

Sake

Takara Sho Chiku Bai

'Shirakabegura' Selection 90ml 180ml

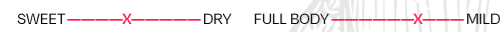
1. Kimoto Junmai 15 30

Rice polishing ratio 70%
Alc 15%
Ideal for pairing with a wide range of dishes, this Junmai sake has a silky, smooth texture and elegant balance of flavour yet maintains the complex, concentrated taste unique to kimoto-brewed sake.



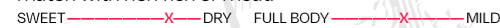
2. Kimoto Ginjo 17 34

Rice polishing ratio 60%
Alc 15%
Excellent for pairing, this rare style of sake seamlessly blends the lighter qualities of Ginjo with the silky, smooth character unique to the historic Kimoto Style. It has a balanced taste that combines a gorgeous aroma, clean finish, and smooth drinkability true to its name.



3. Junmai Daiginjo 20 40

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.



'Shirakabegura' Flight 3 x 30ml 18



Ozeki Junmai Tatewaki 300ml 35

Rice polishing ratio 78%
Alc 14%
Samurai Sake – an easy sip Junmai sake, made from pure rice. It has a pleasant combination of full body flavour and a light smooth finish. Light enough at room temperature yet bold enough when chilled.



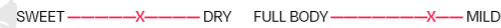
Takara Mio Sparkling 300ml 30

Alc 5%
Traditionally brewed to be elegantly sweet with a crisp acidity and an aroma that hints of Muscat grape.

Sho Chiku Bai Ten Junmai

90ml 180ml
10 20

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.



Kikusui Junmai

14 28

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.



Zenkuro

Nigori Junmaishu 'White Cloud' 16 32

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.



Denshin 'Yuki' Junmai Ginjo

17 34

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.



Zenkuro

Untouched - Junmai Ginjo 20 40

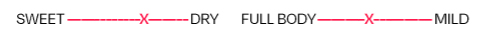
Rice polishing ratio 60%
Alc 17%
This Muroka nama genshu is a very special style of sake which can only be produced in small amounts from each batch of sake. The middle drip press of the sake is the cleanest and most delicate portion of the sake. Well balanced flavours, soft, gentle umami and in fresh untouched condition - un-filtered, unpasteurised and un-diluted.



Zenkuro

Junmai Daiginjo 22 44

Rice polishing ratio 50%
Alc 15%
This super premium grade sake is crafted by hand, using a unique combination of highly polished sake rice from Japan and soft pure water from NZ's Southern Alps. This elegant sake expresses subtle fruits with a back-bone of minerality, finishing crisp and clean at its best served chilled.



Yakitori 2 skewers

Momo (thigh) 9

tare, salt

Negima (thigh) 9

spring onion, yurinchi sauce

Tebasaki (wings) 9

tare

Tskune (meatball) 9

tare (+ egg yolk add \$1)

Mune (breast) 9

green miso

Sasami (tenderloin) 9

mozzarella

Reba (liver) 7

tare, sancho pepper salt

Kokoro (heart) 7

tare, salt

Bonjiri (tail) 6

tare

Hiza Nankotsu (knee joint) 7

tare

Kawa Oyster (skin + oyster) 7

skin, wasabi

Kushiyaki 2 skewers

Pork Belly 11

miso glaze, sesame

Whitehart Kurobuta Pork 14

salt

Black Origin Wagyu Beef 18

black pepper tare, shichimi

Black Origin Wagyu Heart 10

tare

Salmon 12

sofrito, togarashi, lemon

Scallop 12

yuzu kosho mayo, lemon

Vege 8

spicy yakinuku or teriyaki sauce

Tofu 8

spicy basil sauce or yakiniku

Mushroom 8

miso butter

Gochiso

Minimum 2 people

Chefs Feast 55 / 65 / 75 pp



居酒屋

Nigiri 2 piece

Salmon 7

White fish 6

Wagyu beef 7

Egg 5

Green

Yoku Salad 10

agedama, silken tofu, edamame, tomato, sesame dressing

Pickled Cucumbers 9

black vinegar, sesame oil, lots of herbs

Grilled Broccoli 8

sesame dressing, crispy shallots

Sushi Taco

Tofu 12
vegan version available

Salmon 13

Soft Shell Crab 13

Tempura Prawn 13

Karaage Chicken 13

Peking Duck 14

Black Origin Wagyu 15

Tell us if you're feeling spicy?

