

J A P A N ' S



**KITCHEN**

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**BAR JAPON**

B E E R	BEER TAP		
	SAPPORO	375ml	10
/  S H O C H U	BEER / BOTTLE		
	YEBISU		10
/  S H O C H U	COEDO SHIKKOKU BLACK		10
	COEDO MARIHANA IPA		11
	KIRIN ICHIBAN SHIBORI	500ML	13
	KAWABA AMBER ALE		12
	KAWABA WIZEN		12
/  U M E S H U	SHOCHU / JAPANESE SPIRITS / 60ML		
	GINZA NO SUZUME KURO MUGI SHOCHU ON ROCKS		10
/  U M E S H U	SHOCHU / MIXES / CHUHAI		
	CHUHAI LIME SODA		12
	CHUHAI YUZU SODA		12
	CHUHAI GRAPEFRUIT		12
	UMESHU / PLUM WINE / 70ML		
	CHOYA ON THE ROCKS		9
	GREEN TEA UMESHU		10
	HONEY UMESHU		11
	BROWN SUGAR UMESHU		12
	NIGORI TSURU UME		13
	AGED UMESHU FURUTSUNE UME	50ML	14

## SAKE / NIHONSHU

ALTHOUGH SAKE IS REFERRED TO AS RICE WINE, IT IS IN FACT NOT DISTILLED LIKE WINE, BUT BREWED SIMILAR TO BEER... SAKE IS MADE WITH RICE & THE EXTENT TO WHICH RICE IS POLISHED, DETERMINES ITS GRADE...

### SAKE / BY GLASS / 90ML

ASK FOR TODAY'S POURING SAKE

### SAKE / ONE CUP / 180ML

PANDA [1 CUP] / JUNMAI	R C H	14
DRY & FRESH W BIG UMAMI FLAVOR SMOOTH & RICH FOR ANY OCCASION - LIKE DRINKING BY YOURSELF		
SAIKA / DAIGINJO	C	17
FRESH, LIGHT AND FRUITY WITH SUBTLE SWEETNESS, PERFECT SAKE FOR CASUAL SUMMER NIGHTS		
TIE HEY ZAN / KIMOTO JUNMAI	R H	18
FROM THE COLD & SNOWY AREA OF AKITA WHERE IT'S BEST TO HAVE HOT SAKE. MADE IN THE TRADITIONAL METHOD CALLED KIMOTO DUKURI ADDING BIG UMAMI FLAVOR. GOOD WITH DASHI BASED FOOD		

### SAKE / BOTTLE / 300ML

SHOUN / JUNMAI DAIGINJO	R C H	29
WELL BALANCED MEDIUM BODY SAKE W FRUITY SCENT BUT DRIER FINISH		
SHIRAKAWAGO / JUNMAI NIGORI	C	28
FROM A WORLD TREASURED AREA CALLED SHIRAKAWAGO, THIS SAKE IS FRUITY & SWEET WITH THICK CLOUDY WHITE COLOR.		
BESHI / TOKUBETSU JUNMAI	R C H	33
AS ROOM OR COLD TEMPERATURE, YOU TASTE LITTLE UMAMI & DRYNESS. AS WARM THERE'S A ROUND AND DELICATE FRUITY SCENT PRESENT.		
SENJU KUBOTA/ GINJO	R C H	32
KUBOTA AS KNOWN FOR ITS SHARP DRYNESS LIKE OTHER SAKE FROM NIIGATA, SUBTLE SWEETNESS YET RICH TEXTURE AT FIRST THEN SUPER DRY AND A SHARP FINISH		
GOKUJO YOSHINOAWA / GINJO	R C	36
DELICATE, DRY & FRAGRANT, STONE FRUITES LIKE PEACH, WITH A CRISP CLEAN FINISH, BEST MATCH WITH SASHIMI. ALSO FROM NIGATA		
DASSAI 39 / JUNMAI DAIGINJO	R C	44
BOLD AND LONG LASTING FRUITY SCENT, YET LIGHT AND SMOOTH TEXTURE. NO NOISE TO IT, JUST A SMOOTH RUN FROM FIRST SIP TO THE LAST		

