



# RAMEN

Gluten-free Ramen: +5



**Special:**  
Extra Chashu, Whole Egg, Bamboo Shoots



## FLAVOR BOOST

- Garlic Puree 1.5
- Garlic Chilli Paste 〰️ 1.5
- Chilli Aroma Oil 〰️ 1.5
- Japanese Shichimi 1.5

## EXTRA TOPPING

- Pork Belly Chashu 5
- Nitamago Egg 3
- Bamboo Shoots 2
- Black Fungus 2
- Extra Noodle\*\* 5
- Gluten-free Noodle 5

## RAMEN COMBO

Only \$8  
with your fav  
Ramen!



### MINI RICE BOWL

- Karaage Don
- Teriyaki Chicken Don
- Japanese Curry Rice

## RICE BOWL

Served with Miso soup and Salad



## SMALL

Charred Edamame Spice Salt	9	Pacific Oysters Ginger Granita	4pc / 28
Gobo Chips** Yuzu Mayo	13	Atlantic Salmon Sashimi* Ginger Seeded Mustard Ponzu	25
Miso Hummus w. Renkon Chips	14	Hiramasa Kingfish Sashimi Wasabi Shio Koji / Pickled Ginger Gel	27
JFC Jazushi Fried Chicken Soy Mayo	20	Scallops & Tuna Sashimi Smoked Soy Sauce / Spicy Garlic Chilli Oil	35
Octopus Karaage** Ume Mayo	17	Grilled Hokkaido Scallops Garlic Miso Butter	2pc / 18
Deep Fried Gyoza** (Pork or Vege) Sichuan Chilli Soy Dressing	17	Okonomiyaki Brussels Sprouts* Soy Mayo	17
Steamed Wagyu Dumplings** Coriander, Soy Black Vinegar, Spicy Garlic Chilli Oil	23	Green Tea Noodle Salad** Sesame Dressing (Add Dice Sashimi +8)	16
Miso Soup	5	Yukari Shoestring Fries Yukari Mayo	10

## HAPPY HOUR \$10 DRINKS

- Beer - Kirin 'Ichiban'
- Sparkling Wine - Prosecco
- White Wine
- Red Wine
- Plum Wine - Choya Umeshu
- Whisky & Soda Highball
- Orange Chu-hi
- Pink Grapefruit Chu-hi
- Oolong Tea Chu-hi

## SWEETS

- Matcha Roll Cake\*\* 18  
Chocolate Mousse / Cacao Nib
- Hoji Tea Ice Mochi 18  
Blueberry / Mascarpone Cream



## By the glass

### Sparkling Wine

NV **Isadora Prosecco**, DOC, Italy 13

### White

2025 **Utzinger**, Riesling, Tamar Valley, AU 19

2025 **Shaw&Smith**, Sauvignon Blanc, Adelaide Hills 15

2023 **Amisfield**, Pinot Gris, Central Otago, NZ 16

2025 **Kumeu River**, Chardonnay, Kumeu, NZ 14

### Red

2023 **Fighting Gully Road**, Pinot Noir, Beechworth, AU 19

2024 **Aphelion the Confluence**, Grenache, McLaren Vale 18

2024 **Mercer**, Shiraz Nouveau, Hunter Valley 16

2024 **Bloody Hill – Rivar Mayer**, Cabernet Sauvignon,  
Yarra Valley, AU 19

### Rose

2023 **Surrau Gjola**, Rose, Sardina Italy 18

### Plum Wine & Japanese Fruits Liquor

**Choya Plum** on ice 12

Choya, Osaka, Japan

**Yuzu Umeshu (Japanese Citron & Plum)** on ice 14

Ozeki, Hyogo, Japan

**Momo Umeshu (Japanese Peach & Plum)** on ice 14

Ozeki, Hyogo, Japan

**Nashi "Rien" (Japanese Pear)** on ice 17

Oimatsu, Oita, Japan



## Beer

### On Tap

Suntory Premium Malts	380 ml	13 / 700ml	22
Suntory Premium Malts Black	380 ml	14 / 700ml	23
Suntory Premium Malts Half&Half	380 ml	13 / 700ml	23
Suntory Premium Malts Sunset	380 ml	14 / 700ml	23
Suntory Premium Malts Mliko			13
Suntory Premium Malts Beer Flight			27
The Premium Malts, Black, Sunset (240ml each)			

