

Sake

	90ml	180ml	250ml
Takara-Shō Chiku Bai, Ten Junmai	10	20	28
Rice polishing ratio 78%, Alc 13%			
This semi dry and light sake is made with the famous Fushimizu water from Fushimi Kyoto, can be enjoyed chilled or warm.			
SWEET — X — DRY Full Body — X — MILD			
Kikusui, Junmai	14	28	39
Rice polishing ratio 72%, Alc 15%			
This perfectly balanced Junmai sake embodies the four seasons, served warm in winter for a rich mellow taste or cool in summer for a clean slightly dry finish and is still intense at room temperature. It's captivating smoothness and crisp dry finish pairs easily with a wide variety of dishes.			
SWEET — X — DRY FULL BODY — X — MILD			
Kubota Hyakujyu, Honjozo	14	28	39
Rice polishing ratio 60%, Alc 16%			
A soft, dry sake with a refreshingly crisp finish. This sessionable Honjozo is earthy and mellow which can be enjoyed chilled or at room temperature.			
SWEET — X — DRY FULL BODY — X — MILD			
Otokoyama, Kimoto Junmai	16	32	45
Rice polishing ratio 50%, Alc 15%			
Ideal for pairing with a wide range of yakitori and kushiyaki. This Junmai sake is, dry with a fruity richness. Refreshing and elegant when chilled or fuller when warm.			
SWEET — X — DRY FULL BODY — X — MILD			
Zaku, Junmai Daiginjo Nakadori	17	34	47
"Miyabi no Tomo"			
Rice polishing ratio 50%, Alc 15%			
This elegant Sake is taken from the middle portion of the press called "Nakadori". Being the most clean and pure part, the mouthfeel is delicate yet rich and creamy with delicious stone fruit sweetness and a hint of acidity. Best served chilled.			
SWEET — X — DRY FULL BODY — X — MILD			
Denshin 'Yuki', Junmai Ginjo	18	36	50
Rice polishing ratio 55%, Alc 16%			
This pure rice Ginjo has a calm fragrance with a pure, crisp taste and smooth finish. Made from the water that started as snow in the mountains around the brewery. Best served chilled.			
SWEET — X — DRY FULL BODY — X — MILD			
Takara-Sho Chiku Bai Junmai Daiginjo	20	40	55
Rice polishing ratio 45%, Alc 15%			
This Junmai Sake has a Ginjo fragrance with a hit of banana, also has a refined taste derived from Yamada-Nishiki which is one of the finest Japanese rice specialized for sake. It is a good match with rich fish or meat.			
SWEET — X — DRY FULL BODY — X — MILD			
Takara Mio Sparkling Sake	300ml	30	
Alc 5%			
Brewed to be elegantly sweet with a crisp acidity			
Sparkling Dry Sake	300ml	30	
Alc 5%			
Crisp and refreshing with a clean dry finish.			

	90ml	180ml	250ml
Zenkuro Queenstown, NZ Plum	20	40	55
Alc 13.5%			
This Junmai Ginjo has been infused with a perfect blend of Central Otago plums and a touch of manuka honey. Fresh, crisp, light and refreshing.			
SWEET — X — DRY FULL BODY — X — MILD			
Nigori Junmaishu 'White Cloud'	20	40	55
Rice polishing ratio 60%, Alc 14%			
This cloudy sake is textured, full bodied with a crisp dry finish. Served chilled you'll enjoy its savoury umami flavour with our seafood, poultry and spicy dishes.			
SWEET — X — DRY FULL BODY — X — MILD			
Yoku Collab, Junmai Ginjo	22	42	58
Rice polishing ratio 60%, Alc 14.5%			
This is a very special sake that has been uniquely crafted with our menu in mind. It's elegance is captured by luscious stone fruit and a delicate umami finish. Best served at room temperature or chilled.			
SWEET — X — DRY FULL BODY — X — MILD			
Keiken Flight	3 x 30ml	17	
Experience different producers + styles of Japanese sake			
Denshin 'Yuki' Junmai Ginjo + Kikusui Junmai + Takara Junmai Daiginjo			
Zenkuro Flight	3 x 30ml	21	
Experience different styles of NZ sake			
Plum + Junmai Ginjo + Nigori			
Plum Wine	45 mls,		
on ice rock or with soda			
Choya		11	
Umenoyado Green tea		12	
Ippongi Chillii Umeshu		12	
Yoku Umeshu Infusion		13	
Kishu Umeshu		14	