### SAKE / BOTTLE / 500ML

GOZENSU9 / JUNMAI	R C H	49
COLD, CLEAN & CRISP WITH RICE FLAVOUR. BUT AS WARM IT WILL EXHIBIT DRY UMAMI SHIITAKE LIKE OVERTONES		
KOHRO / TOKUBETSU JUNMAI	R C H	57
SWEET & FRUITY W A NICE FRAGRANCE, CLEAN RICH FLAVOUR GREAT SAKE DURING A MEAL		

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SAKE / BOTTLE / 720ML

ECHIGO / GINJO	R C	61
LITTLE LESS ALOCOHOL % (13%) LIGHT TEXTURE AND SUBTLE GINJO KOH (RICE FRAGRANCE), SHARP AND DRY FINISH AS MANY SAKE FROM NIIGATA ARE. GOOD INTRO SAKE		
KASUMIZUKI / JUNMAI	R C	64
DRY SAKE WITH SOFT TEXTURE REASONABLE YET YOU TASTE GOOD AMOUNT OF JUNMAI RICE FLAVOUR EVERYDAY DRY SAKE		
SAIKA / DAIGINJO	C	65
FRESH, LIGHT AND FRUITY WITH SUBTLE SWEETNESS, THIS IS ANOTHER SAKE PERFECT FOR CASUAL SUMMER NIGHTS		
ZAKU / JUNMAI GINJO	R C	73
BOLD FRUITY FRAGRANCE AT THE START WITH A FRESH & CLEAR FINISH. GOOD WITH SAIKYO MISO DISHES LIKE OUR SALMON SUNSET		
BESHI / TOKUBETSU JUNMAI	R C	74
A LITTLE UMAMI & BITTER DRYNESS WITH A HINT OF FLORAL FRAGRANCE AT THE END, GOOD WITH SOY OR DASHI BASED DISHES		
GOKUJO YOSHINOAWA / GINJO	C	74
DELICATE DRY & FRAGRANT, STONE FRUITES LIKE PEACH W A CRISP CLEAN FINISH, BEST MATCH WITH SASHIMI. ANOTHER ONE FROM NIGATA		
FUKUJU / JUNMAI GINJO	R C	95
<i>"FRESH BUT DEEP AROMA, LONG LASTING FRAGRANCE NOTE. THIS IS EXTREMELY ELEGANT". BY PAOLO BASSO, WORLD'S BEST SOMMELIER.</i> GOOD WITH SASHIMI, PONZU SOY, TEMPURA OR EVEN CHEESE		

