

# TAKE AWAY MENU

03 8529 5749



#lihoshokudo

## DONBURI

COMES WITH DAILY SALAD

<b>SALMON ABURI (GF)</b> 24.9 <i>SEARED SALMON, KARASUMI, RICE, TOSA JOYU</i>	<b>OMU KATSU CURRY</b> 24.9 <i>CHICKEN KATSU, JAPANESE CURRY, OMURICE</i>
<b>ZARU SOBA</b> 26.9 <i>SALMON TATAKI, IKURA, CHA SOBA, CHILLED TSUYU, OONSEN EGG</i>	<b>UNATAMA DON</b> 28.9 <i>GRILLED EEL, SANSHO PEPPER, OMURICE,</i>
<b>WAGYU YAKINIKU (GF)</b> 25.9 <i>PAN SEARED WAGYU SLICES, RICE, OONSEN EGG</i>	<b>KAKUNI UDON</b> 22.9 <i>BRAISED PORK BELLY AND SOFT BONE, OONSEN EGG</i>
<b>CHICKEN TERIYAKI (GF)</b> 22.9 <i>PAN FRIED CHICKEN THIGH, RICE, OONSEN EGG</i>	<b>AGEDASHI TOFU (GF) (V)</b> 16.9 <i>FRIED TOFU, SHIMEJI, SHIITAKE, TSUYU SAUCE, EDAMAME, RICE</i>

## SMALL | ADD ON

<b>EDAMAME (GF) (V)</b> 5.9 <i>BOILED EDAMAME, BLACK SALT</i>	<b>SPICY TUNA SEAWEED SALAD</b> 7.9 <i>COOKED TUNA, AVOCADO, SPICY MAYO</i>
<b>EDAMAME SHISO (V)</b> 6.9 <i>GRILLED EDAMAME, AKA SHISO FURIKAKE</i>	<b>RENKON CHIPS (V) (GF)</b> 6.9 <i>LOTUS ROOT, TRUFFLE SALT</i>
<b>SALMON (GF)</b> 11.9 <i>SALMON SASHIMI, WASABI, TOSA JOYU</i>	<b>HOMEMADE GYOZA (6PC)</b> 12.9 <i>WAGYU BEEF, CARROT, LEEK, ONION</i>
<b>HIRAMASA KING FISH (GF)</b> 12.9 <i>HIRAMASA KING FISH SASHIMI, SPICY YUZU ONION DRESSING</i>	<b>KARAAGE</b> 10.9 <i>FRIED CHICKEN THIGH, SPICY MAYO</i>
<b>NAMA HOTATA (GF)</b> 10.9 <i>SLICED RAW SCALLOP, TOBIKO, DAIKON OROSHI, WASABI GINGER DRESSING</i>	<b>TEMPURA SOFT SHELL CRAB</b> 10.9 <i>PICKLED TOMATO, KARASUMI, WASABI MAYO</i>
<b>WAGYU TATAKI (GF)</b> 12.9 <i>WAGYU BEEF, PONZU, ONION, SPICY DAIKON OROSHI</i>	<b>EBI NO NASUMISO ITAME (GF)</b> 12.9 <i>PRAWN, EGGPLANT, MISO GLAZE</i>

## LARGE PLATE

<b>BLACK COD SAIKYO YAKI (GF)</b> 35.9 <i>MISO GRILLED BLACK COD, HOUSE PICKLES</i>
<b>KARUBI (GF)</b> 31.9 <i>BRAISED BEEF SHORT RIBS, WASABI SALSA</i>
<b>BUTA NO SHOGAYAKI (GF)</b> 26.9 <i>SHIO KOJI PORK NECK, CABBAGE SALAD, SPICY DAIKON OROSHI, PONZU</i>

## EXTRA

<b>STEAMED RICE</b> 3.0
<b>UDON</b> 6.5
<b>MISO SOUP</b> 3.0
<b>DAILY SALAD</b> 3.0
<b>ONSEN EGG</b> 3.5

## DESSERT

<b>TOFU &amp; KINAKO ICE CREAM</b> 3.5	<b>MATCHA TIRAMISU</b> 10.5
<b>GENMAICHA PISTACHIO ICE CREAM</b> 3.5	<b>CHIFFON CAKE</b> 4.5 <i>MATCHA / HOJICHA / BLACK SESAME / YUZU</i>
<b>WHITE PEACH SORBET</b> 3.5	

We source our eggs from Gippsland free range eggs

GF = Gluten Free Ingredients  
V = Vegetarian

\*\* Please note our kitchen contains dairy, soy, gluten and fish etc, we cannot guarantee an allergy free kitchen. Please discuss with our staff if you have any dietary requirements.

