

Sushi planet offers a selection of dishes that meet modern dietary requirements. Throughout the menu, abbreviations of these can be identified as

VG - Vegan dish

GF- Gluten free dish

GFO- Gluten free option available

VGO- Vegan option available

Our gluten free sushi is prepared without sauce and the original sauce is substituted with Wafu sauce to glaze the skewers.

Please be aware that even though some dishes are prepared using gluten free ingredients, gluten cross-contamination may occur due to everyday kitchen operations. Some gluten free products contain soy.

We are happy to explore ways to accommodate any other dietary requirements also.

Additional charges apply for

Brown rice and quinoa option - \$3

Gluten free option- \$1

Gluten free soy sauce- \$1

Extra sauce, ginger, wasabi- \$1

Set modification (minor changes only)- \$5



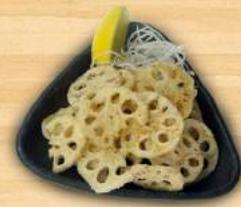
Takoyaki (4 pcs) / 5.5

Fried octopus balls served with bonito flakes, aonori, tonkatsu sauce and japanese mayo



Scallop Kataifi/ 11.5

Scallops wrapped in kataifi with flying fish roe and miso aioli sauce



Lotus chips/ 5.0

Lotus chips with wasabi mayo



Shrimp bites/ 10.5

Tender tempura shrimps with miso aioli sauce, coriander, chilli and a dash of pepper



Pork Gyoza (5 pcs) /6.5  
Vegetable Gyoza (5 pcs)/ 6.5

Pan fried Japanese dumplings with a housemade dipping sauce



Harumabi/ 4.5

Vegetable spring rolls with sweet chilli sauce



Hotate Chizu  
(4 pcs)/ 12.5  
(2 pcs)/ 6.5

Cooked scallops with cheese, butter topped with salmon roe and coriander



Okonomiyaki/ 5.0

Japanese pancake topped with tonkatsu sauce, mayo & Japanese seasoning



Breaded Oyster/  
6.5

Accompanied with tonkatsu sauce



Beef tataki GFO/ 12.0  
Thinly sliced beef, spring onion, sesame seeds  
with sesame dressing



Tuna tataki GF/ 12.0  
Seared tuna steak served w/ sesame, red & spring  
onion, in ponzu sauce



Aburi salmon carpaccio GFO/ 12.0  
Seared sliced salmon, wakame seaweed, red onion,  
sesame seeds, with ponzu sauce



Seafood Tempura (6pcs)/ 11.5

Lightly buttered soft shell crab and prawn  
served with tempura sauce



Vegetable tempura (8  
pcs) VG/ 10.5

Mix of seasonal vegetables light-  
ly buttered and served with tem-  
pura sauc



Mix tempura (12 pcs)/ 18.5

Mixed seafood and seasonal vegetable tempura  
served with tempura sauce



Grilled shelled scallops  
(3 pcs)/ 9.5  
(6 pcs)/ 18.5

Grilled scallop with cheese  
topped with special sauce



Edemame Beans  
GF/VG/ 5.0

Iidako Karaage/  
13.5

Japanese style deep fried  
octopus served with  
mayonnaise



Agedashi Tofu  
VGO/ 7.5

Flash fried and served  
with bonito flakes, spring  
onion and dashi sauce



Karaage/ 9.5

Japanese style deep fried  
chicken served with  
mayonnaise

Spicy edemame  
Beans/  
VG/ 5.5



Miso soup  
VGO/ 3.5



Brown rice with  
quinoa  
VG/ GF/ 4.5



White rice  
GF/ VG/ 3.0



Seaweed salad  
VG/ 4.5



## Japanese salad VGO/ GFO

Salad base of lettuce, cucumber, avocados, cherry tomatoes, red onion, snowpeas, edamame beans and mixed quinoa plus a choice of chicken, salmon, kingfish, tuna, seaweed salad and a choice of Japanese sesame dressing, gluten free sesame dressing and Yuzu sesame dressing

### Choice of 1



Chicken/ 11.5



Salmon/ 12.5



Kingfish/ 12.5



Tuna/ 13.5



Seaweed Salad/ 8.5



Japanese sesame dressing



Gluten free sesame dressing/ GF



Yuzu sesame dressing

### Choice of 1

# UDON



Tempura prawn  
udon/ 15.5

Ebiten served w/ udon noodles, seaweed & spring onion in a dashi broth



Vegetable tempura udon/  
VG/ 13.5

Tempura vegetables served with udon noodles, inari, seaweed & spring onion in a soy broth



