



## YOSHII'S OMAKASE

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 8 people or more.

## WINE BY THE GLASS

<b>Sparkling</b>			<b>120ml</b>	<b>750ml</b>
2017	Domaine Chandon 'Vintage Brut'	Yarra Valley, Victoria	22	125

<b>Champagne</b>			<b>120ml</b>	<b>Bottle</b>
2015	Moët & Chandon 'Grand Vintage' Extra Brut	Épernay, France	45	255
NV	Charles Heidsieck 'Brut Reserve' Rosé	Reims, France	48	285
2013	Dom Pérignon	Épernay, France		725
2004	Dom Pérignon P2	Épernay, France		1650

<b>White Wine</b>			<b>150ml</b>	<b>Bottle</b>
2022	Pressing Matters 'R9' Riesling	Coal River Valley, Tasmania	24	115
2022	Grant Burge 'East Argyle' Pinot Gris	Adelaide Hills, South Australia	17	80
2023	Cloudy Bay Sauvignon Blanc	Marlborough, New Zealand	26	125
2022	Marc Bredif 'Classic' Vouvray - Chenin Blanc	Loire Valley, France	25	115
2022	Kooyong 'Clonale' Chardonnay	Mornington Peninsula, Victoria	21	103
2022	Patrick Piuze 'Terroir de la Chapelle' Chardonnay	Chablis, France	39	185

**Rosé & Orange Wine**

			<b>150ml</b>	<b>Bottle</b>
2022	Eden Road 'The Long Road' Pinot Gris	Hilltops, New South Wales	17	80
2022	Triennes	Provence, France	20	95

**Red Wine**

			<b>150ml</b>	<b>Bottle</b>
2022	Catalina Sounds Pinot Noir	Marlborough, New Zealand	19	90
2022	Hentley Farm 'Villain & Vixen' Grenache	Barossa Valley, South Australia	17	75
2023	Henschke 'Five Shillings' Shiraz Mataro	Barossa Valley, South Australia	22	100
2021	Maxwell 'Ellen Street' Shiraz	McLaren Vale, South Australia	22	100
2022	Singlefile Cabernet Sauvignon, Merlot	Great Southern, Western Australia	16	75

## S A K E

### Serving Sizes

**100ml** - Masu - traditional square sake cup for one

**180ml** - (S) Small Carafe - for one, or to be shared

**360ml** - (M) Medium Carafe - for a small group to share

**420ml** - (L) Large Carafe - served cold for a large group to share

### Kawanakajima Nigori

This is a mellow, cloudy Junmai sake, made by a brewery established in 1540 - one of the oldest in Japan. Fresh and mild, highlighting the innate flavour of Miyamanishiki rice.

*Region: Nagano*

<b>Masu</b>	29
<b>S Carafe</b>	50
<b>M Carafe</b>	90
<b>L Carafe</b>	110
<b>720ml</b>	195

### Toyo Bijin Junmai Daiginjo

This Sake stands out with its fruity flavour, fragrant aroma and smooth texture. Despite its rich sweetness, the subtle acidity gives it a superbly crisp finish. It represents the pinnacle of the Toyo Bijin sake brand, with sweetness, acidity and umami perfectly harmonised to create an exceptional taste.

<b>Masu</b>	55
<b>S Carafe</b>	100
<b>M Carafe</b>	200
<b>L Carafe</b>	240
<b>720ml</b>	400

### Yuki no boshu Junmai Ginjo

A complex sake with the slight fruitiness typical of Ginjo. This humble sake is best served alongside food, and was the first officially organic sake recognised in Japan. In-house yeast and careful milling helps achieve a unique, subtle flavour.  
*Region: Akita*

<b>Masu</b>	33
<b>S Carafe</b>	53
<b>M Carafe</b>	105
<b>L Carafe</b>	120
<b>1800ml</b>	425

**Chokyu Junmai Ginjo**

Light, clear and sharp sake with soft Ginjo fragrance. Smooth, refreshing, and dry; the perfect match for white fish such as snapper. This sake is made from Yamada Nishiki rice, globally considered the king of sake rice.

*Region: Wakayama*

<b>Masu</b>	25
<b>S Carafe</b>	40
<b>M Carafe</b>	75
<b>L Carafe</b>	90
<b>1800ml</b>	380

**Eikun Junmai Shiboritate Nama Genshu**

This unpasteurised sake is freshly pressed in winter without heat or added water. This is a seasonal, limited-edition sake, with high alcohol and rich flavour.

*Region: Kyoto*

<b>Masu</b>	30
<b>S Carafe</b>	50
<b>M Carafe</b>	95
<b>L Carafe</b>	100
<b>1800ml</b>	405

**Garyubai Junmai Ginjo**

The pure rice ginjo sake features a rich, mellow taste and rich scent that uses the characteristics of Yamada Nishiki.

