

MON - THURS 11AM - 5:30PM

FRI 11AM - 9:00PM

SAT 11AM - 5:30PM

SUN & PUBLIC HOLIDAYS 11AM - 5:00PM

15% SURCHARGE PUBLIC HOLIDAYS

YATSUSHIRO TRADITIONAL JAPANESE RESTAURANT

日食記

SHOP 8G ADELAIDE ARCADE ADELAIDE 5000

PHONE: + 61406699663

## Katsumoto Bento Specials

### Katsu Chicken \$19.80



Panko-crumbed chicken, squid, prawn, kewpie mayo, agadashi tofu, fresh steamed rice, salad and pickles

### Tori-Teriyaki \$19.80



Pan-fried teriyaki chicken, squid, prawn, kewpie mayo, agadashi tofu, fresh steamed rice, salad and pickles

### Karaage Chicken \$19.80



Karaage-crumbed chicken, squid, prawn, kewpie mayo, agadashi tofu, fresh steamed rice, salad and pickles

### Una-Don \$23.80



Sweet teriyaki eel, sweet egg, squid, prawn, kewpie mayo, agadashi tofu, fresh steamed rice, salad and pickles

### Vege Tempura \$19.80 (V)



Tempura vegetables, vege gyozas, edamame, fresh steamed rice, salad and pickles



## Katsumoto Side Dish Specials



**Agadashi Tofu**  
**\$11.80**



**Ebi (Prawn) Korroke**  
**2 pieces - \$12.80**



**Kaisu (Seaweed) Salad**  
**\$7.80**



**Edamame**  
**\$6.80**



**Ebi (Prawn) Twist**  
**\$12.80**



**Ika (Squid) Tempura**  
**\$12.80**



**Maguro (Tuna) Balls**  
**4 pieces - \$17.80**



**Chicken Sando**  
**2 pieces - \$13.80**



**Katsu Sando**  
**2 pieces - \$13.80**



**Okonomiyaki**  
**\$9.80**



**Vegetable Gyoza**  
**\$12.80**



**Chicken Gyoza**  
**\$13.80**





 Handmade In House

### Spring Roll

2 for **\$5.90**

3 for **\$7.80**



**Lotus Root Chips \$8.80**



**Tamagoyaki \$9.80**

(Japanese Style Omelet)



**Karaage Chicken 5pcs \$10.80**



**Takoyaki**

3 for **\$7.80**

5 for **\$8.90**



**Crumbed cocktail claws**

2 for **\$10.90**

3 for **\$11.90**



 Handmade In House

### Potato Korroke

2 for **\$8.90**

3 for **\$10.90**

Special homemade fresh potato korroke and spring roll!



**Kani cream croquette**

(crumbed creamy crab)

2 for **\$9.80**

3 for **\$10.90**



**Vegi Tempura \$11.80**

Tempura pumpkin, okura, green bean, sweet potato



**Pork Dumpling 6pcs \$12.80**



**Ebi Fry 5pcs \$12.80**

(Deep Fried Breaded Prawn)

\*Photos are for reference only. All prices are subject to change without prior notice.



### **Tori-teriyaki Set \$15.90 (GF)**

Pan-fried chicken in sweet teriyaki sauce, accompanied by steamed rice, miso soup, salad & pickles



All Set menus are served with steamed rice, accompanied by miso soup & pickles



### **Ebi (Prawn) Set \$15.80**

on set with steamed rice and miso soup



All Set menus are served with steamed rice, accompanied by miso soup & pickles



### **Kani Korroke Set \$15.80**

Deep fried, crumbed creamy crab accompanied by steamed rice, salad, miso soup, pickles & tonkatsu sauce



All Set menus are served with steamed rice, accompanied by miso soup & pickles



### **Vegi Korroke Set \$15.50 (v)**

Deep fried, crumbed creamy vegetable accompanied by steamed rice, salad, miso soup, pickles & tonkatsu sauce



All Set menus are served with steamed rice, accompanied by miso soup & pickles



*Great taste,  
Homemade sauce!*



## **Nasu Dengaku \$14.50 (VG/GF)**

Deep fried eggplant with sweet miso sauce & sesame seeds

## **Nasu Dengaku Set \$15.90**

Deep fried eggplant with sweet miso sauce & sesame seeds, accompanied by steamed rice, salad, miso soup & pickles.



