



柔らかい  
でも  
静電気で  
入る  
ので

**KRAZY!**

THE DELICIOUS WORLD OF ANIME  
\* COMICS \* VIDEO GAMES \* ART

CHOPSTICKS ARE HANDY.

アニメはイロイロ  
材料をばっばり使っています

LILOBAR

居酒屋

THE HIGH

TANGI

OP

## BEER

### ON TAP

Asahi Super Dry 5% Japan	12
Asahi Black 5.5% Japan	12

### OFF TAP

Asahi Soukai 3.5% Japan	8.5
Bentspoke Crankshaft IPA 5.8% Canberra, ACT	10
Capital Brewing Co. Coast Ale 4.3% Canberra, ACT	9.5
Capital Brewing Co. Summit Session Xpa 3.5% Canberra, ACT	9
Mountain Goat GOAT Beer 4.2% Richmond, Vic	9.5
Kirin Megumi 4.5% Japan	9
Sapporo Premium Lager (650ml) 5% Melbourne, Vic	17
Peroni Red Lager 4.7% Italy	9
Matso's Mango Beer 4.5% Broome, WA	9.5
Cheeky Tiki Dry Apple Cider 6.2% Bundaberg, QLD	9
Wayward Brewing Co. Tropical Mango Hard Seltzer 4.3% Camperdown, NSW	9.5

## LILOBAR HI-BALLS

Gin + Tonic Butterfly Pea Flower infused Roku Gin topped with Strangelove Tonic No. 8	15
Whisky + Soda Suntory Toki Whisky topped with Lilobar Takonoki Soda	15
Saké + Soda Kizakura Junmai Ginjo Saké topped with Strangelove Yuzu From Japan	15

## SAKE-TINI

Ask staff for this week's special! 17

## COCKTAILS

1. Jas(a)minute Roku Gin, Saké, Muyu Jasmine Verte, Cherry Blossom, Lemon	19
2. U-Making Me Feel So Fresh Yuzu blended with Umeshu, Fresh Pomegranate, Pineapple. Charged with Wayward Brewing Co. Tropical Mango Hard Seltzer	19
3. Espresso Loco Haku Vodka, Coconut Nigori Saké, Mr. Black, First Press Cold Drip Coffee	19
4. Yuzu Be Cooler Kaïdo Imo Shôchû, Saké, Yuzushu, Lemon, Hazelnut. Topped with Lilobar Takonoki Soda	19
5. Tiki Godzilla Ratu Spiced Rum, Pineapple, Lime, Pandan infused syrup	19
6. Yuki-onna Sour Roku Gin, Muddled Shiso Leaf, Lime, Whites	19
7. Smoke On The Grapefruit Suntory Toki Whisky, De Kuyper White Crème de Cacao, Charred Grapefruit and finished with our Flavour Blaster gun	19

## BOOZE-FREE COCKTAILS

8. The Lilo Seedlip Garden, Lime, Soda, Thai Basil, Shiso Leaf	14
9. The TANG! Peach Tea, Passionfruit, Vanilla, Soda	14

## WINE

### SPARKLING/CHAMPAGNE スパークリング

BY THE GLASS	
NV Gallagher Duet P. Noir/Chardonnay Canberra District	13/65
NV Louis Roederer Brut Champagne, France	24/120
BY THE BOTTLE	
NV Babo Prosecco Friuli, Italy	65
NV Veuve Clicquot Champagne, France	130
NV Jacquesson Cuvee No. 742 Extra Brut Champagne, France	200
NV Champagne Deutz Brut Rosé Champagne, France	230

