

BUBBLES

PEPIK SPARKLING ROSE	\$11.5	\$46
Josef Chromy, TAS, NV		

WHITE

PRAXIS SAUVIGNON BLANC	\$11	\$45
Moorilla, TAS, 2017		

JOSEF CHROMY PINOT GRIS	\$11.5	\$46
TAS, 2018		

D'ARENBERG 'THE DRY DAM' RIESLING	\$14	\$65
McLaren Vale, 2010 - Museum Release		

RED

PRAXIS PINOT NOIR	\$11.5	\$46
Moorilla, TAS, 2016		

PRIMEVERA PINOT NOIR	\$14.5	\$65.5
Stefano Lubiana, Biodynamic, TAS, 2016		

SERAFINO BELLISSIMO TEMPRANILLO	\$11	\$45
McLaren Vale SA, 2017		

HOLM OAK CABERNET MERLOT	\$10.5	\$43
TAS, 2017		

BEER

SAPORO PREMIUM	\$9
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ASAHI SUPER DRY	\$9.5
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CASCADE LAGER	\$8
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CASCADE PREMIUM LIGHT	\$7
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SIMPLE CIDER	
GRANNY SMITH & GINGER / WILD CHERRY (8%)	\$11

OTHER

SOFT DRINKS + JUICE	\$4.5
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POT OF TEA	
Strawberry green	\$4.5



STICKS

2 per serve, cooked over coals, yakitori style

FREE RANGE CHICKEN THIGH \$13
tare glazed with spring onion & pickles

TASMANIAN OCTOPUS \$14
with charred lemon

TASMANIAN SCALLOPS \$14
tare glazed with wakame & yolk

TASMANIAN WALLABY EYE FILLET \$13
tare glazed with chips & katsu sauce

SHIITAKE + OYSTER MUSHROOM \$9
mushrooms 3 ways

SPRING ONION \$6
with yuzu herb sauce

WHOLE TASMANIAN QUAIL \$15
with beetroot miso & pickles

ZUCCHINI \$7.5
with chips & yuzu herb sauce

OTHER

KINGFISH SASHIMI FOLDOVER \$11

PANKO CRUMBED ORGANIC TOFU \$10

TASMANIAN OCTOPUS + MUSHROOM GYOZA \$12

SEAWEED SALAD \$9
Wakame, pickles, leaves

MISO \$6.5
With tofu and mushrooms

EDAMAME + NORI SALT \$5.5

FEED ME

6 courses

\$60 per person
\$70 with choice of Sake (125ml)

Vegetarian "feed me" available

SAKE

Our selection of sake is artisan and organic 125ml

HANATOMOE 'YON DAN' 2018 \$13
Acidic, fruity, depth of flavour
Unpasteurised | Undiluted | Pure Rice
Traditional method + Four phase fermentation

MUTEMUKA SHUZO 2017 \$14
Rich, savoury, unique
Unpasteurised | Undiluted | Pure Rice

SUPPIN RUMIKO NO SAKE 2017 \$14.5
Natural, delicate, earthy, soft, dry finish
Unpasteurised | Undiluted | Pure Rice | Free Run
Ginjo (polished to 60%)

COCKTAILS

YUZU MARGARITA \$17
Tequila, cointreau, yuzushu

COOL AS A CUCUMBER G&T \$17
Tassie Gin, umeshu (plum wine), sake, lime, mint, cucumber, tonic

SMOKY OLD FASHIONED \$22
Japanese whisky, maple, bitters