
KIZAKURA SPARKLING JUNMAI SAKE CIDER, 300ml, Japan \$18.5
KIZAKURA YUZU LIME CIDER, 330ml, Japan \$18
SOMERSBY APPLE CIDER, 330ml, Denmark \$8
SOMERSBY PEAR CIDER, 330ml, Denmark \$8
LYCHEE GOLD CIDER, 330ml, NSW \$10.5
SMOOTHBEARD HONEY CIDER, 330ml, SA \$12
LICK PIER GINGER BEER, 330ml, Melbourne \$11
TRUMPETERS VODKA CEYLON ICE TEA, 330ml, Melbourne \$11

RED WINE

MCWILLIAM'S MARKVIEW CABERNET MERLOT, NSW \$8 / \$35

WHITE WINE

MCWILLIAM'S MARKVIEW SAUVIGNON BLANC, NSW \$8 / \$35

SPARKLING WINE

PAUL LOUIS BRUT BLANC DE BLANCS, Loire Valley France \$41

SAKE

KIKUSAKARI JUNMAI TARUZAKE, Ibaraki \$13 150ml / \$59 720ml
aged in the same akita cedar barrels as the hitachino classic ale IPA, sweetness, dry pepper notes, earthy flavour of japanese cedar & distinctive cinnamon-like scent, made by hitachino nest beer, warm/chill

KIKUSAKARI RED RICE SAKE, Ibaraki \$19 150ml / \$97 720ml
very unique sake naturally red in colour with slightly sweet, rose & berry-like aromas. hints of rice, dates, figs, umeboshi. best describe as a "lambic sake"

KIKUSAKARI DAIGINJO, Ibaraki \$29 150ml / \$180 720ml
brewed with yamada nishiki rice, the best quality sake rice, sharp, great elegance, honey sweetness, syrupy, crisp apples, juicy honeydew melon, nashi pear, made by hitachino nest beer, chill only

SARUBOBO JUNMAI CUP SAKE, 180ml, Gifu \$16

HANAMIKURA AYA PREMIUM CUP SAKE, 200ml, Gifu \$19
floral nose, sweet lychees & savoury finish, made with sakura cherry blossom yeast, chill only

KIKUSUI FUNAGUCHI NAMA CUP SAKE, 200ml, Niigata \$23
unpasteurized fresh full bodied flavour, rich & fruity brandy-like undiluted sake

KUBOTA SHUZO KURANOYADO, 180ml, Fukui \$33
pure deliciousness, honeydew, white peach, japanese whisky, chill only

OITA ONI KOROSHI ANGRY DEMON SLAYER, 300ml, Gifu \$41
earthy umami rich sake, upfront sweetness, broad dry finish, warm only

NAGARAGAWA TENKAWA SKY RIVER, 300ml, Gifu \$43
floral rockmelon, hint of pineapple, chardonnay-like, chill only

HANAMIKURA KURA, 300ml, Gifu \$37
sweet rice character, unpasteurised sake, chill only

RANMAN TOKUSEN GINJO, 300ml, Akita \$33
medium body, perfect balance of richness & sweetness, warm/chill

ASABIRAKI DAIGINJO NANBURYU TEZUKURI, 300ml, Iwate \$44
medium body, nashi pear fragrance, dry crisp, chill only

SUISHIN JUNMAI BUNANOSHIZUKU, 300ml, Hiroshima \$37
fruity aroma, mild, delicate, full flavour, clean & semi dry finish, warm/chill

SHOCHU

KAIDO, SWEET POTATO, Kyushu \$11
KAKUSHIGURA, BARLEY, Kagoshima \$11

WHISKY

YAMAZAKI 12 YRS SINGLE MALT, Japan \$14
aroma of dried fruit & honey, delicate, mellow, lingering woody dry finish

NIKKA MIYAGIKYO 12 YRS SINGLE MALT, Japan \$17
burnt toffee, sherry, apples, pear, vanilla, cinnamon, caramel, butter

NIKKA FROM THE BARREL, Japan \$14
toffee, rich malt, smoky, orange peel, apricots, spicy oak

COCKTAIL

UME FIZZ \$15
kiuchi umeshu plum liqueur, fresh lemon juice, sugar, sparkling water

UMESHU & FRUIT LIQUEUR

KIUCHI UMESHU \$9
made from distilled spirits of hitachino nest white ale & apricot plum fruits

TAKARA OKINAWA PINEAPPLE UMESHU \$9
a delicious blend of okinawa pineapple & okinawa sake

HANNYA TOU "HOT DEVIL" SPICY UMESHU \$9.5
sake base sweet plum liqueur infused with red chilli pepper. spicy, fruity, impact & unique

CHOYA UMESHU \$9
japanese apricot plum wine, serve on the rocks

CHOYA SHISO UMESHU \$11
infused with perilla leaves

CHOYA HONEY UMESHU \$11
honey replaces sugar in the production process

CHOYA KOKUTO UMESHU \$11
infused with brown sugar, rum & black vinegar, rich, sweet & smoky

CHOYA UJI GREEN TEA UMESHU \$11
infused with premium green tea leaves

NAKANO YUZU UMESHU \$11
ume plums & yuzu juice blend umeshu

NAKANO BENI NANKO UMESHU \$16
super premium umeshu, beautifully aromatic, made of limited harvest nanko ume

JINKOO UMESHU \$11
sweet potato shochu as a base, drier taste

NAMBUBIJIN UMESHU \$12
koji sake as a base, natural pink in colour, cherry, umami, naturally sweetened

HANAMIKURA YUZU NIGORI \$12
cloudy & unfiltered yuzushu made with whole yuzu fruit & shochu. big explosion of fresh yuzu flavour

UMENYOYADO ARAGOSHI UNFILTERED UMESHU \$12
aragoshi means "roughly mashed" where fruits are pureed into matured umeshu and retaining natural pulps and pleasant nigori-like texture. choose from the flavours of ume apricot plums, yuzu lime, apple, peach

SOFT DRINKS

HOT JAPANESE TEA \$4.5
GRAPE JUICE WITH PULP \$3.8
CRUSHED NASHI PEAR JUICE \$3.8
GREEN TEA COLD \$4.5
OOLONG TEA COLD \$4.5
CALPIS SODA \$4.5
LYCHEE SODA \$4.5
COKE \$4
DIET COKE \$4
SPARKLING MINERAL WATER 750ML \$8.5

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