\*\*10% surcharge apply on Sunday\*\*

[www.lihoshokudo.com.au](http://www.lihoshokudo.com.au)



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## LUNCH MENU

### SMALL PLATE

**EDAMAME (GF) (V)** 5.9  
BOILED EDAMAME, BLACK SALT

**EDAMAME SHISO (V)** 6.9  
GRILLED EDAMAME, AKA SHISO FURIKAKE

**SALMON (GF)** 11.9  
SALMON SASHIMI, WASABI, TOSA JOYU

**HIRAMASA KING FISH (GF)** 12.9  
HIRAMASA KING FISH SASHIMI, SPICY YUZU ONION DRESSING

**HOTATE MISOYAKI (3 PCS)** 18.9  
GRILLED SCALLOP, MISO CREAM, GARLIC BUTTER NORI PANKO

**EBI NO NASUMISO ITAME (GF)** 12.9  
PRAWN, EGGPLANT, MISO GLAZE

**WAGYU TATAKI (GF)** 12.9  
WAGYU BEEF, PONZU, ONION, SPICY DAIKON OROSHI

**BUTA NO KAKUNI (GF)** 14.9  
BRAISED PORK BELLY AND SOFT BONE

### LARGE PLATE

**KAISEN NABE (FOR 2)** 54.9  
KING PRAWN, JAPANESE SCALLOP, OYSTER, KING FISH, TOFU, INANIWA UDON, ONSEN EGG

**BLACK COD SAIKYO YAKI (GF)** 35.9  
MISO GRILLED BLACK COD, HOUSE PICKLES

**KARUBI (GF)** 31.9  
BRAISED BEEF SHORT RIBS, WASABI SALSA

**BUTA NO SHOGAYAKI (GF)** 26.9  
SHIO KOJI PORK NECK, CABBAGE SALAD, SPICY DAIKON OROSHI, PONZU

### SIDE

STEAMED RICE 3.0

UDON 6.5

MISO SOUP 3.0

DAILY SALAD 3.0

ONSEN EGG 3.5

**SPICY TUNA SEAWEED SALAD** 7.9  
COOKED TUNA, AVOCADO, SPICY MAYO

**RENKON CHIPS (V) (GF)** 6.9  
LOTUS ROOT, TRUFFLE SALT

**HOMEMADE GYOZA (6 PCS)** 12.9  
WAGYU BEEF, CARROT, LEEK, ONION

**KARAAGE** 10.9  
FRIED CHICKEN THIGH, SPICY MAYO

**TEMPURA SOFT SHELL CRAB** 10.9  
PICKLED TOMATO, KARASUMI, WASABI MAYO

### FEED ME

**55PP**

+40PP  
BEVERAGE MATCH

6 OF OUR FAVOURITE SAVOURY DISHES,  
SERVED OVER 3 COURSES,  
AND A DESSERT TO FINISH

(MINIMUM 2 PEOPLE, REQUIRES WHOLE TABLE PARTICIPATION)

