

+81

# AIZOME BAR

お飲み物 Beverage Menu

## FRESH

29

Modern expression of classics made with Japanese tea and fresh seasonal fruit.

### Mandarin Airmail

*husk pure cane agricole | fino sherry |  
prosecco D.O.C | mandarin | lime | bush  
honey | yamabuki nadeshiko  
fermented tea*

### Oolong Clover

*BY. ARTISANS gin | cocchi americano  
vermouth | yumewakaba oolong tea |  
pink peppercorn | lemon | raspberry |  
agave*

### Mary Gyokuro

*tantakatan red shisho shochu | organic  
gyokuro saemidori tea | spiced tare  
| strawberry | tomato*

### Dirty Rockmelon Martini

*+81 rice vodka | hakkaisan junmai  
daiginjo sake | toro ginsen sencha tea |  
sea salt | pickled ume | rockmelon*

### Watermelon Colada

*arette suave tequila blanco | mirai  
wakocha tea | soy agave | roper  
watermelon*

### Calvados Old Fashioned

*christian drouin calvados | drouet  
pineau des charentes | kahori black  
tea | roasted white sesame | apple &  
pear*

## NEO

29

Aged cocktails carefully crafted  
in-house, served in a wine format.

### Neo-Cocktail Experience

90pp

6 x 60ml of Neo cocktails pp

### Mandarin Sparkling Agricole

*husk pure cane agricole | fino sherry |  
prosecco d.o.c | mandarin | lime | bush  
honey | yamabuki nadeshiko  
fermented tea*

### Raspberry Moscato

*BY. ARTISANS gin | moscato d'asti |  
verjuice | yumewakaba oolong tea |  
lemon | raspberry | pink peppercorn*

### Rockmelon Sake

*+81 rice vodka | hakkaisan junmai  
daiginjo sake | toro ginsen sencha tea |  
pickled ume | rockmelon*

### Rind Gewürztraminer

*arette suave tequila blanco | mansfield  
gewurztraminer | mirai wakocha tea |  
agave | watermelon rind*

### Tomato Rosé

*tantakatan shiso shochu |  
mclaren vale rosé | organic gyokuro  
saemidori tea | spiced tare | dill |  
strawberry | tomato | chilli skin contact*

### A.P. Pineau

*christian drouin calvados | drouet  
pineau des charentes | kahori black  
tea | roasted white sesame | apple &  
pear*

## NON-NEO

29

Non-alcoholic cocktails, vacuum-cold-fermented and crafted with seasonal produce and premium Japanese teas.

**Non-Neo Cocktail Experience** 90pp  
6 x 60ml of Non-Neo cocktails pp

### Mandarin Yamabuki

*mandarin | lime | yamabuki nadeshiko  
fermented tea | bush honey*

### Rockmelon Ginsen

*skin on rockmelon |  
toro ginsen sencha tea | pickled ume |  
sea salt*

### Raspberry Oolong

*raspberry | lemon | yumewakaba  
oolong tea | pink peppercorn | verjus*

### Rind Mirai

*watermelon rind |  
mirai wakocho tea | lactic-agave*

### Tomato Gyokuro

*tomato | strawberry | dill | chilli skin  
contact | organic gyokuro saemidori  
tea | sansho tare*

### Apple & Pear Kahori

*apple & pear | kahori black tea |  
roasted white sesame | maple*

# WINE BY THE GLASS

## Sparkling/Champagne

		Glass 125mL
2015 Tyrrell's <i>Late Disgorged</i> Blanc de Blancs	Hunter Valley, NSW	30
NV Devaux <i>Coeur des Bar</i> Blanc de Noirs	Champagne, FR	38
2015 Louis Roederer <i>Cristal</i> ✦⓪	Champagne, FR	125

## White

		Glass 150mL
2021 Sato Reisling ✦⓪	Central Otago, NZ	27
2023 Terre a Terre <i>Crayeres</i> Sauvignon Blanc ✦⓪	Wratonbully, SA	18
2022 Ca' Montini <i>Terre Di Valfredda</i> Pinot Grigio ✦	Trentino, ITA	20
2022 Aruga Branca <i>Clareza</i> Koshu	Yamanashi, JP	29
2023 Yangara Roussane ✦⓪	McLaren Vale, SA	23
2023 Sentio Chardonnay	Beechworth, VIC	31
2022 Domaine des Malandes	Chablis, FR	39

## Rosé

2021 La Petite Mort Nebbiolo Rosé ✦	Granite Belt, QLD	20
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## Red

2021 Monte Bernanrdi <i>Sangio</i> Sangiovese	Chianti Classico, ITA	25
2022 Taka K <i>Waipara</i> Pinot Noir ✦	Canterbury, NZ	27
2021 Benoit Girardin	Bourgogne, FRA	37
2022 Saep <i>Eddy</i> Syrah	Adelaide Hills, SA	18
2022 Henschke <i>Keyneton Euphonium</i> Shiraz Blend ✦⓪	Barossa, SA	39
2024 Nocturne <i>Yallingup</i> Cabernet Blend	Margaret River, WA	24

