

JANKEN

Drinks Menu

Beer

Asahi Super Dry [Tap]	10.0	330ml
	15.0	500ml
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

30ml

Iichiko 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

Cajyutta	
Fresh Squeezed Grapefruit Juice	5.0
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	6.0
Sparkring/Still	11.0
	500ml
	1L

Japanese Tea

Sen-cha Green Tea	5.5
Genmai-cha	5.5
Green Tea w/roasted Brown Rice	
Soba-cha* Organic Buckwheat Tea	5.0
Habu-cha* Senna Seed Tea	5.0
Dark Roasted Brown Rice Tea*	5.5
Organic,Coffee substitute	

*Non Caffeine

Special Cocktails

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/Cajyutta fresh squeezed
grapefruit juice 16.0
w/sparkling water or hot water 12.0

You can taste our original liquor made from fresh organic lemon and Vodka in three ways.
We recommend mixing it with freshly squeezed grapefruit juice. Try it!

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)

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

Chidori Ume Juice
w/Cajyutta fresh squeezed
grapefruit juice 15.0
w/sparkling water or hot water 11.0
Japanese plum produced in NZ & NZ honey juice. Special thanks to Miller's Coffee and Mrs Chidori

Specialty Sake

Aperitif

Mio Sparkling | Kyoto
refreshing and fruity
24.0 300ml | 58.0 750ml

Cold Sake

❖ Junmai

Zenkuro | Queenstown, NZ
gentle, well-balanced
25.0 180ml | 48.0 375ml | 90.0 750ml

❖ Junmai Ginjo

Denshin-Snow | Fukui
elegant, clear water
24.0 180ml | 42.0 300ml

❖ Junmai Dai Ginjo

Dassai 45 | Yamaguchi
fruit aromatics, delicate sweetness
23.0 180ml | 40.0 300ml | 110.0 720ml

❖ Super Premium Grade Junmai Daiginjo

Zenkuro | Queenstown, NZ
light bodied, perfectly balanced umami
28.0 180ml | 45.0 300ml | 130.0 750ml

❖ Nigori

Sayuri Junmai Nigori | Hyogo
refreshing aroma, smooth
25.0 300ml

Warm Sake

❖ Junmai

Ippin | Ibaraki
best balance of umami and acidity
25.0 180ml | 36.0 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

15.0 60.0

❖ Pinot Gris

Man O' War Waiheki Island

Goes well w/Sashimi, Sushi, vegetables
Medium, slightly sweeter style that's
balanced by fresh, crisp acidity

15.0 60.0

❖ Chardonnay

ODYSSEY '19

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

14.0 60.0

❖ Rose

Matawhero '19

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

15.0 60.0

❖ Pinot Noir

Sato '17

Central Otago / vegan, organic, biodynamic
Goes well w/grilled fish, beef, tempeh, Karaage
Rich and elegant taste and flavour, hand picked

17.0 82.0

❖ 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 14.0 68.0
Kokuto (Raw Cane Sugar) Plum Wine 13.0
Junmai Yuzu Sake 14.0 60.0