

for after dinner

Heiwa Yuzu Sake 13

deliciously refreshing - the limoncello of sake!

Zen old fashioned 24

Smoked Bulleit bourbon | matcha ice | lapsang syrup

Hatchimitsu 20

Japanese whisky | honey | ginger liqueur | citrus

Espresso martini 19

vodka | coffee liqueur | espresso coffee | vanilla

umeshu - flights

"Ume sips" - 3 x 30ml

Choya 'Organic', Choya Green Tea, Choya Shiso 21

"Ume diaries" - 3 x 30ml

Choya Extra Years, Choya Kokuto, Choya Excellent 23

whisky from Japan

Nikka from the barrel 16.5

Tokinoka 'white oak' 16.5

Ichiros Malt 'double distilleries' 29.5

Hakushu 12yo 27.5

Hakushu 'distillers reserve' 16.5

Mars Iwai tradition 16.5

Mars 'cosmo' 17.5

Togouchi 12yo 21.5

Togouchi 18yo 27.5

dessert wine

2015 Georg Breuer Auslese Riesling Rheingau, Germany

glass 12 | 375ml bottle 80

2007 Château Guiraud Sémillon Sauvignon

Sauternes, Bordeaux, France

375ml bottle 130

2015 Vietti 'La Cascinetta' Moscato d'Asti

Piedmont, Italy

375ml bottle 60

desserts

yuki meringue 15

yuzu marshmallow sorbet | lime | soft toasted meringue

yuzu pannacotta 15

passionfruit sorbet | coconut espuma | honey gel

chocolate aero 15

madagascan vanilla | honeycomb | chocolate soil

japanese st.honore 17

green tea | coffee cream choux | black sesame tuille | caramelised puff pastry

tofu cheesecake 12

cream cheese | seasonal fruit | vanilla cream

tea & coffee

Bonacci Coffee 4

T2 tea 5

peppermint | earl grey | english breakfast

french earl grey | china jasmine |

lemongrass and ginger

sencha | genmaicha

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