

The background of the entire image is a dark charcoal grey. It is decorated with several thin, light grey, wavy lines that meander across the frame in various directions, creating a sense of movement and depth. The lines are irregular and organic in shape, resembling topographical contour lines or perhaps stylized waves.

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.

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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

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

Cocktails

Bay Nine Martini

Genmaicha infused Roku Gin, lime juice, pineapple juice, green tea syrup

24

Matcha Highball

Matcha infused Suntory Haku Vodka, lemon, honey, soda

22

Shiso Umeshu Vodka

Shiso infused vodka, umeshu, cranberry, lime, plum

24

Tokyo Piña Colada

Bacardi rum, Midori, Malibu, lime, pineapple, coconut

24

Pepperberry Whisky Smash

Hickory smoked Suntory Whisky Toki, lemon, mint, pepperberry

24

Tagorashi Chilli Margarita

Tagorashi pepper infused tequila, Cointreau, yuzu, lime, sugar

22

Mocktails

Yuzu Bomb

Seedlp grove, yuzu, pineapple, lemon, peach puree

20

Japanese Blossom

Four pillars 0% bloody bandwagon, shiso, lime, cranberry, soda

20



Beer & Cider

Asahi Super Dry (Premium Ale), Japan 330ml	14
Kirin Ichiban (Premium Malt), Japan 330ml	14
James Squire 'Orchard Crush' (Apple Cider), Australia 330ml Cascade	12
Kyoto Matcha Beer, Japan 330ml	21
Hitachino (White Ale), Japan 330ml	20

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

Sparkling & Champagne

	Glass	Bottle
Clover Hill Tasmanian MV Cuvee Piper River, Tas	34	155
Charles Heidsieck Brut Reserve, Reims, Champagne, FR		250
Pol Roger Brut Reserve - Non Vintage, Epernay, FR	45	210
Taittinger Cuvee Prestige Brut NV Epernay, FR		232
Charles Heidsieck Vintage Rose, Reims, FR		400
Pol Riger Cuvee 'Sir Winston Churchill' Epemay, FR		575

White

	Glass	Bottle
Frogmore Creek Riesling Coal River, TAS	18	82
Brokenwood 'Tallawanta' Semillon Hunter Valley, NSW	38	182
Jim Barry 'The Florita' Riesling Cellar Release, Clare Valley		137
Shaw + Smith Sauvignon Blanc Adelaide Hills SA	19	86
The Paper Nautilus Sauvignon Blanc Marlborough NZ		101

White

	Glass	Bottle
Aquilani Pinot Grigio Veneto, IT	16	61
Cloudy Bay Te Koko Sauvignon Blanc - 2019, Marlborough		166
Kooyong Beurrot Pinot Gris Mornington Peninsula, VIC		71
Henschke 'Innes Vineyard' Pinot Gris Adelaide Hills, SA		82
Midnight's Promise Chardonnay, Hunter Valley	19	68
Cloudy Bay Chardonnay Marlborough, NZ		113
Kooyong 'Clonale' Chardonnay, Mornington		125
Vasse Felix 'Heytesbury' Chardonnay Margaret River WA		200

Rosé

	Glass	Bottle
Roger & Rufus Grenache Rosé, Barossa	16	68
AIX - Maison Saint Aix Rosé Provence, FR		99

Red

	Glass	Bottle
Te Mata Gamay Noir Hawkes Bay, NZ	15	71
Mt Difficulty Roaring Meg Pinot Noir, Central Otago		89
Tarrawarra Estate Pinot Noir, Yarra Valley		82
Fatal Shore by Giant Steps Pinot Noir Coal River Valley, TAS	51	242
Yangarra Shiraz McLaren Vale SA		93
Brokenwood Hunter Shiraz, Hunter	23	99
Wirra Wirra Vineyards RSW Shiraz, McLaren Vale		158
Jim Barry 'The McRae Wood' Shiraz Cellar Release, Clare Valley		178
Henschke 'Keyneton Euphonium' Shiraz Cabernet Blend Barossa Valley, SA		195
Bowen Estate Cabernet Sauvignon, Coonowarra	19	89
Cullen Cabernet Sauvignon Merlot Margaret River, WA		113
Man O'War 'Ironclad' Bordeaux Blend Waiheke Island, NZ		172
Te Mata 'Coleraine' Cabernet Merlot Hawkes Bay, NZ	75	348

