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# DRINKS MENU

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## SIGNATURE COCKTAILS

- Okinawa Passion** **\$22**  
*Voyage to a sun-kissed tropical paradise*  
Vododka, passionfruit, Aperitif, lime, & pineapple.
- Yuka Jin** **\$22**  
An exquisite fusion if Japanese ingredients and contemporary mixology techniques  
Yuzu, Gin, strawberry foam, strawberry jelly
- Sake Lychee Martini** **\$23**  
An embodiment of refined indulgence  
Sake, gin, & lychee
- Geisha's Dream** **\$24**  
*A whimsical concoction that's as beautiful as it is delicious*  
Grape, gin, blackcurrant, rose, lemon, & chardonnay
- Tokyo Dusk** **\$24**  
*A bold and smoky delight, with a touch of nuttiness*  
Blended whisky, amaretto, maraschino, dry vermouth, hazelnut
- Shiun (Purple Clouds)** **\$26**  
*Taste the adventure of flavours & the whispers of botanicals*  
Orange liqour, gin, lemon, & violet
- Sake Cask (serves 2+)** **\$45**  
*Adventure into a storm of flavours served in a sake barrel*  
Coconut rum, pineapple rum, Cointreau, pineapple, Absinthe, Bitter



## KANADE CLASSICS

<b>The Margarita</b>	<b>\$22</b>
Ocho blue agave blanco plata tequila, cointreau, agave, lime	
<b>The Daiquiri</b>	<b>\$22</b>
Plantation pineapple, fresh lime juice.	
<b>The Negroni</b>	<b>\$24</b>
Kyoto distillery Ki No Bi tea gin, carpano antica formula, campari, orange bitter	
<b>The Old Fashioned</b>	<b>\$24</b>
Bourbon, Lagavullin 16 Years, aroma bitter, orange bitter	
<b>The Espresso Martini</b>	<b>\$22</b>
Vodka, Mr. Black, cold brew coffee	

## HIGHBALL

<b>Classic Highball</b>	<b>\$16</b>
Blended whiskey, soda	
<b>Chu-Hai</b>	<b>\$20</b>
Shōchū, soda, massenez peach liqueur, oolong tea	
<b>Sawa</b>	<b>\$23</b>
Shōchū, lemondade, yuzu juice, italicus	



## WHITES

150ml 360ml Btl

### **2022 Murdoch Hill The Sulky Riesling**

Adelaide Hills, SA

**\$ 16 | 41 | 77**

### **2022 Ghost Rock Pinot Gris**

Cradle Coast, TAS

**\$ 14 | 38 | 64**

### **2022 Te Whare Ra Sauvignon Blanc**

Marlborough, New Zealand

**\$ 14 | 38 | 66**

### **2022 Thomas Wines Synergy Semillon**

Hunter Valley, NSW

**\$ 13 | 35 | 59**

### **2022 Jericho Fiano**

Adelaide Hills, SA

**\$ 13 | 35 | 59**

### **2021 Massena The Surly Muse Viognier**

Barossa Valley, SA

**\$ 13 | 35 | 60**

### **2021 Soumah Hexham Chardonnay**

Yarra Valley, VIC

**\$ 89**

### **2021 Scotchman Hill Chardonnay**

Bellarine Peninsula, VIC

**\$ 19 | 48 | 90**

## ROSE

150 ml 360ml Btl

### **2022 HEAD Wines Grenache Rose**

Barossa Valley, SA

**\$13 | 35 | 60**

### **2022 Shadowfax Minnow Rose**

Macedon Ranges, VIC

**\$ 64**



# SAKE

**Sake is a Japanese alcoholic beverage that has been brewed for centuries. It is made from polished water, rice and koji yeast, which helps convert starches in the rice into sugars during the fermentation process. The quality of sake is influenced by factors such as the type of rice used, the degree of rice polishing, the water source, and the brewing techniques.**

## What is,

**Junmai** - It is a type of sake that is made using only four key ingredients: rice, water, yeast, and koji. Junmai sake does not contain any added alcohol or additives. This purity highlights the natural flavors of the rice and the craftsmanship of the brewing process.

**Ginjo** - refers to a premium sake category characterized by a more delicate and complex flavor profile. To produce Ginjo sake, the rice is polished to remove a larger percentage of the outer layers, resulting in a more refined, higher-quality brew.

**Junmai Ginjo** - Junmai Ginjo" denotes a type of sake that is made solely from rice, water, yeast, and koji, without the addition of alcohol or additives. It is also crafted with rice that has been polished to a greater extent, leading to a more elegant and sophisticated taste profile compared to standard sakes.

**Daiginjo** - represents the highest grade of premium sake, known for its exceptional quality and complexity. To produce Daiginjo sake, the rice is polished even further than in Ginjo sake. A significant percentage of the outer layers of the rice is removed, resulting in a more delicate and refined brew.