R = SHOULD BE AT ROOM TEMPERATURE

C = CAN BE COLD

H = CAN BE MADE HOT

# JAPANESE WHISKY / 30ML

NEAT / ROCKS / MIZUWARI (WATER) / HIGHBALL W SODA

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YAMAZAKURA	30ML
FINE BLENDED WHISKY MILD & SMOOTH IN CHARACTER	11
NIKKA TAKETSURU NA	14
DISTINCTIVE RICH FULL BODIED FINISH AGED IN BOURBON SHERRY AMERICAN WHITE OAK & MIZUNARA CASKS	
IWAI BLUE LABEL	14
INTERESTINGLY... THIS WHISKY IS CORN BASED & AGED IN SMALL BOURBON CASKS. IT'S A DARKER CARAMEL THAN USUAL WITH WOODCHIP, TOFFEE & VANILLA NOTES	<b>POPULAR</b>
IWAI TRADITIONAL	14
DISTINCTIVE RICH FULL BODIED FINISH AGED IN BOURBON SHERRY AMERICAN WHITE OAK & MIZUNARA CASKS. HONEY, CINNAMON, RAISONS & TOFFEE FLAVORS ON THE PALATE	
SUNTORY WHISKY WHITE	14
NOT BIG ON THE NOSE BUT EXPLODES ON THE PALATE FOR A FRESH, MOUTHWATERING, CLASSIC BLEND BITE - UNDERATED	
SUNTORY CHITA SINGLE GRAIN	15
JAPANESE ARE NOT AFRAID TO BLEND LET ME TELL YOU... A SIMPLE SINGLE GRAIN DIVERSE BLEND W A LIGHT TASTE & SWEET FRAGRANCE	
WHISKY 'THE FUJISAN' 40° LIMITED EDITION	16
BOASTING NATURAL WATER FROM THE FOREST AREA OF MT FUJI W A RUM RAISIN PRUNE NOSE, SPICY PALETTE	
YOICHI SINGLE MALT	17
PLEASANT PEATY NOTES & SMOKINESS ORIGINATING FROM THE TRADITIONAL DIRECT COAL-FIRED DISTILLATION AS WELL AS A BRINY HINT DELIVERED BY THE SEA BREEZE DURING THE AGING PROCESS	
MIYAGIKYOU SHERRY CASK	17
USING LESS PEATY MALT & DISTILLED IN A POT STILL HEATED BY INDIRECT STEAM, MIYAGIKYO SINGLE MALT HAS AN ELEGANT FRUITINESS & A DISTINCTIVE AROMA W A STRONG SHERRY CASK INFLUENCE	<b>POPULAR</b>
THE HAKUSHU DISTILLERS RESERVE	18
PALE STRAW COLOUR COMBINES LIGHTLY PEATED OLDER HEAVIER MALTS W A VANILLA BASE & SOFT ROUND WEIGHT ON THE PALATE	
THE YAMAZAKI [NV]	18
BLENDED STRAWBERRY CHERRY WHITE PEACH W A TOUCH OF COCONUT & A HINT OF CINNAMON ON A CLEAR FINISH	
WHITE OAK AKASHI SINGLE MALT	18
BLEND OF 7 YO, 5 YO & 4 YO SINGLE MALTS FROM 3 TYPES OF CASK COME TOGETHER AS THE DISTILLERY'S HOUSE EXPRESSION	
FUJI SANROKU	20
WHISKIES FROM KIRIN ARE RARELY SEEN OUTSIDE OF JAPAN, & THIS 2016 RELEASE IS NOTABLE FOR THE FACT THE BLEND HAS BEEN BOTTLED AT 50% & WITHOUT CHILL-FILTRATION	
NIKKA FROM THE BARREL	20
FULL OF FLAVOUR & COMPLEX CHARACTERISTICS, IT IS ESSENTIAL TO LET THE LIQUID "MARRIAGE" IN USED CASKS FOR 3-6 MONTHS FOR IT TO STABILIZE & HARMONIZE	
IWAI TRADITION WINE CASK FINISH	22
A POPULAR WAY TO FINISH A NO VINTAGE BLENDED WHISKY THESE DAYS FINISHED IN RED WINE BARRELS PUSHES THIS DRAM INTO TOP QUALITY	
MARS MALTAGE COSMO	22
BLENDED MALT FROM THEIR LITTLE KNOWN SHINSHU DISTILLERY, SOFT VANILLA NOTES, BERRIES, TOASTED CEREAL & CHOCOLATE BISCUITS	
THREE & SEVEN BY MARS WHISKY	24
BLEND OF THREE YEAR OLD GRAIN & SEVEN YEAR MALT. DRINK STRAIGHT W ITS LIGHT NOSE OF GREEN APPLE SKINS, SANDLEWOOD NOTES & WHITE OAK & WOODY FINISH	<b>NEW</b>