Icons

	Bottle
Cloudy Bay Pinot Noir, Marlborough	130
Yalumba 'The Signature' Cabernet Sauvignon & Shiraz 2016, Barossa	186
Mt Difficulty Manson's Farm Pinot Noir, Central Otago	240
Bannockburn 'Serre' Pinot Noir 2000, Geelong	450
Dalwhinnie Shiraz 2000, Victoria	260
Yalumba 'The Octavius' Old Vine Shiraz 2016, Barossa	345
St Hallett 'Old Block' Shiraz 2008, Barossa	380
Jim Barry 'The Armagh' Shiraz 2016, Clare Valley	735
Torbreck 'Runrig' Shiraz Viognier 2005, Barossa	880
Parker Terra Rossa 'First Growth' 2000, Coonowarra	210
Cullen 'Diana Madeline' Cabernet Sauvignon Merlot Margaret River, WA	362

International

	Glass	Bottle
France		
White		
Pascal Jolivet Sancerre, Loire Valley 2019		135
William Fèvre Chablis, Chablis		110
Louis Jadot Chablis Burgundy, FR		213
Domaine Roux Chassagne Montrachet 1er Cru Les Macherelles		424
Red		
Louis Jadot Bourgogne Couvent des Jacobins Pinot Noir Burgundy, FR		124
Italy		
Piccini Prosecco Rose NV Veneto, Italy	19	72
Poliziano Chianti Colli Senesi DOCG Tuscany, IT		86
Vietti Nebbiolo Perbacco Langhe DOC Piedmont, IT		132
Canalicchio di Sopra Rosso di Montalcino DOC Tuscany, IT		138

Whisky

	Glass	Bottle
Mars Iwai Tradition Blended Whisky, Southern Nagano	16	240
Mars Maltage 'Cosmo' Blended Malt, Kuyshu 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

Spirits & Liqueur

Vodka

Haku, Japan	14
Hombo Shuzo Kuro, Japan	18
Belvedere, Poland	15
Cîroc, France	15

Gin

Mars WA BI, Japan	15
Wa Bi Damask Rose, Japan	18
Hendrick's, Scotland	14
Botanist, Scotland	15

Tequila

Don Juilo Reposado, Tequila, Mexico	14
Pampero Añejo Especial, Tequila - Mexico	14

Spirits & Liqueur

American Whiskey

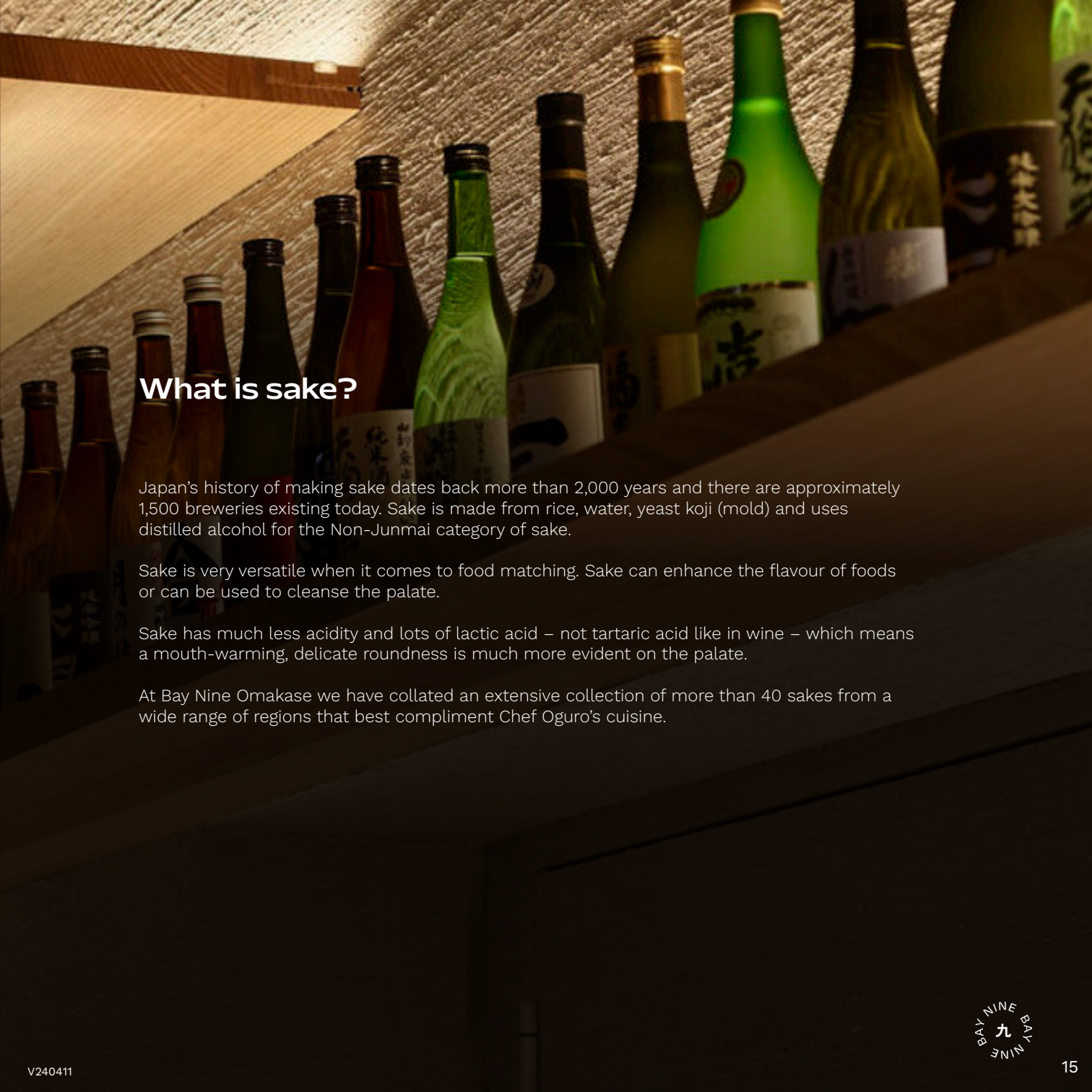
Jack Daniels, Bourbon Whiskey - USA	12
Woodford Reserve, Bourbon Whiskey - USA	15
Southern Comfort, Whiskey Liqueur - USA	12

