

Japanese Restaurant
HANAMURA



STARTERS



Herbs and butter scallops Half dozen

half dozen \$26.00
a dozen \$46.00

SATURN Grilled shelled scallops

Grilled scallops with terriyaki sauce topped with spring onion

half dozen \$26.00
a dozen \$46.00

Sunny Grilled shelled scallops

Grilled scallops with butter and cheese topped with fish roe and spring onion

half dozen \$26.00
a dozen \$46.00

Edamame Beans GF/VG.....\$6.80

Spicy Edamame Beans VG.....\$7.30

Pork Gyoza (6 pcs)\$13.50

Vegetable Gyoza (6 pcs)\$13.50

Pan fried Japanese dumplings with a housemade dipping sauce

Shrimp bites\$14.50

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

Lotus chips / GF / VG \$7.00

Lotus chips with wasabi mayo

Spring Rolls..... \$9.80

Vegetable spring rolls with sweet chilli sauce

Okonomiyaki \$7.50

Japanese pancake topped with tonkatsu sauce mayo & Japanese seasoning

Takoyaki (5 pcs) \$11.50

Fried octopus balls served with bonito flakes, aonori, tonkatsu

Karaage..... \$13.00

Japanese style deep fried chicken served with mayonaise

Spicy Chicken Karaage \$13.50

Octopus karaage \$16.00

Agedashi Tofu / VGO \$12.50

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



STARTERS

Salmon carpaccio \$18.50

Freshly thin cut with yuzu dressing topped with miso aioli, fish roe and chives

Kingfish carpaccio \$19.00

Freshly thin cut with mustard sauce topped with herbs, fish roe and sesame seed

Aburi salmon carpaccio \$19.00

Seared sliced salmon, wakame seaweed, red onion, sesame seeds, with ponzu sauce

Tuna tataki / GF \$19.00

Seared tuna steak served w/ sesame, red & spring onion, in ponzu sauce

Beef tataki / GFO \$20.00

Thinly sliced beef, spring onion, sesame seeds with sesame dressing

Iidako Karaage \$23.50

Japanese style deep fried octopus served with mayonnaise

Seaweed salad / VG \$6.00

Miso soup / VGO \$5.00

White rice / GF / VG \$4.50



SASHIMI



Salmon Sashimi (5 pcs)
/ GF / 14.50



Mixed Sashimi (9 pcs)
/ GF / 26.50

*Assortment of salmon, kingfish
and tuna sashimi*

Kingfish Sashimi (5 pcs)
/ GF / 14.50



Tuna Sashimi (5 pcs)
/ GF / 16.50



Sashimi Deluxe (20 pcs)
/ GFO / 46.50

*Assortment of salmon, tuna,
kingfish, scallops and tamago*



Scallop sashimi (6 pcs)
/ GF / 16.50



TEMPURA



Vegetable tempura (8 pcs)
/ VG / 16.50

*Mix of seasonal vegetables
lightly battered and served with
tempura sauce*

Seafood Tempura (6 pcs)
/ 20.50

*Lightly battered soft shell crab
and prawn served with
tempura sauce*



Mix tempura (12 pcs)
/ 30.50

*Mixed seafood and seasonal
vegetable tempura served with
tempura sauce*

NIGIRI

NIGIRI

Inari Nigiri (2 pcs) / VG	\$5.00
Asparagus Nigiri (2 pcs) / VG / GF	\$6.00
Scallop Nigiri (2 pcs) / GF	\$9.50
Grilled Eel Nigiri (2 pcs)	\$9.50
Avocado Nigiri (2 pcs) / VG / GF	\$6.00
Mango Nigiri (2 pcs) / VG / GF (seasonal)	\$7.00
Tamagoyaki Nigiri (2 pcs).....	\$6.00
Tuna Nigiri (2 pcs) / GF.....	\$8.00
Kingfish Nigiri (2 pcs) / GF.....	\$7.00
Salmon Nigiri (2 pcs) / GF.....	\$7.50
Prawn nigiri (2 pcs) / GF.....	\$6.50



TEMPURA NIGIRI

Crumbed Chicken Nigiri (2 pcs)	\$10.00
Crumbed Prawn Nigiri (2 pcs)	\$10.00
Pumpkin Tempura Nigiri (2 pcs) / VG	\$6.50
Eggplant Tempura Nigiri (2 pcs) / VG	\$6.50
Asparagus Tempura Nigiri (2 pcs) / VG	\$6.50
Sweet Potato Tempura Nigiri (2 pcs) / VG	\$6.50

