



# LUNCH MENU



**Oven Roasted Chicken Bowl \$15**

Karaage style chicken, Rice,  
Pickled ginger, Togarashi Mayo

**Unagi and Butter Rice Bowl \$15**

Garlic Butter Rice, Unagi,  
Scrambled egg, pickled ginger



**Wagyu Meat Ball Bowl \$20**

Wagyu meatballs, Tomato Sauce, Rice,  
Shishito, Togarashi Mayo

**Shrimp Taco 2pc \$16**

Shrimp, Coleslaw, Togarashi Mayo



**Onigiri Set \$10**

Unagi, Chicken, Black sesame,  
Pickled Ginger, Togarashi Mayo

**Octopus Carpaccio \$12**

Octopus, Lemon, Garlic, Tarragon,  
Onion, Vinegar, Olive oil, Fennel



# COCKTAIL & FRUITS LIQUEUR

## SAKE COCKTAILS

Caipirinha	\$13
Junmai Nama Genshu (2oz), Lemon	
Salty Dog	\$13
Junmai Nama Nigori (2oz), Grapefruit Juice, Salt	
Artisan 75	\$15
Junmai Sparkling (2oz), Yuzu and Lemon Juices	
Shochu-Moscow Mule	\$15
Beni Imo Potato Shochu Nei (1 ½ oz), Apple Yuzu Cooler (3.5 oz), Ginger, Honey Syrup, Lemon	

## FRUITS LIQUEURS

Enma Umeshu	3oz/5oz \$7/\$11
Barrely Shochu and Umeshu	
Tenku no Tsuki Umeshu	\$6/\$10
Tenku Yuzu Umeshu	\$5.5/\$9
Tenku Kabosu Umeshu	\$5.5/\$9
Japanese Lime and Plum Blend	
Rien Nashi Liqueur	\$6/\$10
Asian Pear Spirit Cooler	

## SWEETS & NON-ALCOHOLIC DRINK

### Sake-Kasu R-ice Cream

Artisan SakeMaker signature ice-cream!  
Enjoy rich taste ice-cream

### Non-Alcoholic

Plain/Matcha/Ginger	\$5
Matcha with Azuki	\$6

### Alcoholic

Premium Sake Raisin	\$6
R-ice Cream with Sake Soaked Raisin Topping	

Sake-Kasu Ganache	\$7
Daily-free Kasu & Yuzu chocolate	

Fizzy Koji Lemonade	\$6
House-made Lemon Koji syrup	
Mango Ginger Ale	\$6
Mango Juice, Ginger, Honey	
Green Tea (cold or hot)	\$4

### LATTE

Matcha Sake-Kasu Latte	\$6
Matcha, Sake-Kasu	
Hojicha Latte	\$6
Japanese roasted tea low in Caffeine	
Kuro-Goma Latte	\$6
Black Sesame, Roasted soybean powder	

### Amazake

Sweet rice beverage made with Sake-Kasu

Plain	\$7.5
Flavoured	\$8.5
Yuzu Lemon / Mango Ginger / Chai	