All Set menus are served with steamed rice, accompanied by miso soup & pickles

*Great taste,  
Homemade Curry*



## **Steamed Chicken Curry \$14.90 (GF)**

## **Fried Chicken Curry \$16.80**

Tender pieces of boneless chicken, hard-boiled egg and pickles on steamed rice with Japanese curry

## **Ebi Fry Curry \$16.90**

Deep Fried Breaded Prawn, hardboiled egg and pickles on steamed rice with Japanese curry

## **Katsu Curry \$16.80**

Deep fried pork, hardboiled egg and pickles on steamed rice with Japanese curry

## **Veg Korroke Curry \$16.80 (V)**

*Great taste,  
Homemade sauce!*



## **Una-Don Set \$19.80**

Eel in sweet teriyaki sauce with sweet egg & seaweed, accompanied by steamed rice, miso soup & pickles



All Set menus are served with steamed rice, accompanied by miso soup & pickles

*Great taste,  
Homemade sauce!*



### **Tori-teriyaki Don Set \$15.50**

Pan fried chicken in sweet teriyaki sauce with sweet egg & seaweed, with steamed rice, miso soup & pickles



All Set menus are served with steamed rice, accompanied by miso soup & pickles



### **Oyako-Don Set \$16.80**

Chicken surrounded by egg, onions & spring onions, topped with seaweed, over steamed rice, accompanied by miso soup & pickles



All Set menus are served with steamed rice, accompanied by miso soup & pickles

*Handmade Katsu!*



### **Katsu-Don Set \$16.80**

Deep fried pork surrounded by egg, onions & spring onions, topped with seaweed, over steamed rice, accompanied by miso soup & pickles



All Set menus are served with steamed rice, accompanied by miso soup & pickles





## Tonkatsu Set \$16.80

Deep fried, crumbed pork accompanied by steamed rice, salad, miso soup, pickles, mayonnaise, mustard & tonkatsu sauce



### Handmade In House

The word Tonkatsu is a combination of the Sino-Japanese word ton (豚) meaning "pig" and katsu (カツ), which is a shortened form of katsuretsu (カツレツ), the transliteration of the English word cutlet, which again derived from French côtelette, meaning "meat chop".



All Set menus are served with steamed rice, accompanied by miso soup & pickles



## Yakitori Set \$16.80

Skewered chicken with onions and chicken balls in sweet teriyaki sauce, accompanied by steamed rice, miso soup, salad & pickles



All Set menus are served with steamed rice, accompanied by miso soup & pickles



### Handmade In House

Yakitori (Japanese: 焼き鳥) is a Japanese type of skewered chicken. Its preparation involves skewering the meat with kushi (串), a type of skewer typically made of steel, bamboo, or similar materials. Afterwards, they are grilled over a charcoal fire. During or after cooking, the meat is typically seasoned with tare sauce or salt.



### **Hiyashi Chuka \$16.80 (v)**

Cold noodles in a sweet & sour soup with Carrot, sweet tofu, seaweed, mustard & pickled ginger

*Great taste,  
Homemade sauce!*



### **Udon \$14.90 (v option)**

Japanese wheat noodles with fish cake, fish balls, inari, spring onions, mushroom and seaweed in soup

### **Karaage Chicken Udon \$18.90**

Japanese wheat noodles with Karaage Chicken (5pcs), fish cake, fish balls, inari, spring onions, mushroom and seaweed in soup

### **Ebi (Prawn Udon) \$16.80**

Japanese wheat noodles with Ebi Fry (3), fish cake, fish balls, inari, spring onions, mushroom and seaweed in soup



### **Wonton 5pcs \$11.90**

Homemade Chicken Wonton Dumplings in broth



### **Extra:**

Miso soup \$3.50   Rice \$3.50   Pickles \$2.00   Potato salad \$4.00

## Original Tonkotsu Ramen \$18.90

Homemade pork broth Served with noodles.  
With toppings of half boiled egg, pork cha-shu,  
bamboo shoots, dried seaweed and spring onions.



