

# EDOSEI

JAPANESE RESTAURANT

## SPARKLING WINE

<b>MadFish Prosecco NV</b> (Margaret River / Great Southern WA)	Glass <b>\$12/</b>	<b>\$45</b>
<b>Castelli Estate NV Checkmate Sparkling</b> (Pemberton WA) <b>Limited Stock</b>		<b>\$40</b>
<b>Howard Park Jeté Brut NV</b> (WA) <b>Limited Stock</b>		<b>\$65</b>
<b>Howard Park Petit Jeté NV</b> (Margaret River / Great Southern WA)		<b>\$67</b>

## WHITE WINE

	Glass 180ml	
<b>The Sum Riesling</b> (Pemberton WA) <b>James Hallidays Top 100 for 2017</b>	Glass <b>\$11/</b>	<b>\$37</b>
<b>Silkwood Bowers Chardonnay</b> (Pemberton WA)	Glass <b>\$12/</b>	<b>\$45</b>
<b>Sidewood Sauvignon Blanc</b> (Adelaide Hills SA)	Glass <b>\$12/</b>	<b>\$45</b>
<b>Cape Mentelle Sauvignon Blanc Semillon</b> (Margaret River WA)		<b>\$69</b>
<b>Leeuwin Estate Art Series Sauvignon Blanc</b> (Margaret River WA)		<b>\$75</b>
<b>Frankland Estate Isolation Ridge Riesling</b> (Frankland River WA)		<b>\$82</b>

## RED WINE

	Glass 180ml	
<b>The Sum Shiraz</b> (Pemberton WA) <b>James Hallidays Top 100 for 2017</b>	Glass <b>\$11/</b>	<b>\$37</b>
<b>El Desperado Pinot Noir</b> (Adelaide Hills SA)	Glass <b>\$12/</b>	<b>\$45</b>
<b>Secret Garden Cabernet Sauvignon</b> (Big River NSW)		<b>\$34</b>
<b>Fox Creek Merlot</b> (McLaren Vale SA) <b>Limited Stock</b>		<b>\$55</b>
<b>Howard Park Leston Shiraz</b> (Great Southern WA) <b>91 pts Halliday</b>		<b>\$100</b>
<b>Leeuwin Estate Art Series Cabernet Sauvignon</b> (Margaret River WA)		<b>\$145</b>

## BEER / CIDER

<b>Sapporo on Tap</b>	<b>330ml</b>	<b>\$12</b>
<b>Kirin Ichiban</b>	Bottle <b>330ml</b>	<b>\$10</b>
<b>Little Creatures Pale Ale</b>	Bottle <b>330ml</b>	<b>\$10</b>
<b>Coopers Premium Light</b>	Bottle <b>355ml</b>	<b>\$8</b>
<b>Sidewood Apple Cider</b>	Bottle <b>330ml</b>	<b>\$9</b>

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## COLD SAKE 日本酒冷酒

<b>Dassai Tasting Set (23, 39, 50)</b> (3種テイस्टィングセット)	Glass 40ml each	<b>\$27</b>
<b>Dassai 23</b> (瀬祭磨き2割3分 山口)	Glass 90ml	<b>\$28</b>
Gorgeous aroma of melons and peaches, and elegant long finish. Alcohol: 16.5% SMV: +4, Polished Rate: 23%, Acidity: 1.1	Carafe per 180ml	<b>\$56</b>
<b>Dassai 39</b> (瀬祭磨き3割9分 山口)	Glass 90ml	<b>\$16</b>
Smooth and mellow taste with refreshing finish. Alcohol: 16% SMV: +3, Polished Rate: 39%, Acidity: 1.3	Carafe per 180ml	<b>\$32</b>
<b>Dassai 50</b> (瀬祭磨き5割 山口)	Glass 90ml	<b>\$10</b>
Green apple flavour is tempered with strawberries and sweet peaches. Alcohol: 15.5% SMV: +3, Polished Rate: 50%, Acidity: 1.4	Carafe per 180ml	<b>\$20</b>
<b>Hakkaisan Jun-Mai Ginjo</b> (八海山 純米吟醸 新潟)	Glass 90ml	<b>\$12</b>
Smooth, clean and crisps a cold, clear dry in winter. Alcohol: 15.5% SMV: +4, Polished Rate: 50%, Acidity: 1.2	Carafe per 180ml	<b>\$24</b>

