

Amazake Probiotic Smoothie *Cafe Time Only*

Minty Matcha Green 15

Amazake(fermented rice drink), organic Matcha powder, mango, pineapple, spinach, mint, lemon
Add Organic Moringa Powder +2

Cacao Peanut Butter 15

Amazake(fermented rice drink), organic raw cacao powder, peanut butter, banana, seasonal fruit like orange or strawberry, organic cacao nib

Beer

Asahi Super Dry 10

Sapporo Premium 10

Scotts NZ Gluten Free Pale Ale 12

Steinlager Pure Light (low alc.) 9

Asahi Dry Zero (non alc.) 9

Special Cocktails & Hot Drinks

Japanese "Roku六" Gin & Tonic [V] 14

"Roku" means six in Japanese.

You will find six very special botanicals that are sourced in Japan. Sakura flower, Sakura leaf, Yuzu peel, Sencha tea (green tea), Gyokuro tea (refined green tea) and Sanshō pepper.

JANKEN-made Organic Lemon Liquor [V]

w/sparkling water or hot water 12

w/"Cajyutta" freshly squeezed grapefruit juice 18

You can taste our original liquor made from fresh organic lemon and Vodka in three ways.

Gold Flakes Samurai Rock 15

Very popular Sake cocktail. Kamotsuru Junmai Sake with real gold flakes and NZ lime juice are mixed, so lime's acidity makes Sake easier-drinking and refreshing.

Hot Yuzu Ginger Whiskery 15

A hot drink that warms you to the core, made by mixing Suntory Kaku whisky, JANKEN-made Yuzu ginger jam and hot water.

Mocktails (Non-Alcoholic)

Yuzu Tonic [V] 100% Yuzu juice, tonic water, Yuzu peel 11

JANKEN-made Yuzu Ginger Drink [V] 11

w/sparkling water or hot water

House-made Yuzu ginger jam with 100% Yuzu juice, Yuzu peel,

Chidori Ume Juice

w/sparkling water or hot water 11

w/"Cajyutta" freshly squeezed grapefruit juice 17

Japanese plum produced in NZ & NZ honey juice. Special thanks to Miller's Coffee and Mrs Chidori



Japanese cafe
JANKEN

Drinks Menu

Coffee *TERRAIN Fair Trade Organic Blend from Toasted*

Black 4.5

White 5

Mocha w/Trade Aid fair trade drinking chocolate organic 5.5

Maple Latte w/organic maple syrup 5.5

EXTRAS

Shot/Decaf/Alternative Milk(Soy, Coconut, Oat) 1

Size Up 0.5 Iced 1

Hot @ d)

Chocolate Drink w/Trade Aid fair trade drinking chocolate organic 5

Chai Latte Spicy/Sweet 5

Matcha Latte 5.5 w/organic matcha powder

Hoji-cha Latte 5.5

Black Sesame Latte w/house-made sweet black sesame syrup 5.5

Moringa Maple Latte w/organic moringa powder 5.5

EXTRAS

Alternative Milk(Soy, Coconut, Oat) 1

Size Up 0.5 Iced 1

Tea

Ryoku-cha w/Matcha Powder green Tea 6

Genmai-cha green tea w/roasted brown rice 5.5

Hoji-cha roasted green tea 5.5

Soba-cha* organic buckwheat tea, non caffeine 5.5

Dark Roasted Brown Rice Tea* 6

organic, coffee substitute, non caffeine

English Breakfast organic 6

Non-Alcoholic

"Cajyutta" Freshly Squeezed Grapefruit Juice 6

Organic Juice 6

Orange/Orange & Mango & Apple

Karma Drinks 5.5

Gingerella/ Karma Cola(Original or Sugar Free)/

Lemmy Lemonade

Kombucha today's flavour 7

Antipodes Water Sparkling/Still 500ml 6 /1L 11

Specialty Sake

Cold Sake

❖ Aperitif

Mio Sparkling | Kyoto
low alc.(5%), refreshing and fruity
14 glass | 20 300ml

❖ Junmai

Zenkuro | Queenstown, NZ
gentle, well-balanced
24 180ml | 47 375ml | 94 750ml

❖ Junmai Ginjo

Denshin-Snow | Fukui
elegant, clear water
33 180ml | 54 300ml | 125 720ml

❖ Junmai Dai Ginjo

Dassai 45 | Yamaguchi
fruit aromatics, delicate sweetness
25 180ml | 41 300ml | 98 720ml

❖ Super Premium Grade Junmai Daiginjo

Zenkuro | Queenstown, NZ
light bodied, perfectly balanced umami
34 180ml | 54 300ml | 125 750ml

❖ Nigori

Zenkuro | Queenstown, NZ
refreshing aroma, smooth
24 180ml | 47 375ml

Warm Sake

❖ Kimoto Junmai

Otokoyama | Hokkaido
made by traditional methods, dry, deep and rich
23 180ml | 38 300ml

Wine

We have selected wines from Japanese winemakers active in New Zealand. Not only are they passionate about making good wine, they are also committed to sustainable, organic and other environmental protection and promote their own unique style of winemaking. They all have a charming flavour that goes well with Japanese food.

❖ Sparkling

Osawa Prestige Collection Methode Traditionelle 15 | 62

Hawke's Bay / natural, organic, sustainable / Pinot Noir and Chardonnay Dry and elegant. Complex toast and citrus fruit notes leading to a creamy, fresh palate.

❖ Sauvignon Blanc

Green Songs '19 13 | 50

Nelson / organic, vegan
The fresh nose is typical of Sauvignon Blanc, with particularly strong grapefruit tones. Dry, but with a subtle sweetness.

❖ Pinot Gris

Green Songs Atamai '18 13 | 50

Nelson / organic, vegan
Bright gold colour. Fruity with earthy and yeasty notes.

❖ Chardonnay

Green Songs "Old School" Chardonnay '20 14 | 56

Nelson / organic, vegan
Matured in French oak for 10 months, which gives more colour, flavour and complexity. Creamy and silky texture.

❖ Rose

Green Songs Pinot Noir Rose 13 | 50

Nelson / organic, vegan
Light rose colour and aroma derived from Pinot Noir. Strawberry and raspberry fruitiness and the slight pleasant astringency.

❖ Pinot Noir

Osawa Estate Collection '16 13.5 | 64

Hawks Bay / organic, sustainable
Full and bright in colour, it is mouthfilling and savoury, with generous, ripe cherry, plum and spice flavours.

❖ Melrot Cabernet Sauvignon

Osawa '19 13 | 50

Hawks Bay/ organic, sustainable
Full-bodied style with firm fruit, mature aromas and soft tannins that linger on the palate.

❖ Sweet Wine

Green Songs Late Harvest Riesling 10 50ml | 50 500ml

V
Low in Alc. and refreshing on the palate, with a syrupy, fruity sweetness. Goes well with desserts in general.

Japanese Fruit Wine Served iced/hot

Organic Plum Wine 15 | 68 720ml

Kokuto (Raw Cane Sugar) Plum Wine 13

Junmai Yuzu Sake 13 | 55 500ml

Japanese Spirits 30ml

Ichiko Silhouette Mugi Shochu 10
+sparkling water 2.5

Suntory Kaku Highball whiskey + soda 13

The CHITA Single Grain Japanese Whiskey 24