*Great taste,  
Home made sauce!*



## Spicy Tonkotsu Ramen Red \$18.90

Homemade spicy chilli oil pork broth Served with  
noodles. With toppings of half boiled egg,  
pork cha-shu, bamboo shoots, dried seaweed  
and spring onions.

## Miso Tonkotsu Ramen \$18.90

Special miso flavoured broth Served with noodles.  
With toppings of half boiled egg, pork cha-shu,  
bamboo shoots, dried seaweed and spring onions.



*Great taste,  
Home made sauce!*



*Great taste,  
Home made sauce!*

## Shoyu Tonkotsu Ramen \$18.90

Special soy flavoured broth Served with noodles.  
With toppings of half boiled egg, pork cha-shu,  
bamboo shoots, dried seaweed and spring onions.

### Extra Toppings:

Cha-shu pork \$5.50 Egg \$3.00 Bamboo shoots \$3.00  
Nori seaweed \$3.00 Ramen noodles \$5.80



# Nabemono Special

ONLY available Friday Dinner & Weekend Lunch

## Sukiyaki (Japanese Hot Pot) \$68.80 (V option)

Traditional Japanese hot pot with soy and mirin broth served with vegetables, tofu and thin-sliced premium Wagyu beef and egg dipping sauce



### Additional:

Noodles	\$5
Vegetables	\$16
Wagyu Beef	\$29

# Japanese Desserts



**Japanese Green Tea Mousse Cake**  
(L) \$9.90  
(S) \$4.90



**Japanese Tiramisu Cake**  
(L) \$9.90  
(S) \$4.90



**Mini Imagawa Yaki Ogura 2pc**  
(Red Bean and Green Tea)  
\$7.90

**Cream Daifuku**  
(Strawberry / Matcha / Sesame)  
\$5.80



**Japanese Ice Cream**  
(Matcha / Mango Gelato / Black Sesame)  
\$6.80



# Traditional Japanese Drinks



**Green Tea**  
**\$3.80 per person**

## **Cans \$4.00**

**Grape / Sparkling Apple Soda**  
**Calpis**  
**Green Tea (no sugar)**  
**Oolong Tea (no sugar)**  
**Japanese Coffee**



## **Bottles \$4.80**

**Ramune (Japanese Lemonade)**  
**Aloe Vera (Lychee / Mango / Orig)**  
**Green Tea**  
**Calpis**  
**(except) Daruba Cider \$6.80**

## **Other Drinks**

**Coke \$3.80 (can) / \$4.80 (btl)**  
**Bundaberg (Ginger beer / Lemonade /**  
**Lemon, Lime, Bitters / Guava) \$4.80**  
**Iced Tea (Lemon / Peach / Lychee) \$4.80**  
**Sparkling Water \$4.80**  
**Still Water \$3.80**



# Wine



## White

		(150ml)	(250mL)	
The Lane, Adelaide Hills - Sauvignon Blanc	GI	\$11	\$18	B \$42
The Lane, Adelaide Hills - Pinot Gris	GI	\$11	\$18	B \$42
Hentley Farm, Eden Valley - Riesling	GI	\$12	\$19	B \$49
Parker, Coonawarra - Cool Climate Chardonnay	GI	\$13	\$20	B \$55

## Rosé

S.C. Pannell, McLaren Vale - 'Arido' Grenache Rose	GI	\$12	\$19	B \$49
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## Red

