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# SUSHIA DRINK MENU

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*Sushia*  
IZAKAYA

# COCKTAILS

## SPARKLING

- Masami Sparkle** 19  
*Fresh pineapple, raspberries, Shochu, lemon juice, topped with sparkling wine*
- Sushia Bellini** 19  
*Umeshu shaken with fresh passion fruit, topped with sparkling wine*
- Kyoto Fizz** 20  
*Ketel one vodka, pear, topped with sparkling wine*

## MARTINI

- Tusurai Martini** 18  
*Fresh cucumber shaken with Ketel one Vodka, chili & fresh pineapple  
Served up*
- Sake Kiss** 18  
*Raspberry, lychee & Sake shaken with Tanqueray Gin & rose water  
Served up*
- Sushia Passion** 19  
*Apricot jam, Ketel one Vodka, fresh passion fruit, apple juice & peach bitters  
Served up*
- Watermelon Cherry** 18  
*Fresh watermelon, cherry liqueur, ketel one vodka  
Served up*
- Kuzuiko Martini** 20  
*Sake stirred with Tanqueray 10 & a splash of elderflower  
Served up*
- Shikoku Sidecar** 22  
*One of the classics with a Japanese twist. Hennessy VS & Cointreau with a dash of fresh yuzu juice  
Served up*

\* Classic cocktails available on request

## SHORT

<b>Last Samurai</b> <i>Johnnie Walker Black Whisky, ginger liqueur with a splash of fresh lemon, honey syrup &amp; sesame seeds On the rocks</i>	18
<b>Shinsen Crush</b> <i>Hendricks Gin &amp; Sake with fresh cucumber, green tea syrup &amp; fresh lime Served over crushed ice</i>	19
<b>Kaffir Lime Caipiroska</b> <i>Kaffir lime infused Belvedere Vodka, muddled cucumber &amp; elderflower syrup with a splash of fresh lime Served over crushed ice</i>	19
<b>Tokyo Drift</b> <i>Ron Zacapa 23 Rum stirred with wood smoke infused mandarin liqueur &amp; chocolate bitters Block Ice</i>	24

## LONG

<b>Pink Berry</b> <i>El Jimador tequila with Aperol, agave, fresh mint, raspberries &amp; grapefruit juice Served long over ice</i>	19
<b>Nashi Swizzle</b> <i>Ketel One Vodka, Sauvignon Blanc, shaken with Nashi pear, apple juice, cardamom and fresh lemon Served long</i>	19

\* Classic cocktails available on request

# WINE LIST

## WHITE WINE

### RIESLING

			GLS	BTL
Pikes Tradition	<i>Clare Valley SA</i>	<i>2014</i>	11.5	49
Wines By KT "5452"	<i>Clare Valley SA</i>	<i>2013</i>		56
Mesh Riesling	<i>Eden Valley SA</i>	<i>2013</i>		72
Grosset "Springvale"	<i>Clare Valley SA</i>	<i>2013</i>		88

### SAUVIGNON BLANC

Vavasour "The Pass"	<i>Awatere Valley NZ</i>	<i>2014</i>	11	46
Domain Christian Salmon Sancerre	<i>Loire Valley FR</i>	<i>2013</i>		66
Cloudy Bay	<i>Marlborough NZ</i>	<i>2014</i>		80

### PINOT GRIGIO / GRIS

Tar & Roses Pinot Grigio	<i>Strathbogie Ranges VIC</i>	<i>2014</i>	11	46
Astrolabe Pinot Gris	<i>Marlborough NZ</i>	<i>2013</i>	13	57
Domaine Schlumberger Les Princes Abbes	<i>Alsace FR</i>	<i>2012</i>		66
Ata Rangı Pinot Gris	<i>Martinborough NZ</i>	<i>2013</i>		79

