

The background of the entire page is a dark charcoal grey. It is decorated with several thin, light grey, wavy lines that meander across the space, creating a sense of movement and depth. These lines vary in thickness and curvature, some forming loops and others extending across the frame.

**BAY 丸INE**

OMAKASE



## About

Our chefs' inimitable tapestry of culinary experiences and passion for produce is reflected in an inspired approach to the traditional Japanese dining experience, Omakase.

Built on the foundation of only utilising the freshest available produce, sourced daily, our chefs' personally guide you through each dish when dining at the counter.

A hand-selected curation of the finest sake provides an extra layer to the intimate and memorable journey you will enjoy at Bay Nine Omakase.



# Omakase Menu

11 course menu curated by our Head Chefs from the freshest produce, sourced daily. Each dish will be presented to you by our Head Chef at our Omakase Counter.

**\$215 per person**

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## Pairing Beverages Menu

**Junmai Daiginjo Journey 純米大吟醸**

Sake Tasting - 30ml x 6 (\$95)

### SURCHARGES

A 10% surcharge applies on Sundays

A 15% surcharge applies on all Public Holidays

A service charge of 10% applies (capped at \$500.00) for all bookings of 9 or more guests

# Set Menu

An inspired, Japanese dining experience served at the table on the main floor. This menu offers 8 courses.

**\$155 per person**



## **SURCHARGES**

A 10% surcharge applies on Sundays

A 15% surcharge applies on all Public Holidays

A service charge of 10% applies (capped at \$500.00) for all bookings of 9 or more guests

# Pairing Beverages Menu

**Junmai Daiginjo Journey** 95  
30ml x 6

**Bay 9 Omakase Japanese Whisky Journey** 88  
15ml x 3 (Hakusu single, Malt Yamazaki Distiller's Reserve, Hibiki Suntory Harmony)

**House Sake – Special Selections**  
Glass; 75ml (\$18), Carafe; 350ml (\$60)

## Cocktails

**Bay Nine Martini** 24  
Genmaicha infused Roku Gin, lime juice, pineapple juice, green tea syrup

**Matcha Highball** 22  
Matcha infused Suntory Haku Vodka, lemon, honey, soda

**Shiso Umeshu Vodka** 24  
Shiso infused vodka, umeshu, cranberry, lime, plum

**Tokyo Piña Colada** 24  
Bacardi rum, Midori, Malibu, lime, pineapple, coconut

**Pepperberry Whisky Smash** 24  
Hickory smoked Suntory Whisky Toki, lemon, mint, pepperberry

**Tagorashi Chili Margarita** 22  
Tagorashi pepper infused tequila, Cointreau, yuzu, lime, sugar

## Mocktails

<b>Yuzu Bomb</b> Seedlp grove, yuzu, pineapple, lemon, peach purée	20
<b>Japanese Blossom</b> Four pillars 0% bloody bandwagon, shiso, lime, cranberry, soda	20

## Beer & Cider

Asahi Super Dry (Premium Ale), Japan 330ml	14
Yebisu Premium Draft, Japan 343ml	17
Yebisu Premium Black, Japan 343ml	17
Suntory Premium Malt's, Japan 500ml	26
Kyoto Matcha Beer, Japan 330ml	21
Hitachino (White Ale), Japan 330ml	20
James Squire 'Orchard Crush' (Apple Cider), Australia 330ml	12
James Boag's Premium Light, Australia 375ml	10

## Non-Alcoholic

Soft Drinks - 250ml Coke, No Sugar, Lemonade, Lemon Lime & Bitters	7
Juice - Apple, Orange, Pineapple, Cranberry	7
Sparkling Water 750ml	6/pp
Still Water 750ml	6/pp
Green Tea (Genmaicha)	5/pp

## Sparkling & Champagne White

	Glass	Bottle
Santa Margherita Prosecco NV Di Valdobbiadene, Italy	16	70
Clover Hill Tasmanian MV Cuvee Piper River, Tas	28	120
Taittinger Cuvee Prestige Brut NV Epernay, FR	35	155
Pol Roger Brut Reserve - Non Vintage, Epernay, FR		232
Louis Roederer Rose 2015, FR		255
Pol Riger Cuvee 'Sir Winston Churchill' Epemay, FR		575