ABURI NIGIRI

Aburi Tuna Nigiri (2 pcs) / GF	\$8.50
Aburi Salmon Nigiri (2 pcs)	\$8.00
Aburi Prawn Nigiri (2 pcs)	\$7.00
Aburi Kingfish Nigiri (2 pcs)	\$7.50
Aburi Scallop Nigiri (2 pcs).....	\$9.50
Aburi Beef Nigiri (2 pcs).....	\$8.50



GUNKAN (SHIP)



Salmon Avocado Gunkan(2 pcs)
/ GF / 11.50

*Salmon gunkan topped with avocado,
Japanese mayo and flying fish roe*



Edamame Gunkan (2 pcs)
/ GF / VG / 6.50

*Gunkan topped with edamame
beans and salt*



Seaweed Gunkan (2 pcs)
/ GF / VG / 6.50

Gunkan topped with seaweed salad



Cooked Tuna Gunkan (2 pcs)
/ GF / 7.00

*Specially made cooked tuna gunkan
with cucumber*



Spicy Tuna Gunkan (2 pcs)
/ 7.50

*Gunkan topped with spicy tuna and
flying fish roe*



Salmon Cheese Gunkan (2 pcs)
/ GF / 11.50

Served with creamy cheese and fish roe

ROLLS



SMALL ROLLS

- Salmon roll (6 pcs) / GF \$7.00
Tuna roll (6 pcs) / GF \$8.00
Cooked tuna roll (6 pcs)..... \$7.00
Avocado roll (6 pcs) / VG / GF \$6.00
Cucumber roll (6 pcs) / VG /GF \$6.00
Asparagus roll (6 pcs) / VG / GF \$6.00

BIG ROLLS

- Soft shell crab roll (5 pcs) \$13.50
Tempura soft shell crab, cucumber and avocado with spicy sauce topped with capelin roe, sesame seeds and unagi sauce
- Crunchy chicken roll (5 pcs) / GFO..... \$13.00
Grilled chicken tenderloin lettuce, cream cheese, avocado, sesame seeds and tempura flakes with spicy and unagi sauce
- Crispy spicy salmon roll (5 pcs) \$16.00
Salmon mixed with spicy sauce and cream cheese, fried in bread crumbs with miso aioli sauce and sesame seeds on top
- Tempura big roll (5 pcs) \$12.50
Crabstick, avocado, cucumber and flying fish roe with miso aioli sauce roll fried in tempura butter topped with spicy sauce
- Tempura shrimp roll (5 pcs) \$12.00
Breaded shrimp, avocado, capelin roe and sesame seeds with spicy and unagi sauce
- Vegetable tempura roll (5 pcs) / VG \$11.00
Seasonal vegetables fried in tempura batter



ROLLS

INSIDE-OUT ROLLS

- California Roll / GF (8 pcs)** \$13.50
Crabstick and avocado rolled in flying fish roe topped with japanese mayo
- Alaska Roll / GF (8 pcs)** \$14.50
Salmon and avocado with cream cheese rolled in capelin roe
- Spicy Tuna Roll (8 pcs)** \$14.50
House made spicy tuna with cucumber topped with spicy powder
- Crispy Shrimp Roll (8 pcs)** \$13.00
Breaded shrimp and avocado with spicy and unagi sauces rolled in sesame seeds
- Cooked tuna and avocado roll / GF (8 pcs) ...** \$12.00
Cooked tuna and avocado rolled in sesame seeds
- Miso Salmon Roll (8 pcs)** \$14.50
Miso-marinated salmon, avocado & cucumber rolled in sesame
- Beef Teriyaki Roll (8 pcs)** \$14.00
Teriyaki beef topped with mayo and Japanese seasoning
- Philadelphia Roll (8 pcs)** \$13.50
Smoked salmon, cucumber & cream cheese topped with Japanese seasoning
- Chicken Teriyaki Roll (8 pcs)** \$13.00
Teriyaki chicken with avocado topped with mayo and Japanese seasoning
- Dragon Roll (8 pcs)** \$19.50
Cucumber and cream cheese topped with sliced eel unagi sauce and spring onion
- Avocado & cucumber Roll / VG / GF** \$10.00
Avocado and cucumber rolled in sesame seeds
- Asparagus & Avocado Roll / VG (8 pcs)** \$10.50
Asparagus and avocado topped with mixed chives and white sesame seeds
- Pumpkin Roll** \$11.50
Tempura pumpkin and avocado rolled in white sesame seeds topped with kataifi and unagi sauce
- Sweet Potato Roll / VG (8 pcs)** \$11.50