## ROSÉ (RÔZU) ローゼワイン

### BY THE GLASS

2019 Collector 'Shoreline' Rose 12/60  
Canberra District

### BY THE BOTTLE

2017 Château Minuty 'M de Minuty' 65  
Provence, France

## WHITE (SHIRO) 白ワイン

### BY THE GLASS

2019 Ottelia Riesling 11/55  
Mt Gambier, SA

2020 The Other Wine Co. Pinot Gris 12/60  
Adelaide Hills, SA

2020 Totara Sauvignon Blanc 12/60  
Marlborough, New Zealand

2021 Tyrrell's Special Release Verdelho 11/55  
Hunter Valley, NSW

2020 Fraser Gallop 'Estate' Chardonnay 13/65  
Margaret River, WA

2019 Stift Goettweig Grüner Veltliner 14/70  
Kremstal, Austria

### BY THE BOTTLE

2018 Von Buhl Trocken Riesling 70  
Pflaz, Germany

2017 Nick O'Leary 'White Rocks' Riesling 85  
Canberra District

2019 Dr. Loosen Bernkasteler Lay Kabinett 90  
Mosel, Germany

2019 Spinifex Vermentino 70  
Barossa Valley, SA

2019 MADA Wines Pinot Gris 65  
Hilltops, NSW

2020 Mount Majura Pinot Gris 70  
Canberra District

2019 TWR Toru Riesling/Pinot Gris/  
Gweuzttraminer 70  
Marlborough, NZ

2017 Domaine Naturaliste 'Sauvage' 70  
Sauvignon Blanc  
Margaret River, WA

2020 Somos 'Naranjito' Skin Contact 60  
Verdelho  
McLaren Vale, SA

2020 Bodega Garzon Albarino Reserva 65  
Maldonado, Uruguay

2019 Fighting Gully Road Chardonnay 85  
Beechworth, VIC

2019 Tolpuddle Chardonnay 170  
Coal River, TAS

## RED (AKA) 赤ワイン

### BY THE GLASS

2020 Punt Road Pinot Noir 13/65  
Yarra Valley, VIC

2019 Chalmers Nero d'Avola 14/70  
Heathcote, VIC

2018 Year Wines Grenache 12/60  
McLaren Vale, SA

2019 Tim Smith Mataro Grenache Shiraz 15/75  
Barossa, SA

2018 SevenHill 'Inigo' Shiraz 12/60  
Clare Valley, SA

2017 Domaine Naturaliste 'Rebus' 14/70  
Cabernet Sauvignon  
Margaret River, WA

### BY THE BOTTLE

2018 Garagiste 'Merricks' Pinot Noir 95  
Mornington Peninsula, VIC

2019 Farr Rising Pinot Noir 110  
Geelong, VIC

2016 Yangarra 'Ovitelli' Grenache 115  
McLaren Vale, SA

2018 Ravensworth Nebbiolo 90  
Hilltops, NSW

2019 Tar & Roses Sangiovese 60  
Nagambie, VIC

2016 Barone Ricasoli Rocca Guicciarda 95  
Chianti Classico Riserva DOCG, Italy

2020 Hancock & Hancock Tempranillo 65  
McLaren Vale, SA

2017 Santa Duc 'Les Vieilles Vignes' 75  
Côtes du Rhône  
Rhône Valley, France

2014 Claredon Hills 'Liandra Vineyard' 165  
Syrah  
McLaren Vale, SA

2019 Clonakilla 'O'Riada' Shiraz 95  
Canberra District

2017 Ravensworth Shiraz Viogner 105  
Canberra District

2017 Murdoch Hill Cabernet Merlot Shiraz 60  
Adelaide Hills, SA

2018 Terrazas Reserva Cabernet Sauvignon 90  
Mendoza, Argentina

2017 Cep By Cep Anjou Rouge Cabernet Franc 85  
Loire Valley, France

# NIHONSHU (SAKÉ)

180ML/300ML/BTL

## FUTSUSHU

1. **Kunizakari Jousen, Aichi** 19/30/-  
This is everyday saké - sweetness, umami, fruitiness and mild acidity. Light bodied, crisp and clean finish

DRY — SWEET COLD — HOT POLISHING: 70%

## SPARKLING

2. **Asahara 'Aai' Junmai, Saitama** 26/-/39  
Refreshing naturally carbonated saké with sweet fruit flavours

DRY — SWEET COLD — HOT POLISHING: 70%

3. **Kidoizumi 'Shizenmai' Junmai Yamahai, Chiba** 60/-/105  
Traditional Hot Yamahai fermentation method. Fruity and fresh-ferment fragrance, a creamy complex and dry palate with a refreshing spritz

DRY — SWEET COLD — HOT POLISHING: 60%

## HONJOZO + JUNMAI

4. **Kizakura Yamahai Jikomi, Kyoto** 13/22/53  
Yamahai Jikomi is a traditional slow fermentation technique process at low temperatures, offering width + depth in a flavour and semi dry taste with nice acidity

DRY — SWEET COLD — HOT POLISHING: 70%

5. **Houraisen 'Kasumizuki' Junmai, Aichi** 28/48/105  
This junmai has a delicate flowery fragrance + a medium body with firmness on the palate. Nice high acidity + long dry finish