*Region: Wakayama*

<b>Masu</b>	30
<b>S Carafe</b>	52
<b>M Carafe</b>	105
<b>L Carafe</b>	125
<b>720ml</b>	220

## SAKE (CONT.)

### Serving Sizes

**100ml** - Masu traditional square sake cup for one

**180ml** - (S) Small Carafe - for one, or to be shared

**360ml** - (M) Medium Carafe - for a small group to share

**420ml** - (L) Large Carafe - served cold for a large group to share

### Yosa Sayo Tokubetsu Junmai

This semi-dry sake is designed for lovers of wine. Made from 100% local Kyoto products, this sake gives aromas of fresh melon and herbs, with a creamy texture and gentle acidity - the perfect match for oily food.

*Region: Kyoto*

<b>Masu</b>	29
<b>S Carafe</b>	50
<b>M Carafe</b>	90
<b>L Carafe</b>	110
<b>720ml</b>	195

### Hakutaka Junmai Daiginjo

Polish the A+ district Yamadanishiki rice as a pearl and soak with famous water 'Miya-Mizu' and brewed softly in the low temperature, Rich and strong, Dry full-bodied Daiginjo.

*Region: Hyogo*

<b>Masu</b>	30
<b>S Carafe</b>	52
<b>M Carafe</b>	100
<b>L Carafe</b>	120
<b>720ml</b>	250
<b>1800ml</b>	470

### Kome No Sasayaki

Made from 100% Yamada Nishiki rice, grown exclusively in Hyogo prefecture. This is the pioneer of chilled sake, and has been the masterpiece of Honda Shoten brewery since 1979.

*Region: Hyogo*

<b>Masu</b>	70
<b>S Carafe</b>	125
<b>M Carafe</b>	240
<b>L Carafe</b>	280
<b>720ml</b>	350

### **Ugo No Tsuki Junmai Daiginjo**

Inspired by Tokutomi Roka's essay "Shizen to Jinsei", "Ugo no Tsuki" translates to 'Moon After Rain' - an image that represents a beautifully clear, feminine, and soft sake.

Fruity almost like wine, but still shows the soft sweetness of traditional Ginjo.

*Region: Hiroshima*

<b>Masu</b>	140
<b>S Carafe</b>	250
<b>M Carafe</b>	470
<b>L Carafe</b>	540
<b>720ml</b>	900

### **Tatenokawa Komyo Junmai Daiginjo**

Polished rice to 1% milling rate with Dewasansan and Yamadanishiki, two relatively soft-structured sake rice. The only Sake Brewery offer a 1% Polished rice, a very rare and delicate Sake. Flavours of Melon and Apricot with a light, fruity & sweet finish.

*Region: Yamagata*

<b>720ml</b>	14000
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### **Daiyame Shochu**

Rich and floral aroma of lychee, uniquely cultivated by the use of sweet potato. Very clear and full-bodied. In Kagoshima dialect, "Daiyame" means "to relieve the stress and tiredness of the day by drinking". This reflects the traditional Japanese way to celebrate the end of a long day, while having a drink with family or friends.

*Region: Kagoshima*

<b>Masu</b>	35
<b>S Carafe</b>	62
<b>M Carafe</b>	120
<b>L Carafe</b>	140
<b>900ml</b>	280

## S A K E ( C O N T . )

### Serving Sizes

**100ml** - Masu traditional square sake cup for one

**180ml** - (S) Small Carafe - for one, or to be shared

**360ml** - (M) Medium Carafe - for a small group to share

**420ml** - (L) Large Carafe - served cold for a large group to share

### **Oimatsu Nashi Liquor Rien**

The refreshing pear liquor with the luminous fruitiness and sweetness of premium pear HITA NASHI from Oita, Japan.

Enjoy chilled, on the rocks, or with soda water.

*Region: Oita*

**Masu** 38

**S Carafe** 65

**M Carafe** 125

**500ml** 165

### **Oimatsu Nashi Liquor Rien Sparkling**

The vibrant intensity of Japanese citrus fruit Kabosu with high acidity and elegant sourness. Kabosu is the essential citrus fruit when it comes to cooking Japanese cuisine, which makes this sake to be the perfect accompaniment to sushi. Best serves on the rocks or with soda.

*Region: Oita*

**500ml** 165

### **Nakano BC Umeshu Yuzu Umeshu**

Yuzu Umeshu is a unique blend of Yuzu Juice and plum wine. Fresh and refreshing yuzu aromas gradually become more intense, with rich and sweet notes of plum. This Umeshu is made from the plums from Wakayam which is known as the best plum region in Japan.

*Region: Wakayama*

**Masu** 32

**720ml** 200



**Saito Shuzo You's Time Light**

A refreshing Japanese citrus liquor made by an award winning sake brewery, Saito Shuzo. Infused the premium Yuzu in their award-winning Ginjo sake (the sake that uses rice that has been polished to at least 60 percent).

*Region: Kyoto*

**Masu**

25

**S Carafe**

42

**375ml**

190