## White

	Glass	Bottle
Small Forest Chardonnay by Atsuko, Hunter Valley	15	60
Small Forest Verdello by Atsuko, Hunter Valley	16	61
Grosset 'Polish Hill' Riesling	39	168
Louis Jadot Chablis, Burgundy, FR		150
Jim Barry 'The Florita' Riesling Cellar Clare Valley, SA		124

## Red

	Glass	Bottle
Te Mata Gamay Noir Hawkes Bay		71
Swinging Bridge 'M.A.W.' Pinot Noir, Orange	16	72
Small Forest Shiraz by Atsuko, Hunter Valley	18	75
Henschke 'Keyneton Euphonium' Shiraz Cabernet Blend	40	195

## Rosé

	Glass	Bottle
Small Forest Rose by Atsuko, Hunter Valley	15	52
Ultimate Provence Rose, Provence FR	16	68
Chateau D'esclans Whispering Angle Rose		99



# Whisky

	Glass	Bottle
Mars Iwai Tradition Blended Whisky, Southern Nagano	16	240
Mars Maltage 'Cosmo' Blended Malt, Kyushu Island	20	320
Mars Tsunuki 'The Peated' Single Malt 2021, Kagoshima	40	675
Taketsuru Pure Malt Japanese Whisky, Miyagiko & Yoichi	22	370
Hibiki Suntory Harmony Whisky, Hakushu	58	645
Yamazaki Distiller's Reserve Whisky, Yamazaki	38	495
Hakushu Single Malt Japanese Whisky, Hakushu	48	510
The Chita Single Grain Whisky, Chita	18	295
Hibiki Blender's Choice Japanese Whisky, Yamazaki	99	1,470
Yamazaki 12-Year-Old Single Malt Japanese Whisky, Yamazaki	88	1,350

## Vodka

	Glass
Haku, Japan	14
Hombo Shuzo, Japan	18
Nikka Coffey Vodka	16
Eiko Japanese Vodka	15

## Gin

	Glass
Mars WA BI, Japan	15
Wa Bi Damask Rose, Japan	18
J’Rose London Dry Gin, Italy	20
Roku, Japan	15

## Shochu (焼酎, しょうちゅう, shōchū)

Japan's indigenous distilled spirit, Shochu typically has about 20-25% ABV

Hamada Kaido Imo shochu, Sweet potato, 45ml (海童 芋赤瓶焼酎)	20
Miyazaki Tokino Kokuin Shochu, Rice 45ml (時乃刻印 本格米焼酎)	20
Kozuru Kuro Shochu, Sweet potato, 45ml (小鶴 黒麹芋焼酎)	17

## On the rocks

Sodawari - Served in a highball with soda water /

Oyuwari - Served with hot water

天の戸

*Asamai Shuzo Company was established in 1917. Soukou Kakizaki, the founder of the company, named the brand 'Amanoto', inspired by an old poem based on a Japanese myth. 'Amanoto' means 'Heavens Door'. Since 2011, Amanoto has only produced Junmaishu, a kind of sake brewed only with rice and water, with no alcohol adjustment. Amanoto does not filter any of its sake and all of its sake yeast is cultured in-house, to produce Amanoto's own unique flavour.*

#### **Amanoto Junkara Junmai 天の戸 醇辛純米**

ALC/VOL: 16% BOTTLE 300ml (\$65)



Junkara means 'dry', and this sake is very dry. The palate provides a collection of flavours including hints of brown mushroom, cider, lemon skin, and has hints of chargrilled smokiness and scolded nuts. It finishes dry and clean with a hint of bitterness at the end.

Traditional Japanese foods such as sashimi and sushi, and tempura, pork, and hearty foods such as braised chicken and mushrooms. **Ingredients:** Rice and Koji Rice. **Serve Cold & Warm.**

#### **Amanoto Tenkuro Junmai Genshu 天の戸 天黒 純米原酒**

ALC/VOL: 16% BOTTLE 720ml (\$155) CARAFE 350ml (\$100)



Citrus on the nose, medium bodied with layers of texture on the palate. Crisp lemon and yuzu flavour with tropical fruits such as guava on the base of steamed rice are present. Clean, crisp and long finish.