Yakitori 2 skewers

Momo (thigh)	10
tare, salt	
Negima (thigh)	10
spring onion, yurinchi sauce	
Tebasaki (wings)	10
tare	
Tskune (meatball)	10
tare (+ egg yolk add \$1)	
Mune (breast)	10
green miso	
Sasami (tenderloin)	10
mozzarella	
Kokoro (heart)	8
tare, salt	
Bonjiri (tail)	7
tare	
Hiza Nankotsu (knee joint)	8
tare	
Kawa Oyster (skin + oyster)	8
skin, wasabi	

Kushiyaki 2 skewers

Pork Belly	13
miso glaze, sesame	
Whitehart Kurobuta Pork	15
salt	
Black Origin Wagyu Beef	20
aged tare, shichimi	
Black Origin Wagyu Heart	11
tare	
Salmon	14
sofrito, togarashi, lemon	
Australian Banana Prawn	14
yuzu kosho mayo, lemon	
Vege	9
spicy yakinuku or teriyaki sauce	
Tofu	9
spicy basil sauce or yakiniku	
Mushroom	9
miso butter	

Gochiso

Minimum 2 people	
Chefs Feast	55 / 65 / 75 pp
Whole table experience	



居酒屋

Nigiri 2 piece

Salmon	8
White fish	7
Wagyu beef	8
Egg	6
Green	
Yoku Salad	12
silken tofu, edamame, tomato, sesame dressing	
Pickled Cucumbers	11
black vinegar, sesame oil, herbs	
Grilled Broccoli	10
sesame dressing, crispy shallots	

Sushi Taco

Tofu	14
vegan version available	
Salmon	15
Soft Shell Crab	15
Tempura Prawn	15
Karaage Chicken	15
Black Origin Wagyu	16
Tell us if you're feeling spicy?	
Raw	
White Fish Sashimi	21
smoked bonito cream, pickled cucumber, chive oil, shiso	
Akaroa Salmon Sashimi	21
orange ponzu, avocado, ginger oil	
Raw Wagyu Beef	21
red kosho, silken tofu, shiso crisp	
Sashimi Plate	POA
Izakaya	
Karaage Chicken	18
spicy mayo, lemon	
Edamame	7
herb salt	
Agedashi Tofu	13
spring onion, ginger broth	
Cabbage	5
umadare, mayo	
Tempura Vege	17
broccolini + butternut pumpkin, spicy basil mayo, tentsuyu	
Karaage Mushrooms	15
vegan aioli	
Beef Tataki	21
black garlic, smoked daikon, pear	
Grilled Fish Collar	POA
aged tare, sesame, charred lime	
Rice	4
Miso	4
Additional sauces / ginger / wasabi	
Sweet	
Mochi	6
mango, chocolate, matcha	

Please let your server know if you have any allergies or intolerances.

BLACK
ORIGIN
WAGYU

Beer

ASAHI		
Dry 5% (TAP)	400ml	12
Black 5%	334ml	14
Zero 0.00%	330ml	11
Garage Project Tiny, Hazy IPA >0.5%	330ml	11
Garage Project Fugazi, Session Ale 2.2%	330ml	11
Duncans Yum Yum, Yuzu Lager 4.7%	330ml	11
Garage Project, Hatsukoi, Tokyo Lager 5%	330ml	12
Boneface The Wizard, Pale Ale 5.1%	330ml	12
Urbanaut, Diamond Head, Hazy IPA 5.6%	330ml	12
Liberty Brewing Co. Yakima Monster, APA 6%	330ml	13
Altitude + Zenkuro Zen Shiro Sake Pilsner 4.9%	330ml	13
Yoku Pilsner 5.8% (TAP)	400ml	11

