

SAKE

RPR = Rice Polishing Ratio (the percentage of grain that remains after rice polishing)

*The higher number, The more savoury and robust taste of sake.
The lower number, The more clean and light flavour of sake.*

SMV = Sake Mater Value (The S.M.V. measures the density of sake relative to water)

The higher number, The dryer taste of sake. (The median value of S.M.V. is +3)

- *RPR and SMV are only intended as a reference number to give you a rough idea of the taste of sake is likely to be.*

\$12(GLASS)/\$29(CARAFE)

UONUMA

RPR:80% SMV:-3.5 Rice:Uonuma Region:Niigata

Organic sake. Tangy fruit aroma with cedar and steamed rice on palate. ascendant umami.

ASAHIYAMA JUNMAI GINJO

RPR:55% SMV:-22 Rice:NIIGATA Region:NIIGATA

Earthy nose with sweet and savoury palate. Dark chocolate. Lightly acidic.

TAMAGAWA MUROKA NAMA GENSHU

RPR:50% SMV:+4 Rice:Yamada nishiki Region:Fukuoka

Unfiltered, undiluted and unpasteurised. Very expressive and zingy with cacao and almond note.

KIUMASAMUNE JUNMAI

RPR:70% SMV:- Rice:Gohyakumangoku Region:Ishikawa

A lot of raisin, honey and banana. Long-lasting finish. Chardonnay-like sake.

CHOYA UMESHU (PLUM WINE) 10

UMENYADO YUZUSHU (YUZU) 10

ARAGOSHI GINGER (GINGER) 15

FLAVOURED

SAKE FLIGHT

3 different sake (The content changes weekly)

30

FLAVOURED SAKE FLIGHT

3 different flavoured sake (Plum, Yuzu and ginger)

30

FLIGHT

IICHICO BARLEY 10

KUROKIRI SWEET POTATO 10

SHOCHU



HAPPY HOUR 5PM - 8PM

\$10 BASIC SPIRITS \$8 HOUSE WINE
\$12 COCKTAILS \$10 SAKE \$5 BEER

COCKTAILS \$22

YUZU GIMLET

Yuzu, Poire williams, Gin and Lime juice.

KITSUNE KISS

'Cedar Fox gin shaken with lemon, simple syrup, and egg white straight from the family farm

PALOMA SUNSET

Oto original melon infused Japanese spirits, Nectarine, Gin, Elderberry and Pineapple juice.

FIREPLACE

Fireball, lime, watermelon, cranberry and ginger syrup shaken to set your senses on fire

YUZU MARGARITA

yuzu sake, triple sec, yuzu juice, blanco tequila

JAPANESE ESPRESSO MARTINI

Vanilla vodka, Coffee liquor, Irish cream and Japanese coffee

NETSU NO YUME

'Hendricks gin, lime, simple syrup shaken with muddled cucumber and topped with soda'

TOKYO ICED TEA

'A Japanese take on the Long Island; vodka, gin, rum, tequila, lemon and midori

UMESHU COOLER

'Japanese plum wine topped with grenadine, lemon and soda water for a light, sweet treat'

BEER \$12

ASAHI

KIRIN ICHIBAN

YEBISU

BODRIGGY STOUT

BODRIGGY UTOPIA PALE ALE

BODRIGGY STOUT

CHUHAI \$15

*Shochu(Japanese spirits) base

Available flavour:

lemon

lime

Oolong tea

green tea

WHISKY \$19

SUNTORY HAKUSHU

Refreshing and subtle smoke

SUNTORY CHITA

Mild, smooth and deep honey

NIKKA COFFEY

Sweet and rich

WINE \$14

RIESLING (2021)

PINOT ROSE (2021)

RIESLING (2021)

PINOT NOIR (2021)

HIGHBALLS \$15

WHISKY HIGHBALL

TOKI whisky with soda and freshly squeezed lemon.

VODKA LEMON HIGHBALL

Bondi blonde vodka with soda and freshly squeezed lemon.

GIN HIGHBALL

Gin with soda and cucumber

RUM HIGHBALL

Rum,lemon and soda

TEQUILA HIGHBALL

Tequila,Agave syrup vwith soda and freshly squeezed lime

MEZCAL HIGHBALL

Mezcal with soda

SOFTDRINKS

COKE/ COKE ZERO / SPRITE

YUZU SODA

MIKAN SODA

OI OCHA (GREEN TEA)

POCARI SWEAT



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The sake list is on the other side