

Beer/Cider

From Japan	Orion (Tap)	(L) 10/ (Reg) 8
	Orion Tower (3L)	52
	Suntory Premium Malts Pilstner	9
	Kirin Ichiban –Shibori	8.5
	Asahi Super Dry	8.5
	Asahi Zero (Non-Alcohol)	9
From NZ	Sawmill Pale Ale	10
	Sawmill IPA	11
From Ireland	Guinness Staut Beer	12
Light Beer	Amstel Light	8
Cider	Somersby Premium Apple Cider	9

Soft Drink/Water

Six Barrel Soda	Raspberry and Lemon	5
	Cherry and Pomegranate	5
	Sarsaparilla(Root Beer Style)	5
Fever Tree	Ginger Beer /Lemonade/Premium Tonic	5 each
Juice	Orange/Apple/Cranberry/	4 each
	Coca-Cola / Coca-Cola (Zero)	
	Japanese Lemonade (RAMUNE)	4.5
	Peach Necter	5
Antipodes	Sparkling Water	(L) 11 / (S) 6
	Still Water	(S) 6
Tea	Green Tea	3 each
	Genmai Tea (Roasted Rice Tea)	

Sake ~ aperitif Chilled Only

Mio 'Sparkling Sake'	(S330ml)19 (L720ml)42
Fruity and sweet, gentle bubbles with low alcohol	
Mizubasho Pure 'Methode Traditionelle'	(S360ml)80
Fine bubbles, very elegant bouquet with dry finish	
Hakutsuru Sayuri 'White Lily' ~Cloudy Sake	(S300ml)26
Gentle sweetness and fruity aroma, creamy in texture	

Sake ~ with meal

AVB% = Alcohol By Volume (the strength)

SMV = Sake Meter Value (higher is dryer ; lower is sweeter)

RPR% = Rice Polishing Ratio

(higer is more full-bodied, lower is more refined)

San-Do = Strength of acidity

ZOOL ZOOL House Hot Sake

Warm your body, loosen your tongue

Warm Only (150ml)7 (300ml) 13

Shiroku Sayaka 'Beginner's Luck' Honjzo (Gifu)

AVB 13.7% SMV +3 RPR 70% San-Do 1.2

Light and smooth. Sake for every occasions, foods and gender

Chilled Only (300ml) 28

Denshin Ine 'Field of golden rice plants' (Fukui)

AVB 15.5% SMV +7.5 RPR 65% San-Do 1.6

Soft and mellow in texture, calming flavour of steamed rice

Chilled / Warm (Glass)9 (150ml)17 (300ml) 33

Shirakabegura 'White Castle' Kimoto Ginjo (Hyogo)

AVB 16% SMV +2 RPR 60% San-Do 1.1

Yoghrt and anise seeds like aroma. Sake for wine drinkers

Chilled Only (Glass)10 (150ml)18 (300ml) 34

Shiokawa 'Fisherman' Sokujo Junmai Ginjo (Nigata)

AVB 14.5% SMV +13.2 RPR 60% San-Do 2.1

Aromatic and fuity. Great match with crabs and prawns

Chilled Only (Glass)11 (150ml)19 (300ml) 36

Osakaya Chobe 'The President' Dai-Ginjo (Hyogo)

AVB 15% SMV +4 RPR 50% San-Do 1.3

Precisely balanced taste with gorgeous aroma of ripe banana

Chilled Only (300ml) 43





Bubbles and Aperitif Selection

	Glass	375ml	750ml
Champagne Taittinger Brut Reserve NV	-	82	155
Prosecco Superiore Col Votoraz 'Valdobbiadene' Brut	12	-	60
Bellini Peach Nectar with bubbles	12	-	-
Off-Dry wine Fromm Riesling Spatlese 2014	12	-	52
Plum Wine Choya "Smooth" / Yuzu Umeshu	9 each	-	-

Before you choose what you are going to drink tonight, you should know a bit about Japanese Soul Food "Ramen". Here is the basic but very important equation for Ramen.