S.C. Pannell, McLaren Vale - 'Dead End' Tempranillo	GI	\$12	\$19	B \$49
Parker, Coonawarra - 'Estate' Cabernet Sauvignon	GI	\$12	\$19	B \$49
Hentley Farm, Barossa Valley - Barossa Valley Shiraz	GI	\$13	\$20	B \$55

# Japanese Beer



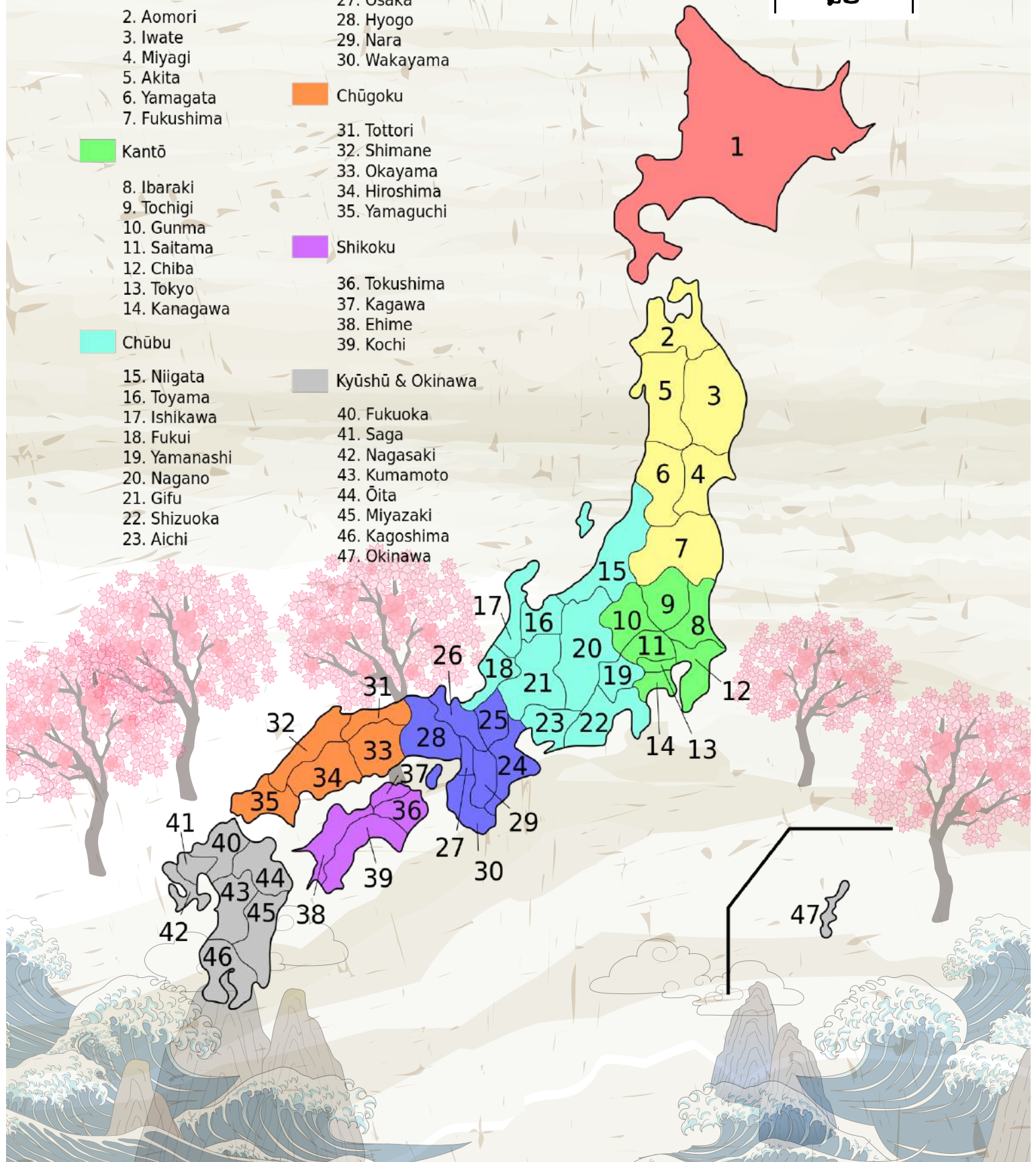
\$8.90	\$8.90	\$13.80	\$13.80	\$9.80	\$13.80	\$15.50	\$15.50	\$19.80	\$19.80
						(500mL)	(500mL)	(650mL)	(650mL)



