

Table of Contents

Set menu, Appetisers	1
Sushi, Sashimi	2
Robata, Hibachi Skewers	3
Robata Large, Salad & Desserts	4
Art	5
Sake By The Glass & Bottles	6
Prestige Sake By The Glass & Bottles	10
Beers	13
Wines, Fizzy & White	14
Wines, Red	15
Cocktails	16
Non Alcoholic	17
Umeshu, Shochu, Digestive	18
Whisky	19
Gin, Vodka & Other Spirits	20

Public Holidays Surcharge 15% .

All card payments will incur 1.4% surcharge

Please let us know if you have any **dietary** requirements

7 Course Meal \$80 pp minimum two.

Edamame, oysters, salmon sashimi, charcoal-grilled skewers (chicken thigh, pork belly, mushroom), choice of a large dish and salad to share, miso soup each & a shared dessert.

***Can be made pescetarian / vegetarian**

Additional Premium Nigiri Course +30 pp

Japanese Tuna Belly, Hokkaido Scallop, Yarra Valley Salmon Roe

Sake Pairing \$50 pp optional, 60ml each.

Takaji Yamahai, Hanaizumi Roman, Kozaemon "Old Forest", Choya Umeshu.

Prestige Sake Pairing \$105 pp optional, 60 ml each.

Kamikawa Taisetsu, 2020 Noguchi Junmai, IWA 5 | Assemblage 3, Hanatomoe Nature x Nature.

Appetiser

Woodfired Edamame, shiso salt flake (vgt, gf) 8

Appellation Oyster, side shiso mignonette 6.5 ea
add ikura +5, or add Oscietra Caviar +10 (gf)

Beef Tataki (gf) 18
Southern Ranges scotch fillet, onion soy, light wasabi mayo, puffed rice, pickled shallot, and sesame.

Corn, miso butter 4 pcs (vgt, gf) 9

Neck Clams Miso Soup *puffed tofu, spring onion (gf)* 8

Steamed Rice (gf) 5

Sashimi

Assorted Sashimi 8 pcs (gf)	30
Tuna Belly sashimi (toro) Toyosu Market 3 pcs (gf)	30
Spencer Gulf Kingfish Sashimi (gf) <i>Yuzu miso, sesame soy, cucumber and red onion on the side.</i>	19
Atlantic Salmon (gf) <i>Onion soy, radish, nasturtium, sesame oil.</i>	18
Hokkaido Scallop Ceviche (gf) <i>Served with mixed fish, yuzu miso dressing, and heirloom tomato.</i>	19

Nigiri Sushi

Atlantic Salmon (gf)	5
Daily White Fish (gf)	6
Spencer Gulf Kingfish (gf)	7
Yellowfin Tuna (gf)	7
Hokkaido Scallop (gf)	8
Unagi (Grilled Eel)	8
Ikura Gunkan (Salmon Roe) (gf)	12
Japanese Bluefin Tuna Belly Toyosu Market (gf)	14
One of everything	65

Robata / Hibachi skewers

Butterflied Chicken Wings (gf)	5
Chicken Thighs (gf)	5
Chicken Skin *30 mins serving time (gf)	5
Chicken Liver (gf)	5
Chicken Heart (gf)	5
Chicken Tail (bonjiri) (gf)	7
Chicken Testicles (shirako) (gf)	7
Pork Belly (gf)	5
King Brown Mushroom (vgt,gf)	5
Zucchini (vgt,gf)	5
Atlantic Salmon (gf)	7
Unagi (Grilled Eel)	7
Tsukune (Chicken Meatball) 2pcs	12

Robata Large *woodfired, then charcoal seared*

Patagonian Toothfish 2 pcs ~150g (gf) 45

Two-days miso marinated, charcoal grilled and served with micro Herbs with kabosu dressing.

Stockyard Wagyu Scotch Fillet MS7+ ~280g 62

Served with mushroom puree, sukiyaki, mizuna, and pickled shallot. Contains dairy. (set menu +12)

Eggplant (vgt, gf) 28

Pine nuts, mushroom & mushroom dashi, ginger dashi, soy, spring onion. contains nuts.