Cider

SCOUNDRELS & ROGUES		
Morally Bankrupt Pear 5.8%	330ml	12
Bad Habit Apple 5.5%	330ml	12
CAPITAL CIDER CO.		
Tokyo Rose, Apple 5%	440ml	15

Low – No Alcohol

LYRES Non-Alcohol Spirit		
Dry London Gin		11
Spiced Cane		11
Agave Bianco		11

CURIOUS AF

Tokyo Highball >0.5 %	330ml	11
Apero Spritz >0.5 %	330ml	11

KARMA FIZZY

Karma Kola	250ml	7
Gingerella	250ml	7
Lemmy Lemonade	250ml	7
Karma Kola Sugar Free	300ml	7.5

MONSOON

Sparkling Coconut water	250ml	8
-------------------------	-------	---

KARMA ORGANIC JUICE

Apple	300ml	8
Orange	300ml	8

MINERAL WATER

Otakiri, NZ Sparkling	750ml	12
-----------------------	-------	----

TEA

Genmaicha / Black/ Peppermint / Chamomile	Pot for 1	5
	Pot for 2	8

Cocktails

Whiskey Highball	20
Toki whiskey, citrus, shiso + ginger	
Yuzu Spritz	20
Yuzu liqueur, bubbles, soda (MVA)	
Green Apple + Cardamon	21
Green apple gin, matcha, cardamon, mint	
Choya Plum Sour	22
Plum + hibiscus vermouth, yuzu (MVA)	
Sour Cherry + Cola	21
Sour cherry vodka, candied black olive liqueur + organic cola (MVA)	
Smokin' Margarita	22
Mezcal, yuzu kosho, lime, togarashi salt (MVA)	
(MVA) Mocktail version available upon request	

Spirits

GIN		
Roku		12
Imagination Wakame Seaweed Dry		13
Twelfth Hour Dry		13
Dr Beak Umeshu		13
Umenoyado		14
Yen		14
Peddlers Rare Eastern		14
Etsu Original		15
Cardrona Distillery 'The Source'		15
Nez Japanese Craft		18
KI NO BI SEI, Kyoto Dry		18

VODKA / SHOCHU

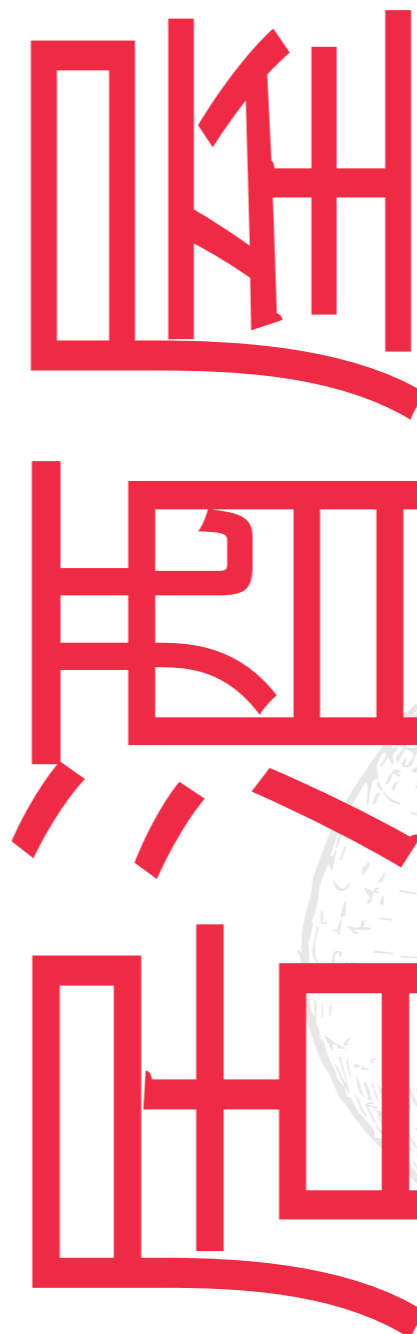
Haku Vodka		12
Scapegrace Umeshu Plum Vodka		13
Ukiyo Japanese Rice Vodka		14
Kuro Shiranami Shochu		10

