

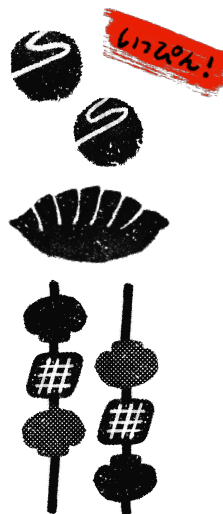
S N A C K S

- house surprise pickles *gf. vgn.* 6.
- renkon chips, yuzukosho mayo *gf. vgn o.* 10.
- torched edamame, sakura salt *gf. vgn.* ... 9.



S M A L L P L A T E S

- agedashi tofu, kombu tsuyu, wafu mushrooms *gf. vgn.* ... 8.
- karaage fried chick, genmaicha shichimi, tare 16.
- kinoko mushroom kushi skewers,
garlic tare (2pc) *vgn. gf o.* 8.
- pork gyoza, original sauce, haiku ra-yu oil (5pc) 15.
- okonomiyaki, sirloin pork, prawn cutelt 15.
- takoyaki, cheese corn, otafuku, kewpie 13.
- duck bao, teriyaki braised, papaya orange (1pc) 7.
- cauliflower tempura, Five spice umami,
haiku ra-yu mayo *vgn o.* 14.



S E A

- salmon yukke, yolk, spring onion,
furikake kale 18.
- kombu cured snapper, aburi torched,
momiji daikon orashi *gf.* 16.
- moreton bay bug, ebi prawn, celariac remoulade,
prawn bisque, nori tempura crisp (3pc) 15.
- omakase sashimi, fish of the day (8pc) *gf o.* 20.
- Fish taco, asahi batter snapper,
umeboshi pico de gallo, chimichurri (1pc) 12.



Bowl of rice 4.

G R E E N S

- papaya kakiage salad, thai som tum sauce *vgn.* ... 10.
- otsumami house salad, soba chips,
kombu sesame dashi *vgn. gf o.* 10.



R I C E

- chirazushi bowl, edamame sushi rice, poke toppings,
tare with a choice of:
sashimi of the day. *gf o.*

OR

karaage.

OR

- ponzu tofu. *vgn o.* 25.
- og curry, koji pork katsu, white rice, Fukujinzuke.
v o, vgn o. 25.



N O O D L E

- yashoku set of duck leg khao na ped don, rice,
namasu fennel, sansho, bak choy, onsen egg,
house sweet chilli 27.
- soy butter mushroom udon, white wine, pancetta,
enoki tempura, cavalo nero, salt bush, straciatella
veg o. 26.
- soba stir fry, pork mince, zha jiang mian,
summer greens *vgn o.* 23.



E N D

- Fried mochi doughnut, red bean,
kinako ice cream (2pc) *vgn o. gf.* 11.
- banoffee, miso caramel crumble,
hojicha ice cream *v.* 12.



scan to see photos
of every dish!

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT,
EGGS, TREE NUTS, SESAME SEEDS, SHELLFISH AND MILK. FOR MORE
INFORMATION, PLEASE INFORM AND SPEAK WITH YOUR SERVER.

veg - vegetarian
vgn - vegan
gf - gluten free
o - option/alternative

ようこそ。
welcome
to the new
izakaya.



COCKTAILS

カクテル!

FROZEN MARGARITA tequila, sugar syrup, lime, triple sec w a choice of strawberry *OR* yuzu and mango 19.

GEISHA GREEN rum, midori, lime, kiwi syrup, egg white, shiso bitters 20.

HAIKU MAGIC gin, nashi pear sake, sugar syrup, lime juice, butterfly pea 19.



HAIKU SOUR whisky, lemon, yuzu, kuromitsu, egg white, bitters 19.5.

PINK DRAGON gin, dragon fruit syrup, umeshu, lime..... 20.5.

LYCHEE MARTINI vodka, lychee syrup, soho, lime 20.

TOKYO SLIPPERS midori, yuzushu, pineapple, lime 19.

MOCKTAILS

モクテル!

KYU SEKAI apple juice, peach syrup, lemon, egg white, cinnamon 10.

NATSU EXPRESS passion fruit pulp, lime, sugar, butterfly pea 12.

SHORT NIGHT earl grey tea, sugar syrup, lemon juice, honey..... 10.



scan to see photos
of every cocktail!



B E E R

ON TAP.

ORION draft lager, okinawa 8/10.

ORION BLACK dark lager, okinawa 10/12.



BOTTLED.

ASAHI SUPER DRY 9.

KIRIN ICHIBAN 11.

SAPPORO BEER 9.