### Bottle

Asahi 'Super Dry' 0.0% (Non-alcohol)	8
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## Suntory Highball

### Whisky

Highball	15
Coke Highball	16
Yuzu Highball	17
Earl Grey Highball	16

## Chu-Hi

### Shochu Cocktails

Orange Chu-Hi	15
Pink Grapefruits Chu-Hi	15
Oolong Chu-Hi	15



## Sparkling/Plum Wine/Natural Wine

### Sparkling & Champagne

NV	<b>Isadora Prosecco</b> , DOC, Italy	65
NV	<b>Louis Bouillot Perle d'Ivoire Blanc de Blancs</b> Burgundy, France	80
NV	<b>NOEL BAZIN L'unanime Brut-Blanc de Blancs</b> Marmery, Champagne, France	160
2021	<b>Ca' di Rajo Le Moss Frizzante Glera IGT (Pet Nat)</b> Veneto, Italy	68

### Plum Wine & Japanese Fruits Liquor

<b>Choya Plum</b>	glass on ice	12
Choya, Osaka, Japan	bottle 1800ml	145
<b>Yuzu Umeshu (Japanese Citron &amp; Plum)</b>	glass on ice	14
Ozeki, Hyogo, Japan	bottle 500ml	78
<b>Momo Umeshu (Japanese Peach &amp; Plum)</b>	glass on ice	14
Ozeki, Hyogo, Japan	bottle 720ml	92
<b>Nashi "Rien" (Japanese Pear)</b>	glass on ice	17
Oimatsu, Oita, Japan	bottle 500ml	90

### Natural Wine/Skin Contact Wine

2024	<b>Gloden Child 'Party Juice'</b> , Adelaide Hills Shiraz, Pinot Noir, Sauvignon Blanc	60
2021	<b>Rock of Wisdom</b> , Barossa Valley Riesling	55
2024	<b>Kalleske Plenarius</b> , Barossa Valley Viognier 'Orange Wine'	66



# White Wine

## White

2025	<b>Utzinger</b> , Riesling, Tasmania	72
2023	<b>Hugel Et Fils</b> , Riesling, Alsace, France	83
2024	<b>Broken Wood</b> , Semillon, Hunter Valley	63
2023	<b>The Pawn</b> , Fiano, Longhorne Creek	56
2022	<b>Nigl</b> , Gartling Gruner Veltliner, Kremstal, Austria	67
2022	<b>Serra da Estrela</b> , Albarino, Rias Baixas, Spain	65
2023	<b>Podere Laila</b> , Verdicchio, Marche, Italy	75
2024	<b>Sherrah</b> , Chenin Blanc, McLaren Vale	58
2025	<b>Shaw &amp; Smith</b> , Sauvignon Blanc, Adelaide Hills	60
2024	<b>Domaine Christian Salmon Sancerre AC</b> Sauvignon Blanc, Loire Valley, France	86
2016	<b>Falkenstein</b> , Pinot Bianco, Sudtirol – Vinschgau, Italy	95
2023	<b>Amisfield</b> , Pinot Gris, Central Otago, NZ	62
2025	<b>Kumeu River</b> , Chardonnay, Kumeu, NZ	55
2022	<b>Wines of Merritt</b> , Chardonnay, Margaret River, AU	95
2022	<b>Domaine de Prevelieres</b> , Bourgogne Blanc Chardonnay, Burgundy, France	125
2022	<b>Maison Louis Jadot</b> , Macon Blanc Villages (Chardonnay), Beaune, Burgundy, France	74
2023	<b>William Fevre</b> , Petit Chablis, Chablis, Burgundy, France	82



