

# JANKEN

## Drinks Menu

### Beer

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Asahi Super Dry	10.0
Sapporo Premium	10.0
Scotts NZ Gluten Free Pale Ale	12.0
Steinlager Pure Light(low alc.)	9.0
Asahi Dry Zero(non alc,)	9.0

### Japanese Spirits

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30ml

Ichiko Silhouette Mugi Shochu	11.0
+sparkling water	2.5
Suntory Kaku Highball whiskey + Soda	13.0
The CHITA Single Grain Japanese Whiskey	24.0

### Non-Alcoholic

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Cajyutta Fresh Squeezed Grapefruit Juice	6.0
Organic Orange	6.0
Organic Orange & Mango & Apple	6.0
Gingerella	6.0
Karma Cola Original/Sugar Free	6.0
Lemmy Lemonade	6.0
Razza Raspberry Lemonade	6.0
Kombucha	7.0
Antipodes Water	6.5 500ml
Sparkring/Still	11.0 1L

### Japanese Tea

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Sen-cha Green Tea	5.5
Genmai-cha green tea w/roasted brown rice	5.5
Soba-cha* organic buckwheat tea	5.0
Dark Roasted Brown Rice Tea* organic, coffee substitute	5.5

\*Non Caffeine

### Special Cocktails

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Japanese "Roku六" Gin & Tonic 14.0  
(vegan)

"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. Mixed with organic tonic water.

JANKEN-made Organic Lemon Liquor(vegan)  
w/sparkling water or hot water 12.0  
w/Cajyutta fresh squeezed  
grapefruit juice 18.0

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

Gold Flakes Samurai Rock 15.0

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

Espresso Martini (vegan) 15.0

With coffee liqueur handcrafted from organic coffee in NZ, spiced rum and vanilla. It's the perfect for after-meal drink.

### Mocktails (Non-Alcoholic)

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Yuzu Tonic (vegan) 11.0  
100% Yuzu juice, organic tonic water, Yuzu peel

Chidori Ume Juice  
w/sparkling water or hot water 11.0  
w/Cajyutta fresh squeezed  
grapefruit juice 17.0

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

## Specialty Sake

### Cold Sake

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#### ❖ Aperitif

Mio Sparkling | Kyoto  
low alc.(5%), refreshing and fruity  
14.0 glass | 20.0 300ml

#### ❖ Junmai

Zenkuro | Queenstown, NZ  
gentle, well-balanced  
24.0 180ml | 38.0 300ml | 94.0 750ml

#### ❖ Junmai Ginjo

Denshin-Snow | Fukui  
elegant, clear water  
33.0 180ml | 54.0 300ml | 125.0 720ml

#### ❖ Junmai Dai Ginjo

Dassai 45 | Yamaguchi  
fruit aromatics, delicate sweetness  
25.0 180ml | 41.0 300ml | 98.0 720ml

#### ❖ Super Premium Grade Junmai Daiginjo

Zenkuro | Queenstown, NZ  
light bodied, perfectly balanced umami  
34.0 180ml | 54.0 300ml | 125.0 750ml

#### ❖ Nigori

Sayuri Junmai Nigori | Hyogo  
refreshing aroma, smooth  
22.0 300ml

### Warm Sake

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#### ❖ Junmai

Ippin | Ibaraki  
best balance of umami and acidity  
25.0 180ml | 40.0 300ml

#### ❖ Ichinokura | Miyagi

organic, mild and noble flavour  
26.0 180ml | 42.0 300ml

## Wine

#### ❖ Sparkling

Koyama Methode Traditionelle  
Sparkling Wine Brut Nature NV

Waipara, North Canterbury / natural, organic,  
sustainable / Riesling  
\*Goes well w/Sashimi. Karaage  
In bottle secondary fermentation and dosage  
zero, Soft bubble, minerality and crisp  
16.0 67.0

#### ❖ Sauvignon Blanc

Dog Point '21

Marlborough  
\*Goes well w/Salmon, salad, seafood  
The classic dry aromatic style, The citrus  
core of flavours  
15.5 64.0

#### ❖ Pinot Gris

Green Songs Atamai '18

Nelson / organic  
\*Goes well w/Sashimi, Sushi  
Made from eco-village in Motueka with  
great care, Fresh aftertaste  
13.0 50.0

#### ❖ Chardonnay

Last Shepard '20

Gisborne / organic  
\*Goes well w/grilled fish, chicken, Miso taste  
Smooth drinking, rich flavour and soft acidity  
13.0 50.0

#### ❖ Rose

Matawhero '21

Gisborne / vegan, sustainable  
\*Goes well w/vegetables, chicken  
Hints of strawberry notes and a lovely dry  
finish  
15.0 60.0

#### ❖ Pinot Noir

Koyama '18

Waipara, North Canterbury / natural, organic,  
sustainable  
\*Goes well w/grilled fish, beef, Karaage  
Rich and elegant taste and flavour  
15.5 64.0

#### ❖ Syrah

Richmond Plains '17

Nelson / vegan, organic, biodynamic  
\*Goes well w/beef, Karaage chicken  
Dart berry fruits flavours with spicy and  
peppery notes  
15.0 60.0

## Japanese Fruit Wine Served iced/hot

Organic Plum Wine	15.0 68.0 720ml
Kokuto(Raw Cane Sugar) Plum Wine	13.0
Junmai Yuzu Sake	15.0 55.0 500ml