SUNTORY PREMIUM MALTS 12.

YEBISU 11.

NIIGATA BEER 12.

COEDO RURI PILSNER 14.

COEDO SHIKKOKU BLACK LAGER 14.

YOYOGI PALE ALE 12.

YOYOGI BLACK LAGER 12.



HAIKU BY THE GLASS. by gonzo vino wines

HOUSE WHITE 9.

HOUSE CHARDONNAY 9.

HOUSE CHILLED RED 9.

HOUSE RED 9.

MANDALA SPARKLING 10.



BOTTLED.

2021 SKIPJACK SAUVIGNON BLANC marlborough, nz..... 40.

2020 MAREESA PINOT GRIS mornington, vic..... 53.

2021 BRAVE SOULS RIESLING eden valley, sa..... 53.

2019 DODGY BROS JUXTAPOSED ROSE mclaren vale, sa 55.

2020 BETWEEN FIVE BELLS PINOT BLEND lethbridge, vic 60.

2021 NOISY RITUAL PET NAT MOSCATO king valley, vic 60.



S A K E

smooth
intensity.

**KOZAEMON WHITE LABEL nakashima sake
brewery, gifu prefecture, junmai ginjo.**

Ripe peaches and tropical fruit incense. Smooth,
mouth coating texture with simmering intensity and
white pepper acidity on the finish.

..... 19 (90mL) / 38 (180mL).

clean
and fresh.

**HOUOU BIDEN TSURUGI "THE SWORD" JUNMAI
kobayashi sake brewery, tochigi
prefecture, karakuchi junmai.**

A refreshing, clean sake opening with pear skin,
melon, and brine aromas. Delicious nashi pear on the
palate and an umami dominant, medium-dry finish.

..... 19 (90mL) / 38 (180mL).

modern
and juicy.

**SHARAKU JUNMAI miyaizumi sake brewery,
fukushima prefecture, junmai**

A sake crafted with layers of flavour, green melon
and basil with juicy pear, pomelo, and grapefruit with
a backbone of umami and acidity shining through.

..... 18 (90mL) / 36 (180mL).

earthy
umami.

**KOZEMON GODDESS OF SAKE nakashima sake
brewery, gifu prefecture, junmai.**

Textural layers of grain, toasted nuts, earthiness,
and savoury umami with hints of Japanese red bean.
Smooth, deep, and dry style of sake.

..... 18 (90mL) / 36 (180mL).



H I G H B A L L

SUNDAY'S HI yardbird hong kong's whisky, soda 14.

LEMON SOUR kinmiya shochu, Frozen lemon, soda 13.

YUZU HI suntory whisky, yuzu, shiso, soda 14.

WHITE JAPAN kinmiya shochu, calpico, strawberry, soda.... 14.

MATCHA HIGBALL whisky, lemon, matcha syrup,
kuromitsu, soda 16.

ハイボール!



S W E E T S H U

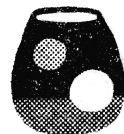
SERVED ON THE ROCKS, SODA, OR NEAT.

TSURU-UME YUZUSHU wakayama 10.

OTA DOKAN UMESHU shiga 10.

RIEN PEAR NASHISHU oita 10.

シュ!



**G
I
N**

SERVED ON THE ROCKS, SODA, OR TONIC

KI-NO-TEA DRY GIN kyoto - gyokuro tencha premium tea, juniper, orris, hinoki 16.

ROKU CRAFT GIN osaka - sakura, sansho, sencha, cherry leaves, yuzu 12.

JINZU GIN scotland - sake, yuzu, sakura 12.



**W
H
I
S
K
Y**

HIBIKI HARMONY orange and apricot fragrance, peppery spice. The youngest of the Hibikis, showcasing the perfectly crafted blend of Yamazaki, Hakushu and Chita distilleries b1. 43% 20.

HIBIKI HARMONY MASTERS SELECT honey and vanilla opening, followed by chocolate and caramel, oakier and a more complex version of harmony b1. 43% 25.

HIBIKI BLENDERS CHOICE vanilla nose, dried fruit, subtle touch of red wine, Suntory's newest Hibiki b1. 43% 28.

HIBIKI 12 luscious marmalade, flavoursome plum liqueur and sherry for a finely tuned malt, crisp finish b1. 43% 39.



W H I S K Y

HIBIKI 17 velvet mellow wood, hints of cinnamon, lingering citrus leaf, an impeccable blend, Bill Murray's Famed drink in "lost in translation" b1. 43% 65.

HIBIKI 21 beautiful marriage of Fruit, caramel and rich sherry spice. Elegantly lasting Finish with wisps of smoke The most awarded blended whisky in the world b1. 43% 99.