# SAKE BY THE GLASS

## 日本酒フライト **Sake Flights**

Iwa 5 Assemblage Junmai Daiginjō 岩5 (4 x 60ml)	Ishikawa	240
Assemblage 5   Assemblage 4   Assemblage 3   Assemblage 2	石川	
Noguchi Naohiko Yamahai 農口尚彦研究所 (3 x 60ml)	Ishikawa	141
Miyama-Nishiki 美山錦   Aiyama 愛山   Omachi 雄町	石川	

## スパークリング日本酒 **Sparkling Sake**

Shirokimono 'IWAU' 2024	Niigata	58
白きもの '祝う' 2024	新潟	

## 大吟醸 & 吟醸 **Daiginjō & Ginjō**

Kamikawa Taisetsu <i>Gold Label</i> Junmai Daiginjō	Hokkaido	62
上川大雪 ゴールドラベル 純米大吟醸	北海道	
Mutsu-Hassen <i>Pink Label</i> Ginjō	Aomori	32
陸奥八仙 ピンクレーベル 吟醸	青森	
Katsuyama <i>Lei</i> Junmai Ginjō Origarami Namazake	Miyagi	50
勝山 鶴 純米吟醸 滓絡み 生酒	宮城	
Hatsuhana Junmai Daiginjo	Niigata	35
初花 純米大吟醸	新潟	
Kuzuryu <i>Silk Dragon</i> Daiginjō	Fukui	62
九頭龍 大吟醸	福井	
2022 Kuheiji <i>Eau du Désir Yamada-Nishiki</i> Junmai Daiginjō	Aichi	32
2022 醸し人九平次 <i>EAU DU DÉsir</i> 山田錦 純米大吟醸	愛知	
Fukuju Junmai Ginjō	Hyōgo	25
福寿 純米吟醸	兵庫	
Gangi <i>Yuunagi</i> Junmai Daiginjō	Yamaguchi	34
雁木 ゆうなぎ 純米大吟醸	山口	

## SAKE BY THE GLASS

### 純米 Junmai

		Gls 90mL
Kikuno Tsukasa <i>Seven Gods of Good Fortune</i> Karakuchi 菊の司七福神 超辛口 純米	Iwate 岩手	34
Nanjya Monjya Kimoto Muroka Nama Genshu なんじゃもんじゃ生酏 純米 無濾過生原酒	Chiba 千葉	27
Ine Mankai Junmai Genshu (Red Rice Sake) 伊根満開 純米 原酒	Kyōto 京都	34
HououBiden <i>Tsurugi</i> Karakuchi 鳳凰美田 剣 辛口	Tochigi 栃木	29
Sanzen <i>Bizen Omachi</i> Tokubetsu Junmai 燦然 備前雄町 特別純米	Okayama 岡山	17
Nabeshima Tokubetsu Junmai 鍋島 特別純米	Saga 佐賀	28
Koueigiku <i>Kibou</i> Junmai Muroka Nama Genshu 光栄菊 幾望純米 無濾過 生原酒	Saga 佐賀	32

*Would you like to see full list of Wine/Sake/Whisky/Spirits Full list from Sushi Kappo?*

*Please ask your bar server.*

## JAPANESE HIGHBALL

Served with a retro bottle of Wilkinson mixers and Kuramoto ice imported from Japan.

Suntory Toki Whisky + Wilkinson Soda	25
Nikka From the Barrel + Wilkinson Dry Ginger Ale	28
Suntory Roku Gin + Wilkinson Tonic	18

## JAPANESE BEER

Premium Yebisu Lager (5%) Hokkaido	19
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## NIKKA WHISKY SELECTION

Nikka 'Miyagikyo' <i>Miyagi</i>	30
Nikka 'Yoichi' <i>Hokkaido</i>	30
Nikka Yoichi Special Edition 'Woody & Vanilla Malt' <i>Hokkaido</i>	40
Nikka Yoichi Special Edition 'Sherry & Sweet Malt' <i>Hokkaido</i>	40
Nikka Yoichi Special Edition Peaty & Salty Malt <i>Hokkaido</i>	40
Nikka 'From the Barrel' <i>Hokkaido</i>	20
Nikka 'Taketsuru' <i>Hokkaido</i>	25
Nikka 'Gold & Gold Kabuto Samurai' <i>Hokkaido</i>	65

## Bar Snacks Menu

季節の枝豆 Edamame <i>gf, df, veg</i>	8
絹ごし豆腐 Silken Tofu, chilli oil, takana <i>gf, df, veg</i>	8
トマトカプレーゼ Tomato Caprese, soy cream 'cheese' <i>gf, df, veg</i>	8
GF ブレッド デイップ Gluten-Free Bread with Dip <i>gf, df, veg</i>	8
裏巻き Uramaki Sushi Roll <i>gf, df</i>	
Tasmanian Southern Bluefin Tuna & Avocado	16
Tasmanian Ocean Trout & Avocado	12
Ebi & Avocado	12
酒粕とチョコレートの豆乳アイスクリーム Sake-lees and Chocolate Soy Ice Cream <i>gf, df</i>	8