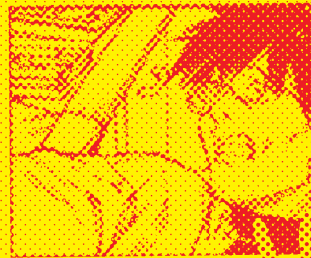




ソフト
で柔軟剤
を入れても
すごい電
静電気で
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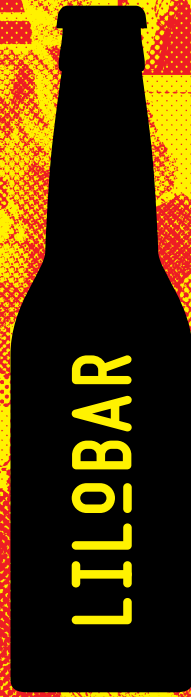


CHOPSTICKS ARE HANDY.



みんなイースターEの
材料をばらまいています

映画



THE HIGH

TANGI

BEER

ON TAP

Seasonal Tap 12
Please see your friendly wait staff

OFF TAP

Asahi Soukai 3.5% 8.5
Japan

Bentspoke Crankshaft IPA 5.8% 10
Canberra, ACT

Capital Brewing Co. Coast Ale 4.3% 9.5
Canberra, ACT

Capital Brewing Co. Summit Session Xpa 3.5% 9
Canberra, ACT

Mountain Goat Steam Ale 4.5% 9.5
Richmond, Vic

Kirin Megumi 4.5% 9
Japan

Sapporo Premium Lager (650ml) 5% 17
Melbourne, Vic

Peroni Red Lager 4.7% 9
Italy

Matso's Mango Beer 4.5% 9.5
Broome, WA

Willie Smith's Organic Apple Cider 9.5
Grove, Tas

LILOBAR HI-BALLS

On-a Melon High 16
Melon liqueur, vodka, lime, soda

They're Nakano know 16
Umeshu, soda, lemon

Yuzu Whiskey Highball 16
Whiskey, yuzu, soda

COCKTAILS

1. Jessie's Girl 20
Roku gin, sencha, elderflower, yuzu, whites, gin salt

2. Lilo Mojo 20
Davidson plum gin, apricot brandy, pineapple, lime

3. Coconut Soca High 20
Sochu, Coco-nana syrup, Japanese Yakult, lime, blue curacao

4. Sum Yung Hot Toddy 20
Bailey sochu, yuzu, sugar cane, sencha

5. Ichigo Tang 20
Vodka, vanilla agave, citrus, pineapple

BOOZE-FREE COCKTAILS

6. Sanpo Suru 13
Japanese Yakult, lemon, rose

7. Tang to my Lilo 13
Orange, pineapple, yuzu, pomegranate, ginger ale

SAKE-TINI

Ask staff for this week's special! 17

WINE

SPARKLING/CHAMPAGNE スパークリング

BY THE GLASS

NV Gallagher Duet P. Noir/Chardonnay 13/65
Canberra District, ACT

NV Louis Roederer Brut 24/120
Champagne, FRA

BY THE BOTTLE

NV Babo Prosecco 65
Friuli, ITA

NV Veuve Clicquot 130
Champagne, FRA

NV Jacquesson Cuvee No. 742 Extra Brut 200
Champagne, FRA

NV Champagne Deutz Brut Rosé 230
Champagne, FRA

WHITE (SHIRO) 白ワイン

BY THE GLASS

Ottelia Riesling 11/55
Mt Gambier, SA

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

Totara Sauvignon Blanc 12/60
Marlborough, NZ

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

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

Stift Goettweig Grüner Veltliner 14/70
Kremstal, AT

BY THE BOTTLE

Dr. Loosen Bernkasteler Lay Kabinett 90
Mosel, GER

MADA Wines Pinot Gris 65
Hilltops, NSW

TWR Toru Riesling/Pinot Gris/
Gweurztraminer 70
Marlborough, NZ

Long Rail Gully Riesling 80
Canberra District, ACT

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

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

Bodega Garzon Albarino Reserva 65
Maldonado, URY

Fighting Gully Road Chardonnay 85
Beechworth, VIC

Tolpuddle Chardonnay 170
Coal River, TAS

ROSÉ (RÔZU) ローズワイン

BY THE GLASS

Collector 'Shoceline' Rose 12/60
Canberra District, ACT

BY THE BOTTLE

Château Minuty 'M de Minuty' 65
Provence, FRA

RED (AKA) 赤ワイン

BY THE GLASS

Punt Road Pinot Noir 13/65
Yarra Valley, VIC

Chalmers Neco d'Avola 14/70
Heathcote, VIC

Year Wines Grenache 12/60
McLaren Vale, SA

Tim Smith Mataro Grenache Shiraz 15/75
Barossa, SA

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

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

BY THE BOTTLE

Hancock & Hancock Tempranillo 65
McLaren Vale, SA

Mada Shiraz Nouveau 75
Canberra District, ACT

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

Murdoch Hill Cabernet Merlot Shiraz 60
Adelaide Hills, SA

Denton Shed Pinot Noir 80
Yarra Valley, NSW

Terrazas Reserva Cabernet Sauvignon 90
Mendoza, ARG

Cep By Cep Anjou Rouge Cabernet Franc 85
Loire Valley, FRA

Ravensthorpe Barbera Nebbiolo 95
Hilltops, NSW

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** 80/120/280
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