## WHITE WINE

### CHARDONNAY

			GLS	BTL
Vinaceous! "Shakre"	<i>Margaret River WA</i>	2014	11.5	49
Jones Road	<i>Mornington VIC</i>	2012		58
Kooyong Clonale	<i>Mornington VIC</i>	2014		67
McHenry Hohnen Rocky Road	<i>Margaret River WA</i>	2013		74
Dexter	<i>Mornington VIC</i>	2012		80
Felton Road Bannockburn	<i>Central Otago NZ</i>	2013		108
Kooyong "Faultline"	<i>Mornington VIC</i>	2011		125

### BLEND

Cape Mentelle SBS	<i>Margaret River WA</i>	2013	13	57
Sandalford Estate SSB	<i>Margaret River WA</i>	2014		66

### VARIETAL

Lucien Albrecht Reserve Gewurztraminer	<i>Alsace FR</i>	2009		69
Margan Family Style Range Bortytis	<i>Hunter Valley</i>	2010		49
Alasia Moscato D'Asti	<i>Piedmont IT</i>	2013		54
Sainte maria Cotes de provence, Rose	<i>Cote De Provence FR</i>	2014	14	65

## RED WINE

### PINOT NOIR

			GLS	BTL
Fowles Wines "Are You Game?"	<i>Strathbogie Ranges VIC</i>	2014	11	46
Joseph Chromy Estate	<i>Northern TAS</i>	2014		65
Freycinet	<i>East Coast TAS</i>	2013		137

### MERLOT

Thorn Clark Sandpiper	<i>Barossa Valley SA</i>	2014	11	46
Katnook Estate	<i>Coonawara SA2008</i>	2012		76

### CABERNET

Snake & Herring Dirty Boots	<i>Margaret River WA</i>	2013	12	52
Tahbilk	<i>Central VIC</i>	2012		60
Higher Plane	<i>Margaret River WA</i>	2010		81
Cape Mentelle	<i>Margaret River WA</i>	2012		136
Moss Wood	<i>Margaret River WA</i>	2011		158

### CABERNET BLEND

Arlewood Cab Merlot	<i>Margaret River WA</i>	2013		50
Cape Mentelle Trinders Cab Merlot	<i>Margaret River WA</i>	2012	14	63
Tomfoolery "Monkey Business" Cab Franc	<i>Barossa Valley SA</i>	2013		88
Primo Joseph Moda Cab Merlot	<i>McLaren Vale SA</i>	2012		123
Cullen Diane Madeline	<i>Margaret River WA</i>	2012		166

## RED WINE

### SHIRAZ

			GLS	BTL
Heartland	<i>Langhorne Creek SA</i>	2012	11	49
Kilikanoon "Killermans Run"	<i>Clare Valley SA</i>	2013	14	63
Dandelion "Lionheart Of The Barossa"	<i>Barossa Valley SA</i>	2013		62
Rymill	<i>Coonawara SA</i>	2012		73
Paxton "Jones Block"	<i>McLaren Vale SA</i>	2014		91
Bannockburn	<i>Geelong VIC</i>	2005		132
Henschke "Hill Of Grace"	<i>Barossa Valley SA</i>	2008		1000

### BLEND

Paxton "AAA" Shiraz Grenache	<i>McLaren Vale SA</i>	2012	12	52
Sainte Maria Cotes de Provence	<i>Cote De Provence FR</i>	2014	13	57
John Duval "Plexus" GSM	<i>Barossa Valley SA</i>	2013		79

### VARIETAL

Wines By KT "Tinta" Tempranillo	<i>Clare Valley SA</i>	2014		49
Solar Viejo Crianza	<i>Rioja SPA</i>	2011		52
Louis Jadot Beaujolais Villages Gamay	<i>Burgundy FR</i>	2013		54
Bodega Catena Zapata "Alamos" Malbec	<i>Mendoza ARG</i>	2013		58
Paco & Co "Pablo" Garnacha	<i>Calatayud SPA</i>	2011		61
Chateau Croix Du Rival	<i>Saint Emillion FR</i>	2010		138