# Regions and Prefectures of Japan



- |  |  |
|--|--|
| <span style="color: red;">■</span> Hokkaidō  | <span style="color: blue;">■</span> Kansai           |
| 1. Hokkaidō                                  | 24. Mie  |
| <span style="color: yellow;">■</span> Tōhoku | 25. Shiga  |
| 2. Aomori                                    | 26. Kyoto  |
| 3. Iwate                                     | 27. Ōsaka  |
| 4. Miyagi                                    | 28. Hyogo  |
| 5. Akita                                     | 29. Nara   |
| 6. Yamagata                                  | 30. Wakayama   |
| 7. Fukushima                                 | <span style="color: orange;">■</span> Chūgoku        |
| <span style="color: green;">■</span> Kantō   | 31. Tottori  |
| 8. Ibaraki                                   | 32. Shimane  |
| 9. Tochigi                                   | 33. Okayama  |
| 10. Gunma                                    | 34. Hiroshima  |
| 11. Saitama                                  | 35. Yamaguchi  |
| 12. Chiba                                    | <span style="color: purple;">■</span> Shikoku        |
| 13. Tokyo                                    | 36. Tokushima  |
| 14. Kanagawa                                 | 37. Kagawa   |
| <span style="color: cyan;">■</span> Chūbu    | 38. Ehime  |
| 15. Niigata                                  | 39. Kochi  |
| 16. Toyama                                   | <span style="color: gray;">■</span> Kyūshū & Okinawa |
| 17. Ishikawa                                 | 40. Fukuoka  |
| 18. Fukui                                    | 41. Saga   |
| 19. Yamanashi                                | 42. Nagasaki   |
| 20. Nagano                                   | 43. Kumamoto   |
| 21. Gifu                                     | 44. Ōita   |
| 22. Shizuoka                                 | 45. Miyazaki   |
| 23. Aichi                                    | 46. Kagoshima  |
|  | 47. Okinawa  |



## Sake

### Junmai Sake

#### Ippin Junmai

From the Kanto region of Ibaraki prefecture, this Junmai Sake by Yoshikubo Brewery uses only the best rice that has been polished to 60%. London Sake Challenge Gold Medal Winner.

It starts smooth and creamy with a balanced acidity, and has a medium body, with a dry, lingering finish. (ABV 15%)

Earthy aromas of dried fruit, leaves, peach, and chestnut.

**Tasting Notes:** Eggplant, Mushroom, Toast, Roasted Root Vegetables

**Region:** Kanto, Ibaraki prefecture

**\$23.50 300mL**



#### Hakutsuru Tanrei Junmai

Using the finest rice and pure natural spring water from Mount Rokko, it is fermented with Hakutsuru's unique technique, "Keikai-tsukuri".

It is characterised by its smooth and semi-dry taste.

Enjoy slightly warmed or chilled. Pairs well with light, salty, or rich flavours.

The name Hakutsuru means "white crane". (ABV 13.5%)

**Tasting notes:** Rice, Sweet rice, Toasted bread

**Region:** Kansai, Hyogo prefecture

**\$15.80 180mL**

#### Rihaku Junmai BLUE PURITY

Made from Shimane prefecture's original invented local grown rice called Kannomai (meaning 'God Dancing'), that is a cross blend of Gohyakumangoku and Miyamanishiki rice, which both have a light, smooth and dry flavour profile. The dryness and umami of Shimane local rice Kannomai is perfectly balanced. Drink chilled or slightly warm. (ABV 14%)

**Tasting Notes:** Matsu Pine Resin, Roasted Chestnut, Honey, Bitter Cacao

**Region:** Chogoku, Shimane prefecture

**\$23.50 300mL**



**Korumatsu Hakushika "Chokara"** refers to the dry nature of this sake. Highly aromatic, with notes of preserved lemons and green plums.

