

MIZU Teneriffe DRINK MENU

Japanese draught beer 生ビール

Japanese No1 premium beer on tap

Suntory premium malt's \$11.00 (380ml)

Japanese beer *all imported from Japan*

Kirin ichiban shibori \$9.00

smooth, clean, using first press

Asahi super dry \$9.00

dry, crisp, refreshing

Asahi dry black \$9.50

dry, rich black beer

Yebisu \$10.00

all malt, full-bodied, strong flavour

Light beer

James boag's premium light \$8.50

Cider

Kirin fuji apple cider \$10.00

Umeshu

Japanese plum wine, served with ice

Choya umeshu \$9.00 (100ml)

Nakano umeshu *premium umeshu*

\$10.00 (100ml) / \$58.00 (720ml bottle)

Shochu

Japanese distilled liquor, served with ice

Kurokirishima 黒霧島

made with sweet potato

\$9.00 (50ml) / \$85.00 (720ml bottle)

Kakushigura 隠し蔵

made with barley

\$9.00 (50ml) / \$85.00 (720ml bottle)

Sparkling wine

Paul louis sparkling \$37.00

White wine

Howard sauvignon blanc

adelade hill s.a \$9.50/\$39.50

Yering station 'village' chardonnay

yarra valley vic \$9.50/\$39.50

Wairau river pinot gris

marlborough n.z \$10.00/\$45.00

Xanadu sauvignon blanc Semillon

margaret river w.a \$45.00

Rieslingfreak riesling

clare valley s.a \$45.00

Red wine

Bellvale pinot noir

gippsland vic \$10.00/\$45.00

Rusden 'Driftsand' GMS

barossa valley s.a \$45.00

Kay brothers shiraz

mclaren vale s.a \$48.00

Soft drinks

San Pellegrino \$5.80

Bundaberg pink grapefruit, Lemon lime & bitter, Lipton iced tea, Coca-cola, Diet coke, Apple Juice, Japanese Ramune \$4.50

Green tea (pot) \$4.50

Sencha (green tea) or

Genmaicha (green tea with roasted rice)

BYO wine only, corkage \$3 per person

MIZU Tenerife DRINK MENU

Sake (Nihon shu)

Japanese traditional fermented alcohol made from rice

Sake tasting set きき酒セット \$16.00

chef's choice of 3 kinds of sake to taste different flavour of our sake (chilled only)

	chilled only (100ml)	Chilled or hot (150ml)	Bottle (720ml)
Yamahai jikomi 山廃仕込み (kyoto) <i>honjozo grade, mellow, sweet</i>	\$9.00	\$13.00	\$39.50
Jozen mizu no gotoshi 上善如水 (niigata) <i>ginjo grade, medium dry, elegant</i>	\$10.00	\$15.50	\$47.50
Suijin 水神 (iwate) <i>junmai grade, super dry</i>	\$10.00	\$15.50	\$47.50
Tateyama 立山 (toyama) <i>honjozo grade, dry, classic honjozo sake, suits to drink hot</i>	\$10.00	\$15.50	\$47.50
Tamagawa omachi 玉川雄町 (kyoto) <i>junmai ginjo grade, fruity, mild, exclusive to MIZU</i>	\$11.50	\$17.00	\$55.50
Kita no homare 北の誉 (hokkaido) <i>junmai dai-ginjo grade, dry, smooth</i>	\$12.50	\$18.80	\$62.00
Kubota hekiju 久保田碧寿 (niigata) <i>junmai dai-ginjo grade, robust and bold flavour suits to serve slightly warm up</i>	\$12.50	\$18.80	\$62.00
Akira 晃 (ishikawa) -organic- <i>organic junmai grade, earthy and full of bold rice flavours, suits to drink warmed</i>	\$13.50	\$19.50	\$68.00
Tamagawa 玉川大吟醸 (kyoto) <i>dai-ginjo grade, smooth, rich, fruity, fragrance, exclusive to MIZU</i>	\$14.50	\$21.50	\$78.00

BYO wine only, corkage \$3 per person