Karaage udon/ 14.5

Japanese style fried chicken served w/ udon noodles, seaweed & spring onion, in a dashi broth



Kakiage udon GFO/ VG/  
13.5

Mixed fried vegetable, served with udon noodles, spring onion, seaweed & inari in a dashi broth



Beef udon/ 15.5

Boiled beef with teriyaki sauce served with udon noodles, mushroom, spring onion & seaweed in a dashi stock



Pork yakitori udon/ 15.5

Pork yakitori served with udon noodles, mushroom, sweetcorn, spring onion & seaweed in a dashi stock

# SASHIMI



Kingfish  
Sashimi GF  
(5pcs)/ 9.5



Salmon  
Sashimi GF/  
(5pcs)/ 9.5



Tuna  
Sashimi GF  
(5pcs)/ 12.5



Sashimi Deluxe  
GFO/ 39.5

Assortment of salmon,  
tuna, kingfish, scallop,  
surf clam and scampi  
sashimi



Scallop  
Sashimi GF  
(6 pcs)/ 10.5



Mixed Sashimi GF/  
16.5

Assortment of salmon, tuna,  
surf clam and kingfish  
sashimi



Surf clam sashimi  
(4 pcs)/ 8.5



Scampi Sashimi  
(2 pcs)/ 18.0

# NIGIRI



Tuna Nigiri  
(2pcs) GF/ 5.5



Kingfish Nigiri  
(2pcs) GF/ 4.5



Salmon Nigiri  
(2pcs) GF/ 4.5



Crabstick Nigiri  
(2pcs) GF/ 5.0



Scampi Nigiri  
(1 pcs) GF/ 9.5



Scallop Nigiri  
(2pcs) GF/ 6.0



Prawn nigiri (2 pcs)  
GF/ 4.5



Tamagoyaki  
Nigiri (2pcs)/ 3.5



Mango Nigiri  
(2pcs) VG/  
GF/ 5.0



Asparagus  
Nigiri (2pcs)  
VG/ GF/ 4.5



Avocado Nigiri  
(2pcs) VG/ GF/ 3.5



Inari Nigiri  
(2pcs) VG/ 3.5



Grilled Eel Nigiri  
(2pcs)/ 6.0



Surf clam nigiri (2  
pcs)/ 5.0

## ABURI NIGIRI



Aburi Tuna Nigiri  
(2pcs) GF/ 6.0



Aburi Scallop  
Nigiri (2 pcs)/ 7.0



Aburi Beef Nigiri  
(2pcs)/ 5.5



Aburi Prawn Nigiri  
(2 pcs)/ 5.5



Aburi Salmon  
Nigiri (2pcs)/ 4.5



Aburi Kingfish  
Nigiri (2pcs)/ 4.5



Aburi surf clam  
nigiri (2 pcs)/ 5.5

## TEMPURA NIGIRI



Sweet Potato Tempura Nigiri  
(2pcs)/ VG/ 5.0



Broccolini Tempura Nigiri  
(2pcs)/ VG/ 5.5



Crumbed Prawn Nigiri  
(2pcs) 6.5



Pumpkin Tempura  
Nigiri (2pcs) VG/ 5.0



Eggplant Tempura  
Nigiri (2pcs) VG/ 5.0



Asparagus Tempura  
Nigiri (2pcs) VG/ 5.5

## GUNKAN (SHIP)



Salmon Ikura  
Gunkan (2 pcs)/  
12.5  
Salmon gunkan topped  
with salmon roe and chives



Salmon Avocado  
Gunkan(2 pcs) GF/  
7.5  
Salmon gunkan topped  
with avocado, Japanese  
mayo and flying fish roe



Crab meat salad  
Gunkan (2 pcs)/ 5.5  
Crab meat, minced and  
topped with salmon roe



Eel salad Gunkan  
(2 pcs)/ 6.5  
Add cheese/ 1.0  
Specially made eel  
salad gunkan with  
unagi sauce



Edemame  
Gunkan (2 pcs)  
GF/ VG/ 4.5  
Gunkan topped with  
edemame beans and  
salt



Seaweed  
Gunkan (2 pcs)  
GF/ VG/ 4.5  
Gunkan topped with  
seaweed salad



Cooked Tuna  
Gunkan (2 pcs)/  
5.0  
Specially made cooked  
tuna gunkan with cu-  
cumber