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NIKKA COFFEE GRAIN		25
DISTILLED IN A COFFEY STILL NORMALLY USED FOR GRAIN WHISKY PRODUCTION, HINTS OF STONE FRUIT & VANILLA W NEXT TO NO PEATINESS		
FUJI SANROKU SIGNATURE BLEND	<b>NEW</b>	26
WAXY GREEN LEAVES & WHOLE PEPPERCORNS, SPICY PEPPER & CREAMY TOFFEE & A CLEAN FINISH LIKE ORANGE SKINS LAID OUT ON HOT STONES, IT HAS A SERENE CALMING QUALITY		
ICHIRO'S MALT & GRAIN		26
BLENDED & BOTTLED BY ICHIRO AKUTO AT HIS CHICHIBU DISTILLERY, RASIN TOAST W HINTS OF FRUITS, WAFER BISCUIT & CREAM, TINGLY SPICES W SOME SMOKINESS		
ICHIRO'S MALT WINE WOOD FINISH	<b>NEW</b>	30
COMPOSED OF MALTS FROM THE NOW CLOSED HANYU DISTILLERY, VATTED & BOTTLED AT CHICHIBU IN FRENCH OAK EX-RED WINE CASKS. RICH W BERRY SWEETNESS & CHOCOLATE SPICE		
THE YAMAZKI [12 YEARS]		32
SINGLE MALT W PURE GOLD COLOUR W PEACH PINEAPPLE GRAPEFRUIT CLOVE CANDIED ORANGE & VANILLA + MIZUNARA (JAPANESE OAK)		
ICHIRO'S MALT MWR MIZUNARA	<b>OUR FAVORITE</b>	38
A SMOOTH, APPELY JAPANESE BLENDED MALT, ALMOST CERTAINLY COMPRISED OF HANYU & CHICHIBU & AGED IN TRADITIONAL JAPANESE OAK		
HIBIKI HARMONY 17 YEARS		75
SWEET & RICH, ELEGANT & POISED WITH CRISP NOTES OF MIXED PEELS, RAISIN & CUSTARD WITH A LITTLE ZEST & PLENTY OF OAK. A COMPLEX EQUILIBRIUM		
HIBIKI CRYSANthemUM & CRANE [17 YEARS]	<b>SPECIAL</b>	85
30 DIFFERENT MALTS AGED 17 YEARS BLENDED FROM 3 SUNTORY DISTILLERIES MAKE THIS SPECIAL EDITION COMMEMORATIVE WHISKY IN A BEAUTIFUL BOTTLE		
THE HAKUSHU 18 YEAR OLD		65
DUE TO THE DISTILLERY'S HEIGHT ABOVE SEA LEVEL, LOW PRESSURE DISTILLATION OCCURS NATURALLY. SHERRIED NOTES, SOUR ORANGE ZEST, TROPICAL FRUIT & SOME SMOKE. FOR 20 SECONDS OR SO WE HAVE ABSOLUTELY EVERYTHING IN COMPLETE HARMONY		
THE YAMAZAKI 18 YEAR OLD	<b>SPECIAL</b>	85
SOPHISTICATED DEEP & MATURE IN NATURE, THIS 18 YEAR OLD PROVES JAPAN MAKES OUTSTANDING WHISKY. SUGGESTIONS OF TOBACCO SMOKE, WOOD SHAVINGS, & UNSWEETENED CHOCOLATE WITH REFERENCES TO FINE OLD BOURBON & ULTRA-MATURED POT-STILL RUM PROVIDE INTRIGUE. THERE ARE SO FEW AROUND MAKING IT A MUST TRY		

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## JAPANESE COCKTAILS

JAPAN NEVER WENT THROUGH PROHIBITION... THEY NEVER EXPERIENCED ANY RESTRICTIONS ON WHAT THEY COULD DO WITH MIXING LIQUOR... IT'S BEST YOU ENJOY THAT OUTCOME