## Red Wine & Rose

### Red

2023	<b>Fighting Gully Road</b> , Pinot Noir, Beechworth, AU	72
2023	<b>Martingale Single Vineyard</b> , Pinot Noir, Yarra Valley, AU	75
2021	<b>Ata Rangī</b> , Pinot Noir, Martinborough, NZ	136
2019	<b>Ciabot Berton</b> , Langhe Nebbiolo, La Morra, Italy	95
2022	<b>Az Agr Poliziano</b> , Chianti DOCG, Montepulciano Tuscany, Italy	65
2021	<b>Georges Duboeuf</b> , Fleurie, Beaujolais, France	69
2023	<b>Domaine des Prevelieres Beaujolais Vignes Brun</b> , France	92
2024	<b>Te Mata Estate</b> , Gamay Noir, Hawkes Bay, NZ	62
2024	<b>Aphelion the Confluence</b> , Grenache, McLaren Vale	72
2013	<b>Bodegas Valderiz</b> , Valdehermoso Crianza, Ribera Del, Duero, Spain	84
2022	<b>Mauro Molino</b> , Barbera, Piemonte, Italy	85
2024	<b>Kalleske</b> , Clarry's GSM, Barossa	60
2024	<b>Mercer</b> , Shiraz Nouveau, Hunter Valley	65
2022	<b>Grant Burge</b> , Filsell Shiraz, Barossa	90
2023	<b>Timo Mayer</b> , Cabernet, Yarra Valley, AU	119
2020	<b>Balnaves The Blend</b> , Cabernet Sauvignon & Merlot, Coonawarra, AU	58
2024	<b>Bloody Hill – Rivar Mayer</b> , Cabernet Sauvignon, Yarra Valley, AU	72
2021	<b>Yalumba The Signature</b> , Cabernet Sauvignon & Shiraz	128
2016	<b>Reynella</b> , Basket Pressed Cabernet Sauvignon, McLaren	134

### Rose

2023	<b>Surrau Gjola</b> , Rose, Sardina Italy	75
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## Sake

### 150ml / 300ml Selections – served in TOKKURI

	150ml / 300ml	150ml / 300ml
<b>“Snow Shanty” Yuki no Bosha (SMV-2)</b> Junmai Ginjo, Saiya shuzo, Akita, Japan	24	44
<b>“Eighth Sea Mountain” Hakkaisan (SMV+4)</b> Junmai Daiginjo, Hakkai Jyouzou, Niigata, Japan	22	42
<b>“Ippin” (SMV+4) – Chilled Recommended</b> Junmai, Yoshikubo Shuzou, Ibaraki, Japan	16	28
<b>“Tatenokawa Honryuu” (SMV+8)</b> Junmai Daiginjo, Tatenokawa Shuzou, Yamagata, Japan	20	36
<b>“8 Ways On The Ship” Senchuhassaku (SMV+8)</b> Junmai, Tsukasabotan Shuzou, Kouchi, Japan	17	30
<b>“Spring Has Come” Kaishun (SMV+15)</b> Junmai, Wakabayashi Shuzou, Shimane, Japan	21	39

## Shochu

	G-90ml	B
<b>Satsuma Kokubu, Sweet Potato (Koganesengan)</b> Kagoshima, Japan	15	132 – 900ml
<b>Onibi, Purple Sweet Potato</b> Kagoshima, Japan	16	144 – 900ml
<b>Daiyame, Sweet Potato</b> Kakoshima, Japan (with soda water recommended)	20	155 – 900ml



# Japanese Whisky

## Blended & Grain

<b>Suntory Kaku</b>	14
Profile: peach, pineapple, cinnamon	
<b>Minami Alps 'Tenjaku'</b>	13
Profile: orange peel, cucumber, vanilla, yuzu	
<b>Suntory The Chita Distiller's Reserve</b>	17
Profile: honey, vanilla, mint, wood spice	
<b>Suntory Hibiki Japanese Harmony</b>	24
Profile: honey, rose, lychee, orange peel, white chocolate	
<b>Mars Iwai</b>	15
Profile: pear, dark cacao, vanilla, ginger	

## Single Malt

<b>Suntory Yamazaki 12YO</b>	46
Profile: peach, pineapple, vanilla, coconut, cinnamon, ginger	
<b>Suntory The Hakushu 12YO</b>	46
Profile: basil, green apple, pear, mint, kiwi, subtle smoke	



## Non-Alcohol Drinks

### Soft Drinks & Juices

<b>Coke / Coke Zero / Sprite</b>	5
<b>Orange / Cloudy Apple / Pink Grapefruits</b>	6
<b>Lemon Lime Bitters / Soda Lime Bitters</b>	7
<b>Yuzu Lime Bitters</b>	8
<b>Japanese Iced Coffee</b>	7
<b>Iced Oolong Tea</b>	5
<b>Sparkling Water</b>	750ml 10
<b>Still Water</b>	750ml 9

### Tea

<b>Hot Japanese Green Tea – Genmai Cha</b>	5
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## DINNER MENU