TOPPED ROLLS

- Shrimp roll with mango (8 pcs) Seasonal** \$18.00
Breaded shrimp roll with miso aioli sauce topped with mango
- Shrimp roll with avocado (8 pcs)** \$16.50
Breaded shrimp roll with spicy sauce topped with avocado, unagi sauce and sesame seeds
- Aburi Salmon Roll (8 pcs)** \$19.00
Avocado, snow peas and cucumber with miso aioli sauce topped with salmon, unagi sauce, sesame seeds and flying fish roe
- Kingfish Roll / GFO (8 pcs)** \$19.00
Avocado, cucumber topped with kingfish, miso aioli sauce, yuzu kushu paste and sliced lime
- Aburi Cheese Roll (8 pcs)** \$16.50
Breaded chicken thighs and mango roll with spicy sauce topped with seared cheese
- Sushi Planet Roll (8 pcs)** \$22.50
Kingfish, tuna, cucumber and avocados topped with seared seafood, unagi sauce, spicy sauce, spring onions, and white sesame seed
- Asparagus roll with mango / VG / GF (8 pcs)**
Seasonal \$15.50
Asparagus and avocado roll topped with mango and sesame seeds
- Seaweed roll with avocado / VG (8 pcs)** \$14.00
Seaweed salad roll topped with avocado and sesame seeds



CHAR-GRILLED SKEWERS

Breaded chicken thigh \$7.00 <i>Breaded chicken thigh topped with miso aioli sauce</i>	Kingfish skewer / GF \$12.50 <i>Kingfish with sliced cube zucchini marinated in our house made miso</i>
Miso marinated salmon/teriyaki salmon \$9.50 <i>Salmon marinated in our housemade miso/ teriyaki dip</i>	Chicken Yakitori \$9.50 <i>Grilled chicken with capsicum glazed with teriyaki sauce</i>
Breaded pork \$8.00 <i>Breaded pork topped with tonkatsu sauce</i>	Eel skewer \$12.50 <i>Grilled eel topped with unagi sauce, spring onion and sesame seed</i>
Chicken tenderloin / GFO \$7.50 <i>Grilled tender chicken breast glazed with chilli and teriyaki sauce</i>	Crispy chicken wings / GF \$8.00 <i>Grilled chicken wings with sea salt</i>
Grilled beef / GF \$9.00 <i>Grilled beef tenderloin with parsley butter</i>	King oyster mushrooms / VG / GFO \$6.00 <i>Lightly grilled King oyster mushrooms glazed with teriyaki sauce.</i>
Chicken meatballs \$7.00 <i>Specially made juicy chicken meatballs glazed with teriyaki sauce</i>	Mix vegetable / VG / GF \$6.00 <i>Grilled onion and tricolour capsicum with teriyaki sauce</i>
Teriyaki shiitake VG \$6.00 <i>Grilled mushroom with teriyaki sauce</i>	Miso marinated tofu / VG \$6.00
Grilled scallops skewer / GF \$12.50 <i>Gently grilled scallops with parsley butter</i>	Teriyaki tofu / VG \$6.00 <i>Grilled tofu with teriyaki sauce or miso marinated sauce</i>
salmon with asparagus skewer \$13.00 <i>Grilled salmon rolled with asparagus glazed with teriyaki sauce</i>	Grilled asparagus / VG / GFO \$6.50 <i>Lightly grilled asparagus with teriyaki sauce</i>



CHAR-GRILLED SKEWERS SET



Skewers set / 28.50

chicken breast with chilli and teriyaki sauce, miso marinated salmon, beef tenderloin with parsley butter, breaded pork with tonkatsu sauce
Skewers only (4 skewers)



Double skewers set / 45.50

2x Beef with parsley butter, 2x chicken tenderloin, 2x miso marinated salmon
Skewers only (6 skewers)



Chicken skewers set / 28.50

Chicken meatballs with yakitori sauce, chicken breast with chilli and teriyaki sauce, chicken wings, breaded chicken thighs topped with miso aioli
Skewers only (4 skewers)