## COLD SAKE BOTTLE 日本酒ボトル

<b>Yukino Madonna</b> (酒仙栄光 純米にごり酒 雪のマドンナ 愛媛)	Bottle 300ml	<b>\$35</b>
Harmony of sweetness and acidity. Alcohol: 15-16% SMV: -20, Polished Rate: 68%, Acidity: 1.2-1.3		
<b>Urakasumi</b> (浦霞純米吟醸 宮城)	Bottle 300ml	<b>\$38</b>
Sweetness somewhat strong and mild taste. Alcohol: 15% SMV: +1-2, Polished Rate: 65%, Acidity: 1.5		
<b>Gozenshu Tokubetsu Junmai Manetsu</b> (御前酒 特別純米 満悦 岡山)	Bottle 300ml	<b>\$38</b>
Leaving the flavour of rice, clean taste. Alcohol: 15.5% SMV: +5, Polished Rate: 60%		
<b>Kubota Senjyu</b> (久保田 千寿 新潟)	Bottle 300ml	<b>\$46</b>
Dry. Gentle scent and soft taste. Alcohol: 15% SMV: +5, Polished Rate: 55%, Acidity: 1.1		
<b>Chiyomusubi Junmai-Ginjo</b> (千代むすび 純米吟醸 鳥取)	Bottle 720ml	<b>\$77</b>
Smooth taste and sourness are comfortable, very refreshing. Alcohol: 16-17% SMV: +5, Polished Rate: 60%		
<b>Kubota Junmai Daiginjo</b> (久保田純米大吟醸)	Bottle 720ml	<b>\$78</b>
Semi-dry. Hint of pear and melon with an elegant aroma, an excellent harmony and acidic taste give a pleasant mouth-feel. Alcohol: 15% SMV: +0, Polished Rate: 50%		
<b>Yamatogawa Junmai</b> (大和川 純米辛口 福島)	Bottle 720ml	<b>\$80</b>
Dry and insisting gently on the flavour of rice. Alcohol: 15% SMV: +7, Polished Rate: 60%		

## ROOM TEMPERATURE SAKE 常温 / HOT SAKE 熱燗

<b>Hida No Tanbo Junmai</b> (蓬萊 飛騨の田んぼ 岐阜)	180ml	<b>\$14</b>
Sweetness, smooth and refreshing aftertaste. Alcohol: 15% SMV: +4, Polished Rate: 60%, Acidity: 1.5		

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## SHOCHU 焼酎

### BARLEY SHOCHU 麦焼酎

Iichiko (いいちこ 大分)

Glass 60ml \$10  
Bottle 720ml \$68  
Bottle 720ml \$130

Kitchomu (吉四六 大分)

### SWEET POTATO SHOCHU 芋焼酎

Kurokirishima (黒霧島 宮崎)

Glass 60ml \$10  
Bottle 720ml \$68  
Bottle 720ml \$76

Satsuma Mura (薩摩邑 鹿児島)

Kicho Hozan (吉兆宝山 鹿児島)

Bottle 720ml \$104

Ikkomon Blue (一刻者(青) 鹿児島)

Bottle 720ml \$120

Ikkomon Red (一刻者(赤) 鹿児島)

Bottle 720ml \$130

### RICE SHOCHU 米焼酎

Toki no kokuin (時乃刻印 三重)

Bottle 720ml \$140

## SWEET SAKE 甘い酒

Glass 60ml \$8

Brown Sugar Plum Wine (黒糖梅酒)

Yuzu Hime (柚子姫)

## SOFT DRINKS

Coke / Coke Zero / Lemonade / Calpico Water

\$5

Lemon Lime Bitters

\$6

## MINERAL WATER

\$5

Acqua Panna (Still) 500ml / Sanpellegrino (Sparkling) 500ml

## JAPANESE TEA

\$4

Sencha (煎茶) / Genmaicha (玄米茶) / Hojicha (焙じ茶)

A bottomless pot charged per person