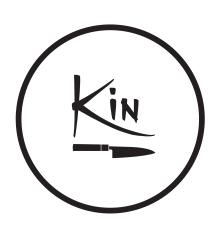
BUBBLES		
PEPIK SPARKLING ROSE Josef Chromy, TAS, NV	\$11.5	\$46
WHITE		
PRAXIS SAUVIGNON BLANC Moorilla, TAS, 2017	\$11	\$45
JOSEF CHROMY PINOT GRIS TAS, 2018	\$11.5	\$46
<i>D'ARENBERG 'THE DRY DAM'</i> RIESLING McLaren Vale, 2010 - Museum Release	\$14	\$65
RED		
<i>PRAXIS</i> PINOT NOIR Moorilla, TAS, <i>2016</i>	\$11.5	\$46
PRIMEVERA PINOT NOIR Stefano Lubiana, Biodynamic, TAS, 2016	\$14.5	\$65.5
SERAFINO BELLISSIMO TEMPRANILLO McLaren Vale SA, 2017	\$11	\$45
HOLM OAK CABERNET MERLOT TAS, 2017	\$10.5	\$43
BEER		
SAPPORO PREMIUM	\$9	
ASAHI SUPER DRY	\$9.5	
CASCADE LAGER	\$8	
CASCADE PREMIUM LIGHT	\$7	
SIMPLE CIDER GRANNY SMITH & GINGER / WILD CHERRY (8%)	\$11	
OTHER		
SOFT DRINKS + JUICE	\$4.5	
POT OF TEA		
Strawberry green	\$4.5	



STICKS 2 per serve, cooked over coals, yakitori style		FEED ME 6 courses	
FREE RANGE CHICKEN THIGH tare glazed with spring onion & pickles	\$13	\$60 per person \$70 with choice of Sake (125ml)	
TASMANIAN OCTOPUS with charred lemon	\$14	Vegetarian "feed me" available	
TASMANIAN SCALLOPS tare glazed with wakame & yolk	\$14	SAKE Our selection of sake is artisan and organic	125ml
TASMANIAN WALLABY EYE FILLET tare glazed with chips & katsu sauce	\$13	HANATOMOE 'YON DAN' 2018 Acidic, fruity, depth of flavour	\$13
SHIITAKE + OYSTER MUSHROOM mushrooms 3 ways	\$9	Unpasteurised Undiluted Pure Rice Traditional method + Four phase fermentation	
SPRING ONION with yuzu herb sauce	\$6	MUTEMUKA SHUZO 2017 Rich, savoury, unique Unpasteurised Undiluted Pure Rice	\$14
WHOLE TASMANIAN QUAIL with beetroot miso & pickles	\$15	SUPPIN RUMIKO NO SAKE 2017 Natural, delicate, earthy, soft, dry finish Unpasteurised Undiluted Pure Rice Free Run Ginjo (polished to 60%)	
ZUCCHINI with chips & yuzu herb sauce	\$7.5		
OTHER		COCKTAILS	
KINGFISH SASHIMI FOLDOVER	\$11	YUZU MARGARITA	\$17
PANKO CRUMBED ORGANIC TOFU	\$10	Tequila, cointreau, yuzushu	
TASMANIAN OCTOPUS + MUSHROOM GYOZA	\$12	COOL AS A CUCUMBER G&T	\$17
SEAWEED SALAD Wakame, pickles, leaves	\$9	Tassie Gin, umeshu (plum wine), sake, lime, mint, cucumber, tonic	
MISO With tofu and mushrooms	\$6.5	SMOKY OLD FASHIONED \$22 Japanese whisky, maple, bitters	
EDAMAME + NORI SALT	\$5.5		