It has a full body typical in the finest junmai sakes and is a pleasant compliment to bolder flavours.

Drink warm in the cool months and cool in the warm months. (ABV 14.5%)

**Tasting notes:** Lemon, Green Plums

**Region:** Kansai, Hyogo prefecture

**\$23.50 300mL**

#### Kizakura Kyo No Tokuri Junmai Kinpaku

Aromatic, light, dry and crisp style Junmai Sake with real GOLD FLAKES.

Rich, mellow and dry flavour. Pairs well with tempura.

Enjoy warm or slightly chilled. (ABV 14%)

**Tasting notes:** Rice, Green Apple, Honey, Nut

**Region:** Kansai, Kyoto prefecture

**\$19.80 180mL**





# Sake

## Junmai Sake

### Asabiraki Junmai Namachozo

Namacho means "one time pasteurised".

Clean, delicate aroma with notes of rice, nuts and fruits such as apple and pear.

Smooth and refreshing flavour characterised by pleasant sweetness.

Can be paired well with a wide variety of dishes. Very clean and fresh! (ABV 15.5%)

**Tasting notes:** Rice, Citrus, Green apple.

**Region:** Tohoku, Iwate prefecture

**\$22.80 180mL**



### Kizakura Yamahai

Kizakura is one of the most famous sake brewers from Kyoto, Japan.

Yamahai Jikomi is a traditional slow fermentation technique process

at low temperatures with extra time and care.

Combined Yamahai Method with Kyoto, Fushimi's very famous soft water called FUSHIMIZU gives this sake width and depth in flavour and a semi-dry taste with a good amount of acid. (ABV 15%)

**Tasting Notes:** Melon, Pear, Lemon.

**Region:** Kansai, Kyoto prefecture

**\$25.80 300mL**

### Hakushika Junmai Namachozo

Made by a brief period of aging and pasteurisation just before bottling. It has a 'semi-draft' style, characterised by a refreshingly cool aroma and mild taste.

Pairs well with edamame, agedashi tofu, karaage chicken and gyoza. (ABV 13.3%)

**Tasting Notes:** Rice, Pear.

**Region:** Kansai, Hyogo prefecture

**\$16.80 180mL**

**\$26.80 300mL**



### Hakushika Yamadinishiki Junmai

Brewed with the finest of Hyogo prefecture YAMADINISHIKI rice which has been polished to 70%. It has a delicate balance between a full body and a pleasant dryness. Pairs well with seafood, wagyu steak and nabemono (hotpot) soup. (ABV 14.9%)

**Tasting Notes:** Chestnut, Melon.

**Region:** Kansai, Hyogo prefecture

**\$28.80 300mL**

### Hana Kizakura Junmai Ginjo

Renowned for its lightness, semi-sweet flavour and pleasant floral

aroma which stem from its unique Kizakura Hana Kobo yeast.

Pairs well with seafood and has a gentle and smoot finish, (ABV 12%)

**Tasting Notes:** Apple, Cherry blossom.

**Region:** Kansai, Kyoto prefecture

**\$27.80 300mL**



## Sake

### Junmai Sake

#### Kinokuniya Bunzaemon Namachozo

Made of carefully chosen YAMBINISHIKI and Dewa Sansan rice. Freshly pressed and stored at low temperature and "once pasteurised" before shipping. Retains the flavours of unpasteurised sake and has a robust rice flavour and freshness typical of Namachozo. (ABV 15%)