Spicy Tuna  
Gunkan (2 pcs)/  
5.5  
Add cheese/ 1.0  
Gunkan topped with spicy  
tuna and flying fish roe



Iidako salad gunkan  
(2 pcs)/ 7.5  
Add cheese/ 1.0  
Specially made octopus  
salad gunkan topped with  
spring onion

## QUINOA ROLL



Salmon quinoa roll  
(5 pcs)/GFO/ 7.5  
Brown rice roll with quinoa,  
salmon and avocado



Spicy tuna quinoa roll  
(5 pcs)/ 9.5  
Brown rice roll with quinoa,  
spicy tuna and cucumber



Veggie quinoa roll  
(5 pcs)/ VG/ GF/ 5.5  
Brown rice roll with quinoa,  
cucumber, avocado and inari

## SMALL ROLL



Asparagus roll  
(6 pcs) VG/  
GF/ 4.0



Salmon roll  
(6 pcs)  
GF/ 5.5



Cucumber roll  
(6 pcs) VG/  
GF/ 4.0



Cooked tuna roll  
(6 pcs)/ 4.5



Avocado roll  
(6 pcs) VG/  
GF/ 4.0



Tuna roll  
(6 pcs)  
GF/ 7.0

## BIG ROLL



Tempura big roll  
(5 pcs)/ 8.5  
Crabstick, avocado, cucumber and  
flying fish roe with miso aioli sauce  
roll fried in tempura butter topped with  
spicy sauce



Soft shell crab roll  
(5 pcs)/ 9.0  
Tempura soft shell crab, cucumber and  
avocado with spicy sauce topped with  
capelin roe, sesame seeds and unagi sauce



Crispy spicy salmon roll  
(5 pcs)/ 11.0  
Salmon mixed with spicy sauce and cream  
cheese, fried in bread crumbs with miso  
aioli sauce and sesame seeds on top



Vegetable tempura roll  
VG/ (5 pcs)/ 8.5  
Carrot, cucumber and avocado roll  
fried in tempura butter



Crunchy chicken roll  
(5 pcs)/ GFO/ 8.5  
Grilled chicken tenderloin lettuce, cream  
cheese, avocado, sesame seeds and  
tempura flakes with spicy and unagi sauce



Tempura shrimp roll  
(5 pcs)/ 8.0  
Breaded shrimp, avocado, capelin roe and  
sesame seeds with spicy and unagi sauce