This sake is designed to match a variety of foods. **Ingredients:** Rice and Koji Rice. **Serve Cold.**

#### **Amanoto Junmai Daiginjo 35 天の戸 純米大吟醸**

35 ALC/VOL: 16.5% BOTTLE 720ml (\$245)



Amanoto's highly polished Junmai Daiginjo is their flagship sake and is very elegant and fragrant. It shows subtle sweetness, yet is crisp and clean with a hint of cherry blossom on the finish.

Sushi, sashimi, and fried foods such as tempura. **Ingredients:** Rice and Koji Rice. **Serve Cold.**





The Dewazakura Sake Brewery was established in 1892. It is located in Tendo City, Yamagata Prefecture, a small town of 60,000 residents located 300 kilometres north of Tokyo. Dewazakura are known for its distinctive fragrant sake, which can be attributed to tints yeast selection and low temperature fermentation techniques. Yamagata prefecture does not have any large sake companies, hence all individual Sake breweries show their own character but tend to have a fragrant style.



**Dewazakura Saku Sparkling Junmai 出羽桜 咲 スパークリング純米**

ALC/VOL: 9% BOTTLE 250ml (\$53)

This sparkling sake is clear, light bodied but with more character than the 'fruitier' styles available. Limited production. A hint of herb on nose, elegant on palate with delicate dry finish.

Seafood carpaccio with lemon/citrus dressing, salad, sushi and sashimi. **Ingredients:** Rice and Koji Rice. **Serve Cold.**



**Dewazakura Seijo Karakuchi 出羽桜 誠醸辛口**

ALC/VOL: 15.5% BOTTLE 300ml (\$43)

Seijo Karakuchi is Dewazakura's everyday sake. Seijo means 'with whole heart' and Karakuchi means 'dry'. It has a delicate herb fragrance and is light bodied with a hint of mushroom. The finish is clean and crisp.

Sushi, sashimi, and fried foods such as tempura and miso. **Ingredients:** Rice, Koji Rice, Sake Yeast, Brewed Alcohol. **Serve Cold & Warm.**



**Dewazakura Dewasansan Junmai Ginjo 出羽桜 出羽燦々 純米吟醸**

ALC/VOL: 15.5% BOTTLE 300ml (\$60)

Dewazakura!use!Dewa Sansan sake rice, which the company helped to develop!This produces a soft and full flavoured style sake with zingy acidity, and a clean and fresh finish.

Fish tempura, fried tofu, tonkatsu, sashimi, grilled fish, miso or yuzu flavoured dishes. **Ingredients:** Water, Rice, Koji Rice, Sake Yeast. **Serve Cold & Warm.**



**Dewazakura Ichiro Junmai Daiginjo 出羽桜 一路 純米大吟醸**

ALC/VOL: 16% BOTTLE 720ml (\$230)

Ichiro means one straight road. Dewazakura named it so to indicate its determination and focus in Ginjo making. Ichiro is Dewazakura's flagship Junmai Daiginjo. It is fine and delicate, but also has a subtle power.

Grilled beef and root vegetables. Also shellfish with a rich sauce like tomato, soy, or miso.

**Ingredients:** Rice, Koji Rice, Sake Yeast. **Serve Cold.**



**Dewazakura Yuki Megami Junmai Daiginjo 出羽桜 雪女神 純米大吟**

ALC/VOL: 16% BOTTLE 720ml (\$169)

Special Yamagata prefecture's Sake specific rice Yuki Megami is used to make this Junmai Daiginjo. Fresh tropical fruits with a hint of yeast on the nose. Palate shows soft creamy texture with lots of fruity tone, yoghurt, and clean acidity. Long and clean finish.

Light cheese, vegetables, or fish carpaccio. Steamed shellfish would also work very well.