YUZU TOJI	20
LIGHT RUM VANILLA VODKA ORANGE & YUZU	
THE LAST WORD	21
WHITE RUM GIN FRESH LIME MARASCHINO CHERRY	
TOKYO SIDECAR	20
COGNAC COINTREAU LEMON JUICE	
LYCHEE MARTINI	20
LYCHEE W VODKA & MORE LYCHEE LEMON	
U-ISUKI SOUR	20
RYE WHISKEY FRESH LEMON JUICE EGG WHITE BITTERS	
DASAI FASSHON	18
BROWN SUGAR RYE WHISKEY BITTERS ORANGE	
NAKATOMI TOWER	19
RYE WHISKEY SWEET VERMOUTH GRAND MARNIER BITTERS	
WELCOME TO JAPAN	18
GIN CAMPARI SWEET VERMOUTH	
SAKETINI	18
SAKE GIN	
NASHI MARTINI	19
VODKA SAKE PEAR	
UMETINI	19
PLUM WINE GIN	
CRIME & PUNISHMENT	19
BOURBON APEROL VERMOUTH BITTERS	

# NO ALCOHOL DRINKS | ZERO PERCENT

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## MOCKTAILS

GINGER BINGER 8  
GINGER YUZU SODA

SHISO PRETTY 9  
YUZU SHISO SODA

RESPECT YOUR ELDERS *(INC LESS THAN 4% ALCOHOL)* 10  
YUZU ELDERFLOWER MINT SODA

NON ALCOHOL WINE BY THE GUYS AT 'NON'  
FOR AN EMERGENCY ALCOHOL HIT, ADD 30ML SHOCHU 8

CARAMELISED PEAR & KOMBU | VEGETARIAN 10/45  
ALSO SLIGHTLY CARBONATED, SIMILAR TO THAT OF CIDER OR FRUITY BEER.  
AUSTRALIAN PACKHAM PEARS CREATE A BIG ROUNDED PEAR TASTE.  
KOMBU FROM HOKKAIDO, JAPAN FOR A MINERALITY. TORCHED FRUIT  
NOTES. BLACK TEA, AROMATICS & SPICES WHICH PRODUCE A COMPLEX  
STRUCTURE.

BEETROOT & SANSHO PEPPER | VEGETARIAN 10/45  
SPICY BLEND OF WHOLE BEETROOT, SANSHO PEPPER, BLACK PEPPER,  
JALAPENO, TAMARI SORY, HOJICHA MAKE FOR A DELIGHTFUL MOUTH FEEL  
& SAVOURY HIT.

## SPARKLING / KIMONO

YUZU KIMONO 6

UME KIMINO 6

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## SPARKLING / STILL WATER

SAN PELLEGRINO SPARKLING WATER 750ML 8

## MORE SOFT DRINKS

COLA / GINGER ALE / LEMONADE / LLB 4



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## WHITE WINE / GLASS

THERE ARE SO MANY GREAT WINES OUT THERE, WE TRIED HEAPS OF THEM FOR YOU... YOU'RE WELCOME. WE'VE PICKED A FEW THAT WORK WITH JAPANESE FOOD... THESE WORK OK.

2016	WILLIAMS CROSSING CHARDONNAY   MAC, VIC WHITE PEACH & OATMEAL, CUSTARD APPLES W A SPICY OAK FEEL. SILKY SATIN W AN EXCELLENT BODY	14/65
2017	DOMANE WACHAU GRUNER VELTLINER   AT KNOWN FOR ITS PEACH & APRICOT AROMAS, THIS WINE IS SOFT & SMOOTH LIKE YOU'D EXPECT FROM A TOP REISLING... AUSTRIAN WINES ARE NICE	13/60
2018	A FISH CALLED WANDA PINOT GRIGIO   MAR, NZ FENNEL & PEAR SKIN AROMAS ARE IMMEDIATE, WITH FLAVOURS DEEPENING TO RIPE PEAR WITH A MINERAL & CRISPY CITRUS FINISH	10/45

## SPARKLING / GLASS

NV	SPARKLING PICCOLO (200ML) WE ROTATE THROUGH A NUMBER OF LITTLE SPARKLES...	16
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## RED WINE / GLASS | MINIMUM 2 GLASS ON REDS

