

# FOOD MENU

## PLATTERS

**Kyoto Tasting Plate** \$19

Gurnard and trevally sashimi, salmon and sushi slice

Pair with Pure Black, Yukino Bijin or Kid

**Kyoto Tasting Plate & Pure Black Sake** \$49

Gurnard and trevally sashimi, salmon and sushi slice, Pure Black sake

**Sushi, Sashimi and Nigiri Platter (Serves 2)** \$75

*Served with pickled ginger, gluten free soy sauce, wasabi*

Hand rolled sushi & nigiri, market sashimi

Pair with Pure Black, Yukino Bijin or Kid

**Akita Platter (Serves 2)** \$120

*Served with pickled ginger, gluten free soy sauce, wasabi*

Selection of oysters, hand rolled sushi & nigiri, market sashimi

Pair with Pure Black, Yukino Bijin or Kid

**Wakayama Platter (Serves 4-6)** \$249

Auckland Island Scampi, Hokkaido Scallops, Fiordland Octopus, Eel,

Squid, chilled Tiger Prawns & Market Oysters

Pair with Pure Black, Yukino Bijin or Kid

## SASHIMI

*Served with pickled ginger, gluten free soy sauce, wasabi*

Big Glory Bay Salmon, Stewart Island; Trevally, Bay of Plenty; 8 pieces \$36

Snapper, Outer Hauraki Gulf; Tuna, Fiji 16 pieces \$68

Pair with Pure Black, Yukino Bijin or Kid

## NIGIRI

*Served with pickled ginger, gluten free soy sauce, wasabi*

**Ovals of Sushi Rice** Single \$6 | 4 pieces \$24

Big Glory Bay Salmon, Stewart Island;

Trevally, Bay of Plenty; Snapper, Outer Hauraki Gulf; Tuna, Fiji;

Scallops, Hokkaido; Octopus, Fiordland; Kingfish, Ruakaka

Pair with Dokara, Harukusami, Karakuchi, Kid or Doburoku

# FOOD MENU

## MAKI SUSHI

1 roll | 6 pieces

*Served with pickled ginger, gluten free soy sauce, wasabi*

*Pair with Dokara, Harukusami, Karakuchi, Kid or Doburoku*

### Rainbow Roll

\$28

Snapper, salmon, tuna, prawn, avocado, yuzu mayo

### Spicy Tuna Roll

\$26

Tuna, spicy mayo, nori furikake, ito togarashi

### Chicken Katsu Roll

\$26

Crumbed chicken, avocado, kewpie mayo, katsu sauce, bonito flakes

### Smoked Tofu Roll

\$22

Smoked tofu, red rice, macadamia, chives, beetroot purée, dulce flakes

## CHOTTO | SMALL BITES

### Freshly Shucked Market Oysters

1/2 doz \$39

Natural with classic mignonette or tempura battered, wasabi aioli

1 doz \$78

*Pair with Pure Black, Kid or Yukino Bijin*

### Popcorn Prawns

Wasabi mayonnaise, asian slaw, bonito flakes

\$24

*Pair with Harukasumi, Black Swan or Doburoku*

### Karaage Chicken

Sticky chilli dressing, fresh lime, coriander

\$24

*Pair with Dokara, Harukasumi, Karakuchi, Kid or Doburoku*

### Wagyu Beef Tartare

Smoked oyster cream, cured egg york, crispy nori, potato crisp

\$36

*Pair with Pure Black, Yukino Bijin, Kid Jummai Ginjo or Doburoku*

## SIDES

Miso Soup

\$8

Edamame Beans

\$12

# SAKE

## JUNMAI

Dokara   15%	Akita   Super Dry	150ML \$32 C/W
Black Swan   15%	Kyoto   Med Sweet	\$36 C
Karakuchi Kid   15%	Wakayama   Dry	\$28 C/W

## JUNMAI GINJO

Harukasumi   16%	Akita   Med Sweet	\$32 C/W
Yukino Bijin   16%	Akita   Med Sweet	\$36 C
Kid Junmai Ginjo   15%	Wakayama   Med Dry	\$28 C/W
Pure Black   15%	Akita   Dry	\$32 C/W

## KIYOSHU

Black Swan 2   15%	Kyoto   Sweet	\$40 C
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## DOBUROKU

Doburoku Unfiltered   9%	Wakayama   Med Sweet	\$32 C
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## NEW ZEALAND

Zenkuro Original Junmaishu   14%	Dry	\$28 C
Zenkuro Drip Pressed Shibori   14%	Dry	\$30 C
Zenkuro Plum Sake   13.5%	Sweet	\$26 C

## OTHER SPIRITS

Harusame   30%	Okinawa   Super Dry	60ML \$17 C/W
Yuzu Sake (Liqueur)   7-8%	Wakayama   Med Sweet	\$26 C/W
Strawberry (Liqueur)   11%	Wakayama   Sweet	\$28 C
Plum Wine Suppai (Liqueur)   11%	Wakayama   Sour	\$28 C
Baby (Plum Syrup)   0%	Wakayama   Sour	\$24 C

## GIN

Ki No Bi Dry   Dry, notes of spice	30ML \$15
Ki No Tea   Floral, delicate sweetness	\$17
Ki No Bi Sei   Bold, vibrant citrus	\$17
Night Traveller   Dry, complex flavours	\$18

# DRINKS MENU

## WINE

		GLS	BTL
Mumm RSRV Cuvée 4.5, NV	Champagne, France	\$45	\$280
Mumm Central Otago, Blanc de Noirs, NV	Central Otago, NZ	\$20	\$95
Church Road McDonald Chardonnay	Hawkes Bay, NZ	\$18	\$85
Church Road Gwen Rosé	Hawkes Bay, NZ	\$18	\$85

## BEER

Heineken	\$12
Heineken Silver	\$12

## COCKTAILS

**Black Plum Negroni** \$25

Ki No Bi Gin, Plum Sake, Campari

**Ki No Tea** \$27

Jasmine Infused Gin, Lychee, topped w Mumm RSRV Cuvée 4.5, NV

**Whiskgarita** \$25

The Chita Whisky, Yuzu, Grand Marnier, lime

**Suzuki Martini** \$24

Absolut Vodka, Doburoku Unfiltered Sake

**Yuzu Sake Martini** \$24

Absolut Elyx Vodka, Martini Dry, washed w Yuzu Liqueur, lime twist

**Lillet Rosé & Strawberry Sake** \$26

Topped w Mumm Central Otago Blanc de Noirs, lemon twist

## WHISKY

	30ML
The Chita	\$15
Suntory Toki	\$19
Hibiki Harmony	\$30
Hakushu Distillers Reserve	\$34