**Junmai Daiginjo** - is a type of sake made solely from rice, water, yeast, and koji, without the addition of alcohol or additives. Additionally, the rice used in Junmai Daiginjo sake undergoes extensive polishing to achieve a level of refinement beyond that of regular Junmai or Ginjo sake.

**Yuzu** - Yuzu is a small, aromatic citrus fruit with a distinctive and tangy flavor. It is commonly used in Japanese cuisine and beverages due to its bright and refreshing taste, which is a blend of lemon, lime, and tangerine.

**Umeshu** - Umeshu is a traditional Japanese liqueur made from steeping ume plums in alcohol, typically shochu or sake, and sweetening it with sugar. The result is a deliciously fruity and slightly tart plum wine.

**Yuzu Umeshu** - is a delightful fusion of the flavors of yuzu citrus and umeshu plum wine. The process involves infusing the umeshu with the zest or juice of yuzu, creating a well-balanced and aromatic liqueur that captures the essence of both fruits. Yuzu Umeshu offers a harmonious blend of yuzu's citrusy brightness and the mellow sweetness of umeshu, making it a popular choice among those who appreciate the unique and vibrant flavors of Japanese liqueurs.



180ml | 360ml | Btl

**Mutsu-Hassen Tokubetsu Junmai Red Label** \$ 45 | 88 | 166  
Aomori Prefecture

**Kikuno-Tsukasa Junmai Jikomi GinGinga** \$ 35 | 68 | 124  
Iwate Prefecture

**Noguchi Junmai** \$226  
Komatsu Prefecture

**Houou Biden Junmai Ginjo** \$ 55 | 105 | 195  
Tochigi Prefecture

**Kokuryu Jungin Junmai Ginjo** \$ 42 | 80 | 156  
Fukui Prefecture

**Katsuyama Junmai Daiginjo Gin no Iroha Kasumi Nama** \$214  
Miyagi Prefecture

**Kikuchi Sanzen Omachi Junmai Daiginjo** \$149  
Okayama Prefecture

## SWEET

90ml 180ml Btl

**Umeshu CHOYA Premium** \$19 \$35 \$145|

**Yuzu Umeshu (Nakano BC)** \$13 \$24 \$80

## SPARKLING WINE

125ml Btl

**NV Barringwood Cuvee Methode Traditionelle** \$ 16 | 79  
Don Valley, TAS

**NV Delamere Sparkling Cuvee \$96** \$96  
Pipers Brook, TAS

**2016 Oakridge Blanc de Blanc \$107** \$107  
Yarra Valley, VIC



## REDS

	150ml	360ml	Btl
<b>2022 Onannon Mornington Pinot Noir</b> Mornington Peninsula, VIC	\$ 19	48	90
<b>2021 John Duval Concilio Grenache Shiraz</b> Barossa Valley, SA	\$ 14	39	68
<b>2021 Protero Nebbiolo</b> Adelaide Hills, SA			\$ 90
<b>2021 Swinney Grenache</b> Great Southern, WA			\$ 90
<b>2021 Cooter &amp; Cooter Shiraz</b> McLaren Vale, SA	\$ 13	35	59
<b>2020 Pikes Homage Cabernet Malbec</b> Clare Valley, SA	\$ 14	38	66
<b>2019 Majella Cabernet Sauvignon</b> Coonawarra, SA			\$ 84
<b>2020 Deep Woods Estate Cabernet Merlot</b> Margaret River, WA			\$ 94
<b>2021 Henschke Stone Jar Tempranillo</b> Eden Valley, SA			\$ 106



# KANADE

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## MOCKTAILS

<b>Salted Raspberry Sunrise</b>	<b>\$14</b>
NV NON1 salted raspberry chamomile, hojicha tea.	
<b>Stewed Cherry &amp; Coffee</b>	<b>\$14</b>
NON7 Cherry & Coffee, Genmaicha tea.	
<b>Kanade Mocktail</b>	<b>\$14</b>
Butterfly tea, Rose, lemon & fizzy water.	
<b>Toasted Cinnamon Fizz</b>	<b>\$14</b>
NON3 Toasted Cinnamon & Yuzu, Sencha tea.	

## BEERS

<b>Corona</b>	<b>\$12</b>
<b>Peroni</b>	<b>\$12</b>
<b>Asahi</b>	<b>\$12</b>
<b>Sapporo</b>	<b>\$12</b>

## SOFT DRINK | MINERAL WATER | JUICE

<b>Soft Drink</b>	<b>\$8</b>
<b>Sparkling Water</b>	<b>\$9</b>
<b>Orange Juice</b>	<b>\$5</b>