**Ingredients:** Water, Rice, Koji Rice, Sake Yeast **Serve Cold.**



*Established in 1751, Fukuju is located in Kobe, once known as Nada, which has a long history and is famous for the quality of its sake. The region around Kobe is still known as Nada in the 'sake world' and is the #1 region in Japan for the production of sake, producing about 25% of sake in Japan. The house style is very elegant. The water in Nada/Kobe is called Miyamizu, a hard water by Japanese standards, full of minerals and notable in the 'sake world'. The Nada regional style is dry and has good grip with spiciness.*



### Fukuju Daiginjo 福寿 大吟醸

ALC/VOL: 15% BOTTLE 720ml (\$260)

Fukuju's flagship Daiginjo, made with 100% Hyogo prefecture's high quality Yamada nishiki rice! This is a typical classic style from Nada! – elegant, good dryness and clean structure. It shows lychee and melon on the nose and has a refreshing acidity and smooth creaminess. Long finish with fresh fruit sweetness.

Sashimi, salmon or trout carpaccio and grilled seafoods. **Ingredients:** Rice, Koji Rice & Brewed Alcohol. **Serve Cold.**



### Fukuju Umeshu 福寿 梅酒

ALC/VOL: 15% GLASS 150ml (\$28)

Umeshu is often translated as 'plum' sake, however the Ume fruit whilst, considered a plum, is also very close to an apricot. The Ume fruit is infused into crisp and clean premium sake. It is sweet and tangy with complex flavour.

Chilled Umeshu straight, over ice, or cold spring water. **Ingredients:** Ume, Sugar, and Brewery Alcohol.



*Sekiya Brewery Co Ltd, producing sake under the brand name Houraisen, was established in 1864 in the prefecture of Aichi, about halfway between Tokyo and Osaka. Whilst over 150 years old, Houraisen is now considered one of the most modern and innovative sake producers in Japan. The average rice-polishing rate across all the sake the company produces is 50% (Daiginjo level).*



**Houraisen Kasumizuki Junmai 蓬萊泉 霞月 純米**

ALC/VOL: 15.5% BOTTLE 720ml (\$98) CARAFE 350ml (\$70)

Kasumizuki is Houraisen's everyday Junmai. It has a delicate flowery fragrance. It is a medium bodied sake with a kind of firmness on the palate. Nice high acidity with an underlying bitter trace that creates a nice long dry finish.

Grilled eel or teriyaki chicken. However, this sake is very versatile with any kind of food.

**Ingredients:** Rice and Koji Rice. **Serve Cold & Warm.**



**Houraisen Wa Junmai Ginjo 蓬萊泉 和 純米吟釀**

ALC/VOL: 15.5% BOTTLE 720ml (\$158) CARAFE 350ml (\$85)

'Wa' means harmony and this sake reflects this, with a wonderful balance between the rice sweetness and natural acidity. There are hints of apricot and peach on the nose, with the refreshing acidity and soft sweetness on the palate providing an elegant mouthfeel. It has plenty of umami flavour with a clean crisp finish.

This sake is very versatile with any kind of food. **Ingredients:** Rice and Koji Rice.

**Serve Cold & Warm.**



**Houraisen Kuu Junmai Daiginjo 蓬萊泉 空 純米大吟釀**

ALC/VOL: 15.5% BOTTLE 720ml (\$260)

Another one of Houraisen's flagship sakes is known as Kuu (sky). Delicate, fragrant and clean on the nose. Subtle complexity on the palate with wonderful soft mouthfeel and purity. Lovely sweetness balanced by clean crisp acidity.

Sashimi, grilled freshwater fish, miso or yuzu flavored dishes.

**Ingredients:** Rice and Koji Rice. **Serve Cold.**







**Houraisen Ao Shiso Kaoru Umeshu 蓬萊泉 青しそ薫る 梅酒**

ALC/VOL: 14% BOTTLE 720ml (\$160) CARAFE 350ml (\$85) GLASS 75ml (\$18)

Umeshu is produced by infusing Ume fruit into Shochu. This Umeshu is Shiso (Japanese herb) flavoured, and has a herb and perfumed character. The texture is rich with gentle spiciness. It is sweet and tangy with complex flavour.