# INSIDE-OUT ROLLS



California roll/ GF  
(8 pcs)/ 10.0  
(4 pcs)/ 5.5

Prawn, mango, cucumber rolled  
in flying fish roe topped with  
japanese mayo



Alaska roll/ GF  
(8 pcs)/ 10.0  
(4 pcs)/ 5.5

Salmon and avocado with cream  
cheese rolled in capelin roe



Spicy tuna roll  
(8 pcs)/ 11.5  
(4 pcs)/ 6.5

Tuna and cucumber with spicy sauce  
rolled in sesame seeds and red pepper



Crispy shrimp roll  
(8 pcs)/ 10.0  
(4 pcs)/ 5.5

Breaded shrimp and avocado  
with spicy unagi sauces rolled  
in sesame seeds



Tuna & avocado roll/ GF  
(8 pcs)/ 11.5  
(4 pcs)/ 6.5

Tuna and avocado rolled in sesame  
seeds



Cooked tuna & avocado roll/ GF  
(8 pcs)/ 7.0  
(4 pcs)/ 4.0

cooked tuna and avocado rolled in  
sesame seeds



Miso salmon roll  
(8 pcs)/ 10.5  
(4 pcs)/ 5.5

Miso marinated salmon, avocado,  
cucumber rolled in sesame



Beef teriyaki roll  
(8 pcs)/ 13.5  
(4 pcs)/ 7.5

Teriyaki beef topped with mayo &  
japanese seasoning



Philadelphia roll/ GFO  
(8 pcs)/ 9.5  
(4 pcs)/ 5.0

Smoked salmon, cucumber & cream  
cheese topped with japanese seasoning



Chicken teriyaki roll  
(8 pcs)/ 8.5  
(4 pcs)/ 4.5

Add mango/ 1.0

Teriyaki chicken topped with mayo & japanese seasoning



Avocado & cucumber roll/  
VG/ GF  
(8 pcs)/ 6.5  
(4 pcs)/ 4.0

Avocado and cucumber rolled in sesame seeds



Asparagus & avocado roll/ VG  
(8 pcs)/ 7.5  
(4 pcs)/ 4.0

Asparagus and avocado topped with mixed chives and white sesame seeds



Dragon roll  
(8 pcs)/ 13.5  
(4 pcs)/ 7.5

Cucumber and cream cheese topped with sliced eel, unagi sauce and spring onion



Sushi planet roll  
(8 pcs)/ 16.5  
(4 pcs)/ 9.0

Kingfish, tuna, cucumber & avocados topped with seared seafood, unagi sauce, spicy sauce, spring onions & white sesame seed.



Aburi cheese roll  
(8 pcs)/ 12.0  
(4 pcs)/ 7.5

Breaded chicken thighs and mango roll with spicy sauce topped with seared cheese



Salmon Sandwich  
(8 pcs)/ 21.0  
(4 pcs)/ 12.5

Flat rice topped w/ salmon, spicy salmon and avocado

# TOPPED ROLLS



Seaweed roll with avocado/ VG  
 (8 pcs)/ 10.5  
 (4 pcs)/ 6.0  
 Seaweed salad roll topped with  
 avocado and sesame seeds



Shrimp roll with avocado  
 (8 pcs)/ 11.5  
 (4 pcs)/ 6.5  
 Breaded shrimp roll with spicy  
 sauce topped with avocado, unagi  
 sauce and sesame seeds



Caterpillar roll  
 (8 pcs)/ 10.5  
 (4 pcs)/ 5.5  
 Cooked tuna with cream cheese  
 topped with avocados and fish roe



Shrimp roll with mango  
 (8 pcs)/ 12.5  
 (4 pcs)/ 7.0  
 Breaded shrimp roll with miso aioli  
 sauce topped with mango



Asparagus roll with mango/ VG/ GF  
 (8 pcs)/ 10.5  
 (4 pcs)/ 6.0  
 Asparagus and avocado roll topped with  
 mango and sesame seeds



Aburi beef roll  
 (8 pcs)/ 14.5  
 (4 pcs)/ 7.5  
 Seaweed salad roll topped with  
 seared beef, sesame seeds, spring  
 onion and sesame sauce



Shrimp roll with tuna  
 (8 pcs)/ 15.5  
 (4 pcs)/ 9.0  
 Breaded shrimp and avocado roll  
 topped with tuna, flying fish roll and  
 spicy sauce



Kingfish roll/ GFO  
 (8 pcs)/ 14.5  
 (4 pcs)/ 7.5  
 Avocado, cucumber topped with  
 kingfish, miso aioli sauce, yuzu  
 kusho paste & sliced lime



Aburi salmon roll  
 (8 pcs)/ 14.5  
 (4 pcs)/ 7.5  
 Avocado, snow peas and  
 cucumber with miso aioli  
 sauce topped with salmon,  
 unagi sauce, sesame seeds  
 and flying fish roe

# SKEWERS



Breaded chicken thigh/  
5.0

Breaded chicken thigh topped  
with miso aioli sauce



Miso marinated salmon/ Teriyaki  
salmon/ 6.0

Salmon marinated in our house-  
made miso/ teriyaki dip



Breaded pork/ 5.5

Breaded pork belly topped  
with tonkatsu sauce



Chicken tenderloin  
GFO/ 5.0

Grilled tender chicken  
breast glazed with chilli and  
teriyaki sauce



Grilled beef GF/ 6.5

Grilled beef tenderloin with  
parsley butter



Chicken meatballs/ 5.0

Specially made juicy chicken meat-  
balls glazed with teriyaki sauce



Jumbo shrimp with  
cheese/ 9.5

Slow cooked prawn topped with  
cheese, butter and chives



Jumbo prawn GF/  
8.5

Jumbo prawn with rock  
sea salt and ponzu sauce



King oyster mushrooms  
VG/ GFO/ 4.5

Lightly grilled King oyster mushrooms glazed with teriyaki sauce.