DRY — SWEET COLD — HOT POLISHING: 65%

6. **Tengumai 'Umajun' Junmai, Ishikawa** 25/45/100  
Umajun means 'delicious'. A beautifully complex aroma with hints of vanilla and crushed nuts. The texture is creamy and warms your palate. Citrus crispness on the finish

DRY — SWEET COLD — HOT POLISHING: 60%

## GINGO + JUNMAI GINJO

7. **Amanoto Junmai Ginjo, Akita** 38/66/145  
This saké has beautiful purity with subtle yeast complexity on the nose. Elegant and fruity but powerful on the palate with a crisp clean finish with zesty citrus

DRY — SWEET COLD — HOT POLISHING: 55%

8. **Shiokawa 'Cowboy' Ginjo Yamahai, Niigata** 34/56/120  
This is the saké designed to be matched with BBQ meat. Higher alcohol at 18.5% to hold the richness of meat. High acidity, yet refreshingly soft + balanced

DRY — SWEET COLD — HOT POLISHING: 60%

9. **Kizakura 'Hanakizakura' Junmai Ginjo, Kyoto** 17/28/65  
Reminiscent of cherry blossom, light bodied + sweet. Great for first-time saké drinkers!

DRY — SWEET COLD — HOT POLISHING: 60%

10. **Nakano 'Chiebijin' Junmai Ginjo, Oita** 40/68/150  
Brewed from the finest Yamada Nishiki rice, this award winning saké offers aromas of white peach + melon, with a soft and fruity palate

DRY — SWEET COLD — HOT POLISHING: 55%

## DAIGINGO + JUNMAI DAIGINJO

11. **Ranman Komachi Daiginjo, Akita** 60/95/210  
Aged for 12 months, smooth, richly layered + elegant with a beautiful flowery fragrance

DRY — SWEET COLD — HOT POLISHING: 40%

12. **Houraisen 'Bi' Junmai** 70/105/250  
Aged for 10 months at 10 degrees in order to have a rounder and more mellow character, gentle acidity and sweet fruit flavours

DRY — SWEET COLD — HOT POLISHING: 45%

13. **Michisakari Junmai Daiginjo, Gifu** 36/60/140  
One of the most famous super-dry sakés in Japan. Mineral + savoury flavours, clean + smooth with a dry, crisp finish

DRY — SWEET COLD — HOT POLISHING: 45%

14. **Dewazakura 'Ichiro' Junmai Daiginjo, Yamagata** 8/120/280  
Ichiro is Dewazakura's flagship Junmai Daiginjo. It is fine and delicate, but also has a subtle power to it

DRY — SWEET COLD — HOT POLISHING: 45%

15. **Moriki 'Hanabusa Jungin' Junmai Daiginjo, Mie** 70/105/250  
Soft aromas of aniseed and fresh apple with fresh, smooth flavours + elegant sweetness with a hint of blanched almond

DRY — SWEET COLD — HOT POLISHING: 50%

## NIGORI

16. **Kizakura 'Daku' Nigori** 20/34/80  
Daku means 'cloudy'. Made using a traditional unfiltered method, this Nigorizake is semi-sweet with fruity aromas

DRY — SWEET COLD — HOT POLISHING: 55%

17. **Kizakura Premium/Coconut/Matcha Nigori** 20/-/35  
Creamy sweetness + crisp, dry finish. Great as an aperitif! Available as classic, matcha or coconut flavoured Nigorizake

DRY — SWEET COLD — HOT POLISHING: 70%

## UMESHU

18. **Kunizakari Nigori Umeshu, Aichi** 36/60/95  
Sweet peach flavours with a tangy complexity. Fine ume flesh is added for texture + gives this umeshu cloudiness

DRY — SWEET COLD — HOT

19. **Choya 'Uji' Green Tea Umeshu, Osaka** 34/56/120  
A blend 100% Japanese premium ume plum & Kyoto Uji's premium green tea leaves. Fragrant, with a long semi-dry finish

DRY — SWEET COLD — HOT

20. **Nakano BC Yuzu x Umeshu, Wakayama** 34/56/120  
A unique blend of yuzu, a Japanese citrus fruit + Kushi Nanko ume fruit. It's sweet and refreshingly sour with a subtle bitterness

DRY — SWEET COLD — HOT