Seafood skewers set / 45.50

1x kingfish skewer, 1x salmon asparagus skewer, 1x eel skewer, 1x scallop skewer
Skewers only (4 skewers)



Vegan skewers set / 23.50

Mixed vegetable with teriyaki sauce, asparagus with teriyaki sauce, miso marinated tofu and teriyaki shiitake
Skewers only (4 skewers)

Add starters + \$15.00

edamame beans, rice, seaweed salad and misosoup



SUSHI SETS



Aburi sushi set (9 pcs) / 29.50

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

Rush hours set (10 pcs) / 25.00

Salmon, prawn, kingfish nigiri & crunchy chicken roll



Nigiri set (10 pcs) / GFO / 28.00

Salmon, prawn, kingfish nigiri & shrimp roll with avocado

Green keeper VG (10 pcs) / 22.50

Avocado, Mango, Inari nigiri and avocado cucumber roll



Vegan sushi set VG/ (24 pcs) / 43.50

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

SUSHI SETS



Sushi set (28 pcs) / 56.50

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

Tokubetsu Set / 49.50

Philadelphia roll, teriyaki beef roll and sushi planet roll



Earth chicken set / 62.50

Chicken teriyaki roll, aburi cheese roll, karaage chicken, 2 pcs chicken meatballs, 2 pcs chicken tenderloins

Topped rolls (32 pcs) / 65.50

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



SUSHI SETS

Sushi planet set (20 pcs) / 69.50

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



Sushi Planet Vegan Set / 59.50

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



SUSHI SETS



Deluxe vegan set (56 pcs) / VG / 109.00

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



Deluxe sushi set (56 pcs) / 119.00

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

KIDS MEALS



Kids set / 21.50

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

Kids plate / 23.00

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



EXPRESS LUNCH



Beef Udon \$24.50

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

Vegetable Udon \$20.50

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

Tempura prawn udon \$22.50

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

Karaage Udon..... \$22.50

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

Chicken Karaage set \$23.50

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

Iidako Karaage Set \$29.50

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

Teriyaki Beef Don..... \$25.50

With miso soup & seaweed salad Beef served with rice, egg yolk, sesame seed, spring onion

Teriyaki Chicken Don \$23.50

With miso soup & seaweed salad Chicken served with rice, sesame seed, spring onion and edamame beans

Unagi Don \$26.50

With miso soup & seaweed salad Eel served with rice, sesame seed, spring onion

Sake Don \$26.00

Aburi Salmon with miso soup & seaweed salad



DESSERT



Green tea ice cream / 9.00



Vanilla ice cream / 8.50



Choc Duo Mousse Petit Gateau / 12.50
Rich mud cake base with a layer of Dark Chocolate Mousse, topped with liquid ganache



Cheesecake German Apple / 12.50
Vanilla cheesecake with rosettes of fresh cream on the top, diced Apple, walnuts and cinnamon.





Japanese Restaurant

HANAMURA

HANAMURA offer 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:

Gluten free soy sauce - \$1

Extra sauce, ginger, wasabi - \$1

Take-away container - \$0.5

Artwork by Almendra Trevino



Japanese Restaurant

HANAMURA



DRINK MENU



Japanese Restaurant
HANAMURA

MOCKTAILS

Virgin Strawberry Daiquiri

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

20.5

Dry | | | ● | Sweet

Lemon/Soda Lime bitters

Quench your thirst with this drink made of sprite/soda, angostura bitters, lime cordial and lemon wedge.

9.0

Dry | | | ● | Sweet

Virgin Strawberry Mojito

Fresh lime squeeze, mint, house made strawberry puree with soda.

12.5

Dry | | | ● | Sweet



MOCKTAILS

Strawberry Lychee Punch

Aromatic uplifting party-size drink comprising of house made strawberry puree, fresh lime, lychee syrup and soda.

23.5

Dry | | | ● | | Sweet



Virgin Colada

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

11.5

Dry | | | ● | | Sweet

Virgin Mojito

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

11.5

Dry | | | ● | | Sweet

Strawberry lemonade

A refreshing lemonade with fresh house made strawberry puree.

9.5

Dry | | | | ● | Sweet

COCKTAILS

Mai Tai

Mai Tai is Tahitian for 'good'. You will label this one as extremely good as you sip flavours of white rum, pineapple juice, orange and lime squeeze.