Grilled asparagus/  
VG/ GFO/ 5.0

Lightly grilled asparagus with teriyaki sauce



Mix vegetable VG/  
GF/ 5.0

Grilled onion and tricolour capsicum with teriyaki sauce



Grilled scallops  
GF/ 9.0

Gently grilled scallops with parsley butter



Teriyaki shiitake  
VG/ 5.0

Grilled mushroom with teriyaki sauce



Yakitori skewer GFO/  
5.0

chicken skewer with teriyaki sauce



Miso pork skewer GFO/  
6.0

Grilled pork with miso marinated sauce



Miso marinated tofu VG/ 4.5  
Teriyaki tofu VG/ 4.5

Grilled tofu with teriyaki sauce or miso marinated sauce



Crispy chicken wings GF/ 4.5

Grilled chicken wings with sea salt



Teriyaki Chicken Don/ 13.5  
With miso soup & seaweed salad

Chicken served with rice, sesame seed, spring onion and edemame beans



Teriyaki Beef Don/ 16.5  
With miso soup & seaweed salad

Beef served with rice, egg yolk, sesame seed, spring onion



Unagi Don/ 18.5  
With miso soup & seaweed salad

Eel served with rice, sesame seed, spring onion



Kids set /12.5

Two chicken meatball skewers with rice, sweet tamagoyaki and a choice of any small roll



Kids plate/11.5

Chicken meatball skewer, chicken karaage, sweet tamagoyaki, and a choice of any small roll



Chicken Karaage set/ 14.5

Japanese style deep fried octopus served with miso soup, seaweed salad and rice



Iidako karaage set/ 18.5

Japanese style deep fried octopus served with miso soup, rice and edamame beans



### Chicken skewer set/ 21.5

served with rice, seaweed salad and edemame beans

4 skewers

(Chicken meatballs with yakitori sauce, chicken breast with chilli and teriyaki sauce, chicken wings, breaded chicken thighs topped with miso aioli)



### Skewers set/ 24.5

served with rice, miso soup, seaweed salad and edemame beans

4 skewers

(chicken breast with chilli and teriyaki sauce, miso marinated salmon, beef tenderloin with parsley butter, breaded pork with tonkatsu sauce)



### Vegan skewers set/ 19.5

4 chargrilled skewers (mixed vegetable with teriyaki sauce, asparagus with teriyaki sauce, miso marinated tofu and teriyaki shiitake) with seaweed salad, rice edemame beans and miso soup



### Big skewers set/ 32.5

served with rice, miso soup, seaweed salad and edemame beans

6 chargrilled skewers

(2x Beef with parsley butter, 2x chicken tenderloin, 2x miso marinated salmon)



Aburi sushi set  
(9 pcs)/ 21.5

Aburi salmon, kingfish, prawn,  
eel, scallop nigiri & aburi  
salmon roll



Rush hours set (10 pcs)/ 14.5

Salmon, prawn, kingfish nigiri &  
crunchy chicken roll



Gluten fre nigiri set  
(10 pcs)/ 17.0

Salmon, prawn, kingfish nigiri  
& shrimp roll with avocado

Nigiri set (10 pcs)/  
17.0

Salmon, prawn, kingfish  
nigiri & alaska roll





Topped rolls (32 pcs)/  
44.5



Kingfish roll, aburi salmon roll,  
shrimp roll with avocado, shrimp  
roll with mango

Sushi set (28 pcs)/ 38.5

Salmon, kingfish, prawn, tuna,  
tamagoyaki, inari nigiri spicy tuna  
roll, crispy shrimp roll, alaska roll  
and california roll



Ala Carte Set/ 32.5

Salmon, kingfish, prawn, tuna nigiri,  
beef tataki, crunchy chicken roll,  
and crispy shrimp roll



Tokubetsu Set/ 34.5

Philadelphia roll, teriyaki beef  
roll and sushi planet roll



Deluxe vegan set VG (56 pcs)/ 72.5

Avocado, mango, asparagus, inari nigiri, edemame, seaweed gunkan, avocado cucumber roll, seaweed roll with avocado & asparagus roll with mango



Sushi planet set (20 pcs)/ 47.5

Salmon, kingfish, prawn nigiri, spicy tuna roll, alaska roll, breaded pork, chicken tenderloin, miso salmon skewers with edemame beans



Deluxe sushi set (56 pcs)/ 88.5

Salmon, prawn, kingfish, tuna, tamagoyaki, inari nigiri, california roll, spicy tuna roll, shrimp roll with avocado and aburi salmon roll



