



YOSHII'S OMAKASE

Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 8 people or more.

WINE BY THE GLASS

Sparkling			120ml	750ml
2016	Domaine Chandon 'Vintage Brut'	Yarra Valley, Victoria	22	125

Champagne			120ml	Bottle
2015	Moët & Chandon 'Grand Vintage' Extra Brut	Épernay, France	45	255
NV	Veuve Clicquot Rosé	Reims, France	45	260
2013	Dom Pérignon	Épernay, France		725
2002	Dom Pérignon P2	Épernay, France		1650

White Wine			150ml	Bottle
2019	Pressing Matters 'R9' Riesling	Coal River Valley, Tasmania	23	110
2021	Grant Burge 'East Argyle' Pinot Gris	Adelaide Hills, South Australia	16	75
2022	Cloudy Bay Sauvignon Blanc	Marlborough, New Zealand	25	120
2021	Marc Bredif 'Classic' Vouvray - Chenin Blanc	Loire Valley, France	17	80
2020	Kooyong 'Clonale' Chardonnay	Mornington Peninsula, Victoria	18	85
2020	Domaine Laroche Chablis 'les Chanoines'	Chablis, France	32	145

Rosé & Orange Wine

			150ml	Bottle
2022	Eden Road 'The Long Road' Pinot Gris	Hilltops, New South Wales	15	70
2021	Triennes	Provence, France	16	85

Red Wine

			150ml	Bottle
2021	Catalina Sounds Pinot Noir	Marlborough, New Zealand	17	80
2021	Hentley Farm 'Villain & Vixen' Grenache	Barossa Valley, South Australia	15	70
2021	Henschke 'Five Shillings' Shiraz Mataro	Barossa Valley, South Australia	21	95
2019	Maxwell 'Ellen Street' Shiraz	McLaren Vale, South Australia	20	95
2021	Singlefile Cabernet Sauvignon, Merlot	Great Southern, Western Australia	15	70

S A K E

Serving Sizes

- 100ml - Masu - traditional square sake cup for one
- 180ml - (S) Small Carafe - for one, or to be shared
- 360ml - (M) Medium Carafe - for a small group to share
- 420ml - (L) Large Carafe - served cold for a large group to share

Kawanakajima Nigori	Masu	29
This is a mellow, cloudy Junmai sake, made by a brewery established in 1540 - one of the oldest in Japan. Fresh and mild, highlighting the innate flavour of Miyamanishiki rice. <i>Region: Nagano</i>	S Carafe	50
	M Carafe	90
	L Carafe	110
	720ml	195

Seikyo Junmai Ginjo	Masu	28
Made from 100% Omachi rice - the oldest sake rice cultivated in the Edo period, known for creating deep umami flavour. Nakao brewery uses an original yeast made from apple skins, creating a beautiful delicate fragrance. <i>Region: Hiroshima</i>	S Carafe	50
	M Carafe	95
	L Carafe	120
	720ml	200

Yuki no bosha Junmai Ginjo	Masu	33
A complex sake with the slight fruitiness typical of Ginjo. This humble sake is best served alongside food, and was the first officially organic sake recognised in Japan. In-house yeast and careful milling helps achieve a unique, subtle flavour. <i>Region: Akita</i>	S Carafe	53
	M Carafe	105
	L Carafe	120
	1800ml	425

Chokyu Junmai Ginjo	Masu	25
Light, clear and sharp sake with soft Ginjo fragrance.	S Carafe	40
Smooth, refreshing, and dry; the perfect match for white fish such as snapper. This sake is made from Yamada Nishiki rice, globally considered the king of sake rice.	M Carafe	75
<i>Region: Wakayama</i>	L Carafe	90
	1800ml	380

Eikun Junmai Shiboritate Nama Genshu	Masu	30
This unpasteurised sake is freshly pressed in winter without heat or added water. This is a seasonal, limited-edition sake, with high alcohol and rich flavour.	S Carafe	50
<i>Region: Kyoto</i>	M Carafe	95
	L Carafe	100
	1800ml	405

Garyubai Junmai Ginjo	Masu	30
The pure rice ginjo sake features a rich, mellow taste and rich scent that uses the characteristics of Yamada Nishiki.	S Carafe	52
<i>Region: Wakayama</i>	M Carafe	105
	L Carafe	125
	720ml	220

S A K E (C O N T .)