2017	WILLIAMS CROSSING PINOT NOIR   MAC, VIC A VIBRANT NOSE OF BLACK CHERRIES ALONG WITH AN ARRAY OF DELICATE RED FRUITS, FRESH ROSEPETALS 7 BLACK PEPPER SPICE...	13/62
2016	SIEBER ROAD SHIRAZ MATARO BAROSSA VALLEY, SA JUICY & MOORISH W VIBRANT SWEET FRUITS & SPICE W A LOVELY SAVOURY FINISH...	10/48

## ROSE` / GLASS

2018	BEAUTIFUL MYSTERY ROSE`   KING VALLEY, VIC THINK FLORAL & ROSEWATER CARRIED ON A WARM SUMMER NIGHT WITH SOFT JUICY RASBERRIES DELIVERED TO YOU ON A TIDE OF MINERAL SALINITY & SOFT TANNINS	10/45
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## ROSE` / BOTTLE

2017	ONANNON ROSE`   YARRA VALLEY, VIC MADE FROM 100% MERLOT, PRESSED LIGHTLY, SETTLED & KEPT COLD FOR MALOLACTIC FERMENTATION MAKING A LIGHT CRISP EASY TO DRINK ROSE`	56
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## WHITE WINE / BOTTLE

### SAUVIGNON BLANC

2018 POST CARD SAV BLANC | KING VALLEY, VIC 45  
LIKE GOLDEN FLECKS OF SUN ON COOL MEDITERRANEAN  
WATERS, FRESHNESS COMES ALIVE WITH PURE TROPICAL YELLOW  
STONE FRUITS & NOTES OF FRANGIPANI. AN ESSENCE OF CRISP  
GRANNY SMITH APPLES & NATIVE FINGER LIMES ARE  
FOLLOWED WITH A PRECISE MINERALITY

### CHARDONNAY

2016 WILLIAMS CROSSING CHARDONNAY | MAC, VIC 14/65  
WHITE PEACH & OATMEAL, CUSTARD APPLES W A SPICY  
OAK FEEL. SILKY SATIN W AN EXCELLENT BODY

2016 LAROCHE PETIT CHABLIS | FR 82  
CLEAR LEMON COLOR. FRUITY, FRAGRANT NOSE. LIVELY &  
MINERAL ACCENT ON LAYERS OF WHITE FRUIT W A FRESH FINISH

### REISLING

2018 PIKES TRADITIONAL REISLING | CLARE VALLEY, SA 55  
RIESLING AT ITS BEST WITH A CITRUS PROFILE, ACID CRUNCH &  
LOVELY TEXTURAL MOUTHFEEL. DESIGNED FOR ASIAN CUISINE

2017 DOMANE WACHAU GRUNER VELTLINER | AUSTRIA 13/60  
KNOWN FOR ITS PEACH & APRICOT AROMAS, THIS WINE IS SOFT &  
SMOOTH LIKE YOU'D EXPECT FROM A TOP REISLING...

### PINOT GRIS/GRIGIO

2018 A FISH CALLED WANDA PINOT GRIGIO | MAR, NZ 10/45  
FENNEL & PEAR SKIN AROMAS ARE IMMEDIATE, WITH  
FLAVOURS DEEPENING TO RIPE PEAR WITH A MINERAL &  
CRISPY CITRUS FINISH

2018 PHILIP SHAW PINOT GRIS | CLARE VALLEY, SA 55  
LOVELY TEXTURAL WINE WITH FLAVOURS OF PEAR SKIN,  
CITRUS & WHITE MELON

2016 SCORPO PINOT GRIS | MORNINGTON, VIC 70  
CRUNCHY PEAR, GREEN APPLE & LYCHEE BACKGROUND  
NOTES, GINGERY SPICINESS, DELICATE & WELL ROUNDED

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## RED WINE / BOTTLE

PAIRING WINE WITH JAPANESE FOOD... IT AIN'T EASY.  
ESPECIALLY RED WINE, IT'S TOUGH FOR THESE TWO TO  
PLAY WELL IN THE SAND PIT TOGETHER... THESE PASS.

### PINOT NOIR

THESE LIGHTER STYLE RED WINES WORK SO WELL WITH JAPANESE FOOD...  
LIGHT ON TANNINS, RARELY OAKY, IT'S ALL ABOUT THE FRUIT UP FRONT...

