

### 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 |
| Coopers Original Pale Ale                       | SA          | 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 <i>Plum wine</i>                              | Osaka JAPAN | 100ml | 7.5 |
| iichiko BAR Yuzu fruit <i>Yuzu citrus flavoured Shochu</i> | Oita JAPAN  | 100ml | 11  |

### Cocktail

|  |  |  |      |
|--|--|--|------|
| <b>Azuma Cocktail</b><br><i>Light refreshing mix of Japanese sake, Lemoncello liquor and lime juice</i>  |  |  | 14   |
| <b>Japanese Slipper</b><br><i>Midori Liqueur, Cointreau and Lemon juice</i>                              |  |  | 16.5 |
| <b>Ringo Cocktail</b><br><i>Green apple saketini. Pomme Verte, Japanese sake and organic apple juice</i> |  |  | 14   |
| <b>Ume Mizore</b><br><i>Frozen Japanese Plum liqueur</i>   |  |  | 8.5  |

### Non Alcohol Cocktail

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

### 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:

### 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.

### 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.

### 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.



## Sake Tasting Set

3 glasses, 60ml each 22

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

### House Specialty Sake Served chilled only

純米吟醸

Bottle Flask 150ml

|   |                              |                |        |     |    |
|---|------------------------------|----------------|--------|-----|----|
| - Dry   | <b>Akagisan</b> Junmai Ginjo | 赤城山 純米吟醸 Gunma | 1800ml | 135 | 15 |
| <i>Located at the base of Akagi Mountain in the middle of the main island of Japan, this sake brewery is a family owned and operated business. In making this sake they use spring water from the mountain that is very smooth &amp; the sake has a dry finish. This is the first overseas export for this sake, so we are very proud at Azuma Japanese restaurant to have the opportunity to offer it to our guests.</i> |                              |                |        |     |    |

### Served chilled only

純米吟醸

Bottle Flask 150ml

|            |                                 |                    |        |     |     |
|------------|---------------------------------|--------------------|--------|-----|-----|
| Semi Sweet | <b>Go-shu Blue</b> Junmai Ginjo | 豪酒 ブルー Penrith NSW | 300ml  | 28  | *** |
| - Semi Dry | <b>Sudo Honke</b> Junmai Ginjo  | 須藤本家 郷の誉 Ibaragi   | 1800ml | 180 | 18  |
| - Semi Dry | <b>Garyubai</b> Junmai Ginjo    | 臥龍橋 Shizuoka       | 720ml  | 98  | *** |
| - Dry      | <b>Suigei</b> Junmai Ginjo      | 酔鮎 Kochi           | 720ml  | 100 | 25  |

純米大吟醸

|            |  |                     |       |     |     |
|------------|--|---------------------|-------|-----|-----|
| Semi sweet | <b>Dassai 'Migaki - Sanwari Kubu'</b> Junmai Dai-Ginjo | 獺祭 磨き三割九分 Yamaguchi | 720ml | 150 | 33  |
| Semi sweet | <b>Dassai 'Migaki - Niwari Sanbu'</b> Junmai Dai-Ginjo | 獺祭 磨き二割三分 Yamaguchi | 720ml | 230 | *** |
| - Semi dry | <b>Kubota 'Hekiju'</b> Junmai Dai-Ginjo                | 久保田 碧寿 (山鹿) Niigata | 720ml | 165 | 35  |
| - Dry      | <b>Kubota 'Manju'</b> Junmai Dai-Ginjo                 | 久保田 萬寿 Niigata      | 720ml | 220 | *** |

*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.*

### Served chilled / room temperature / warm

純米

|             |                                       |                       |        |     |     |
|-------------|---------------------------------------|-----------------------|--------|-----|-----|
| - Dry       | <b>Ozeki 'Kara'</b> Junmai            | 大関 辛 California U.S.A | 375ml  | 17  | *** |
| - Dry       | <b>Otokoyama</b> Junmai               | 男山 Hokkaido           | 1800ml | 135 | 15  |
| - Super dry | <b>Senchu-hassaku</b> Junmai          | 司牡丹 船中八策 Kochi        | 1800ml | 198 | 19  |
| - Semi dry  | <b>koshino kageroi 'Senju'</b> Junmai | 越のかげろひ 千寿 Niigata     | 1800ml | 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 Japans most popular indigenous alcoholic drink. 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  |
|---------------------|--------------|--------------------------|-------|------|
| <b>Rice</b>         |              | All imported from Kyushu | 720ml | 60ml |
| Oochi               | おおち 27%      | Saga                     | 105   | 11   |
| <b>Barley</b>       |              |                          |       |      |
| Iichiko 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   |
| Iichiko Frasco      | いいちこフラスコ 30% | Oita                     | 165   | 14   |
| <b>Sweet potato</b> |              |                          |       |      |
| Kuro Kirishima      | 黒霧島 25%      | Miyazaki                 | 85    | 9    |
| Ikkomon             | 一刻者 25%      | Kagoshima                | 130   | 13.5 |

## **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 |
|--------------------------|-------------|---------|----|-----|

▶ Please feel free to ask our friendly staff for more details above.

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