

## Beer

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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

## Japanese Spirits 30ml

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Ichiko Silhouette Mugi Shochu 10  
+sparkling water 2.5  
Suntory Kaku Highball whiskey + soda 13  
The CHITA Single Grain Japanese Whiskey 24

## Special Cocktails & Hot Drinks

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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 Liqueur [V]  
w/sparkling water or hot water 12  
w/"Cajyutta" fresh squeezed grapefruit juice 18  
You can taste our original liqueur 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)

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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" fresh 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*

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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

### Hot @ )

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Chocolate Drink  
w/Trade Aid fair trade drinking chocolate organic 5  
Chai Latte Spicy/Sweet 5  
Organic Matcha Latte 5  
Hoji-cha Latte 5  
Black Sesame Latte  
w/house-made sweet black sesame syrup 5.5  
Maple Latte w/organic maple syrup 5.5  
EXTRAS  
Alternative Milk(Soy, Coconut, Oat) 1 Size Up 0.5

### Tea

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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

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"Cajyutta" Fresh 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

Sayuri | Hyogo  
refreshing aroma, smooth  
22 300ml

### *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

Koyama Methode Traditionelle NV Brut Nature 16 | 67

Waipara, North Canterbury / natural, organic, sustainable / Riesling  
In bottle secondary fermentation and dosage zero. Soft bubble, minerality and crisp.

#### ❖ Sauvignon Blanc

Green Songs '19 13 | 50

Nelson / organic

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

Koyama '18 15.5 | 64

Waipara, North Canterbury / natural, organic, sustainable  
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t taste.

#### ❖ Melrot Sauvignon Cabernet

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