WHISKY

Suntori Toki		13
Mars Iwai		14
The Chita		16
Wakatsuru Shuzo Half Decade		18
Kurayoshi 12YO		22
Hibiki Hamony 'Masters Select'		35
Cardrona Distillery, Felton Pinot Cask		40

OTHER SPIRITS

Stolen Gold Rum		11
Honest Spiced Rum		12
Woodford Bourbon		12
Matsui Umeshu Brandy		11
Sesion Reposado Tequila		12
Arquitecto Blanco Tequila		14
La Travesia Mezcal		13
La Venenosa Sierra Raicilla		15



Wine

	Glass	Bottle
BUBBLES		
Dunes & Greene, NV, South Australia	12	65
Quartz Reef, Methode Traditionelle, NV		80
Greystone Pet Nat, 2022, Nth Canterbury		85
Huia Brut Rose, 2019, Marlborough		90
Louis Roederer, Collection NV, Champagne		170
RIESLING		
Tongue in Groove, 2015, Nth Canterbury	13	65
Misha's Vineyard 'Limelight', 2021, Central Otago		75
Dicey, 2022, Bannockburn		78
The Bone Line, dry, 2022, Nth Canterbury		85
PINOT GRIS		
Seresin, 2022, Marlborough	13	65
Penkridge Farm, 2023, Central Otago		70
Elephant Hill 'Le Phant' Blanc, Pinot Gris Viognier, 2021, Hawkes Bay		70
Hawkeshead, 2022, Central Otago		75
SAUVIGNON BLANC		
Amisfield, 2023, Central Otago	14	70
Folium, 2019, Marlborough		70
Greystone, 2022, Nth Canterbury		75
Pegasus Bay, Sauvignon Semillon 2020, Nth Canterbury		80
CHARDONNAY		
Mahi, 2022, Marlborough	15	75
The Landing, Boathouse 2022, Bay of Islands		85
Bostock, 2019, Hawkes Bay		90
Dog Point, 2020, Marlborough		95
OTHER WHITES		
Milton Estate, Riverpoint Viognier, 2020, Gisborne	15	75
Redmetal, Albarino Sur Lie, 2022, Hawkes Bay		85
The Huntress, Waikoa White Blend, 2023, Martinborough		90
Amoise Chenin Blanc, 2023, Hawkes Bay		85
Easthope, Two Terraces Vineyard Chenin Blanc, 2021, Hawkes Bay		95
ROSÉ		
Black Estate, 2023, Nth Canterbury	14	70
Peregrine, 2023, Central Otago		78
Man O' War, Pinque, 2023, Waiheke Island		80
Huntress, 2023, Martinborough		85
PINOT NOIR		
Small Theory 'Omihini Vineyard' 2014, Nth Canterbury	15	75
Earthkeepers, 2015, Waitaki Valley		90
Taka K, Pearsons Vineyard 2021, Nth Canterbury		90
Tongue in Groove, Cabal Vineyard, 2017, Nth Canterbury		95
Huntress, 2020, Martinborough		98
Black Estate, 2022, Nth Canterbury		105
Burn Cottage Moonlight Race, 2020, Central Otago		110
SYRAH / SHIRAZ		
Knappstein, 2020, Clare Valley	14	70
Te Mata Estate, 2022, Hawkes Bay		80
De La Terre, 2019 / 20, Hawkes Bay		85
Mollydooker, The Boxer Shiraz, 2021, McLaren Vale		95
OTHER REDS		
Man O' War Island Blend, 2022, Waiheke Island		80
Pegasus Bay Merlot Cabernet, 2020, Nth Canterbury	17	85
Amoise, Cabernet Franc 2022, Hawkes Bay		90
Easthope Family, 2020, Gamay Noir, Hawkes Bay		98
Ata Rangi Célèbre, 2020, Martinborough		100
Muddy Water, Pinotage, 2018, Nth Canterbury		110