Green keeper VG (10 pcs)/ 14.5

Avocado, Mango, Inari nigiri and avocado cucumber roll



Sushi Planet Vegan Set/ 38.5

Tofu, shiitake mushroom, asparagus skewers, avocado, asparagus nigiri, seaweed gunkan, seaweed roll with avocado, avocado and cucumber roll with lotus chips



Vegan sushi set VG/ (24 pcs)/ 27.5

Avocado, mango nigiri, edemame, seaweed gunkan, avocado cucumber roll and seaweed roll with avocado



Vegetable Tempura Set/ 18.5

Asparagus, eggplant, pumpkin broccolini, sweet potato nigiri and vegetable tempura roll

# DESSERT



Green tea ice cream  
(1 scoop)/ 4.0



Vanilla ice cream  
(1 scoop)/ 4.0



Caramel chocolate dome  
GF/ 8.5

Delicious caramel chocolate mousse  
with soft caramel centre on almond  
cacao crunchie base



New york cheesecake/  
GF/ 8.5

Cream cheese, sugar, vanilla, free  
range eggs, gelatin, honey, organic  
coconut sugar, golden syrup,  
ginger, lemon, butter



Passionfruit mango  
cheesecake/ GF/ 8.5

Free range eggs, pineapple, cream  
cheese, sour cream,, mango puree,  
fresh lemon, vanilla bean paste, rice  
flour, butter



Lemon Lime Coconut  
Passionfruit/ VG/ 8.5

Cashew, macadamia, passion-  
fruit, agar, coconut milk, lemon,  
lime, freeze dried raspberries



Lemon curd meringue cheese-  
cake/ GF/ 8.5

Smooth and creamy cheesecake topped  
off with refreshing lemon curd and me-  
ringue frosting

# BEER

Asahi draught  
400ml/ 10.5



Sapporo draught  
330ml/ 6.5  
500ml/ 9.5



Koshihikari Echigo Rice Beer  
500ml/ 13.5



Asahi black  
335 ml/ 9.5



Coopers pale ale  
330ml/ 5.5



Kirin Megumi  
300 ml/ 8.5



Cascade light  
375 ml/ 5.5



# MILKSHAKES



Vanilla milkshake/  
6.5



Strawberry milkshake/  
8.5



Green tea milkshake/  
7.5



Chocolate milkshake/  
6.5

## SOFT DRINK

Antipodes still water	500ml / 5.5
Antipodes still water	1000ml / 8.5
Antipodes sparkling water	500ml / 5.5
Antipodes sparkling water	1000ml / 8.5
Coca Cola	330ml / 4.5
Coca Cola Zero	330ml / 4.5
Sprite	330ml / 4.5
Iced tea	345ml / 4.5
Apple juice	250ml / 4.5
Orange juice	250ml / 4.5
Pineapple juice	250ml / 4.5
Jug of soft drink/ juice/ iced tea	2000ml / 15.0

## LIQUORS

Plum wine – Choya Umeshu	50ml / 8.5
Plum wine – Choya Umeshu	300ml / 39.5
Gin – Hendrick's	w/mix / 9.5
Gin – Tanqueray	w/mix / 7.5
Tequila – El Jimador	w/mix / 7.5
Vodka – Absolut	w/mix / 7.5
Vodka – Grey Goose	w/mix / 9.5
Rum – Havana Club	w/mix / 7.5
Whisky – Johnnie Walker Red	w/mix / 7.5
Whisky – Jack Daniel's	w/mix / 8.5
Bourbon – Jim Beam	w/mix / 7.5

## JAPANESE LIQUORS

### JAPANESE SHOCHU

Kakushigura "Hamada Shuzo"	300ml / 29.5
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## CIDER

Somersby apple cider	330ml / 7.5
Somersby pear cider	330ml / 7.5

# TEA

Earl Grey/ 4.5



English Breakfast/ 4.5



Jasmine/ 4.5



Green Sunny/ 4.5



Gen Mai Chai/ 4.5



Milk Oolong/ 6.5



# MOCKTAILS

## VIRGIN STRAWBERRY MOJITO / 9.5

*Fresh lime squeeze, mint, strawberries and soda.*



## STRAWBERRY LEMONADE / 7.5

*A refreshing lemonade with fresh strawberries.*



## VIRGIN MOJITO / 8.5

*A classic cocktail minus rum. Fresh lime squeeze and mint with soda.*



## LEMON LIME BITTERS / 6.5

*Quench your thirst with a classic made of sprite, Angostura bitters, lime cordial and lemon wedge.*