Raw

White Fish Sashimi 19

smoked bonito cream, pickled cucumber, chive oil, shiso

Akaroa Salmon Sashimi 19

orange ponzu, avocado, ginger oil

Raw Wagyu Beef 19

red kosho, silken tofu, shiso crisp

Sashimi Plate POA

Izakaya

Karaage Chicken 16

spicy mayo, lemon

Edamame 6

herb salt

Agedashi Tofu 11

spring onion, ginger broth

Cabbage 4

umadare, kewpie mayo

Tempura Vegetables 15

Karaage Mushrooms 14

vegan aioli

Beef Tataki 18

black garlic, smoked daikon, pear

Grilled Fish Collar 10

black pepper tare, sesame, charred lime

Rice 3

Miso 3

Additional sauces / ginger / wasabi 0.5

Ice Cream Sando 8

black doris plum, sesame praline

Beer

ASAHI			
Dry 5.2% TAP	400ml	11	jug 22
Black 5.5% TAP	400ml	11	jug 22
Zero 0.05% CAN	350ml	10	

DUNCANS			
Yum Yum Yuzu Dry Lager 4.7% CAN	330ml	11	

DEEP CREEK			
Misty Miyagi Hazy IPA 6.5% CAN	440ml	15	
Undercurrent Pilsner 5% CAN	330ml	11	

BONEFACE			
The Wizard Pale Ale 5.1% CAN	330ml	11	

GARAGE PROJECT			
Fugazi 2.2% CAN	330ml	10	
Hatsukoi 5.0% CAN	330ml	12	
Yuzukoshō 4.3% ABV CAN	330ml	14	
Green Yuzu, chilli, salted sour			

Cider

SOMERSBY			
Apple 4.5% CAN	330ml	9	

SCOUNDRELS & ROGUES			
Morally Bankrupt Pear 6.9% BOTTLE	330ml	11	

Non-Alcoholic

KARMA FIZZY			
Karma Kola (sugar free option available)	250ml	6.5	
Gingerella	250ml	6.5	
Lemmy Lemonade	250ml	6.5	

MONSOON			
Sparkling Coconut water	250ml	6.5	

KARMA JUICE			
Organic Apple	300ml	8	
Organic Orange	300ml	8	

MINERAL WATER			
Purewai Sparkling	750ml	10	

TEA			
Genmaicha	Pot	5	
Peppermint	Pot	5	
Black	Pot	5	

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Cocktails

Yuzu Supurittsu	20
Yuzu, bubbles, orange bitters, soda, lemon	

Supaisu Haiboru	20
Toki whiskey, kumquat, shiso + ginger	

Choya Plum Sour	21
Infused plum wine, yuzu + plum syrup	

Shiroi Negroni	21
Bamboo gin, lemongrass + white vermouth	

Shojiki Espresso Martini	20
NZ rum, Goodfor cold brew + honey	

Original Yoku + classic cocktails also available on request

Spirits

Roku Gin	12
Haku Vodka	11
Kuro Siranami Satsuma Shochu	10
Stolen Rum	11
Honest Spiced Rum	12
Matsui Umeshu Brandy	11

WHISKY	
Suntori Toki	12
Mars Iwai	14
The Chita	16
Wakatsuru Shuzo Half Decade	18
Nikka Single Malt Yoichi	21
Hibiki Hamony 'Masters Select'	35

Plum Wine

Choya with or without soda	45ml	10
Kishu Umeshu with or without soda	45ml	14

Liqueur

Ryujin Yuzu with or without soda	45ml	11
Mr Black Cold Press Coffee		12

Yoku

T-shirt	40
Mask	15



Wine

BUBBLES

	Glass	Bottle
Dunes & Greene, NV, South Australia 200ml		14
Huia Blanc de Blanc, 2017, Marlborough		75
Bollinger, NV, Champagne		155

RIESLING

Tongue in Groove, 2015, Nth Canterbury	12	60
Dacey, 2021, Bannockburn		70

PINOT GRIS

Urlar, 2018, Martinborough	12	60
Maude, 2020, Central Otago		70

SAUVIGNON BLANC

Mahi, 2021, Marlborough	11	55
Greystone, 2019, Nth Canterbury		65

CHARDONNAY

Deliverance, 2020, Nth Canterbury	13	65
Black Estate, Young Vines, 2020, Nth Canterbury		85

ROSÉ

Spy Valley, 2020, Marlborough	12	60
Georges Rd, 2021, Nth Canterbury		65

PINOT NOIR

Third Man 'Omih Vineyard' 2015, Nth Canterbury	15	70
Koyama Waipara, 2020, Nth Canterbury		80
The Huntress, 2018, Martinborough		85
Burn Cottage Moonlight Race, 2019, Central Otago		95

SHIRAZ/SYRAH

Theory & Practice, 2020, Hawkes Bay	12	60
Little Wing, Labour of love, NV, Waiheke Island		75
Smith and Sheth, 2017, CRU Heretaunga, Hawkes Bay		85

BLENDS

Clearview Est, Cape Kidnappers, 2019, Merl/Cab, Hawkes Bay		60
Pegasus Bay Merlot Cabernet, 2018, Nth Canterbury	14	75
Man O War Island Blend, 2018/19, Waiheke Island		80

AFTERS

Lake Hayes Noble Sauvignon, 2019, Central Otago	12	60
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Want something more? Ask for our playful cellar list