



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

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

Champagne			120ml	Bottle
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
2012	Dom Pérignon Champ 'Luminous'	Épernay, France	295	2200

White Wine			150ml	Bottle
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

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

Red Wine

			150ml	Bottle
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

Masu	29
S Carafe	50
M Carafe	90
L Carafe	110
720ml	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.

Masu	55
S Carafe	100
M Carafe	200
L Carafe	240
720ml	400

Yuki No Bosha 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

Masu	33
S Carafe	53
M Carafe	105
L Carafe	120
1800ml	425

Kikuhime Kukurihime Daiginjo

Named after the God of worship in Shirayama Hime Jinja Shrine. Each year the brewery selects a single tank of Daiginjo they have rated the best of that year, then will set it aside and age at a low temperature for 10 years to let the flavour deepen and evolve.

Deeply complex, supple and dry. With aging the fruity Ginjo aromas have developed into complex scents of incense and sandalwood, and bright flavours are contrasted by light nuttiness.

Region: Ishikawa

Masu	80
S Carafe	140
M Carafe	275
L Carafe	325
720ml	550

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

Masu	25
S Carafe	40
M Carafe	75
L Carafe	90
1800ml	380

Eikun Junmai Shiboritata 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

Masu	30
S Carafe	50
M Carafe	95
L Carafe	100
1800ml	405

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

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

Masu	30
S Carafe	52
M Carafe	105
L Carafe	125
720ml	220

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

Masu	29
S Carafe	50
M Carafe	90
L Carafe	110
720ml	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

Masu	30
S Carafe	52
M Carafe	100
L Carafe	120
720ml	250
1800ml	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

Masu	70
S Carafe	125
M Carafe	240
L Carafe	280
720ml	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

Masu	140
S Carafe	250
M Carafe	470
L Carafe	540
720ml	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

720ml	14000
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S A K E (C O N T .)

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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

Masu	35
S Carafe	62
M Carafe	120
L Carafe	140
900ml	280

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
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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

90

Yamaguchi Niwa No Uguisutomari Outoro Umeshu

This award-winning plum wine is made from sweet and tangy Japanese ume (plums) which are soaked in distilled-lees shochu for a minimum of a year create bright acidity, natural sweet flavour and amazing texture. An easy accompaniment to savoury dishes as well as elegant desserts.

Region: Kyushu

Masu

40

S Carafe

72

M Carafe

144

L Carafe

168

720ml

300