

Sake

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.

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 11

Choya Umenoyado Green tea 12

Ippongi Chilli 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 0.5

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
Sparkling Sake >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
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KARMA ORGANIC JUICE

Apple	300ml	8
Orange	300ml	8

MINERAL WATER

Otakiri, NZ Sparkling	750ml	12
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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 vermouthe, 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

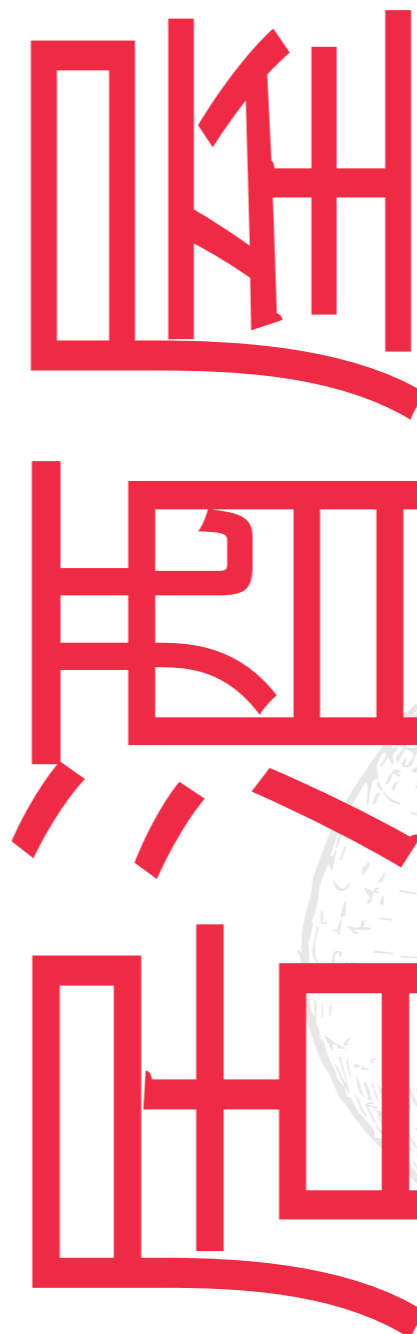
Haku Vodka		12
Scapegrace Umeshu Plum Vodka		13
Ukiyo Japanese Rice Vodka		14
Kuro Shiranami Shochu		10

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

BUBBLES			Glass	Bottle
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
Unico Zelo Origami, 2022, Clare Valley				80
Man O' War, Pinque, 2023, Waiheke Island				85

PINOT NOIR

Small Theory 'Omih 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
The 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