### Dinner

Tue - Sun / 5:00 - 9:30 pm

### Live Jazz Performance

Wed, Fri, Sat, & Sun / 6:15 - 9:30 pm



### INTRO / Snack

<b>Charred Edamame</b> ⑨ ①	9
Spice Salt	
<b>Crispy Nori Chips</b> ⑨ ①	9
Nori Mayo	
<b>Gobo Chips</b> ①	13
Yuzu Mayo	
<b>Miso Hummus</b> ⑨ ①	14
w. Renkon Chips	

### VERSE / Raw

<b>Pacific Oysters</b> ⑨	4PC / 28
Ginger Granita (ADD 1pc +7)	
<b>Atlantic Salmon Sashimi</b> ⑨	25
Ginger Seeded Mustard Ponzu	
<b>Hiramasa Kingfish Sashimi</b> ⑨	27
Wasabi Shio Koji / Pickled Ginger Gel	
<b>Truffle Tuna Tartare</b>	28
Prawn Cracker / 60 Degrees Onsen Egg	
<b>Hokkaido Scallop &amp; Tuna Sashimi</b>	35
Smoked Soy Sauce / Spicy Garlic Chilli Oil	

### FREESTYLE ROLL / DIY Style Hand Roll

<b>Atlantic Salmon</b> ⑨	14
<b>Hiramasa Kingfish</b> ⑨	15
<b>Yellow Fin Tuna</b> ⑨	18
<b>Hokkaido Scallop</b> ⑨	18
<b>Ikura GEM</b> ⑨	34

### BRIDGE / Small

<b>Grilled Hokkaido Scallops</b>	2PC / 18
Garlic Miso Butter (ADD 1pc +9)	
<b>Wagyu Tataki Carpaccio</b> ⑨	26
Home-made Ponzu	
<b>Agedashi Tofu</b> ⑨ ①	18
Fish Broth / Mochi	
<b>Octopus Karaage</b>	18
Ume Mayo	
<b>Pan Fried Gyoza</b> ①	20
Sichuan Chilli Soy Dressing	
<b>Steamed Wagyu Dumplings</b>	23
Coriander / Soy Black Vinegar / Spicy Garlic Chilli Oil	
<b>JFC -Jazushi Fried Chicken-</b> ⑨	20
Soy Mayo	
<b>Tempura Eggplant Sticks</b> ①	2PC / 14
Red Miso / Shredded Cheese (ADD 1pc +7)	
<b>Tempura Prawn Sticks</b>	2PC / 16
Sweet Cream Mayo / Green Furikake (ADD 1pc +8)	
<b>Camembert Tempura</b> ①	20
Teriyaki Cream	
<b>Sweet Corn Ribs</b> ⑨ ①	15
Butter / Hempseed Yukari Furikake	

- ⑨ Gluten-Free
- ⑨ Gluten-Free Option Available
- ① Vegetarian
- ① Vegetarian Option Available

\*all menu items designed to be shared  
 \*please inform your waiter of any dietary requirements  
 \*10% surcharge on Saturdays, Sundays, Public Holidays

### CHORUS / Large

<b>Teriyaki Chicken</b> ⑨	28
Home-made Teriyaki	
<b>Black Berkshire Breaded Pork Tonkatsu</b>	32
Original Tonkatsu Sauce	
<b>Breaded Cauliflower Katsu</b> ①	26
Japanese Curry Sauce / Shredded Cheese	
<b>2GR Full Blood Roast Wagyu Rump Cap</b> ⑨	48
Home-made Teriyaki / Honey Mayo / Wasabi	

### SIDE NOTES / Sides

<b>Green Tea Noodle Salad</b> ①	16
Sesame Dressing (ADD Dice Sashimi +8)	
<b>Okonomiyaki Brussels Sprouts</b> ⑨ ①	17
Soy Mayo	
<b>Yukari Shoestring Fries</b> ⑨ ①	10
Yukari Mayo	

### OUTRO / Rice

<b>Unagi Eel Chazuke</b>	34
Oba Miso / Fish Broth	
<b>Jazushi Kaisen Jewel Bowl</b> ⑨	58
Salmon / Kingfish / Tuna / Scallop / Uni / Ikura / Scampi	

### AFTER JAM / Dessert

<b>Matcha Roll Cake</b> ①	18
Chocolate Mousse / Cacao Nib	
<b>Hoji Tea Ice Mochi</b> ⑨ ①	18
Blueberry / Mascarpone Cream	

Can't decide what to eat? Flip it over! →