Rum

Bacardi, Cuba	12
Captain Morgan, Caribbean	13

Cognac

Rémy Martin VSOP, Cognac - France	16
Hennessy XO, France	45



What is sake?

Japan's history of making sake dates back more than 2,000 years and there are approximately 1,500 breweries existing today. Sake is made from rice, water, yeast koji (mold) and uses distilled alcohol for the Non-Junmai category of sake.

Sake is very versatile when it comes to food matching. Sake can enhance the flavour of foods or can be used to cleanse the palate.

Sake has much less acidity and lots of lactic acid – not tartaric acid like in wine – which means a mouth-warming, delicate roundness is much more evident on the palate.

At Bay Nine Omakase we have collated an extensive collection of more than 40 sakes from a wide range of regions that best compliment Chef Oguro's cuisine.

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 Junmai Ginjo 天の戸 純米吟醸

ALC/VOL: 15.5% BOTTLE 300ml (\$80)



This Junmai Ginjo has beautiful purity with subtle yeast complexity on the nose. Elegant and fruity but powerful on the palate with a crisp clean finish with zesty citrus.

Tuna salad, tempura, beef carpaccio with baby herbs, sushi & sashimi. **Ingredients:** Rice and Koji Rice. **Serve Cold.**

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 its 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's Dewasansan 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 Omachi Junmai Ginjo 出羽桜 雄町 純米吟醸

ALC/VOL: 16% BOTTLE 720ml (\$170) CARAFE 350ml (\$90)

This sake is named for the rice used, called Omachi. Omachi rice produces very mild sake with gentle character, full flavour and grain character.

Grilled or robata meats and red flesh fish such as salmon and tuna. **Ingredients:** Water, Rice, Koji Rice, Sake Yeast. **Serve Cold.**



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, Fukujū 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.



Fukujū Junmai 福寿 純米

ALC/VOL: 15% BOTTLE 300ml (\$55)

Classic example of Nada Junmai Style due to local hard water (more mineral contents in natural water used for sake). Medium body with lots of stone fruits such as peach and white nectar. Clean and refreshing with dryness. Good acidity at finish.

Variety of foods including seafood and meat. **Ingredients:** Rice and Koji Rice. **Serve Cold & Warm.**



Fukujū Junmai Ginjo 福寿 純米吟醸

ALC/VOL: 15% BOTTLE 300ml (\$70)

100% Hyogo original Sake rice is used. Beautiful balance between aroma, texture and flavour. Very low temperature used during main fermentation, which makes this sake very aromatic, with flavours such as a apricot. Steamed rice character, umami and acidity lead to clean dry finish.

Grilled seafood & meat with soy sauce. **Ingredients:** Rice and Koji Rice. **Serve Cold.**



Fukujū Daiginjo 福寿 大吟醸

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

Fukujū'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 Beshi Tokubetsu Junmai 蓬莱泉 可 特別純米

ALC/VOL: 15.5% BOTTLE 300ml (\$53)

Beshi is the name given to Houraisen's Tokubetsu (special) Junmai. It is beautifully balanced with a gentle but complex nose. There is fine acidity and fullness on the palate, with a smoothness and a nice dry finish.

Grilled eel, chicken, yakitori. **Ingredients:** Rice and Koji Rice. **Serve Cold & Warm.**



Houraisen Kasumizuki Junmai 蓬莱泉 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 蓬莱泉 和 純米吟醸

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 Bi Junmai Daiginjo 蓬莱泉 美 純米大吟醸

ALC/VOL: 15.5% BOTTLE 300ml (\$95)

Bi (beauty) is one of Houraisen's flagship sakes. It is a very elegant style of Junmai Daiginjo. It is tank matured for 10 months at 10 degrees in order to have a rounder and more mellow character. It has a nose that indicates sweet fruits. The palate shows a good balance between the gentle acidity and the sweet fruit flavours.