## SPARKLING

			GLS	BTL
Prosecco Villa Sandi	<i>Treviso ITL</i>	<i>2011</i>	12	52
Segura Viudas Brut Vintage	<i>Penedes SPA</i>	<i>2008</i>		57
Chandon Brut	<i>Yarra Valley VIC</i>	<i>NV</i>	14	67
Louis Bouillot Perle De Vigne Grand Res.	<i>Loire Valley FR</i>	<i>NV</i>		70
Lucien Albrecht Cremant Pinot Auxerrois	<i>Alsace FR</i>	<i>NV</i>		83

## CHAMPAGNE

Veuve Clicquot Yellow Label	<i>Reims FR</i>		19	105
Louis Roederer	<i>Champagne FR</i>			140
Ruinart Blanc De Blancs	<i>Reims FR</i>			162
Veuve Clicquot Rose "Shakkei Edition"	<i>Reims FR</i>			186
Dom Perignon	<i>Epernay FR</i>			299
Krug Grande Cuvee	<i>Reims FR</i>			515
Dom Perignon Rose	<i>Epernay FR</i>			799

# BEER & CIDER

<b>DRAUGHT</b>	Asahi Super Dry	11
<b>BOTTLED</b>	Kirin	9
	Sapporo	9
	Yebisu 500ml	18
	Cooper's Premium Light	8
	Rogers	9
	James Boag's Premium Lager	8.5
	Somersby Apple Cider	9

# TEA

<b>Sencha</b>		5
<i>Light fragrant green tea</i>		
<b>Genmaicha</b>		5
<i>Green tea mixed with roasted rice</i>		
<b>Jasmine</b>		5
<i>Green tea laced with aromatic jasmine petals</i>		
<b>Tekkannon</b>		5
<i>Full bodied and earthy flavoured red tea</i>		
<b>Mint &amp; Ginger</b>		5
<i>Fresh mint combined with young ginger</i>		
<b>Camomile</b>		5
<i>Soothingly herbal with a hint of fruitiness</i>		
<b>Earl Grey</b>		5
<i>Mixed Ceylon infused with Bergamot citric oil</i>		

# NON-ACOHOLIC DRINKS

<b>SOFT DRINKS</b>	Coke	5
	Coke Zero	5
	Lemonade	5
	Lemon Squash	5
	Ginger Beer	5
	Ginger Ale	5
	Soda Water	5
	Tonic Water	5

<b>FRESH JUICES</b>	Apple	6.5
	Orange	6.5
	Pineapple	6.5
	Grapefruit	6.5
	Cranberry	5

<b>MINERAL WATER</b>	Voss Still   800ml   Norway	10
	Voss Sparkling   800ml   Norway	10

# SPIRITS

## VODKA

Ketel One	10
666 Tasmanian	11
Zubrowka	11
42 below	12
Belvedere	13
Ciroc	14
Grey Goose	14

## GIN

Tanqueray	10
Bombay Sapphire	11
Beefeater 24	11
Hayman's Sloe Gin	12
Martin Millers	12
Hendricks	13
Gin Mare	13
Bruichladdich the Botanist	14
West wings 'The Cutlass'	14
Tanqueray 10	15

## RUM

Pampero Blanco	10
Pampero Especial	10
Sailor Jerry	11
Havana 3 Anos Blanco	11
Kraken	12
Goslings 'Black Sea'	12
Pyrate XO	14
Angostura 1919	14
Ron Zacapa	16
Diplomatico Reserva Exclusive	18
Ron Zacapa XO	23

## **JAPANESE SCOTCH**

Hakushu Reserve	12
Hibiki Harmony	13
Hakushu 12 Years	14
Nikka from the Barrel	15
Hibiki 17Years	18
Nikka Miyagikyo 12	17
Nikka Yoichi 15	21