**Tasting Notes:** Rice, Banana, Pear

**Region:** Kansai, Wakayama prefecture

**\$25.80 300mL**



## Sparkling Sake

#### Ippongi Utage Biyori Junmai Sparkling

A refreshing and effervescent mouthfeel with lively bubbles and a clean finish. Characterised by a subtle sweetness and slight breadly taste with mild acidity adding to the overall balance and complexity of the flavour. (ABV 6%)

**Tasting notes:** Rice, Citrus, Tropical fruits, Bread

**Region:** Chubu, Fukui prefecture

**\$36.80 270mL**



#### Ozeki Hana Awaka Sparkling Sake

A low alcohol sake infused with citrus fruit (yuzu), peach or blossom for a refreshing new sparkling taste reminiscent of Champagne. The light sake blends perfectly with a mouthful of fruitiness and bubbles that spread across the palate. (ABV 5%)

**Tasting notes:** Yuzu, Citrus, Peach, Sakura blossom.

**Region:** Kansai, Hyogo prefecture

**\$19.80 250mL**

#### Kizakura Yuzushu High-ball

A ready-to-drink sake cocktail. Yuzushu highball is made from Yuzu infused in Kizakura semi dry sake and carbonated for extra refreshment. Enjoy chilled, on the rocks. (ABV 7%)

**Tasting notes:** Yuzu, Citrus

**Region:** Kansai, Kyoto prefecture

**\$19.80 250mL**





# Sake

## Unfiltered Sake

### Nigori Sake Snow Beauty.

Unfiltered sake that pours white, like new fallen snow.

The nose is fresh, with a sweet coconut and rice pudding aroma.

Supported by a hearty thickness and rich rice flavour that nigori is known for,

Snow Beauty also has an almost wine-like undertone.

Drink cold. (ABV 15%)

**Tasting Notes:** Coconut, Melon

**Region:** Kansai, Hyogo prefecture

**\$24.80 300mL**



## Junmai Daiginjo Sake



### Ippin Junmai Daiginjo

Established in the Ibaraki prefecture of Japan in 1790.

Currently made by the 12th generation of the Yoshikubo family using

the clear waters from their hometown of Mito. YAMADANISHIKI is

the so-called King of Sake Rice, which is the most premium and high quality rice for sake making. Made with YAMADANISHIKI rice polished to up to 50%.

Aromas of pineapple, with notes of ripe grape and apple.

On the palate, it is sweet, with a wonderful richness and fruitiness.

It has a good acidity and balance, and is easy to drink. (ABV 16%)

**Tasting Notes:** Ripe grape, Apple

**Region:** Kanto, Ibaraki prefecture

**\$37.80 300mL**

### Kizakura Junmai Daiginjo "S"

Kizakura has created this Junmai Daiginjo "S" with 2 main elements, FUSHIMIZU water and YAMADANISHIKI rice.

As a result, Kizakura Junmai Daiginjo S has uplifting aroma of fresh fruits such as honeydew, strawberry and peach then a gentle silky taste on the front palate with a quite juicy end and a dry finishing. (ABV 16%)

**Tasting Notes:** Apple, Banana

**Region:** Kansai, Kyoto prefecture

**\$58.80 500mL**



### Dassai "23"

Premium sake with YAMADANISHIKI rice polished down to 23%, which is considered an extremely high polish for a flagship product.

The hard work gives a sake with an enticing aroma and a honey-esque sweetness that flows over the palate like a gentle waterfall.

Clean, refreshing but complex aftertaste. (ABV 16%)

**Tasting Notes:** Flower, Melon, Honey.

**Region:** Chogoku, Yamaguchi prefecture

**\$62.80 (180mL)**

**\$92.80 (300mL)**

**\$220 (720mL)**

## Umeshu

### Choya Uji Green Tea Umeshu

Choya Uji Green Tea Umeshu Japanese Plum Wine Liqueur combines traditional Japanese "tea" and traditional plum wine liqueur "umeshu". The ingredients are carefully selected Uji tea leaves from Kyoto with a fresh aroma and umeshu with an elegant flavor. Choya use their original manufacturing method called Komireisen that brings out the sweet and refreshing scent of Uji tea. When Uji tea is brewed in umeshu, it is slowly extracted at a low temperature. Drink chilled straight or on the rocks. (ABV 7%)