Sashimi, fish carpaccio, vegetable tempura or miso and yuzu flavoured dishes. Steamed shellfish would also work very well. **Ingredients:** Water, Rice and Koji Rice. **Serve Cold.**



Houraisen Kuu Junmai Daiginjo 蓬莱泉 空 純米大吟醸

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 蓬莱泉 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 蓬莱泉 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.**



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 Ginjo 七田 純米吟醸

ALC/VOL: 16% BOTTLE 720ml (\$160) CARAFE 350ml (\$100)

Beautiful aroma with lots of stone fruits like peach and apricot. It is medium bodied and has steamed rice character. Clean acidity and Umami and a long finish.

Deep fried tofu, grilled eel, miso based, roasted meat and grilled steak. **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 Yamahai Jikomi Junmai 天狗舞 山麩仕込純米

ALC/VOL: 16% BOTTLE 300ml (\$46)

Yamahai and Jikomi refer to the traditional method used to make this sake. It is also matured in tank for more than 12 months. It has a pale golden colour, with spicy aromas. Rich and complex on the palate, with a crisp long finish.

Grilled fish, black garlic cod, scallops, BBQ duck, chicken or lamb. Strong miso or soy-flavoured dishes such as teriyaki. **Ingredients:** Water, Rice, Koji Rice. **Serve Cold & Warm.**



Tengumai Kimoto Jikomi Junmai 天狗舞 生酏純米

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 50

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.**



Tengumai Yamahai Junmai Daiginjo 天狗舞 山麩純米大吟醸

ALC/VOL: 15% BOTTLE 720ml (\$220)

Tengumai's flagship sake. Yamahai is the traditional method used to make this sake. This sake was matured in tank for over a year. It is a full flavoured sake with great complexity balanced by cleansing acidity and a clean crisp finish.

Traditional Japanese dishes like sashimi, sushi and lightly cooked shellfish or crayfish. **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. oshinogawa 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 Gensen Karakuchi 吉乃川 厳選辛口

ALC/VOL: 16% BOTTLE 300ml (\$45)

Gensen means 'specially selected', and Karakuchi means 'dry'. It is an everyday drinking style of sake. It is quite fruity on the nose. The palate has a tight structure with hints of citrus, and a savoury aspect, finishing long and dry.

When chilled, anything light and delicate such as sashimi, sushi, and salad. When warm, chawanmushi, oden hot pot. **Ingredients:** Water, Rice, Koji Rice, Brewed Alcohol. **Serve Cold & Warm.**



Yoshinogawa Echigo Ginjo 吉乃川 越後 吟醸

ALC/VOL: 13% BOTTLE 720ml (\$95) CARAFE 350ml (\$53)

Echigo is the old name of Niigata prefecture. Niigata has a very elegant, crisp and dry regional style of sake. This sake has a lower alcohol level to offer clean, delicate, floral and fruity Ginjo character. Smooth texture with a crisp finish.

Grilled river fish, prawn, seafood tempura and sashimi. **Ingredients:** Water, Rice, Koji Rice, Brewed Alcohol. **Serve Cold.**



Yoshinogawa Ginjo Gokujo 吉乃川 吟醸極上

ALC/VOL: 16% BOTTLE 300ml (\$55)

Gokujo means 'excellent'. This sake is crisp, clean, fragrant and silky smooth. It is matured in tank for 6 months and bottled every month to keep its freshness. It has a lean and tight palate with soft acidity.

Sashimi, grilled seafood and roast meat. **Ingredients:** Water, Rice, Koji Rice, Brewed Alcohol. **Serve Cold.**





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 Gensen Umeshu 吉乃川 厳選梅酒

ALC/VOL: 13% BOTTLE 720ml (\$130) CARAFE 350ml (\$78) GLASS 75ml (\$17)

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.

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



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.

Sake & Whiskey Journey

Junmai Daiginjo Journey 純米大吟釀

30ml x 6 (\$95)

BAY九INE Omakase Japanese Whisky Journey

15ml x 3 (\$88)

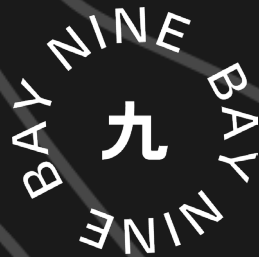
Hakushu Single

Malt Yamazaki Distiller's Reserve

Hibiki Suntory Harmony

House Sake - Special Selections

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



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