## VIRGIN STRAWBERRY DAIQUIRI / 14.5

*A punnet of fragrant juicy strawberries blended with fresh lime and mint.*



## VIRGIN COLADA / 8.5

*A traditional island coconut drink mixed with pineapple juice and orange squeeze.*



# COCKTAILS

## BAKED APPLE PIE / 15.5

*Apple schnapps, apple juice, vodka and butterscotch schnapps combined to create dessert in a glass.*



## CINNA-GIN / 16.5

*Lemon, Gin and Plum Wine mixed with our house made cinnamon syrup.*



## KIWI KAKUSHIGURA / 16.5

*Japanese shochu with fresh kiwi and a citrus blast.*



## PARTY PEACH / 34.5

*Aromatic uplifting party-size jug comprising peach schnapps, fresh lime, vodka and cranberry juice.*



## CHILI MANGO MARGARITA / 17.5

*A complex drink with a quirky twist. Fresh mango, avocado, oranges and limes along with tequila, cointreau and a touch of red pepper.*



## SAKETINI / 14.5

*Asabiraki sake mixed with Choya Umeshu plum wine. A Japanese twist on the classic martini.*



**STRAWBERRY DAIQUIRI / 17.5**

*A punnet of fragrant juicy strawberries blended with rum, fresh lime and mint.*



**UMESHU SPIRITZ/ 15.5**

*Choya classic plum wine with sparkling wine*



**GIN SOUR / 16.5**

*A refreshing cocktail created with gin, lemon squeeze, Cointreau and egg white,*



**COSMOPOLITAN / 14.5**

*Sex and the city legend made with cointreau, vodka and cranberry juice.*



**ESPRESSO MARTINI / 15.5**

*An classic comprising an espresso shot, kahlue and vodka.*



**LEMON MERINGUE / 15.5**

*Limoncello, vanilla vodka, fresh lemon juice and egg white.*



**MOJITO / 15.5**

*A refreshing classic made with rum, fresh lime and mint. Feel the Cuban vibes!*



**STRAWBERRY MOJITO / 16.5**

*A twist to the classic Mojito with fresh sweet strawberries.*



**WHISKY SOUR / 16.5**

*A sophisticated drink for whisky lovers - combining fresh lemon squeeze, cointreau, egg white and fresh orange.*



**PINA COLADA / 14.5**

*Coconut cream, pineapple juice, orange squeeze and rum*



**STORMY GINGER / 14.5**

*An easy-drinking, gin-based classic cocktail from Bermuda.  
A combination of fresh cucumber, ginger and lemon, gin and sliced cucumber*



**MAI TAI / 17.5**

*Tahitian for 'good' - our Mai Tai combines flavours of white rum, pineapple juice, orange and lime squeeze.*



# JAPANESE SAKE



## Seikyo Junmai Ginjo Omachi Sake

Seikyo Ginjo is a Hiroshima style Sake; fruity and semidry. Uniquely the yeast used in this Sake comes from apple skin which gives a beautiful fragrance. A lovely apéritif.

300ml / 39.5  
720ml / 95.0



## Kizakura Yamahai

Kizakura Yamahai is semidry and rich in flavour. Its mellow character and soft palate makes this an excellent starting point for the uninitiated to start their Sake journey.

300ml / 15.5  
720ml / 35.5



## Go-Shu Sake

A smooth, well balanced Sake made using pure Blue Mountains water. Subtle fruity notes with a hint of bitterness and dry finish.

300ml / 15.0  
720ml / 35.0



## Go-Shu Blue Super Premium Sake

This super premium (Junmai-Ginjo) Sake has a delicate fruit nose with a smooth dry taste. Serve cold or lightly heated.

300ml / 21.0  
720ml / 51.5



## Asabiraki Suijin Junmai Sake

Asabiraki Suijin is a full body & super dry sake made by the multi award winning sake brewery Asabiraki from Iwate. Great food matching sake for beef & pork. Best drink Warm

300ml / 19.5  
720ml / 47.5



## Aai Sparkling sake

Sparkling with Japanese blue, quietly shining blue & slim body. It is a sake new style. Super clean taste