### DESSERT

**TOFU & KINAKO ICE CREAM** 3.5

**GENMAICHA PISTACHIO ICE CREAM** 3.5

**WHITE PEACH SORBET** 3.5

**TRIO SORBET & ICE CREAM** 9.5

KINAKO, GENMAICHA PISTACHIO ICE CREAM,  
WHITE PEACH SORBET

**MATCHA TIRAMISU** 10.5

**YUZU CRÈME BRÛLÉE** 10.5

**CHIFFON CAKE** 4.5

MATCHA / HOJICHA / BLACK SESAME / YUZU

**AFFOGATO** 6.5

VANILLA ICE CREAM, ESPRESSO

### SHOKUDO SET

COMES WITH DAILY SALAD, OTOSHI

**SALMON ABURI (GF)** 24.9  
SEARED SALMON, KARASUMI, RICE, MISO SOUP, TOSA JOYU

**ZARU SOBA** 26.9  
SALMON TATAKI, IKURA, CHA SOBA, CHILLED TSUYU, ONSEN EGG

**WAGYU YAKINIKU (GF)** 25.9  
PAN SEARED WAGYU, RICE, ONSEN EGG, MISO SOUP

**CHICKEN TERIYAKI (GF)** 22.9  
PAN FRIED CHICKEN THIGH, RICE, ONSEN EGG, MISO SOUP

**OMU KATSU CURRY** 24.9  
CHICKEN KATSU, JAPANESE CURRY, OMURICE, MISO SOUP

**UNATAMA DON** 28.9  
GRILLED EEL, SANSHO PEPPER, OMURICE, MISO SOUP

**NABEYAKI UDON** 25.9  
PORK BELLY SLICES, TEMPURA PRAWNS, ABURAAGE, LEEK, MUSHROOM, ONSEN EGG

**AGEDASHI TOFU (V) (GF)** 16.9  
FRIED TOFU, SHIMEJI, SHIITAKE, TSUYU SAUCE, EDAMAME, RICE

### KIDS MENU

12-YEAR-OLD OR UNDER

**CHICKEN KATSU UDON** 14.9

**SALMON TERIYAKI ON RICE** 14.9

**WAGYU YAKINIKU ON RICE** 14.9

### HOT DRINK

**COFFEE (DUKES MARKET BLEND)** R 5.0 L 5.5  
BON SOY / MILK LAB ALMOND / OAT +1.0

**MATCHA LATTE** 5.0

**HOJICHA LATTE** 5.0

**BLACK SESAME LATTE** 5.0

**PRANA CHAI VEGAN BLEND** 6.0

**HOT CHOCOLATE** 5.0

**JAPANESE TEA** 4.5  
SENCHA / GENMAICHA

**TEA BY CHAMELLA** 4.5  
ENGLISH BREAKFAST / EARL GREY PEPPERMINT / CHAMOMILE

### ICED DRINK

**LATTE** 5.5

**BLACK** 5.0

**MOCHA** 5.5

**CHOCOLATE** 5.5

**MATCHA LATTE** 6.5

**HOJICHA LATTE** 6.5

**BLACK SESAME LATTE** 6.5

**ESPRESSO TONIC** 6.5



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# DINNER MENU

## SMALL PLATE

**EDAMAME (GF) (V)** 5.9  
BOILED EDAMAME, BLACK SALT

**EDAMAME SHISO (V)** 6.9  
GRILLED EDAMAME, AKA SHISO FURIKAKE

**SALMON (GF)** 11.9  
SALMON SASHIMI, WASABI, TOSA JOYU

**HIRAMASA KING FISH (GF)** 12.9  
HIRAMASA KING FISH SASHIMI, SPICY YUZU ONION DRESSING

**HOTATE MISOYAKI (3 PCS)** 18.9  
GRILLED SCALLOP, MISO CREAM, GARLIC BUTTER NORI PANKO

**EBI NO NASUMISO ITAME (GF)** 12.9  
PRAWN, EGGPLANT, MISO GLAZE

**WAGYU TATAKI (GF)** 12.9  
WAGYU BEEF, PONZU, ONION, SPICY DAIKON OROSHI

**BUTA NO KAKUNI (GF)** 14.9  
BRAISED PORK BELLY AND SOFT BONE

## DONBURI

**SALMON ABURI (GF)** 24.9  
SEARED SALMON, KARASUMI, RICE, TOSA JOYU

**ZARU SOBA** 26.9  
SALMON TATAKI, IKURA, CHA SOBA, CHILLED TSUYU, ONSEN EGG

**OMU KATSU CURRY** 24.9  
CHICKEN KATSU, JAPANESE CURRY, OMURICE

**UNATAMA DON** 28.9  
GRILLED EEL, SANSHO PEPPER, OMURICE,

**WAGYU YAKINIKU (GF)** 25.9  
PAN SEARED WAGYU, RICE, ONSEN EGG

## SIDE

**STEAMED RICE** 3.0

**UDON** 6.5

**MISO SOUP** 3.0

**DAILY SALAD** 3.0

**ONSEN EGG** 3.5

**SPICY TUNA SEAWEED SALAD** 7.9  
COOKED TUNA, AVOCADO, SPICY MAYO

**RENKON CHIPS (GF) (V)** 6.9  
LOTUS ROOT, TRUFFLE SALT

**HOMEMADE GYOZA (6 PCS)** 12.9  
WAGYU BEEF, CARROT, LEEK, ONION

**KARAAGE** 10.9  
FRIED CHICKEN THIGH, SPICY MAYO

**TEMPURA SOFT SHELL CRAB** 10.9  
PICKLED TOMATO, KARASUMI, WASABI MAYO

**AGEDASHI TOFU (GF) (V)** 9.9  
FRIED TOFU, SHIMEJI, SHIITAKE, TSUYU SAUCE, EDAMAME

## FEED ME

6 OF OUR FAVOURITE SAVOURY DISHES,  
SERVED OVER 3 COURSES,  
AND A DESSERT TO FINISH

(MINIMUM 2 PEOPLE, REQUIRES WHOLE TABLE PARTICIPATION)