## **SCOTCH**

Johnnie Walker 'Black'	10
Monkey Shoulder	10
Aberlour 10 Years	11
Glenmorangie Original 10 Years	12
The Singleton 12 Years	12
Johnnie Walker 'Double Black'	12
Johnnie Walker 'Green Label'	13
Ardbeg 10 Years	13
Johnnie Walker 'Gold Label'	14
Dalwhinnie 15 Years	15
Glenkinchie 12 Years	15
Glenfiddich 15 Years Old Solera	16
Glenfarclas 12 Years	17
Lagavulin 16 Years	19

## **WHISKEY**

Jim Beam Rye	9
Jim Beam Small Batch	10
Bulliet Bourbon	10
Bulliet Rye	11
Makers Mark	11
Rittenhouse Rye	12
Woodford Reserve	12
Basil Hayden 8 Years	14
Bookers	16
Bakers 7 Year	17
Hudson Baby Bourbons	22
Hudson Manhattan Rye	24

## **IRISH WHISKEY**

Tullamore Dew	10
Canadian Club	11
Jamesons	11
Bushmills 10 Years	12

## **TEQUILA**

El Jimador Reposado	10
Calle 23 Reposado	11
Calle 23 Anejo	12
Tromba Tequila Reposado	12
The Ocho Blanco	13
Don Julio Blanco	13
Don Julio Reposado	14
Don Julio Anejo	15

<b>COGNAC</b>		
	Hennessy VS	12
	Hennessy VSOP	16
	Courvoisier VSOP	17
	Remy Martin XO	26
	Hennessy Paradis	56

<b>ARMAGNAC</b>		
	Chabot VSOP	14
	Castarède XO 20 Years	21
	Delord 1979 Tenareze	24

<b>DIGESTIVE</b>		
	Baileys	10
	Kahlua	10
	Frangelico	10
	Disaronno Amaretto	10
	Chambord	10
	Dom Benedictine	10
	Drambuie	10
	Campari	11
	Cointreau	11
	Grand Marnier	12

# SAKE SUSHIA SEASONAL IMPORTS

## NIGORI

### Kizakura, Nigori Sake - Kyoto

Bottle 300ml 24

*A mild sweet sake, hints of fruit and citrus with a "cloudy" creamy finish  
Served chilled or over ice*

## JUNMAI

### Tateyama Ginrei, Futsushu - Toyama

GLS 120ml BTL 300ml

12 24

*Fragrance of apple and nashi pear, a nice dry sharp finish, matches well with most Japanese dishes from Sushi, Sashimi to Oden or Tempura*

### Tenshinranman, Kimoto - Akita

13 26

*This is a great example of a good honest sake that has rich body and bold flavours with a semi dry finish*

### Shirataki Tanrei "Uonuma", Junmai - Niigata

13 26

*This sake has a mild palette and is easy to drink, making it a great accompaniment to a variety of dishes*

### Rihaku "Blue Purity", Junmai - Akita

15 30

*Blue Purity has a slightly complicated flavour comprised of Matsu pine resin, roasted chestnut and a touch of honey & bitter cacao. Dryness & Umami of Shimane local rice "Kannomai" is also perfectly balanced*

### Hatsumago, Kimoto Junmai - Yamagata

16.5 33

*Light and clean flavours with a hint of yogurt-like taste on the palate, quick finish. Pairs well with tempura type foods, vinegar based dishes and natural oysters*

### Kohro, Tokubetsu Junmai - Kumamoto

18 36

*Medium rich and semi-sweet flavoured special Junmai from Kumamoto Shuzo Kenkyo.  
The fragrance is very quiet but the flavour is clean and rich with a good amount of acidity and minerals*

### Yachiya, Junkin No Mai Gold Leaf - Ishikawa

22 44

*Entered pure gold leaf made specially in Kanazawa and you can feel original taste of rice,  
matches well with all different types of Japanese dishes*

