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BY

4 PINES

IZAKAYA 居酒屋

GOBOU CHIPS

fried burdock roots, Japanese mayo

LOTUS ROOTS CHIPS GF

wasabi guacamole

EDAMAME VG GF

sea salt or chilli garlic salt

PORK OR VEGGIE GYOZA DUMPLINGS

pan fried gyoza, rice wine vinegar, soy, rayu chilli oil

MISO EGGPLANT DENGAKU VG GF

caramelised eggplant, sweet miso glaze, toasted sesame seeds

KARAAGE FRIED CHICKEN

Japanese fried chicken, mayo, lemon

MUST TRY

OISHII! CABBAGE & KONBU SALAD VG GFA

sesame

OKONOMIYAKI

savoury prawn & cabbage pancake, Otafuku BBQ sauce, Japanese mayo, nori & bonito flakes

PORK KATSU

panko crumbed pork, Japanese bulldog BBQ sauce, karashi mustard

SIDES

STEAMED RICE

6

KIMCHI

6

FROM THE GRILL

9 YAKITORI CHICKEN GF

chargrilled chicken, yuzu kosho

16

10 PORK BELLY

tonkotsu ramen salt

CHEF'S PICK

18

10 SWEET CORN GF

char-grilled corn, teriyaki sauce, togarashi butter

11

17 UMAMI SALMON

koji marinated salmon, yuzu honey sauce

23

16 WAGYU BEEF TATAKI

grilled rare beef, Yakiniku sauce & chilli garlic oil

24

18 HALLOUMI & MUSHROOM SKEWERS

miso ranch sauce

12

12 SASHIMI

MARKET FISH SASHIMI GF

ask our team

MP

14 SALMON SASHIMI & AVOCADO TACO GF

corn tortilla, sushi rice, tomatillo, salsa, nori, wasabi avocado

9

OUR FAVOURITE

SALMON SASHIMI GF

house pickled daikon, burnt green chilli & shallot ponzu

19

BANQUET 会席 \$49pp MIN 4 PEOPLE

OISHII! CABBAGE, EDAMAME, VEG OR PORK GYOZA, MISO EGGPLANT, YAKITORI CHICKEN, OKONOMIYAKI, SASHIMI

PREMIUM BANQUET 高級宴会 \$69pp MIN 2 PEOPLE

OISHII CABBAGE

EDAMAME

SALMON & MARKET FISH SASHIMI

VEG OR PORK GYOZA

MISO EGG PLANT

YAKITORI CHICKEN & KARAAGE CHICKEN

PORK BELLY

GRILLED WAGYU BEEF

RICE & KIMCHI

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

Please advise staff of any allergies, as all ingredients used in our dishes are not necessarily listed on the menu.

*All dishes are cooked & prepared in a gluten environment. While we take all care, we can not prevent the risk of gluten cross contamination.

(GF) GLUTEN · (V) VEGETARIAN · (VG) VEGAN · (GFA) GLUTEN FREE AVAILABLE

居酒屋

TRANSLATION:
IZAKAYA

MEANING:
STAY, DRINK, PLACE



CHEF
JOJI

4 PINES
EXEC.
CHEF

We have crafted this izakaya style menu to be enjoyed with friends and family and a fresh beer from the brewery upstairs.



BONSAI

BY
4 PINES

COCKTAILS

JUG

TOKYO MULE

Nikka coffey gin, yuzu,
Brookvale Union Ginger Beer

21 56

BONSAI SLIPPER

Sake, Midori, triple sec, lemon

20

LYCHEE LIFT

Sake, lychee, yuzu

22 54

HINOKAMI MARGARITA

Tequila, Togorashi agave, lime

22

GREEN TEA SOUR

Whisky, matcha, lemon

23

DOUBLE ESPRESSO MARTINI

Espresso vodka, Kahlua,
brown sugar, coffee

24

SHIKOKO SLUSHIE

Vodka, lychee, pineapple,
lime

OUR
FAVOURITE

18 50

HIGHBALL

MUST
TRY

JAPANESE WHISKY WITH SODA & LEMON

JAPANESE HIGHBALL

20

NOZAWA HIGHBALL

18

NOZWAY IWAI GIN & TONIC

25

SAKE

180mL BOTTLE

MASUMI JUNMAI OKUDEN

ABV 14.8% | Polish Rate 60%

19 60

HAKUTSURU JUNMAI GINJO

ABV 14.5% | Polish Rate 60%

23 90

HAKUSHIKA SENNENJU JUNMAI DAIGINJO

ABV 15.5% | Polish Rate 50%

24 100

SHOCHU

KURO KIRISHIMA

12

TANTAKATAN SHISO

13

IICHIKO SIHLOUETTE

13

GIN

NOSAWA ONSEN DISTILLERY

CLASSIC DRY

19

NOSAWA

19

IWAI

19

SHISO

19

Strange love tonic or soda highball

WINE

150mL 250mL BOTTLE

SPARKLING

NV SEPPELT Fleur De ly, VIC

10 45

CAVALEIRI D'ORO Prosecco, IT

14 63

LAURENT PERRIER La Cuvee Champagne, FR

119

WHITE

PETAL & STEM Sauvignon Blanc, NZ

11 17 50

PARACOMBE Pinot Gris, SA

11.5 18 52

D'ARENBURG WITCHES Berry Chardonnay, SA

14 21 63

PIZZINI Pino Grigio, VIC

15 22 68

LEO BURNING Riesling, SA

13 20 61

ROSÉ

UPSIDE DOWN Rosé, SA

12 20 54

EXCUSE MY FRENCH Rosé, FR

14 22 58

RED

TUCKERBOX Cabernet Sauvignon, NSW

10 16 45

FICKLE MISTRESS Pinot Noir, NZ

13 21 59

WOLF BLASS Shiraz, SA

12 19 54

THE GOUCHO CLUB Malbec, ARG

11 17 50

JERICHO GSM, SA

16 26 72

PENFOLDS Max's Shiraz, SA

17 28 81

BEER

BEER MUG 300ML • PINT 568ML • JUG 1120ML



DRY
CRISP
REFRESHING

15 IBU | 4.5% ABV



TROPICAL
SMOOTH
JUICY

40 IBU | 6.0% ABV



FRUITY
FRESH
FLORAL

15 IBU | 3.5% ABV



CRISP
CITRUS
HOPPY

35 IBU | 5.1% ABV



CLEAN
CRISP
ZESTY

22 IBU | 4.5% ABV



SMOOTH
CHOCOLATE
COFFEE

40 IBU | 5.1% ABV



MELON
CITRUS
CRISP

20 IBU | 4.2% ABV



ROASTER
DRY
REFRESHING

15 IBU | 4.5% ABV



TIGHT
BUT
LOOSE

4% ABV



LEMON
BUT
FULL ON

6% ABV



SPRUCED
YET
MOOSD

4% ABV

IN THE FRIDGE



VODKA PEACH
ICED TEA
4% ABV

VODKA LEMON
LIME BITTERS
4% ABV

VODKA LEMONADE
4% ABV

4 PINES

ULTRA LOW
0.5% ABV