**55PP**

+40PP

BEVERAGE MATCH

## DESSERT

**TOFU & KINAKO ICE CREAM** 3.5

**GENMAICHA PISTACHIO ICE CREAM** 3.5

**WHITE PEACH SORBET** 3.5

**TRIO SORBET & ICE CREAM** 9.5

KINAKO, GENMAICHA PISTACHIO ICE CREAM,  
WHITE PEACH SORBET

**MATCHA TIRAMISU** 10.5

**YUZU CRÈME BRÛLÉE** 10.5

**CHIFFON CAKE** 4.5  
MATCHA / HOJICHA / BLACK SESAME / YUZU

**DESSERT PLATEER (FOR 2)** 25.5

## LARGE PLATE

**KAISEN NABE (FOR 2)** 54.9  
KING PRAWN, JAPANESE SCALLOP,  
OYSTER, KING FISH, TOFU,  
INANIWA UDON, ONSEN EGG

**CONFIT SALMON** 29.9  
TEMPURA VEGETABLE, BONITO DUST,  
IKURA, YUZU SOY, DILL OIL

**BLACK COD SAIKYO YAKI (GF)** 35.9  
MISO GRILLED BLACK COD,  
HOUSE PICKLES

**CHICKEN TERIYAKI (GF)** 25.9  
PAN FRIED CHICKEN THIGH,  
SPICY YUZU TERIYAKI, GRILLED NEGI

**BUTA NO SHOGAYAKI (GF)** 26.9  
SHIO KOJI PORK NECK, CABBAGE SALAD,  
SPICY DAIKON OROSHI, PONZU

**KARUBI (GF)** 31.9  
TWICE COOKED BEEF SHORT RIBS,  
WASABI SALSA

**NABEYAKI UDON** 25.9  
PORK BELLY SLICES, TEMPURA PRAWNS,  
ABURAAGE, LEEK, MUSHROOM, ONSEN EGG

## KIDS MENU

12-YEAR-OLD OR UNDER

**CHICKEN KATSU UDON** 14.9

**SALMON TERIYAKI ON RICE** 14.9

**WAGYU YAKINIKU ON RICE** 14.9

## HOT DRINK

**COFFEE (DUKES MARKET BLEND) R 5.0 L 5.5**  
BON SOY / MILK LAB ALMOND / OAT +1.0

**MATCHA LATTE** 5.0

**HOJICHA LATTE** 5.0

**BLACK SESAME LATTE** 5.0

**PRANA CHAI VEGAN BLEND** 6.0

**HOT CHOCOLATE** 5.0

**JAPANESE TEA** 4.5  
SENCHA / GENMAICHA

**TEA BY CHAMELLA** 4.5  
ENGLISH BREAKFAST / EARL GREY  
PEPPERMINT / CHAMOMILE

## ICED DRINK

**LATTE** 5.5

**BLACK** 5.0

**MOCHA** 6.0

**CHOCOLATE** 5.5

**MATCHA LATTE** 6.5

**HOJICHA LATTE** 6.5

**BLACK SESAME LATTE** 6.5

**ESPRESSO TONIC** 6.5



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# DRINK MENU

## BEER & CIDER

<b>KAWABA PILSNER</b> (5.0% ABV) <i>PILSNER, GUNMA, JAPAN</i>	15.5	<b>COEDO PALE ALE</b> (5.0% ABV) <i>JAPANESE STYLE PALE ALE, SAITAMA, JAPAN</i>	12.5
<b>KAWABA WEIZEN</b> (5.0% ABV) <i>HEFEWEIZEN, GUNMA, JAPAN</i>	15.5	<b>COEDO BENIKA</b> (7.0% ABV) <i>IMPERIAL AMBER ALE, SAITAMA, JAPAN</i>	14.5
<b>KAWABA AMBER ALE</b> (5.0% ABV) <i>AMERICAN AMBER, GUNMA, JAPAN</i>	15.5	<b>COEDO SHIKKOKU</b> (5.0% ABV) <i>DARK LAGER, SAITAMA, JAPAN</i>	12.5
<b>ORION THE DRAFT</b> (5.0% ABV) (500ml) <i>DRAUGHT LAGER, OKINAWA, JAPAN</i>	13.5	<b>ASAHI ZERO ALCOHOL</b> (0.0% ABV) <i>LAGER, INTERNATIONAL</i>	7.5
<b>ASAHI SUPER DRY</b> (5.0% ABV) <i>LAGER, INTERNATIONAL</i>	9.5	<b>LYCHEE GOLD LOW ALC</b> (1.15% ABV) <i>LYCHEE CIDER, MURRUMBATAMAN, NSW</i>	8.5