330ml / 18.0



## Hana-awaka sparkling sake

A light and fizzy sparkling sake with a unique fresh blend of sweet and sour

250ml / 15.0



## Hana-awaka sparkling white nigori

A light and fizzy sparkling sake with a unique fresh blend of sweet and sour

250ml / 15.0



## Hana-fuga sparkling sake peach

A junmai sake-based fancy sparkling liquor with a natural peach juice

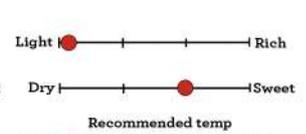
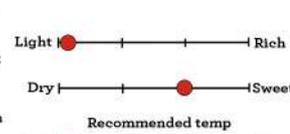
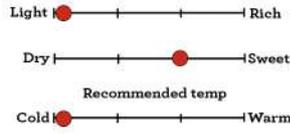
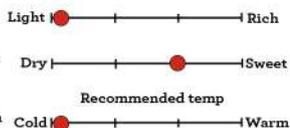
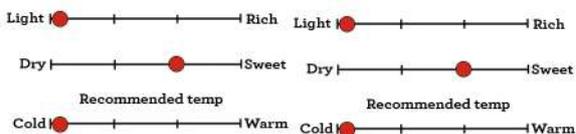
250ml / 15.0



## Hana-fuga sparkling sake yuzu

A junmai sake-based fancy sparkling liquor with a natural yuzu juice

250ml / 15.0



## RED WINE



Langmeil 'Valley floor'  
shiraz  
Barossa Valley, SA

750ml/ 44.5



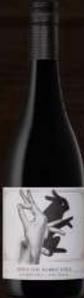
Kooyong 'Massale' Pinot  
Noir  
Mornington Peninsula, VIC

750ml/ 39.5  
150ml/ 11.5



Penfolds Koonunga Hill  
Cabernet Sauvignon,  
SA

750ml/ 34.5  
150ml/ 8.5



Down the Rabbit Hole  
Shiraz  
McLaren Vale, SA

750ml/ 39.5  
150ml/ 9.0



Blesdale Bremerview Shiraz,  
Langhorne Creek, SA

750ml/ 30.0  
150ml/ 7.5



West Cape Howe Rose,  
Mount Barker, WA

750ml/ 28.5  
150ml/ 7.5

## WHITE WINE



Deviation Road Pinot  
Gris  
Adelaide Hills, SA

750ml/ 34.5  
150ml/ 9.0



O'leary walker  
Riesling Claire  
Valley, SA

750ml/ 35.5  
150ml/ 9.5



Blesdale Sauvignon  
Blanc Adelaide Hills,  
SA

750ml/ 27.5  
150ml/ 7.0



Yalumba Y series  
Pinot Grigio, South  
Australia

750ml/ 32.0  
150ml/ 8.0

## SPARKLING WINE



Salatin Prosecco,  
Italy  
750ml/ 37.5  
150ml/ 8.5



Redbank Prosecco  
(VG)  
750ml/ 29.0  
150ml/ 7.5



Pitchfork moscato,  
Margaret River, WA  
750ml/ 28  
150ml/ 7.0

## JAPANESE WHISKY



### The Yamazaki Single Malt

*Released in Spring 2014, this is one of two Distiller's reserve single malt whiskies from Suntory in Japan. This single malt from the Yamazaki distillery is jam-packed with superb red berry notes, gained from the whisky being matured in Bordeaux wine casks and Sherry casks. It also features malt matured in Mizunara casks, adding subtle fragrant oak notes*

30ml/ 11.5



### Hibiki 12 year old

*Hibiki is the highest class blended whisky from Suntory made from single malts from Yamazaki and Hakushu, some often aged with a very rare Japanese oak. The 12 Year Old gives pineapple, plum, raspberry, honey and hibiscus on the nose followed by a palate full of banana, pomegranate, custard and pink pepper. The finish is sweet, sour and complex.*

30ml/ 13.5



### Suntory Kakubin Premium

*Kakubin (meaning square bottle) has been produced since 1937 and is Japan's No 1 whisky brand. The Premium specially blends key malts from Yamazaki and Hakushu, which are then aged in wine and sherry barrels. The whisky offers a rich sweetness and long lasting finish with subtle, aromatic hints of custard cream.*

30ml/ 11.5



### Fujisan Whisky 40°

*The whisky "Mt Fuji" is a forested area of 1000m above sea level. Mt Fuji forest area is split from the basement 160 metres below the basement rock layer peculiar to Mt Fuji, which is polished over a long period of time, finished with splashed natural water I will. Please enjoy the story of yourself with fragrant, tasty, rich whisky "Mt Fuji"*

30ml/ 13.5