2017 WILLIAMS CROSSING PINOT NOIR | MAC, VIC 62  
A VIBRANT NOSE OF BLACK CHERRIES ALONG WITH AN ARRAY OF  
DELICATE RED FRUITS, FRESH ROSEPETALS 7 BLACK PEPPER  
SPICE...

### CABERNET SAVIGNON

2017 LAKE BREEZE CABERNET SAUVIGNON 55  
LONGHORNE CREEK, SA  
THIS WINE HAS VARIETAL DEFINITION FROM START TO FINISH...  
THINK BLACKCURRANTS & DRY HERBS W INTEGRATED TANNINS...  
THIS WOULD COVER THE MEDIUM BODIED SECTION OF CHOICE...

### SHIRAZ

2016 SIEBER ROAD SHIRAZ MATARO 48  
BAROSSA VALLEY, SA  
JUICY & MOORISH W VIBRANT SWEET FRUITS & SPICE W A  
LOVELY SAVOURY FINISH...

### OTHER RED VARIETALS

2016 MUNICIPAL WINES WHITEGATE TEMPRANILLO 50  
STRATHBOOGIE RANGES, VIC  
THINK SPICED PLUMS, CHERRY COLA & FRUIT CAKE ON THE  
NOSE, THE PALATE IS DRY W POWDERY TANNINS & FRUIT  
FLAVOURS CARRY ON THE NOSE

## HELPFUL NOTES

PLEASE BE CLEAN IN THE SHOP – ENOUGH SAID.

LOCKDOWN FINISHED & EVERYONE FORGOT:

- WE DON'T HAVE MANY STAFF SO YOU'LL HAVE TO BE PATIENT.
- SHIPS NOT HERE FROM JAPAN = MEANS LESS PRODUCTS.
- 2 MENUS + LESS STAFF = THINGS TAKE LONGER AGAIN.
- GOV RESTRICTIONS ON SEATING = LESS SEATS AVAILABLE.

WE'LL GET THINGS RUNNING AGAIN, BUT IT'LL TAKE TIME.

SPLITTING A BILL IS TOTALLY FINE UNTIL IT GETS A BIT SILLY.  
YOU'LL KNOW WHEN THAT IS.

ALL CARD PAYMENTS INCUR A 1.65% SURCHARGE AFTER THE  
GREEDY BANKS WERE FOUND CHARGING BUSINESSES FOR  
CUSTOMER CARD USAGE... YOU CAN ALWAYS PAY CASH.

LET US KNOW IF THINGS GO OFF THE RAILS. IT'S ALL FIXABLE.

BOOKINGS: 6PPL MAX & WE HOLD A TABLE UP TO 15 MINUTES.

FYI WE WON'T MAKE UP NEW DISHES ON THE SPOT.

LET US KNOW ABOUT ALLERGIES UP FRONT, MAYBE WE  
CAN PLAN BETTER OR LET YOU KNOW THAT WE CAN'T.

'BAR JAPON' IS LIKE A PARENTS REFUGE & RETREAT.  
KIDS ARE A VERY WELCOME PART OF OUR SHOP & COMMUNITY,  
WE JUST THINK THERE'S A TIME & PLACE...  
8PM ON A FRIDAY NIGHT, MAYBE NOT THE RIGHT PLACE.

THERE IS NO NEED TO BE RUDE TO US... EVER. IF YOU SWEAR AT  
US WE WILL STOP YOUR TABLES SERVICE, HAND YOU THE BILL &  
KINDLY ASK YOU TO LEAVE. [ YES, THIS HAPPENS SOMETIMES ]

NOT ALL THE STAFF ARE NATIVE ENGLISH SPEAKERS,  
SO BE PATIENT & SPEAK SLOWLY & CLEARLY.

BE COOL ABOUT THINGS THAT MIGHT GO WRONG.  
AND JUST BE COOL IN GENERAL.

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