

Beer

Sapporo <i>on Tap</i>	Japan	375ml	9.5
Asahi Super Dry <i>on Tap</i>	Japan	375ml	9.5
Yebisu <i>100% malt premium beer by Sapporo</i>	Japan	334ml	9.5
Kirin 'Megumi'	WA	330ml	8
Heineken	Netherlands	330ml	7.5
Crown Lager	VIC	375ml	7.5
James Boag's Premium	Tasmania	350ml	7.5
Cascade Premium Lager	Tasmania	375ml	7.5
Cascade Premium Light	Tasmania	375ml	6

Japanese Aperitif

Choya Umeshu	Osaka JAPAN	100ml	7.5
iichiko BAR Yuzu fruit <i>Shochu</i>	Oita JAPAN	100ml	11

Cocktail

Azuma Cocktail			13
<i>Light refreshing mix of Kara sake, Lemoncello liquor and lime juice</i>			
Ringo Cocktail			14
<i>Green apple saketini. Pomme Verte, Kara sake and organic apple juice</i>			
Ume Mizore			8.5
<i>Frozen Japanese Plum liqueur</i>			

Non Alcohol Cocktail

Momo Cocktail			9.5
<i>Tropical peach and orange cocktail</i>			
Apple Blossom			9.5
<i>Sparkling apple and citrus long cocktail</i>			

Soft Drink

Coke, Diet Coke, Lemonade, Lemon Squash			5
Lemonade/Soda Lime and Bitters			5
Iced Lemon Tea			5
Oo-long Tea			5
Organic Apple Juice			6.5
Fresh Orange Juice			5
Fresh Tomato Juice			5.5

Mineral Water

		BTL-1L	GLS
Santa Vittoria Sparkling Mineral Water	Italy	9.5	5
Santa Vittoria Still Mineral Water	Italy	9.5	5

Sake

The quality of Japanese sake can be simply graded from the milling/polishing rate of sake rice being used in the brewing process. The higher the rate tends to yield a premium quality; as more refined taste, cleaner and sharper finish is created in the palate by eliminating fats, proteins, & amino acids that resulting in unwanted flavours & aromas. The following is the descending order of Premium Grade Japanese Sake currently being offered here in Azuma:

JDG - Junmai Dai-Ginjo

Super premium grade sake made from over 50% milled away of the top quality sake rice. This resulted to a very clean, refined, and elegant finish with a lively aromatic to come about.

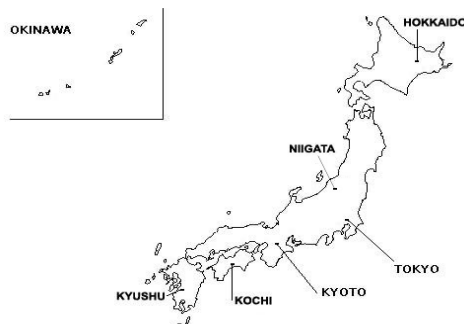
JG - Junmai Ginjo

Premium grade sake made from over 40% milled away of the top quality sake rice, which is fermented over low temperature fermentation for a longer period than Junmai/Honjozo. Hence resulting in a more complex and delicate flavour in comparison with the other types of sake.

J - Junmai

No added alcohol with at least 30% of rice milled away of the sake rice.

Nothing is used in its sake production except for rice, water & Koji yeast. The taste is usually richer, fuller in flavour.