Salad

Pickled Cherry Tomato (vgt, gf) 16

Deskined, tofu & sesame puree, and chive oil.

Cos Lettuce 16

Mentaiko mayo, aonori panko, and grana padano.

Dessert

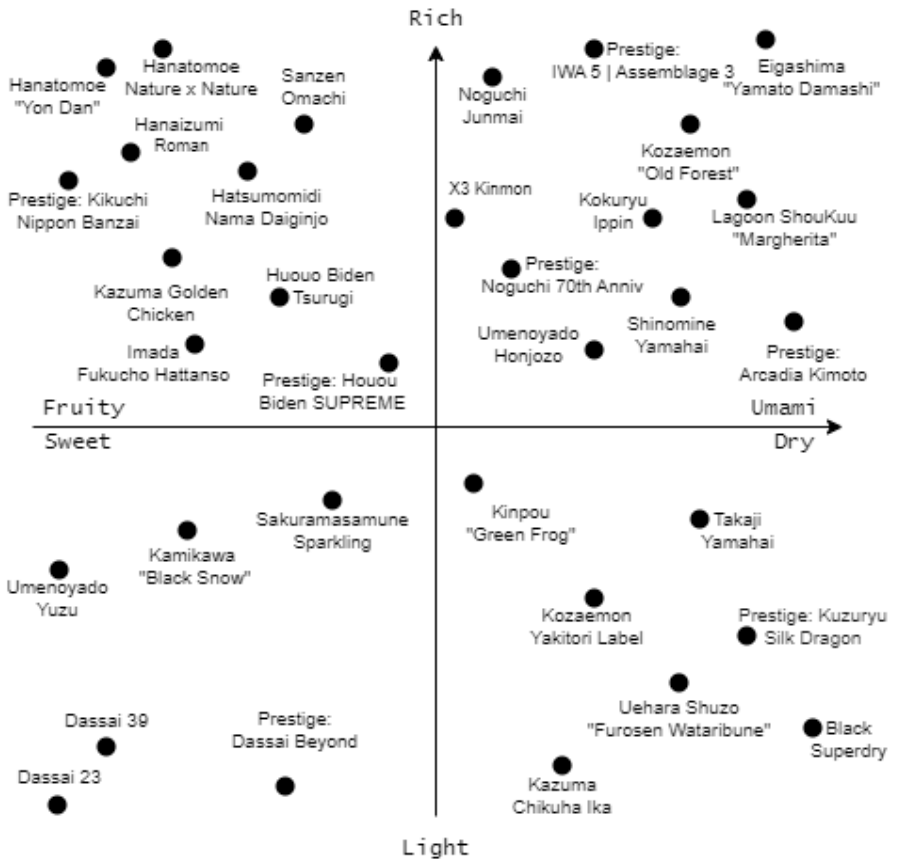
Opera Cake 15

Raspberry, yuzu, matcha, almond

Ice-Cream Sandwich 15

Genmai-cha ice cream, rice puff

SAKE Diagram



We hand select our sake and are designed to be served chilled, this is in effort to retain all of their subtle flavours and natural fine fragrances. Let us know if you would like your choice of sake to be served warm.

SAKE flight, 60ml each. 39

Dassai 39, Kazuma Chikuha “Ika”, Kinmon X3 Rose.

SAKE glass & carafe **60ml 250ml 720ml**

Sakuramasamune sparkling sake 200ml 29

Hyogo, Sparkling Junmai, ABV 11%, SMV+3

Clean, lean, subtle fruit tropical fruits, effervescent and fresh.

Exclusive to KURA in Victoria

Kozaemon “Yakitori” Label 14 55 154

Gifu, Junmai Ginjo, ABV 15.5%, SMV +8

Ripe pear and apple skin on the nose, followed by light dry, balanced acidity on the palate – great dry sake to start with.