22.5

Dry | | | ● | | Sweet

Mojito

A refreshing classic drink based on rum, fresh lime and mint. Feel the Cubanian vibes.

22.5

Dry | | ● | | Sweet

Pina Colada

A traditional island drink made of coconut cream, pineapple juice, orange squeeze, rum and pineapple chunks. This tropical drink will never disappoint!

23.5

Dry | | | ● | | Sweet

Strawberry mojito

A twist to the classic Mojito with fresh house made strawberry puree.

23.5

Dry | | ● | | Sweet



COCKTAILS

Aperol Spritz

This light and refreshing aperol and prosecco based drink is perfect for all seasons.

21.5

Dry ● | | | | Sweet

Tokyo iced tea

This delicious cocktail recipe is a vibrant twist on the popular long island drink. It's your classic long island ingredients with the addition of melon liqueur and soda instead of cola.

23.5

Dry | | ● | | | Sweet

Cinna-Gin

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

22.5

Dry | | | ● | Sweet

Gin Sour / Whisky Sour

A refreshing cocktail created with gin or whisky, lemon squeeze, Cointreau and egg white.

23.5

Dry | ● | | | | Sweet



COCKTAILS



Party Peach

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

56.5

Dry | | | ● | | Sweet



Cosmopolitan

Sex and the City legend made of Cointreau, vodka and cranberry juice.

22.5

Dry | | | ● | | Sweet



The Aqua Velva

This cocktail made with a combination of gin, vodka, blue Curacao, and Sprite.

23.5

Dry | | | ● | | Sweet

COCKTAILS



Mango Daiquiri

You see it right! Apple schnapps, apple juice, vodka and butterscotch schnapps come into the dessert in a glass.

25.5

Dry | — | — | — | — | Sweet



Strawberry Daiquiri

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

25.5

Dry | — | — | — | — | Sweet



Espresso Martini

An old classic comprising of espresso shot, Kahlua and vodka.

23.5

Dry | — | — | — | — | Sweet



Saketini

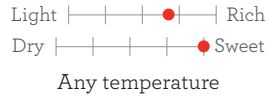
Asabiraki sake mixed with Choya Umeshu plum wine. A Japanese twist on the classic martini.

24.5

Dry | — | — | — | — | Sweet

JAPANESE SPIRIT

Umeshu plum wine



90ml / 13.0



Yuzu sake



150ml / 18.0
300ml / 33.0



Sayuri nigori



300ml / 32.0



Peach sparkling sake

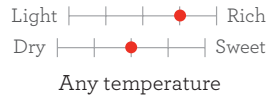


250ml / 23.5



JAPANESE SPIRIT

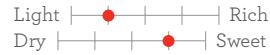
Yamadanishiki Junmai



300ml/28.5



HAKUTSURU Awayuki Sparkling Sake



Best served cold

300ml/28.5



HAKUTSURU Tok Junmai Ginjo

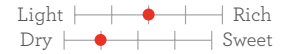


Best served cold

300ml/34.5



HAKUSHIKA Namachozo Junmai Sake



Best served cold

300ml/31.5



JAPANESE SAKE

Ippin Junmai Daiginjo

Light |—| ● |—| Rich

Dry |—| ● |—| Sweet

Any temperature

150ml / 20.0
300ml / 38.0



Sennenju Junmai Daiginjo

Light |—| ● |—| Rich

Dry |—| ● |—| Sweet

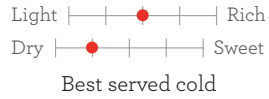
Best served cold

300ml / 59.5



JAPANESE SAKE

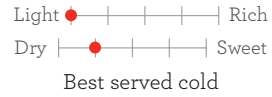
HAKKAISAN Junmai Daiginjo



300ml / 53.5



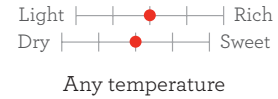
Asabiraki Suijin Junmai



150ml / 23.5
300ml / 41.5



Kizakura Yamahai Jikomi



150ml / 19.5
300ml / 37.5



GIN



HENDRICK'S Gin

The original HENDRICK'S Gin, oddly infused with Rose and Cucumber.

30ml / 13.5

serve with Fever-tree Tonic water +\$4.0



MALFY Gin

Distilled using the peel of Sicilian pink grapefruits, Italian juniper berries, rhubarb, and four other botanicals.