**\$17.80 (180mL)**

**\$69.80 (720mL)**



### Choya Kokuto Umeshu

Choya Kokuto Umeshu is a luxurious brown sugar plum wine. Choya Kokuto Umeshu is made with carefully chosen Nankou plums, known for their large size and distinctive flavor, which is ideal for plum wine. The brown sugar is meticulously produced through a proprietary method, resulting in its high sugar content and exceptional flavour. Choya Kokuto Umeshu seamlessly blends the full-bodied sweetness of brown sugar with the tartness of plums.

Drink on the rocks, with soda or hot. (ABV 14%)

**\$19.80 (120mL)**

**\$79.80 (720mL)**

### Nakano BC Plum Wine Umeshu

Made with one of the highest grade of ume plums harvested in Wakayama prefecture. This umeshu Japanese Plum Wine Liqueur is brewed in Wakayama with 100% local Nanko plums. Most of the components of plum wine are malic acid and citric acid, but this plum wine uses the unripe Nanko plum, so has a high proportion of citric acid. The balance between the sweetness of plum wine at the beginning is followed by a refreshing acidity. Compared to other umeshu, the sweetness and acidity are strong.

Enjoy the taste of plum on the rocks or with soda. (ABV 14%)

**\$15.80 (120mL)**

**\$75.80 (720mL)**



### Nakano BC Yuzu Umeshu

Nakano BC uses superior quality Nanko ume from Wakayama to make its umeshu. Nakano BC Yuzu Umeshu is a unique blend of yuzu juice, extracted from fruits in Shikoku Island and umeshu liqueur. The acidity of the ume fruit and refreshing aroma of yuzu are well harmonised to create a pleasantly crisp flavour.

Drink on the rocks or with soda. (ABV 12%)

**\$15.80 (120mL)**

**\$75.80 (720mL)**



## Japanese Whisky

### Suntory TOKI

Toki is a blended whisky from Suntory's three distilleries: Yamazaki, Hakushu and Chita.

A round and sweet blend with a refreshing citrus character and a spicy finish.

'Toki' means 'time' in Japanese.

Toki has a different composition to its sister blend, Suntory Hibiki, and its main components are Hakushu single malt and Chita grain whisky.

**Nose:** Basil, green apple, honey.

**PALATE:** Grapefruit, green grapes, peppermint, thyme.

**FINISH:** Subtly sweet and spicy finish with a hint of vanilla oak, white pepper and ginger.

**\$16 (30mL)**



### Suntory HIBIKI JAPANESE HARMONY

Hibiki Japanese Harmony is again a blended whisky of Japanese malt and grain from Yamazaki, Hakushu and Chita distilleries.

Light, approachable and moreish with enticing notes of orange peel and white chocolate.

**Nose:** Rose, lychee, hint of rosemary, mature woodiness, sandalwood.

**PALATE:** Honey-like sweetness, candied orange peel, white chocolate.

**FINISH:** Subtle, tender long finish, with hint of Mizunara (Japanese oak).

**\$22 (30mL)**

### Suntory YAMAZAKI 12 Year Single Malt

One of Japan's pioneering single malt whiskys and a flagship product.

Yamazaki is the first Japanese distillery established 1923.

The distillery is situated in the vale of Yamazaki, an area of dense bamboo grooves at the foot of Mt. Tennozan outside Kyoto,

Japan's ancient capital and stronghold of traditional Japanese culture.

The spiced wood arrives first then dried cranberries with a lasting muddle of orange marmalade and honey sweetness.

**Nose:** Maple syrup, white grapes and honeysuckle lead a soft and spicy character.

**PALATE:** Spice starts, fading beneath caramel, sweet orange and cinnamon toast.

**FINISH:** Grape skin and pineapple.

**\$38 (30mL)**