Kokuryu Ippin 10 38 105

Hyogo, Junmai Futsushu, ABV15%, SMV+8

Great all rounder sake, fruity aroma – white peach, melon and mangoes, with a medium dry and crisp finish. Clean and easy drinking sake.

Imayo Tsukasa Black Super Dry 10 38 105

Niigata, Junmai, ABV16%, SMV+15

Almost bone dry, velvety smooth, mellow rice flavour, lingering finish and light bodied.

Sanzen Omachi 11 42 118

Okayama, Junmai Daiginjo, ABV16.5%, SMV+3

Made using Omachi rice, the pride of Okayama. Notes of rich pear apple and white flowers with a clean dry finish.

Eigashima “Yamato Damashi” 12 46 127

Hyogo, Junmai, unpasteurised, undiluted, ABV17%, SMV+9

Koji and yeast collected from Miwata Shrine, nutty and sherry on the nose, minerals palate, rich dry with a firm acidity finish.

Umenoyado Honjozo warmed only - 46 127

Nara, Honjozo, ABV15%, SMV+5

Generous shiitake mushroom and umami, medium bodied and long lingering finish. Gentle fruitiness and pairs well with our hot dishes.

SAKE *glass & carafe continued***60ml 250ml 720ml**

Takaji Yamahai	12	46	127
<i>Okayama, Junmai, natural fermentation, ABV16%, SMV+5</i>			
<i>Bold umami character, lighter bodied with generous mushroom characters, bold acidity and earthiness resulting from the natural (yamahai) fermentation.</i>			
Huouo Biden Tsurugi	13	51	140
<i>Tochigi, Junmai, ABV16%, SMV+10</i>			
<i>A delicious crisp dry style of sake from a fifth generation family. Medium bodied, hints melon and apple and clean finish.</i>			
Kinmon X3 Rose	14	55	154
<i>Akita, Junmai, ABV15%, SMV+2, red rice base</i>			
<i>Bold aroma of shiitake, soy, seaweed, palate of honey, acid, and hints of earthy characters finish - a true unique sake.</i>			
Dassai 39	14	55	154
<i>Yamaguchi, Junmai Daiginjo, ABV16%, SMV+3</i>			
<i>Strawberry aroma, green melon, honeydew, lingering jasmine finish. Yamadanishiki rice is polished to only 39% left, it is a clean, refined, and fruity.</i>			
Hanaizumi Roman	14	55	154
<i>Fukushima, Junmai Ginjo, Usu Nigori (slightly cloudy)</i>			
<i>ABV15%, SMV+2, red rice base</i>			
<i>Fragrance, medium-full bodied with second fermentation done in the bottle that results with minimal fizziness. Fruitier palate and versatile sake that pairs well with rich fish (sushi & sashimi) and robata-yaki dishes.</i>			
Umenoyado Yuzu (Unfiltered)	15	60	171
<i>Kyoto, yuzu ginjo-nigori, ABV8%, SMV-15</i>			
<i>Zesty lemon & sweet tangerine, yuzu grind, pairs well with dessert.</i>			

SAKE *glass & carafe continued***60ml 250ml 720ml****Kozaemon “Old Forest”**

15 60 171

*Ishikawa, Honjozo, natural fermentation, unpasteurised, undiluted, non charcoal filtered, ABV16%, SMV+10**Aroma of cocoa & salted caramel, palate of rich beef consomme, white pepper, round and full body of dry and lingering shiitake finish.***Imada Fukucho Hattanso**

15 60 171

*Hiroshima, Junmai Ginjo, undiluted, non charcoal filtered, ABV16%, SMV+3**One of the only few female master brewers in Japan. Fruity sake with flavours of honey, walnut, and pineapple with some spice aftertaste.***Chiyo Shuzo “Shinomine Yamahai”**

15 60 171

*Nara, Junmai, unpasteurised, undiluted, non charcoal filtered, Natural fermentation (kimoto), ABV 17.5%, SMV+5**Balanced and acid driven, round and soft, and textured. Palate is slightly towards a dry end, and versatile to go with any rich sushi and robata dishes.***Hanatomoe “Yon Dan”**