YAMAZAKI 12 complex character with a palate of nuts and oils, toffee, zesty peach Finish, From Japan's oldest distillery s1. 43% 35.

YAMAZAKI 18 lovely aroma of dark Fruit, caramel, vanilla, malt and oak, long, well balanced Fruity, sherry Finish s1. 43% 85.

YAMAZAKI 2017 LIMITED EDITION notes of toffee, biscuits and raisins, thick honey, playful Finish, the last of the highly sought-after limited-edition expressions s1. 43% 35.

HAKUSHU DISTILLERS RESERVE very green, minty, cucumber and pine, light smoke, delicate Finish s1. 43% 13.

HAKUSHU 12 light, pure, clean, Floral and Fresh, subtle pine smoke, buttery notes, an absolute Favourite s1. 43% 35.

HAKUSHU 18 delicate orange, pear and grape, lush honey, slight smokiness, exquisite and very special s1. 43% 75.



W H I S K Y

NIKKA YOICHI Firm, balanced with spices, Fresh fruit, melon, kiwi, touches of peat, long silky and deep Finish s1. 45% 15.

NIKKA YOICHI 10 peachy notes, nutmeg spice, smoky palate infused with dried fruit and oak s1. 45% 39.

NIKKA MIYAGIKYO 12 sherry, Fruity scents, palate brings symphony of spices, cardamom, chocolate, light spicy Finish s1. 40% 45.

NIKKA COFFEY MALT distilled in a coffey still, unusual for a malt whisky, robust, spicey, caramel and butterscotch palate . 45% 25.

NIKKA COFFEY GRAIN signature grain whisky, made from mostly corn, bourbon like, Fruity, sweet, vanilla Finish. 45% 25.

NIKKA FROM THE BARREL Full bodied, winter spice, toffee and vanilla, unfurling warm Finish, For its price, amazing and even better with a drop of water b1. 51.4% 14.

NIKKA TAKETSURU sherry plum nose, chocolatey, tobacco leaf, slight smoke with Final hint of coffee b1. 43% 16.



NIKKA BLACK AROMATIC FRUITY AND SWEET 2017 muesli nose, malty palate, sherry sweetness with toffee b1. 40% 19.

NIKKA BLACK CROSSOVER LIMITED EDITION 2017 combination of sweet Fruity Flavours and smoke, rich and peaty b1. 43% 28.

ICHIRO'S MALT AND GRAIN blended From all around the world, sauvignon blanc like nose, sweet vanilla but range of earthy peppery Flavours, a Favourite b1. 46.5% 15.

ICHIRO'S MALT DOUBLE DISTILLERIES blended From the old hanyu and new chichibu, apple and pear, incense wood, spicy, long lasting b1. 46% 27.

ICHIRO'S MALT WINE WOOD RESERVE vinous nose, like a pinot noir, juicy berries into grapefruit spice, medium and dry sweet wine Finish b1. 46% 25.

ICHIRO'S MALT MIZUNARA WOOD RESERVE sharp and clear scent, sour woodiness, short Finish b1. 46% 21.

SUNTORY WORLD WHISKY AO blend of Five whiskeys From Japan, Scotland, Ireland, Canada and the USA; smooth, subdued with a Touch of smoke, Fruity nose, easy to handle b1. 43% 18.



W H I S K Y

FUJI SANROKU 50 DEGREES biscuity scent, strong mouthfeel, grapes mixed with peppers, cocoa medium Finish b1. 50% 19.

FUJI 18 SANROKU GOTEMBA LIMITED EDITION sweet, almond and creamy soda, dry oak, long and smooth playful spiciness in the Finish, From the Foot of Mt Fuji itself s1. 43% 45.

MARS IWAI TRADITION aged in bourbon, sherry and wine barrels, caramel and cherry Flavours with deep bourbon notes b1. 40% 14.

MARS BURN THE BARREL 2ND EDITION limited edition release nov 2019, bbq roasted rosemary herbs, wood smoke charcoal, ashy Finish with cinnamon mints b1. 43%..... 16.

AKASHI WHITE OAK BLUE reserved in Japanese shochu cask and aged in bourbon cask over two years, chocolate, honey and Fruit Flavours s1. 40% 19.

SUNDAYS SPIRITS yardbird hongkong's own signature whisky, fun, approachable, soft and malty, chamomile, white pepper, dried chilli and super clean b1. 40% 14.

KURAYOSHI SHERRY MALT distilled in scotland and blended in japan, light on the palate, zesty lemon, bright minerals, hint of malt b1. 43% 9.

