

- Drink Menu -

Beer

- **Heyday** **\$ 14.50**
 - Soul Cat Hazy IPA 440ml 5.5%
 - Snow Leopard IPA 440ml, 6.9%
- **Sapporo Lager** 355ml 5.0% **\$ 10.00**
- **Heineken Zero** 330ml 0% **\$ 10.00**
- **Macs Mid Vicious** 330ml 2.5% **\$ 10.00**

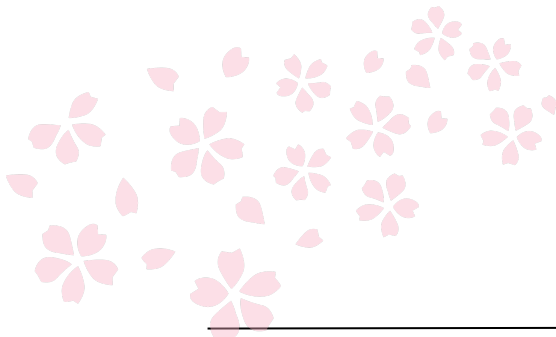
Liqueur

- **Sparkling Jelly Sake** 190ml **\$ 11.00**
 - Apple 5%, Peach 3%, Plum 5%
- **Umeshu** (plum wine from Japan)
 - Nakano Umeshu (14% 90ml) **\$ 12.00**
 - Nakano Yuzu Umeshu (12% 90ml) **\$ 12.00**
 - Ippin (sake base 11% 90ml) **\$ 13.00**
 - Nakano Beninanko (20% 60ml) **\$ 14.00**
 - Umeshu Tasting Set (3 kinds) **\$ 21.00**

Wine

- **House Rose Wine** 120ml **\$ 12.00**
- **House White Wine** 120ml **\$ 12.00**
- **House Red Wine** 120ml **\$ 12.00**





Soft Drinks

- **Japanese Yogurt Soda** 250ml \$ 5.00
- **Ramune** Original or Lychee 200ml \$ 5.00
- **Six Barrel Soda** 250ml \$ 5.00
Cola, Cherry & Pomegranate, Ginger Ale
Lemon Honey Ginger, Lemonade
- **Ume Soda** 250ml \$ 10.50

Tea (served with candle)

- **t leaf T selection** \$ 4.50
NZ Breakfast, Red Vanilla Raspberry, Peppermint,
Earl Grey Blue Flower Milk + \$.30
- **Japanese Green Tea** \$ 4.50
- **Japanese Hoji Cha** (Hand Roasted Green Tea) \$ 5.00
Make it iced tea + \$.50

- Food Menu -

* You can order food/drink from Café Soleil and they will bring them up for you!

- **Takoyaki** \$ 9.50
(fried batter balls filled with octopus)
- **Mochi Cheese** \$ 6.00
(toasted rice cake with camembert and Korean Nori)
- **Kusa-mochi** \$ 5.00
(rice cake with herb filled with sweet red bean paste)