## JUNMAI GINJO

	GLS 120ml	BTL 300ml
<b>Bishonen, Junmai Ginjo -Kumamoto</b>	16.5	33
<i>A light flavoured sake with a flowery Ginjo fragrance and a slight dry finish with a good amount of acidity</i>		
<b>Denemon, Junmai Ginjo - Niigata</b>	18	36
<i>Fragrance of apple and nashi pear, a nice dry sharp finish, matches well with most Japanese dishes from Sushi, Sashimi to Oden or Tempura</i>		
<b>Yuki no Bousha, Junmai Ginjo - Akita</b>	20	40
<i>Yuki No Bousha "Cabin in the Snow" Junmai Ginjo is rich and layered. Its flavour is comprised of a unique balance between deep, mellow fruitiness and a light airy fragrance.</i>		

## JUNMAI DAIGINJO

	GLS 120ml	BTL 300ml
<b>Asabiraki Nanburyu, Junmai Daiginjo -Iwate</b>	20	40
<i>Dreamy and intricate, with hints of dark fruit on the palate and a light finish. Hand crafted and high quality</i>		
<b>Kaganotsuki Gekko, Junmai Daiginjo - Ishikawa</b>	22	44
<i>Clean, smooth, soft and mellow, well balanced, sweet and dry flavours</i>		

## HOT SAKE

	GLS 120ml	Carafe 300ml
<b>Ozeki, Junmai -Hyogo</b>	12.5	25
<i>This is a traditional Junmai that can be enjoyed with almost any type of Japanese dish. It is dry and delicate on the palate with a full bodied flavour and well balanced aroma</i>		
<b>Suishin, Junmai -Hiroshima</b>	15	30
<i>Strong fruit fragrances of strawberry and vanilla, good impact, dry palate and a long finishing umami. A high standard dry Junmai.</i>		

## By the Bottle

BOTTLE 720ml

### **Nenohi, Junmai - Aichi**

65

*Named after Nenohi Morita who was a legendary sake brewer in Nagoya, and the company was established back in 1665(The Morita name is also the birth family of Akio Morita, the founder of Sony). This sake utilizes an interesting blend of traditional techniques and modern technology. It is a dry Junmai that is well balanced in both flavour and aroma, the mild and rich taste makes a perfect pairing with dengaku and gyu tataki*

### **Onigoroshi, Junmai - Kyoto**

69

*Onigoroshi "The Demon Killer" is a light and very dry sake. It is still pleasantly sweet with a mellow fruity and crisp clean dry taste. It has a short finish and would go well with light food*

### **Yoshinogawa Gensen, Ginjo - Niigata**

75

*Rich and buttery with toasted mixed nuts, cream and anise tones blending with subtle notes of rockmelon and fresh fruits*

### **Bessen Houraisen, Honjozo - Aichi**

80

*This is a clean and pure style of sake, with lovely white flowers and white mushrooms on the aroma. It has a wonderful clean and soft silky texture. The cleansing acidity also provides good structure and there is a subtle fruitiness with hints of mango, peach and pineapple*

### **Kitanohomare Nishigoten, Junmai Daiginjo - Hokkaido**

88

*Nishigoten has an amber colour and light Ginjo fragrance. Its body is rich and has light acidity that stimulates the palate softly with a long dry finish which is typical Hokkaido style sake. Pairs great with any seafood dish*

### **Seikyo Omachi, Junmai Ginjo - Hiroshima**

111

*Hints of apple and pear, dry and creamy finish. Pairs well with robata grilled food, best served chilled*

### **Kinsen Sakewa Hyakuyakuno Cho, Junmai Ginjo - Hiroshima**

123

*The name, "Sake is the king of a hundred medicines" Ginjo has a slightly amber colour and very prominent fruity fragrances of pineapple and honeydew melon, with layers of richness and umami soon follow onto your palate. There is also steamed chestnuts creaminess in its after taste*