15 60 171

*Nara, Junmai, natural fermentation, unpasteurised, undiluted, non charcoal filtered, ABV17%, SMV+2**Rare 4-steps fermentation, nose of mangoes, palate is rich of dried fruits and honey-like intertwined with generous acidity.***Kinpou Odayaka “Green Frog”**

16 66 187

*Fukushima, Junmai Ginjo, ABV15%, SMV+7.**No pesticides or chemical fertilisers used, frogs are bred instead. Clean and dry sake with the aroma of classic Australian white wines.***Kazuma Chikuha Ika**

16 66 187

*Ishikawa, Junmai, ABV16%, SMV+9**Seaweed yeast, clean bodied, medium light, dry, gentle umami and savoury notes from usage of deep sea water as preparation water (shikomi).*

SAKE *glass & carafe continued***60ml 250ml 720ml**

Hatsumomidi	17	73	205
<i>Yamaguchi, Junmai Daiginjo, unpasteurised, undiluted, non charcoal filtered, ABV16%, SMV-1</i>			
<i>This is an extremely bold expression of a Junmai Daiginjo style sake. Boasting a fruit forward and potent aromatics and a complex lingering pallet with hints of aniseed. A beautiful drop. Kanpai.</i>			
Noguchi Junmai	19	77	214
<i>Ishikawa, Junmai, unpasteurised, undiluted, non charcoal filtered ABV19%, SMV+9</i>			
<i>A very well balanced sake, rich bodied and lots fragrances of pandan leaf, vanilla, fennel root and a long roasted brown rice finish.</i>			
Kamikawa Taisetsu “Black Snow Crystal”	23	96	275
<i>Hokkaido, Junmai Ginjo, single pasteurisation, ABV19%, SMV+9</i>			
<i>one of the few breweries that has two master brewers, made from pristine water and local Hokkaido rice. Medium sweet, juicy cantaloupe and nashi pear, great sake to initiate.</i>			
Lagoon ShouKuu “Margherita” (unique)	23	96	275
<i>Niigata, craft Sake, single pasteurisation, ABV14%</i>			
<i>Brewed with tomatoes and basil.</i>			
<i>Second fermentation done in the bottle, it has ripe aroma of tomatoes and hints of herbs. The palate is truly unique of a combination of umami, acidity, and bitterness from tomato, rice and basil.</i>			
Hanatomoe Nature x Nature Kijoshu	24	99	282
<i>Yoshino Forest - Nara, Kijoshu, ABV13%, SMV-1</i>			
<i>Ultra ripe persimmon, green melon, honeysuckle, hints of Chanel N°5 (anyone?), beautifully balanced base of sweetness and acidity. This sake is rich, and has a complex umami number that belongs in the cellar with sauternes.</i>			
Dassai 23	26	103	286
<i>Yamaguchi, Junmai Daiginjo, ABV14%, SMV+4</i>			
<i>Yamadanishiki rice polished down to 23% left. Very refined sake with generous fruitiness such as muscat grape & melon aroma.</i>			

SAKE *prestige sake selection* **60ml 250ml 720ml**

2018 **Noguchi Naohiko 70th Anniversary** - - 770

Ishikawa, Junmai Daiginjo, ABV18%, 720 ml, SMV+3

Rice: Yamadanishiki

Brewery: Noguchi Naohiko Sake Institute

Seimaibuai: 50%

Licious aromas of ripe melon, papaya, pineapple and lychee, complementing its palate of pear, peach and dates with saline edge and textural umami.

