

MIZU Teneriffe DRINK MENU

Japanese draught beer 生ビール

Japanese No1 premium beer on tap

Suntory premium malt's \$12.00 (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

Sapporo premium \$10.00

crisp, refreshing world-class lager

Yebisu \$11.00

all malt, full-bodied, strong flavour

Light beer

James boag's premium light \$8.50

Non-alcoholic beer

Asahi dry zero \$9.00

Umeshu

Japanese plum wine, served with ice

Choya premium *with plum fruit*
\$14.00 (100ml)

\$78.00 (650ml+100g bottle)

Choya plum cider \$10.00

Shochu

Japanese distilled liquor, served with ice

Kurokirishima 黒霧島

made from sweet potato

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

Shiro 白

made from rice

\$10.00 (50ml) / \$90.00 (720ml bottle)

Sparkling wine

Madame Dumont Blanc de Blanc

alsace France \$11.00/\$37.00

White wine

Howard sauvignon blanc

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

True colours chardonnay

yarra valley vic \$9.50/\$39.50

Wairau river pinot gris

marlborough n.z \$10.00/\$45.00

Vickery riesling

watervale s.a \$10.00/\$45.00

Red wine

Rabbit ranch pinot noir

central otago n.z \$11.00/\$49.50

Rusden 'Driftsand' GSM

barossa valley s.a \$11.00/\$49.50

Kay brothers shiraz

mclaren vale s.a \$11.00/\$49.50

Paxton MV cabernet sauv \$11.00/\$49.50

Soft drinks

San Pellegrino 750ml \$9.00

Coca-cola, Coke no sugar \$4.50

Pink grapefruit, Lemon lime & bitter \$5.00

Ginger Beer \$5.00

Lipton iced tea (Lemon, Peach) \$5.00

Apple Juice \$5.00

Ramune \$5.00

Oolong Tea (cold) \$5.00

Calpico water \$5.00

Hot Tea (by the pot)

Genmaicha (green tea with roasted rice) \$5.00

BYO wine only, corkage \$7 per bottle

MIZU Teneriffe DRINK MENU

Sake (Nihon shu)

Japanese traditional fermented alcohol made from rice

Sake tasting set ッキ酒セツト	\$16.00		
<i>chef's choice of 3 kinds of sake to taste different flavour of our sake (chilled only)</i>			
	Chilled or Hot (100ml)	Chilled or hot (150ml)	Bottle (720ml)
Suijin 水神 (iwate) <i>junmai grade, full body and super dry, powerful and smooth, great food matching to seafood when having chilled and pork and beef when hot.</i>	\$14.50	\$18.50	\$76.00
Kimoto 生酏 (fukushima) <i>junmai grade, rich flavours and acidity to fresh, clean aftertaste, suits to serve slightly warm up</i>	\$17.50	\$20.50	\$90.00
Akira 晃 (ishikawa) -organic- <i>organic junmai grade, earthy and full of bold rice flavours, suits to drink warmed</i>	\$18.50	\$22.00	\$98.00
Jozen mizu no gotoshi 上善如水 (niigata) <i>junmai ginjo grade, light and fruity with fresh aroma. an ideal introduction for beginners to the world of Japanese sake</i>	\$13.50	\$17.50	\$68.00
Urakasumi Zen 浦霞禅 (miyagi) <i>junmai ginjo grade, creamy, yet refreshing finish, matching with light dishes, seafood, avocado, suits to serve chilled or room temperature</i>	\$20.50	\$25.50	\$113.00
Ippin 一品 (ibaraki) <i>junmai dai-ginjo grade, A hint of pineapple fragrance and sweet on the palate, nice comb with sashimi and sushi, even for warm up</i>	\$15.50	\$19.50	\$78.00
Kubota hekiju 久保田碧寿 (niigata) <i>junmai dai-ginjo grade, robust and bold, extra deep flavour, suits to serve chilled or body temperature</i>	\$22.50	\$27.50	\$119.00
Hyakumoku 百黙 (hyogo) <i>junmai dai-ginjo grade, unique method by using only one kind of premium sake-rice. crisp acidity with rich and smooth finish, perfect to all cuisine. suits to serve chilled</i>	\$23.00	\$34.50	\$140.00

BYO wine only, corkage \$7 per bottle