

-SAKE- 日本酒・地酒

R = Room temperature(25'),

C = Cold(5'),

W = Warm(45')

H = Hot(53')

List is from Dry to Mild

	60ml	300ml	720ml
House Sake		22.0	
Yaemon Yamahai	6.0	28.0	63.0
(C/H) Rich aroma of rice with a strong bodied taste of sake rice			
Koshino Kagiroyi <u>Tokubetsu Junmai</u>	6.0	27.0	
(C) Deep and rich full bodied with crisp finish			
FU • FU • FU <u>Junmai</u>	7.0	30.0	
(C/H) Sweet and crisp on palate with a clean flavour			
Niseko "NORTH" <u>Junmai Ginjo</u>	6.0	27.0	65.0
(R/W) Exclusive here in FUJITEI, fruity aroma with a smooth finish			
Yaemon <u>Junmai Ginjo</u>	6.0	27.0	63.0
(C/H) Great balance of rich and subtle, fresh crispy sweet			
Satono Homare <u>Junmai Ginjo</u>	9.0	37.0	
(C) Light yet elegant finish dry and clean			
Dassai 50% <u>Junmai Daiginjo</u>	8.0	35.0	68.0
(R) Smooth well-balanced mildness and flavour			
Hakkaisan Hyotan <u>Ginjo</u>	180ml (btl)		30.0
(R) Sweet aroma with deep flavour of the sake rice, full flavour			
Jyukusei Jyozen <u>Junmai Ginjo</u>	300ml(btl)		32.0
(C) Light and clean with the faintest touch of sweetness			
Jyozen "The Rock" <u>Junmai</u>	8.0	35.0	68.0
(OTR) Smooth and well-balanced sweetness for first timers (RECOMMENDED BY BAR MAN)			
"The OAK" <u>Taru Sake</u>	8.0	38.0	75.0
(C) Aged in Japanese Oak barrel to fuse fragrance of the OAK			

-Premium Sake By the Bottle- 720ml

Kubota "MANJU" <u>Junmai Daiginjo</u>	160.0
Rich premium elegant aroma and clean on palate	
Funasaka "GOLD" <u>Daiginjo</u>	150.0
Light full sweetness of rice with gold flakes in sake	
Dassai 23% <u>Junmai Daiginjo</u>	220.0
High polishing ratio to produce mildness of rice to the palate	
Hakkaisan "KONGOSHIN" <u>Daiginjo</u>	450.0
Long lasting flavour from the heart of the throat	

-OTHER-

House Umeshu	90ml	9.0
Saika Filtered/Unfiltered	10.0	
Green Tea Umeshu	10.0	
Yuzushu	12.0	

-Sake Fusion-

Japanese Sake and Shochu Mixed with French syrup and topped with soda, something you want to taste at the introductory level to sake

Lychee	8.0
Passion Fruit	9.0
Strawberry	9.0
Kiwi	9.0

-Cocktail-

Yuzu Heaven 16.0

Vodka, & Organic Yuzu Extract, Mint Leaves, Yuzu Jam Topped with Lemonade

Sake Mojito 16.0

House Sake, Ume Shu & Lime Wedges, Mint Leaves Topped with Soda Water

FUJITEI Monaco 9.0

Grenadine syrup and beer mix, old fashioned in FUJITEI Style

Invisipresso 18.0

'Invisible clear' espresso martini, coffee infused Japanese shochu based espresso martini

-Japanese Whiskey-

YAMAZAKI "Distillers Reserve"	18.0
YAMAZAKI 12y0	27.0
HAKUSHU "Distillers Reserve"	14.0
HAKUSHU 12y0	23.0
HIBIKI "Harmony"	16.0
HIBIKI 17yrs	37.0

Whiskey from JAPAN (single)

Please indicate how you would like it to be served
Straight, Rock, Soda(+\$2)



For all whiskey, to better enhance the aroma of the droplets, here at FUJITEI we use the 'O' series RIEDEL designed crystal glassware.

-BEER & CIDER-

Japanese Beers

Sapporo Pot	280ml	Tap Lager	11.0
Orion Pot	280ml	Tap pilsner	9.0
Yebisu	334ml	Lager	11.0
Asahi	330ml	Lager	9.0
Kirin Ichiban Shibori	334ml	Malt	10.0
Kirin Lager	334ml	Lager	10.0

Local and import

Crown Lager	375ml	Lager	8.0
Coopers	375ml	Pale Ale	9.0
Hoegaarden	330ml	White Ale	10.0
Somersby	apple	Cider	8.0
	pear	Cider	8.0

-Fruit Juice-

Apple Juice	5.0
Orange Juice	5.0

-Soft Drinks-

Lemon Lime & Bitters	5.5
Coke	5.0
Coke Zero	5.0
Sprite	5.0
Brown Rice Tea	2.5 pp
Sparkling Water(S.Pellegrino)	5.0
S.pelligrino flavoured	5.0
Aranciata (orange)	
Aranciata Rossa (Blood orange)	
Limonata (Lemon)	
Pompelmo (Grapefruits)	
Chinotto	

-WINE-

Glass Bottle

150ml 750ml

Red

NV	House Red	<i>Cabernet Merlot</i>	9.0	
		<i>Shiraz</i>	9.0	
2015	Red Fox	<i>Pinot Noir</i>	14.0	55.0
	<u>Red Hill, VIC</u>			
2015	Longline	<i>GSM</i>		52.0
	<u>McLaren Vale, SA</u>			
2016	Rob Hall	<i>Cabernets</i>	16.0	60.0
	<u>Yarra Valley, VIC</u>			
2013	Craiglee	<i>Shiraz</i>		88.0
	<u>Sunbury, VIC</u>			
2012	Provenance	<i>Shiraz</i>		59.0
	<u>Geelong, VIC</u>			

White

NV	House White	<i>Riesling</i>	9.0	
		<i>Chardonnay</i>	9.0	
2016	Lobethal Rd	<i>Sauv Blanc</i>	10.0	46.0
	<u>Adelaide Hills, SA</u>			
2016	Sorrenberg	<i>Sauv Blanc Semillon</i>		68.0
	<u>Beechworth, VIC</u>			
2016	Poonawatta	<i>Riesling</i>		52.0
	<u>Eden Valley, SA</u>			
2016	Foxeys	<i>Pinot Gris</i>	14.0	55.0
	<u>Red Hill, VIC</u>			
2016	SOS	<i>Chardonnay</i>		49.0
	<u>Yarra Valley, VIC</u>			

Rosé, Champagne & Sparkling Wine

NV	Chandon	<i>Brut</i>	9.5	45.0
	<u>Yarra Valley, VIC</u>			
2016	Foxeys	<i>Rosé</i>	13.0	55.0
	<u>Red Hill, VIC</u>			
NV	Henkell Sparkling Wine		12.0(200ml)	
	<u>Germany</u>			
NV	Veuve Clicquot Champagne			120.0
	<u>Reims, France</u>			