Ramen = Soup + Noodles + Garnish
Soup = Broth + Flavours

The taste of ramen is normally defined by its soup. The flavours you add into soup is the key factor. There are four primary type of ramen soup flavours (Shio, Shoyu, Miso and Tonkotsu)

Shio (She,Oh!)	Shio means salt. It has a light and clear soup and gives you a pure broth taste and umami flavour
Shoyu (Show You)	Shoyu is a soy sauce base. It gives a darker, distinctive soup. "The Standard"
Miso (Me..So..)	Miso is fermented soybean curd. Slightly salty with complex flavour. Although it can be spicier or sweeter than others
Tonkotsu (Ton,Coats)	It is not actually seasoning. The soup is made from pork bones stock and has a whitish colour, which is very rich and smooth



Wine for your favorite Ramen flavour

For Shio Lovers

→Light and crisp white wine with citrus or herbal character

	Glass	375ml	750ml
Riff 2015 Pinot Grigio IGT [Italy]	10	23	45
Lamont 2013 Pinot Gris [NZ]	-	-	54
Schlumberger 2013 Pinot Blanc [France]	-	-	48
Prophet's Rock 2013 Dry Riesling [NZ]	12	30	58
Ch. Ste Michelle 2012 Columbia Riesling [US]	-	-	45
Clos Marguerite 2015 Sauvignon Blanc [NZ]	12	28	54
JM Brocard 2012 Chablis (Unoaked) [France]	-	-	68
Mark Bredif 2014 Vouvray (Chenin Blanc) [France]	-	-	68
Esk Valley 2014 Veldelho [NZ]	-	-	42

For Miso Buffs

→Round white wine with oak character or aromatics with complexity

	Glass	375ml	750ml
Odyssey 'Iliad' 2015 Reserve Chardonnay [NZ]	13	32	60
Kumeu River Coddington 2009 Chardonnay [NZ]	-	47	-
Misha's The Gallery 2013 Gewurztraminer [NZ]	-	-	69
Milton Riverpoint 2013 Viognier [NZ]	-	-	60
Yealand 'P.G.R' 2015 Aromatic blend [NZ]	-	-	47
Odyssey 2014 Rose [NZ]	12	28	55

For Shoyu Fans

→Light to midium bodied red or wine with silky tannin and fresh fruits character

	Glass	375ml	750ml
Akarua 'Rua' 2016 Pinot Noir [NZ]	13	32	60
Pegasus Bay 2012 Pinot Noir [NZ]	-	-	105
Palliser Estate 'Pencarrow' 2014 Pinot Noir [NZ]	-	-	58
Telmo Rodriguez Dehesa Gago 2013 Old Vine Tempranillo [Spain]	-	-	40
Fiorini 2014 Chianti Superiore (Sangiovese) [Italy]	11	27	52

For Tonkotsu Geeks

→Medium to full bodied Red wine with spiciness or sweetness

	Glass	375ml	750ml
Craggy Range Te Kahu 2014 Merlot/Cabernet [NZ]	12	30	58
Tour du Pas St. George 2005 St.George St.Emillion [France]	-	40	72
Guigal 2010 Crozes Hermitage (Syrah) [France]	-	-	75
Howard Park Flint Rock 2010 Shiraz [AUS]	12	30	58
Masi Tupungato 2012 Malbec/Corvina [Argentina]	-	-	60
Coto de Hayas 'Reserva' 2009 Old Vine Garnacha [Spain]	-	-	56
Menhir Salento 'Quota 29' 2012 Primitivo [Italy]	-	-	48
Farnese 2013 Montepulciano d' Abruzzo [Italy]	-	-	40

With Dessert

	Glass	375ml	750ml
Port Krohn Ruby/Tawny [Portugal]	9 each	-	-
Sherry W&H Pedro Ximenes 12years Old [Spain]	13	-	-
Limonchero Santa Marta [Italy]	9	-	-
Botrytis 2010 Petit Guiraud Sauternes [France]	13	60	-
Moscato 2011 Pellegrino Pantelleria [Italy]	12	-	72