**Ingredients:** Ume, Shiso paste, Sugar, Brewed Alcohol. **Serve chilled Umeshu straight or over ice or cold spring water.**



**Houraisen Akai Sake 'Red Rice' Junmai 蓬萊泉 赤い酒 純米**

ALC/VOL: 14% BOTTLE 720ml (\$259) CARAFE 350ml (\$140)

This is our Akai Sake (red coloured Sake) project. We have worked with Houraisen Brewery on how we can achieve fresh and lively red coloured Sake. Because this red rice was hardly polished to achieve its beautiful ruby red colour, it is very lively and fruity, like cherries. It has a clean fresh acidity, good balance between Umami and tannin, with complexity.

Tuna carpaccio, fresh seafood, vegetable tempura, or cheese like Spanish Manchego.

**Ingredients:** Rice, Koji Rice, Sake Yeast. **Serve Cold.**



*Kunizakari was established in 1844 in Handa City, Aichi. Handa City is situated on the Chita peninsula, about 380km south-west of Tokyo. Kuni means 'country' and sakari means 'prosperity', so Kunizakari roughly translates as 'flourishing along with the growth of Japan'.*



#### **Kunizakari Saika Daiginjo 国盛 彩華 大吟醸**

ALC/VOL: 15% BOTTLE 720ml (\$105) CARAFE 350ml (\$75)

Great value for Daiginjo. Crisp and light body with tropical fruits such as melon and banana. Smooth mouthfeel and finish is very clean and dry.

This sake is very versatile with any kind of food. **Ingredients:** Water, Rice, Koji Rice, Distilled Alcohol, Sake Yeast. **Serve Cold & Warm.**



#### **Kunizakari Nigori Umeshu 国盛 にごり梅酒**

ALC/VOL: 14% BOTTLE 500ml (\$95) CARAFE 350ml (\$68) GLASS 75ml (\$18)

Fruity and textural, with subtle cloudiness, peach-like sweetness, tangy and complexity.

**Ingredients:** Water, Ume, Distilled Alcohol, Honey, Sugar.

**Serve chilled Umeshu straight, over ice or cold spring water.**



#### **Kunizakari Muroka Umeshu 国盛 無濾過梅酒**

ALC/VOL: 14% BOTTLE 720ml (\$125) CARAFE 350ml (\$80) GLASS 75ml (\$20)

This Umeshu is produced by infusing Ume fruit into Shochu. Nose and palate show marzipan and rich texture. It is sweet and tangy with complex flavour.

**Ingredients:** Ume, Sugar, Distilled Alcohol. **Serve chilled Umeshu straight, over ice or cold spring water.**



**Kunizakari Koucha (Black Tea) Umeshu 国盛 紅茶梅酒**

ALC/VOL: 12% BOTTLE 720ml (\$98) CARAFE 350ml (\$58) GLASS 75ml (\$15)

Black tea and Umeshu blended. Ume and tropical notes on nose with almond character. Medium body Umeshu with creamy texture, the palate shows clean sweetness and good quality black tea, tannin and clean acidity. Finish is clean.

**Ingredients:** Black tea paste, Ume, Sugar, Distilled Alcohol. **Serve chilled Umeshu straight, over ice, or cold spring water.**



**Kunizakari Gahoujin Junmai Daiginjo 国盛 我達人 純米大吟醸**

ALC/VOL: 15% BOTTLE 720ml (\$360) CARAFE 350ml (\$195)

Kunizakari's flagship Sake. 'Gahoujin' means 'Encounter'. Fresh apple on nose, creamy texture with fruit sweetness on palate. Long and clean finish.

**Ingredients:** Water, Rice, Koji Rice.

# 七田

*Established in 1875, Shichida Sake is created by Tenzan Shuzo in Saga on the southern island of Kyushu. The company strives to create sake with a clean, juicy mouthfeel, with deep flavour with lots of umami and elegant acidity. Whilst respecting tradition, they bring a modern approach to the production of their sake. The water in this region is medium hard, and it is sourced from beautiful pure rivers, and from a local waterfall which is rated in the Top 100 waterfalls in Japan for water quality.*



## Shichida Junmai 七田 純米

ALC/VOL: 16% BOTTLE 300ml (\$63)

Fresh green apple on the nose. It is a medium-bodied sake with a kind of firmness on the palate. Nice mild acidity with a long and clean finish.