## WHISKY

<b>ICHIROS MALT &amp; GRAIN</b>	18.5	<b>WHISKY HIGHBALL</b> <i>WHISKY, SODA</i>	12.5
<b>NIKKA COFFEY GRAIN</b>	16.5	<b>LYCHEE &amp; MINTS HIGHBALL</b> <i>UMENOYADO LYCHEE, SHISO SHOCHU, SODA</i>	12.5
<b>NIKKA FROM THE BARREL</b>	17.5	<b>ELDERFLOWER &amp; LIME HIGHBALL</b> <i>SHOCHU, ELDERFLOWER SYRUP, FRESH LIME, SODA</i>	10.5
<b>STARWARD SOLERA SINGLE MALT</b>	13.5	<b>MANGO &amp; LEMON</b> <i>SHOCHU, MANGO SYRUP, FRESH LEMON, SODA</i>	10.5
<b>SULLIVANS COVE DOUBLE CASK</b>	28.5		

STARWARD SOLERA SINGLE MALT 13.5

GLENDRONACH 12YO 12.5

LAPHROAIG QUARTER CASK 16.5

GIN

SERVED WITH ICE AND TONIC ON SIDE

ETSU 10.5

HOKKAIDO, JAPAN

KI NO BI 'SEI' 16.5

KYOTO, JAPAN

HENDRICK'S 12.5

SCOTLAND

FOUR PILLARS YUZU 12.5

HEALESVILLE, VIC.

NEVER NEVER TRIPLE JUNIPER 12.5

MCLAREN VALE S.A.

FOUR PILLARS BLOODY SHIRAZ 14.5

HEALESVILLE, VIC.

VODKA

SERVED WITH ICE AND SODA ON SIDE

HAKU 10.5

OSAKA, JAPAN

EIKO 12.5

HOKKAIDO, JAPAN

## HIGHBALL

<b>WHISKY HIGHBALL</b> <i>WHISKY, SODA</i>	12.5
<b>LYCHEE &amp; MINTS HIGHBALL</b> <i>UMENOYADO LYCHEE, SHISO SHOCHU, SODA</i>	12.5
<b>ELDERFLOWER &amp; LIME HIGHBALL</b> <i>SHOCHU, ELDERFLOWER SYRUP, FRESH LIME, SODA</i>	10.5
<b>MANGO &amp; LEMON</b> <i>SHOCHU, MANGO SYRUP, FRESH LEMON, SODA</i>	10.5

## COCKTAIL

<b>UMESHU APEROL SPRITZ</b> <i>IMA-NISHIKI UMESHU, APEROL, PROSECCO, SODA</i>	16.5
<b>YUZU BLOSSOM</b> <i>YUZU GIN, ST. GERMAIN, FRESH LIME, MANGO SYRUP</i>	18.5
<b>SPICY UME MARGARITA</b> <i>JOSE CUERVO SLIVER TEQUILA, IPPONGI CHILLI UMESHU, TOGARASHI SYRUP, FRESH LEMON</i>	17.5
<b>KABOSU SOUR</b> <i>KABOSUSHU, YUZUSHU, EGG WHITE, YUZU SYRUP, ORANGE BITTERS</i>	16.5
<b>LYCHEE SHISO GIMLET</b> <i>NEVER NEVER TRIPLE JUNIPER GIN, LYCHEE LIQUEUR, SHISO UMESHU, FRESH LIME</i>	18.5

## MOCKTAIL

<b>MANGO MOJITO</b> <i>MANGO PURÉE, FRESH LIME, FRESH MINT, SODA</i>	9.5
<b>LYCHEE BUCK</b> <i>LYCHEE FOAM, FRESH LIME, GINGER BEER</i>	9.5
<b>VIRGIN SHISO SOUR</b> <i>SHISO MIX, YUZU JUICE, APPLE JUICE, YUZU SYRUP, EGG WHITE, ORANGE BITTERS</i>	12.5
<b>ORANGE LEMON BITTER</b> <i>LEMONADE, L YRE'S ITALIAN ORANGE, ORANGE BITTERS, ORANGE SLICE</i>	6.5

