

Sake

Classic

Dassai 45

Asahi Shuzo,
Yamaguchi

Junmai Daiginjo

Sweet nougat, grapefruit tartness,
silky texture

Glass/Carafe/Bottle

9 / 23 / NA

Chokarakuchi

Akishika Shuzo,
Osaka

Junmai Ginjo Muroka Nama
Genshu

Green grapes, mangosteen, dry
and crisp finish

12 / 30 / NA

Toji

Rihaku Shuzo,
Niigata

Junmai Daiginjo

Subtle green apple, light body, rock
sugar linger

14 / 36 / 125

Hot Sake (130ml)

Dassai 45 - spice poached pear

19

Sake

Funky

AFS

Kidoizumi Shuzo,
Chiba

Junmai Yamahai Muroka
Nama

Apricot, date, mandarin, medium
body, fruit bomb!

Glass/Carafe/Bottle

17 / 47 / 87

Moromi Nigori

Chiyo Shuzo, Nara

Junmai Muroka Nama Genshu
Nigori

Gentle fizz, rockmelon, lychee, dry
and crisp finish

14 / 35 / 129

Ine Mankai

Mukai Shuzo, Kyoto

Junmai Genshu (Red Rice
Sake)

Jasmine, cherry jam. Rich in
sweetness and body

20 / 52 / 139



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15% surcharge on public holidays
No split bills please
Due to kitchen constraints, no substitutions please
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Sake

Fruity / Sweet

		Glass/Carafe/Bottle
Ume-Mansaku Hinomaru Jozo, Akita	Plum Sake Plum, prune, subtle umami, viscosity like maple syrup	18 / 47 / 115
Ryujin No Yuzusake Sekai Itto, Wakayama	Yuzu Sake Refreshing citrus acidity and aromas of yuzu	18 / 48 / NA
Isshi Soden Mirin Ogasawara Jozo, Aichi	Aged Mirin Honey, molasses, vanilla - desert treat	14 / 33 / 101

Cocktails

Toji Pomme Tonic	Toji Junmai Daiginjo, pomegranate syrup, lime	15
Geisha Negroni	Panama geisha-infused Campari, Tanqueray gin, Dolin vermouth	20
Aged Mirin Sour	4 year aged mirin, Suntory Kakubin whiskey, egg white	22
Espresso Sake-tini	Brazil espresso, Rwanda filter, Chokarakuchi Junmai Ginjo	22



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Beer

Asahi 10

Asahi Black 10

Whiskey

Suntory Kakubin Whiskey 11

Suntory Kakubin Highball 12

Suntory "Hibiki" Japanese Harmony 48

Suntory "Yamazaki" 12 Years Old 58

White Oak "Akashi" 10 Years Old Sherry Cask Single Malt 70

Tea

Sencha / Genmaicha / Jasmine 7

English Breakfast / Earl Grey

Juice and Soda

Yuzu Soda 8

Cold Press Juice

Orange

Watermelon



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Entree

Edamame, shichimi, garlic	8
Pickled cucumber, toasted arare, yuzu foam	8
Basil-infused watermelon, green pea, prosciutto, mango gel	12
Kingfish ceviche, white soy dressing, white soy emulsion	21
Sashimi platter with house-made nigiri shoyu Salmon, Tuna, Kingfish	25

Hot

Mochi croquette, Japanese curry, fennel	12
Marinated squid, kipfler potato, seaweed, spicy soy emulsion	18
Soy butter clams, crispy potato, chive	18
Miso salmon ochazuke, grilled onigiri, nori	18
King prawn udon, black garlic butter, katsuobushi crumb	32

Sides

Okonomiyaki chips	15
Fried chicken, teriyaki glaze, daikon pickle	17



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On the charcoal

Skewers

Chicken thigh	6
Chicken heart	5
Chicken giblet	5
Angus beef MBS 5+	8
King brown mushroom	7
Marinated quail egg	5
King prawn, black garlic butter	14

Dessert

Miso chocolate tiramisu, coffee crystal	18
Citrus meringue, white chocolate, yuzu, grapefruit	17
Matcha mousse, strawberry, chocolate crumb	17
Yuzu basque cheesecake	21



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EDITION IZAKAYA

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