Azuma Cocktail 13

A light refreshing mix of sake, Lemoncello liqueur and lime juice

Ringo Cocktail 14

Green apple saketini. Pomme Verte, Sake and organic apple juice

Sake Tasting Set - 3 glasses, 60ml each 22

A selection of premium Japanese sakes ranging from semi-dry to super dry

		BTL	GLS 150ml
<i>Served chilled only</i>			
- Aromatic	Go-shu Blue JG 300ml	豪酒 ブルー 純米吟醸 Penrith NSW	28 ***
- Aromatic	Sudo Honke JG 1800ml <i>Sudo Honke is the oldest sake brewery in Japan, founded in 1141 AD</i>	須藤本家 郷の誉 純米吟醸 Ibaragi JPN	180 18
- Aromatic	Garyubai JG 720ml	臥龍梅 純米吟醸 Shizuoka JPN	115
- Dry	Dassai Migaki Sanwari Kubu JDG 720ml	彌祭 三割九分 Yamaguchi JPN	150
- Dry	Dassai Migaki Niwari Sanbu JDG 720ml	彌祭 二割三分 Yamaguchi JPN	230
- Semi dry	Kubota Hekiju JDG 720ml	久保田 碧寿(山麩) 純米大吟醸 Niigata JPN	165 35
- Dry	Kubota Manju JDG 720ml <i>Kubota is one of the most famous and premium Sake in Japan, awarded gold medals countless times. This Sake brewer was established 500 years ago in cool climate, north of main island in Japan. It's really serious sake.</i>	久保田 萬寿 純米大吟醸 Niigata JPN	220
<i>Served chilled / room temperature / warm</i>			
- Dry	Ozeki 'Kara' J 375ml	大関 辛 純米 California U.S.A	17 ***
- Dry	Otokoyama J 1800ml	男山 純米 Hokkaido JPN	135 15
- Super dry	Tsukasa-Botan 'Senchu' J 1800ml	司牡丹 船中八策 Kochi JPN	198 19
- Semi dry	koshino kageroi J 1800ml	越のかげろい Niigata JPN	190 18

► **Conditions apply** - we keep your bottle of Sake or Shochu for a total period of three months.

Shochu - Japanese distilled spirits

Shochu, not to be confused with Sake, is one of Japan's most popular indigenous alcoholic drinks. A distilled beverage made from such ingredients as sugar cane, rice, barley or sweet potato. A strong natural flavour, dependent on the raw ingredient used, it has been described as having a 'nutty' and 'earthy' flavour. Shochu production in Japan is centred on Kyushu, Okinawa and surrounding islands. Shochu usually has an alcoholic content of around 25% but can range up to more than 45%.

In recent years Shochu has experienced a consumer boom; in 2003 shipments in Japan surpassed that of Sake for the first time. It is thought that the rapid increase in popularity is due to its new healthy image, known for its low calories and claims of medicinal benefits and fewer hangovers.

With its strong and distinctive flavour Shochu made from Sweet Potato is best enjoyed neat, on the rocks or diluted with hot or cold water. Shochu made from rice or barley are great to use in mixed drinks; try your favourite juice, cola or lemonade, or even oo-long tea. But for something special, treat yourself to a Chuhai, a mixed drink of Shochu over ice, topped with soda and a dash flavouring - try lemon, lime or pickled plum.

Shochu Tasting Set - 3 glasses, 30ml each 17 *A selection of three different variety shochus ranging from original to premium taste*

		BTL	GLS
Rice	All imported from Kyushu, Japan	720ml	60ml
Oochi	おおち 27% Saga	105	11
 Barley			
Ichiko 200ml	いいちこ 25% Oita	24	***
Ichiko	いいちこ 25% Oita	77	***
Nikaido 'Kicchomu'	二階堂吉四六 25% Oita	125	13
Ichiko Frasco	いいちこフラスコ 30% Oita	165	14
Hyakunen no Kodoku	百年の孤独 40% Miyazaki	398	40
 Sweet potato			
Kuro Kirishima	黒霧島 25% Miyazaki	85	9
Shibi no Tsuyu	紫尾の露 25% Kagoshima	85	7
Ikkomon	一刻者 25% Kagoshima	130	***

Awamori - Okinawa's own distilled Shochu made from rice

Kumesen Deigo Blue 720ml	久米島の久米仙 35%	Okinawa	90	9.5
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- ▶ Please feel free to ask our friendly staff for more details above.
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