Serving Sizes

100ml - Masu traditional square sake cup for one

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Yosa Sayo Tokubetsu Junmai

This semi-dry sake is designed for lovers of wine. Made from 100% local Kyoto products, this sake gives aromas of fresh melon and herbs, with a creamy texture and gentle acidity - the perfect match for oily food.

Region: Kyoto

Masu	29
S Carafe	50
M Carafe	90
L Carafe	110
720ml	195

Hakutaka Junmai Daiginjo

Polish the A+ district Yamadanishiki rice as a pearl and soak with famous water 'Miya-Mizu' and brewed softly in the low temperature, Rich and strong, Dry full-bodied Daiginjo.

Region: Hyogo

Masu	30
S Carafe	52
M Carafe	100
L Carafe	120
720ml	250
1800ml	470

Kome No Sasayaki

Made from 100% Yamada Nishiki rice, grown exclusively in Hyogo prefecture. This is the pioneer of chilled sake, and has been the masterpiece of Honda Shoten brewery since 1979.

Region: Hyogo

Masu	70
S Carafe	125
M Carafe	240
L Carafe	280
720ml	350

Ugo No Tsuki Junmai Daiginjo	Masu	140
Inspired by Tokutomi Roka’s essay “Shizen to Jinsei”, “Ugo no Tsuki” translates to ‘Moon After Rain’ - an image that represents a beautifully clear, feminine, and soft sake. Fruity almost like wine, but still shows the soft sweetness of traditional Ginjo.	S Carafe	250
<i>Region: Hiroshima</i>	M Carafe	470
	L Carafe	540
	720ml	900

Tatenokawa Komyo Junmai Daiginjo	720ml	14000
Polished rice to 1% milling rate with Dewasansan and Yamadanishiki, two relatively soft-structured sake rice. The only Sake Brewery offer a 1% Polished rice, a very rare and delicate Sake. Flavours of Melon and Apricot with a light, fruity & sweet finish.		
<i>Region: Yamagata</i>		

Daiyame Shochu	Masu	35
Rich and floral aroma of lychee, uniquely cultivated by the use of sweet potato. Very clear and full-bodied. In Kagoshima dialect, “Daiyame” means “to relieve the stress and tiredness of the day by drinking”. This reflects the traditional Japanese way to celebrate the end of a long day, while having a drink with family or friends.	S Carafe	62
<i>Region: Kagoshima</i>	M Carafe	120
	L Carafe	140
	900ml	280

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Kurouma Shochu

Made from barley and aged in oak barrels for over three years. The ageing process creates an aromatic, smooth, and smoky profile.

Region: Fukuoka

Masu	42
S Carafe	75
M Carafe	145
L Carafe	160
720ml	220

Oimatsu Nashi Liquor Rien

The refreshing pear liquor with the luminous fruitiness and sweetness of premium pear HITA NASHI from Oita, Japan.

Enjoy chilled, on the rocks, or with soda water.

Region: Oita

Masu	38
S Carafe	65
M Carafe	125
500ml	165

Oimatsu Nashi Liquor Rien Sparkling

The vibrant intensity of Japanese citrus fruit Kabosu with high acidity and elegant sourness. Kabosu is the essential citrus fruit when it comes to cooking Japanese cuisine, which makes this sake to be the perfect accompaniment to sushi. Best serves on the rocks or with soda.

Region: Oita

500ml	165
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Nakano BC Umesu Yuzu Umesu	Masu	32
Yuzu Umesu is a unique blend of Yuzu Juice and plum wine. Fresh and refreshing yuzu aromas gradually become more intense, with rich and sweet notes of plum. This Umesu is made from the plums from Wakayam which is known as the best plum region in Japan. <i>Region: Wakayama</i>	720ml	200

Saito Shuzo You’s Time Light	Masu	25
A refreshing Japanese citrus liquor made by an award wining sake brewery, Saito Shuzo. Infused the premium Yuzu in their award-wining Ginjo sake (the sake that uses rice that has been polished to at least 60 percent). <i>Region: Kyoto</i>	S Carafe 375ml	42 190