Grilled meat, and other full flavoured dishes. **Ingredients:** Water, Rice, Koji Rice.

**Serve Cold & Warm.**



## Shichida Junmai Daiginjo 七田 純米大吟醸

ALC/VOL: 16% BOTTLE 720ml (\$258)

Shichida's flagship Junmai Daiginjo. 100% Yamadanishiki sake rice used. Silky texture with tropical fruitiness and delicate flowery fragrance. Very elegant style with subtle acidity and complexity.

Delicate dishes such as sashimi, whiting, john dory and chicken.

**Ingredients:** Water, Rice, Koji Rice. **Serve Cold & Warm.**



*Tengumai was founded in 1823 in the late Edo period. The present head is 8th generation. At that time the Kura (brewery) was surrounded by dense forest where Tengu (long-nosed goblin), an imaginary being with mysterious powers according to Japanese folklore, seemed to exist. The name Tengumai is derived from the meaning that even Tengu would dance after tasting this sake. Tengumai, amongst a selection of premium sakes, produces Yamahai Sake which is very well known and respected. It matches many different foods, and has a distinct flavour, texture and taste.*



#### **Tengumai Umajun Junmai 天狗舞 旨醇純米**

ALC/VOL: 15.8% BOTTLE 720ml (\$95) CARAFE 350ml (\$53)

Umajun means 'delicious'. A beautifully complex aroma with hints of vanilla and crushed nuts. The texture is creamy and warms your palate. An elegant style, with a nice citrus crispness on the finish.

Deep fried dishes and other salty flavoured dishes. **Ingredients:** Water, Rice, Koji Rice.

**Serve Cold & Warm.**



#### **Tengumai Kimoto Jikomi Junmai 天狗舞 生酛純米**

ALC/VOL: 17% BOTTLE 720ml (\$125) CARAFE 350ml (\$78)

Kimoto and Jikomi refer to the traditional method used to make this sake. This sake has a pale golden colour with an earthy mushroom aroma. It is a full flavoured sake with spice, umami, and clean acidity. Warm mouthfeel and finishing long and soft.

Traditional Japanese dishes like tuna sashimi, bonito tataki or vinegared mackerel. Or grilled fish, miso based soups. **Ingredients:** Water, Rice, Koji Rice. **Serve Cold & Warm.**



#### **Tengumai Junmai Daiginjo 50 天狗舞 純米大吟醸 5 0**

ALC/VOL: 17% BOTTLE 720ml (\$155) CARAFE 350ml (\$100)

This Junmai Daiginjo has an elegant floral nose with lime, green apple and mushroom characters. The palate is quite lean and complex with nice fine acidity. Hints of peach and nectarine, and a long and crisp finish.

Elegant dishes such as sashimi, whiting, john dory and chicken. **Ingredients:** Water, Rice, Koji Rice. **Serve Cold & Warm.**





*Established in 1548, Yoshinogawa is located in the Niigata prefecture in the small city of Nagaoka and is now in the hands of the 20th generation of the Kawakami family. It is the fifth oldest sake brewery in Japan. Yoshinogawa is one of the largest sake producers in the Niigata prefecture which is a major premium rice producing area. Yoshinogawa is also the oldest sake producer in Niigata. The region is known for its crisp, clean sake with a dry finish.*



**Yoshinogawa Minamo Junmai Daiginjo 吉乃川 みなも 純米大吟醸**

ALC/VOL: 15% BOTTLE 720ml (\$249)

This is one of Yoshinogawa's flagship sakes. Yoshinogawa. It takes extreme craftsmanship to blend a number of different sakes to create this wonderful, elegant Junmai Daiginjo full of finesse. Floral, generous fruit on the nose with clean texture and layers of delicious fruitiness on the palate with soft clean acidity. The finish is crisp and dry. It is a great example of Niigata regional style of Sake.

Calamari, grilled beef with salt, miso based dishes, sukiyaki, sashimi, oysters.