### **Hanaranman Komachi, Daiginjo - Akita**

128

*This is sake is aged for 12 months to become a smooth, rich and elegantly flavoured Daiginjo with a beautiful flowery fragrance*

### **Tosatsuru Azure, Ginjo - Kochi**

139

*A new generation smooth Ginjo made from deep ocean pure water, a fruity pear fragrance, very fresh and clean*

## SHOCHU

Distilled Japanese spirits, commonly made from barley, sweet potato, rice or black sugar. Sometimes referred to as 'Japanese Vodka', Shochu is a strong but delicate spirit that can be enjoyed neat, on the rocks, or mixed with cold or hot water.

	GLS 60ml	BTL 720ml
<b>Kakushigura, Mugio - Kagoshima</b>	10.5	110
<i>This is an oak barrel aged shochu, with a nice oak fragrance and mild earthy flavour. However, it finishes surprisingly smooth. It's very easy to match with any dishes, and also easy to mix with lemonade or other flavoured soda</i>		
<b>Kaido Iwainoaka, Imo - Kagoshima</b>	12	125
<i>Made from sweet potato and kuro (black) koji from pure Japanese rice, it's then blended with Koshiki Kaiyoushinsousui (deep ocean water), which is a pure clean extra mineral water</i>		
<b>Enma, Mugi - Oita</b>	13	135
<i>A barley shochu that's been aged for three years with rounded flavours and a typical smooth mugi (barley) finish</i>		
<b>Tantakatan, Shiso - Hokkaido</b>	14.5	150
<i>Tantakatan is a Shiso shochu which is also known as Perilla. Perilla is part of the mint family and this lends itself to the very light and subtle aftertaste but still maintaining the full perfume on the nose. The combination creates a fresh, easy and light bodied shochu with a crisp clean and refreshing finish</i>		

## UME SHU

Great for a digestive or for casual sipping, our range of sweet dessert plum wines, served chilled straight up or on the rocks

	GLS 60ml	
<b>Choya Umeshu Plum Fruit</b>	10.5	
<i>Containing real plum fruits, using 100% Japanese plum, can</i>		
<b>Choya Umeshu Honey</b>	12.5	
<i>Containing 100% Japanese plum fruits that has been soaked in honey, recommended as a digestive</i>		

## CONTEMPORARY / CLASSICS

<b>Mai Tai</b> <i>Mount Gay Rum, Orgeat, pineapple, lime, orange curacao</i> <i>Served on the rocks</i>	17
<b>Mojito</b> <i>Tanqueray gin with muddled mint, fresh lime &amp; sugar, topped with soda</i> <i>Served long</i>	18
<b>Umeshu Negroni</b> <i>Tanqueray gin stirred with Umeshu, &amp; Campari</i> <i>On the rocks</i>	18
<b>Sushia Bramble</b> <i>Tanqueray gin, Creme de Mure, laced with yuzu &amp; Japanese plum wine</i> <i>Served over crushed ice</i>	18
<b>M's Whisky Sour</b> <i>Johnnie Walker Black Whisky, mandarin liqueur, fresh lemon &amp; egg white</i> <i>Served up</i>	19
<b>Japanese Old Fashioned</b> <i>Blended Japanese whisky stirred with maple syrup &amp; plum bitters, lemon twist</i> <i>On the rocks</i>	20

## MOCKTAILS

<b>Pure Passion</b> <i>Mixture of cranberry, raspberry, apple juice &amp; passion fruit syrup</i>	13
<b>Dragonfly</b> <i>A refreshing blend of mint, camomile syrup, lime, topped with soda</i>	13
<b>Green Tea Punch</b> <i>Lemon grass, fresh green tea syrup, fresh lime &amp; apple juice</i>	13
<b>Reishi Rose</b> <i>Lychee &amp; cranberry juice with a splash of rose syrup</i>	13

\* Classic cocktails available on request

*Sushia*  
IZAKAYA