



YOSHII'S OMAKASE

Please note a 1.15% 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
2018	Domaine Chandon 'Vintage Brut'	Yarra Valley, Victoria	22	125

Champagne			120ml	Bottle
2016	Moët & Chandon 'Grand Vintage' Extra Brut	Épernay, France	45	255
NV	Charles Heidsieck 'Brut Reserve' Rosé	Reims, France	48	285
2013	Dom Pérignon	Épernay, France		725
2012	Dom Pérignon Champ 'Luminous'	Épernay, France	295	2200

White Wine			150ml	Bottle
2023	Pressing Matters 'R9' Riesling	Coal River Valley, Tasmania	24	115
2023	Grant Burge 'East Argyle' Pinot Gris	Adelaide Hills, South Australia	17	80
2024	Cloudy Bay Sauvignon Blanc	Marlborough, New Zealand	26	125
2023	Marc Brédif 'Classic' Vouvray - Chenin Blanc	Loire Valley, France	25	115
2023	Kooyong 'Clonale' Chardonnay	Mornington Peninsula, Victoria	21	103
2023	Patrick Piuze 'Terroir de Courgis' Chardonnay	Chablis, France	39	185

Rosé & Orange Wine			150ml	Bottle
2023	Eden Road 'The Long Road' Pinot Gris	Hilltops, New South Wales	17	80
2023	Triennes	Provence, France	20	95
Red Wine			150ml	Bottle
2023	Catalina Sounds Pinot Noir	Marlborough, New Zealand	19	90
2022	Hentley Farm 'Villain & Vixen' Grenache	Barossa Valley, South Australia	17	75
2024	Henschke 'Five Shillings' Shiraz Mataro	Barossa Valley, South Australia	22	100
2021	Maxwell 'Ellen Street' Shiraz	McLaren Vale, South Australia	22	100
2022	Singlefile Cabernet Sauvignon, Merlot	Great Southern, Western Australia	16	75

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

Toyo Bijin Junmai Daiginjo	Masu	55
This Sake stands out with it's fruity flavour, fragrant aroma and smooth texture. Despite it's rich sweetness, the subtle acidity gives it a superbly crisp finish. It represents the pinnacle of the Toyo Bijin sake brand, with sweetness, acidity and umami perfectly harmonised to create an exceptional taste.	S Carafe	100
	M Carafe	200
	L Carafe	240
	720ml	400

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

Kikuhime Kukurihime Daiginjo	Masu	80
Named after the God of worship in Shirayama Hime Jinja Shrine. Each year the brewery selects a single tank of Daiginjo they have rated the best of that year, then will set it aside and age at a low temperature for 10 years to let the flavour deepen and evolve.	S Carafe	140
Deeply complex, supple and dry. With aging the fruity Ginjo aromas have developed into complex scents of incense and sandalwood, and bright flavours are contrasted by light nuttiness.	M Carafe	275
<i>Region: Ishikawa</i>	L Carafe	325
	720ml	550
Chokyu Junmai Ginjo	Masu	25
Light, clear and sharp sake with soft Ginjo fragrance. 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.	S Carafe	40
<i>Region: Wakayama</i>	M Carafe	75
	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

S A K E (C O N T .)

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Garyubai Junmai Ginjo

The pure rice ginjo sake features a rich, mellow taste and rich scent that uses the characteristics of Yamada Nishiki.

Region: Wakayama

Masu	30
S Carafe	52
M Carafe	105
L Carafe	125
720ml	220

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

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.

Region: Hiroshima

Masu	140
S Carafe	250
M Carafe	470
L Carafe	540
720ml	900

Tatenokawa Komyo Junmai Daiginjo

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.

Region: Yamagata

720ml	14000
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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. <i>Region: Kagoshima</i>	S Carafe	62
	M Carafe	120
	L Carafe	140
	900ml	280

Oimatsu Nashi Liquor Rien	Masu	38
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. <i>Region: Oita</i>	S Carafe	65
	M Carafe	125
	500ml	165

Oimatsu Nashi Liquor Rien Sparkling	500ml	165
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. <i>Region: Oita</i>		

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.	720ml	200
<i>Region: Wakayama</i>		

Saito Shuzo You's Time Light	Masu	25
A refreshing Japanese citrus liquor made by an award winning sake brewery, Saito Shuzo. Infused the premium Yuzu in their award-winning Ginjo sake (the sake that uses rice that has been polished to at least 60 percent).	S Carafe	42
<i>Region: Kyoto</i>	375ml	90

Yamaguchi Niwa No Uguisutomari Outoro Umesu	Masu	40
This award-winning plum wine is made from sweet and tangy Japanese ume (plums) which are soaked in distilled-lees shochu for a minimum of a year create bright acidity, natural sweet flavour and amazing texture. An easy accompaniment to savoury dishes as well as elegant desserts.	S Carafe	72
<i>Region: Kyushu</i>	M Carafe	144
	L Carafe	168
	720ml	300