Dassai Beyond - - 925

Yamaguchi, Junmai Daiginjo, ABV16.%, 720ml, SMV +1

Rice: Yamadanishiki

Brewery: Asahi Shuzo

Seimaibuai: beyond 23%

More than a decade-in-the-making, surpassing the excellence of Dassai 23 and widely praised as an extremely limited “perfect” sake. Dassai Beyond is an extremely complex sake with more minerals with gentle pear, rhubarb and wild rose notes all braided up in silky, elegant layers

2018 **Houou Biden SUPREME** 750ml - - 1375

Tochigi, Junmai Daiginjo, ABV16%, 750ml, SMV +0

Rice: Yamadanishiki from Toku A, special grade, Rokko Mountains, Hyogo

Brewery: Kobayashi Sake Brewery

Seimaibuai: 30%

The pride and flagship of Kobayashi Sake Brewery, using the highest grade and the most premium Yamadanishiki sake rice. This sake has a complex aroma of cotton candy, honey-like, and tropical fruits, the palate is elegant, clean, silky and a great balance of long lingering sweetness. Pairs well with shellfish, sushi and sashimi.

PRESTIGE SAKE: Houraisen “Arcadia”



2019 **Houraisen Arcadia Kimoto**

\$2075

Artist: David Wightman

Aichi, Kimoto, Junmai Daiginjo, ABV15%, 720 ml, SMV+3

Rice: Home-grown Yumesansui

Brewery: Sekiya Brewery Co. Ltd.

Seimaibuai: 25%

Traditionally made using a technique called “Kimoto”, a labour intensive, natural fermentation, and has generous complexity and clean acid finish. This Houraisen sake has gold-like, shiny due its ageing, tropical fruits like mango on the nose, mouthful clean and crisp finish from its organically grown rice



2019 **Houraisen Arcadia Kijoshu**

\$3020

Artist: Haruka Asano

Aichi, Kijoshu, Junmai Daiginjo, ABV16%, 720 ml, SMV+9

Rice: Home-grown Yumesansui

Brewery: Sekiya Brewery Co. Ltd.

Seimaibuai: 25%

Kijoshu - a sweet style of sake, where sake is added instead of water in the dilution process. This creates a complex creamy texture & fruity characters such as nashi pear and red apples. The technique is Kimoto, the rice is organic, locally grown that gives a naturally fruity complexity to its palate.

BEER *tap*

Orion Lager Jpn 400ml	11
Orion “The Dark” Lager Jpn 400ml	13.5

BEER *bottles & cans*

Asahi Jpn 330ml	10
Sapporo Jpn 355ml	10
Hitachino Yuzu Lager Jpn 350ml	15
Hitachino Dai Dai IPA Jpn 330ml	15
Hitachino Nest White Ale Jpn 330ml	15

WINE *fizzy / pink* **gl** **btl**

Babo Prosecco DOC
NV, Friuli, ITA 17 80

Bondar Rosé
2023 McLaren Vale, AUS 16 75

WINE *white*

Reichsrat von Buhl Riesling
2021 Pfalz, GER 18 85

Meltwater Chenin Blanc
2022 Malbourough, NZ 25 115

Clos Larrouyat Météore
Gros Manseng, Petit manseng
2022 Jurançon, FRA 32 155

Domaine Bernard Defaix Chardonnay
2022 Chablis, FRA 35 165

WINE <i>red</i>	gl	btl
Mount Macleod - Pinot Noir <i>2021 Gippsland, VIC</i>	16	75
Spinifex - Syrah <i>2021 Barossa Valley, SA</i>	17	80
Mas de Libian - Grenache & Syrah <i>2021 Côtes du Rhône, FRA</i>	23	110
Albino Rocca - Nebbiolo <i>2020 Barbaresco, ITA</i>	23	110
Domaine Bernard Baudry - Cabernet Franc <i>2022 Loire Valley, FRA</i>	26	135
Domaine Daniel Bouland Morgon - Gamay <i>2021 Beaujolais, FRA</i>	31	150

COCKTAILS

- Yuzu Highball** 16
Barley sho-chu, yuzu-ginjo sake, yuzu syrup.
- Ruby Grapefruit Highball** 16
Suntory Haku vodka, Pampelle ruby, home-made grapefruit shrub.
- Ichigo (Strawberry) Sour** 20
Dutch Rules New World Dry Gin, Massenez Wild Raspberry liqueur, home-made strawberry cordial, strawberry powder, egg white.
- Miso Butter Old Fashioned** 22
4 days infused, caramelised miso butter Suntory whisky, whisky barrel aged bitters.
- Yuzu Margarita** 22
Coconut washed El Jimador Tequila Reposado, yuzu syrup, triple sec, agave, shiso salt rim.
- Pineapple Miruku** 22
Plantation Pineapple, Barley Shochu, Amaro Montenegro, home-made pineapple cordial, lemon. Milk washed.