## SAKE

<b>KUZURYU JUNMAI</b> (FUKUI) 九頭龍 純米 ALC 14.5% SMV (日本酒度) +5 ACIDITY (酸度) 1.4 RICE POLISHING RATIO (精米歩合) 65%	16 (120ml) 39 (300ml) 92 (720ml)
<b>CHIKURIN ' FUKAMARI' JUNMAI</b> (OKAYAMA) 竹林 ふかまり 純米 ALC 15% SMV (日本酒度) +2 ACIDITY (酸度) 1.4 RICE POLISHING RATIO (精米歩合) 68%	15 (120ml) 38 (300ml) 90 (720ml)
<b>KAMO-MIDORI 'OMACHI' JUNMAI GINJO</b> (OKAYAMA) 賀茂緑 雄町 純米吟醸 ALC 15% SMV (日本酒度) +2 ACIDITY (酸度) 1.5 RICE POLISHING RATIO (精米歩合) 60%	15 (120ml) 38 (300ml) 90 (720ml)
<b>NANBUBIJIN SHINPAKU JUNMAI DAIGINJO</b> (IWATE) 南部美人 心白 山田錦 純米大吟醸 ALC 16% SMV (日本酒度) +4 ACIDITY (酸度) 1.6 RICE POLISHING RATIO (精米歩合) 50%	17 (120ml) 42 (300ml) 96 (720ml)
<b>SANZEN OMACHI 50 JUNMAI DAIGINJO</b> (OKAYAMA) 燦然 雄町 50磨き 純米大吟醸 ALC 16.5% SMV (日本酒度) -4 ACIDITY (酸度) 1.5 RICE POLISHING RATIO (精米歩合) 50%	19 (120ml) 46 (300ml) 110 (720ml)
<b>KENBISHI ZUISHO JUNMAI</b> (HYOGO) 剣菱 瑞祥 純米 ALC 18% AGED SAKE 5YO - 12YO SERVED WARM	30 (120ml) 70 (300ml) 180 (720ml)
<b>OKUNOKAMI JUNMAI</b> (HIROSHIMA) 屋守 純米 無調整 生詰 ALC 16% SMV (日本酒度) +1.5 ACIDITY (酸度) 1.5 RICE POLISHING RATIO (精米歩合) 55%	118 (720ml)
<b>SHARAKU MIYAIZUMI JUNMAI GINJO</b> (FUKUSHIMA) 寫樂 純米吟醸 一回火入れ ALC 16% SMV (日本酒度) +2 ACIDITY (酸度) 1.3 RICE POLISHING RATIO (精米歩合) 50%	115 (720ml)
<b>HOUOU BIDEN JUNMAI GINJO NAMAZUME BINKAN HIIRE</b> (TOCHIGI) 鳳凰美田 純米吟醸 瓶燻火入れ ALC 16% SMV (日本酒度) +2 ACIDITY (酸度) 1.1 RICE POLISHING RATIO (精米歩合) 55%	128 (720ml)

## UMESHU / YUZUSHU

<b>IMA-NISHIKI UMESHU</b> 今錦 梅酒	9.5	<b>IPPONGI HANNYA TOU CHILLI UMESHU</b> 一本義 吟香梅 般若刀 甘辛梅酒	10.5
<b>UMENOYADO RYOKUCHA UMESHU</b> 梅乃宿 緑茶 梅酒	10.5	<b>HAKUSHIKA HANA KOHAKU YUZU</b> 白鹿 花琥珀 ゆず & 日向夏	10.5
<b>HOUOU BIDEN HIZOU UMESHU</b> 鳳凰美田 熟成秘蔵 梅酒	14.5	<b>UMENOYADO YUZUSHU</b> 梅乃宿 柚子酒	10.5

## NON-ALCOHOLIC

<b>KIMINO YUZU / PEACH / APPLE</b>	6.5
<b>RAMUNE ORIGINAL / STRAWBERRY</b>	5.5
<b>ORANGE / APPLE JUICE</b>	6.0
<b>SIP COCO COCONUT WATER ORIGINAL / LYCHEE / PINEAPPLE / WATERMELON</b>	5.5
<b>COKE / COKE NO SUGAR / LEMONADE / GINGER BEER</b>	5.0
<b>FEVER TREE LIME &amp; YUZU SODA / INDIAN TONIC</b>	5.0
<b>PUREZZA SPARKLING WATER (FREE FLOW)</b>	4.0 P.P