**Ingredients:** Water, Rice, Koji Rice. **Serve Cold & Warm.**



**Yoshinogawa Daiginjo 吉乃川 大吟醸**

ALC/VOL: 13% BOTTLE 720ml (\$235)

This is Yoshinogawa's flagship sake. Incredibly complex on the nose. A clean elegant mouthfeel with power and a sweetness on the finish. This sake is kept in tank at -5 degrees for 3 years to enhance the delicate fragrant character.

Sashimi, shell seafood, grilled meat and miso dishes. **Ingredients:** Water, Rice, Koji Rice, Brewed Alcohol.



**Yoshinogawa Yuzushu 吉乃川 ゆず酒**

ALC/VOL: 13% BOTTLE 500ml (\$95) CARAFE 350ml (\$68) GLASS 75ml (\$15)

This Yuzushu is a blend of yuzu juice with Ginjo sake. Yuzu is a citrus fruit grown in Japan. Yuzushu is sweet and will show some cloudiness from the yuzu infusion.

Great with sweet desserts.



Founded in 1880, Kanemitsu Shuzo 金光酒造合資会社 is located in Higashi-Hiroshima City within the Hiroshima Prefecture. In 2003, the head of the brewery, Hideki Kanemitsu, stopped using automated plant equipment and resumed manual production in order to return to handmade sake with individuality. Kanemitsu Shuzo uses 100% domestic rice. Although there are many types of rice used, 80% of the rice used is grown in Hiroshima. The remaining 20% is rice produced in Okayama and Hyogo.



### **Kanemitsu Shuzo Kamokinshu Tokubetsu Junmai 13**

ALC/VOL: 13% BOTTLE 720ml (\$270) CARAFE 350ml (\$150) GLASS 75ml (\$27)

Although it is a 原酒, pure Sake, the alcohol content is low at 13%. The juicy mouthfeel makes this sake easy to drink, while the Umami of the rice can be felt.

**Ingredients:** Water, Kojimai Rice, Kakemai Rice. **Serve chilled.**



### **Kanemitsu Shuzo Kamokinshu Junmai Daiginjo 40**

ALC/VOL: 16% BOTTLE 720ml (\$360) CARAFE 350ml (\$190) GLASS 75ml (\$38)

It has a gentle yet gorgeous aroma and a clean impression. There is a strong sweetness and umami to the taste.

**Ingredients:** Water, Senbon Nishiki. **Serve cold.**



### **Kanemitsu Shuzo Kamokinshu Junmai Ginjo Omachi**

ALC/VOL: 16% BOTTLE 720ml (\$300) CARAFE 350ml (\$170) GLASS 75ml (\$35)

You can taste the umami of Omachi and it has a good finish. It's also easy to match with food. The acidity gives it a freshness. There is volume, a richness and roundness to the taste.

**Ingredients:** Water, Kojimai, Kakemai. **Serve Cold and Warm.**

# Sake & Whisky Journey

## Junmai Daiginjo Journey 純米大吟醸

30ml x 6 (\$95)

## BAY九INE Omakase Japanese Whisky Journey

15ml x 3 (\$88)

Hakushu Single

Malt Yamazaki Distiller's Reserve

Hibiki Suntory Harmony

## House Sake - Special Selections

GLASS 75ml (\$18) CARAFE 350ml (\$60)



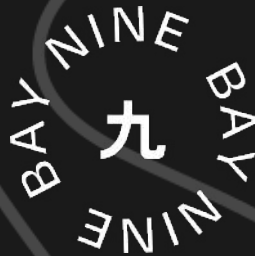
# Surcharges

Please note a 1.6% surcharge will be applied to all credit and debit card payments.

There is a 10% surcharge added to all food and beverage purchases on Sundays.

There is a 15% surcharge added to all food and beverage purchases on Public Holidays.

A service fee of 10% will be applied to all bills for groups of 9 guests and more (capped at \$500).



Bay 9, 7-27 Circular Quay W, The Rocks NSW 2000  
dine@baynine.com.au | 02 9251 0897

[www.thevenuesco.au/baynine](http://www.thevenuesco.au/baynine)