Non Alcoholic

Mocktail	Yuna (Honeydew Melon)	12
	<i>Home-made melon cordial, soda water.</i>	
	Riku (Yuzu, grapefruit)	12
	<i>Home-made grapefruit shrub, yuzu, soda water.</i>	
Beer	Kirin Zero Ichi Jpn 350ml	10
Tea	Green Tea (Sencha)	5
	Roasted Rice Tea (Genmaicha)	5
Soft drink	Coke	5
	Zero	5
	Sprite	5

UMESHU *japanese liqueur* 60ml 150ml

Green Tea Umeshu ABV7.5% 12 30

Choya Single Year ABV15% 14 34

Tsuyu Akane Brandy-aged ABV12.5% 15 37

Umenoyado Lychee ABV8% 15 37

Houou Biden Hizou ABV16% 15 37

Liqueur *premium and boozy*

Dover Walnut *contains nuts, ABV25%* 21 51

Dover Persimmon ABV25% 21 51

Dover Shiso ABV25% 21 51

SHOCHU *distilled spirit*

Sekitoba Imo (Sweet Potato) 15 37

Murasaki No Sekitoba (Purple Sweet Potato) 15 37

Okayama Mugi (Barley) Sherry Cask 15 37

Okayama Kome (Rice) Sherry Cask 15 37

Tenshi No Yuwaku Imo (Sweet Potato) 30ml 15 74

Prestige: Noguchi Sake Lees Shochu 30ml 31 145

WHISKY

Woodford Reserve Bourbon USA 40%	10
Jameson Ire 40%	10
Wild Turkey Rye USA 43.4%	10
Nikka From The Barrel Jpn 51.4%	17
Nikka Taketsuru Jpn 43%	15
Nikka Yoichi Jpn 45%	17
Nikka Miyagikyo Jpn 45%	17
Nikka Yoichi 10 YO (Early 2000's Release) Jpn 45%	82
Mars Komagatake IPA Wine Cask Jpn 52%	33
Mars Komagatake Tsunuki Peated Jpn 50%	35
Mars Komagatake Voyager Edition Jpn 48%	37
Suntory Toki Jpn 43%	11
Suntory Hakushu NAS Jpn 43%	20
Suntory Hakushu 12 YO Jpn 43%	51
Suntory Yamazaki 12 YO Jpn 43%	56
Suntory Hibiki 21 YO(<i>half serving option</i>) Jpn 43%	135
Suntory Hakushu 18 YO(<i>half serving option</i>) Jpn 43%	138

GIN

Suntory Roku Jpn 43%	11
Dutch Rules New World Dry Gin Aus 42%	11
Four Pillars Yuzu Gin Aus 41.8%	13
Anther Fluorescence Royal Botanical Aus 42%	13
Anther Moon Cake Gin Aus 46%	15
Nikka Coffey Gin Jpn 47%	15
Kyoto Ki No Bi Dry Jpn 45.7%	15
Kyoto Ki No Tea Jpn 45.1%	15
Mars Iwai WaBiGin Jpn 45%	15
Mars Iwai WaBi Damask Rose Jpn 45%	18

Vodka

Suntory Haku Jpn 40%	11
Dutch Rules Vodka Aus 40%	11
Grey Goose Fra 40%	12

Other

El Jimador Tequila Mex 38%	10
Plantation Pineapple Rum Ven 47%	12
Barsol Pisco Per 41%	11