30ml / 13.0

serve with Fever-tree Tonic water +\$4.0



23rd Gin

A signature gin from Renmark, 23rd St is infused with ten botanicals including traditional juniper and coriander, with the addition of zesty citrus.

30ml / 14.5

serve with Fever-tree Tonic water +\$4.0



ROKU Gin

ROKU Gin is a Japanese Craft Gin that takes you on a journey through the four seasons with six Japanese botanicals.

30ml / 14.0

serve with Fever-tree Tonic water +\$4.0

JAPANESE WHISKY

Hakushu Single Malt

30ml / 19.0



HIBIKI

30ml / 22.0



Yamazaki 12 Year Old Single Malt

30ml / 33.0



BEER

Asahi draught	400ml/15.5
Sapporo draught	330ml/10.5
Sapporo draught	550ml/15.0
Kirin	330ml/10.5
Coopers Pale ale.....	330ml/10.5
Koshihikari (Japanese Rice) beer.....	500ml/18.0

CIDER

The Hills apple cider	330ml/11.5
The Hills pear cider	330ml/11.5
Rekorderlig Strawberry & Lime cider	330ml/12.0

WHITE

	150ml	750ml
Bleasdale Sauvignon Blanc Adelaide Hills, SA	11.5	45.0
Heggies Vineyard Estate Chardonnay, Eden Valley, SA	12.0	48.0
Deviation Road Pinot Gris Adelaide Hill, SA	12.0	48.0
Chaffey Bros Zeitpunkt Redux Riesling, Eden Valley, SA	11.5	45.0
Penfolds Bin 311, Chardonnay, SA	18.5	78.0

RED

	150ml	750ml
Dandelion Vineyards Lionheart of the Barossa Shiraz, Barossa Valley, SA	11.5	48.0
Barringwood Mill Block Pinot Noir, Tasmania		58.0
Hay Shed Hill Vineyard Series Cabernet Sauvignon, Margaret River, WA	12.0	50.0
Down The Rabbit Hole Shiraz, McLaren Vale, SA	13.8	56.0

ROSÉ and MOSCATO

	150ml	750ml
Chaffey Bros Not Your Grandma's Rosé, Barossa Valley	11.0	45.0
Christobel's Moscato	10.5	45.0

SPARKLING

	150ml	750ml
Corte Giara prosecco, Italy	12.0	48.0
Jansz Tasmania Vintage Cuvée		51.0
Deviation Road Loftia Vintage Brut		69.0
Pol Roger Brut Reserve NV Champagne		138.0

LIQUORS

Plum wine—Umeshu.....	13.0
Gin—23rd.....	14.0
Gin—Roku.....	13.5
Gin—Hendrick's.....	13.5
Gin—Malfy Rosa	13.0
Whisky—78 Degrees.....	13.0
Whisky—Jack Daniel's	11.0
Whisky—Johnnie Walker Red	10.5
Tequila—El Jimador	10.5
Vodka—HAKU	10.5
Vodka—Belvedere	10.5
Bourbon—Jim Beam	10.5
Rum—Havana Club	10.0

w/mixer +3.5

TEA

Milk oolong.....	9.0
Gen mai cha.....	7.5
Jasmine.....	7.5
Sunny sencha.....	7.5
English breakfast.....	7.5
Earl grey.....	7.5

COFFEE

Cappuccino/Latte/Flat White/Macchiato.....	7.5
Espresso/Long Black.....	6.5
Hot Chocolate.....	7.5
Affogato.....	9.5

MILK SHAKE

Vanilla milkshake.....	10.5
Chocolate milkshake.....	11.5
Green tea milkshake.....	11.5
Strawberry milkshake.....	11.5

SOFT DRINK

Antipodes still water.....	500ml/7.5
Antipodes still water.....	1000ml/13.5
Antipodes sparkling water.....	500ml/7.5
Antipodes sparkling water.....	1000ml/13.5
Coca Cola.....	330ml/6.8
Coca Cola Zero.....	330ml/6.8
Sprite.....	330ml/6.8
Iced tea.....	345ml/7.5
Apple juice.....	250ml/7.5
Pineapple juice.....	250ml/7.5
Orange juice.....	250ml/7.5



Japanese Restaurant
HANAMURA

Artwork by Almendra Treviño