



## **zushi barangaroo tasting menu**

### **\$55 per person**

**coral trout sashimi**, thinly sliced, chilli ponzu

**kingfish sashimi**, bonito vinegar, mandarin, pickled cucumber, shallot oil, shiso

**harumaki spring rolls**, deep-fried salmon, kale, bean sprouts, sesame oil, dashi

**prawns**, honey mayo

**barramundi**, grilled, anchovy broth, baby cos, cherry tomatoes, spinach crunch

### **\$75 per person**

**mussels & clams**, warm bonito broth, shallots

**ocean trout carpaccio**, thinly sliced, beetroot, cherry, umeshu vinaigrette

**tuna tataki**, seared tuna, sesame crusted, tamari ponzu, leek, basil cress

**yuzu scallops**, egg emulsion, yuzu foam, brown butter

**snapper tempura**, lightly battered, chilli, japanese vinegar, lime

**wagyu steak**, grilled medium rare, nashi pear+apple soy, sesame oil, shiitake mushrooms,  
garlic chives

*we cater for dietary requirements & offer matching wines with all menus*

## zushi barangaroo lunch menu

AVAILABLE MONDAY TO THURSDAY 11.30AM - 3PM ONLY

<b>miso soup</b>	miso, dashi broth, tofu, wakame, shallots	<b>3</b>
<b>edamame</b>	green soy beans, salt (chilli optional)	<b>7</b>
<b>crispy gyoza</b>	4pc deep-fried pork dumplings ^	<b>9</b>
<b>pan-fried gyoza</b>	5pc pan-fried pork dumplings ^	<b>15</b>
<b>salmon soba</b>	grilled salmon, dashi broth, soba noodles leek, shiitake mushrooms, edamame, nori ^	<b>18</b>
<b>fish tempura udon</b>	fish tempura, dashi broth, udon noodle soup, leek, shiitake mushrooms, edamame, nori ^	<b>18</b>
<b>sashimi bimbimbam</b>	assorted sashimi, salad, sesame oil, rice *	<b>18</b>
<b>superfoodo salad</b>	fresh salmon, kale, tofu, brown rice, quinoa, sesame oil	<b>17</b>
<b>wagyu beef bimbimbam</b>	wagyu beef strips, salad, rice, egg *	<b>20</b>
<b>zushi bento</b>	weekly chef's special bento box ~ <i>limited serve</i> sashimi, tempura, warm/cold entrée, miso soup, rice ^	<b>50</b>
<b>sashimi bento</b>	assorted sashimi 10pcs, braised vegies, salmon rice paper roll, wakame kale salad, rice	<b>25</b>
<b>vegie bento</b>	miso eggplant, vegie crunch rolls, yuzu mushrooms & lentils, braised vegies, wakame kale salad, rice *	<b>28</b>
<b>pork rib bento</b>	teriyaki balsamic glazed pork ribs, sashimi, braised vegies, salmon rice paper roll, wakame kale salad, rice	<b>37</b>
<b>honey prawn bento</b>	caramelised honey prawns, sashimi, braised vegies, salmon rice paper roll wakame kale salad, rice	<b>37</b>
<b>chicken karaage bento</b>	deep-fried chicken, honey mayo, sashimi, braised vegies, salmon rice paper roll, wakame kale salad, rice ^	<b>32</b>
<b>salmon bento</b>	salmon, saikyo miso, sashimi, braised vegies, salmon rice paper roll, wakame kale salad, rice	<b>37</b>
<b>wagyu bento</b>	wagyu beef strips, shiitake mushrooms, garlic chives, sesame oil, sashimi, braised vegies, salmon rice paper roll, wakame kale salad, rice	<b>37</b>

## zushi barangaroo menu

<b>oysters</b>	fresh oysters	<b>4</b>
	natural/chilli ponzu vinaigrette	
<b>grilled oysters</b>	grilled oysters	<b>5</b>
	ponzu vinaigrette	
<b>miso soup</b>	miso, dashi broth, tofu, wakame, shallots	<b>3</b>
<b>clam miso soup</b>	miso, clams, dashi broth	<b>6</b>
<b>edamame</b>	green soy beans, salt (chilli optional)	<b>7</b>
<b>wakame kale salad</b>	sherry vinegar, seaweed, fresh kale, leek, nori	<b>7</b>
<b>pickles</b>	radish, carrot, cucumber, rice vinegar,	<b>7</b>
	white sesame, sesame oil	
<b>coleslaw</b>	cabbage salad, sesame mayo dressing	<b>8</b>
<b>goma-ae</b>	spinach, sesame dressing	<b>8</b>
<b>sashimi small</b>	sashimi 10pcs	<b>21</b>
<b>sashimi deluxe</b>	sashimi 20pcs	<b>42</b>
<b>sushi combo</b>	assorted nigiri 6pcs	<b>24</b>
<b>sushi + sashimi</b>	sashimi 10pcs, nigiri 10pcs	<b>55</b>
<b>sashimi boat</b>	chef's selection of assorted sashimi	<b>120</b>
<b>sashimi tacos</b>	salmon, tuna, avo, yuzu granita, flying fish roe,	<b>22</b>
	sesame oil+tamari, shiso cress, wonton crackers *	
<b>coral trout sashimi</b>	<i>bowen QLD</i> coral trout, thinly sliced,	<b>22</b>
	chilli ponzu, sesame	
<b>kingfish sashimi</b>	<i>SA hiramasa</i> kingfish, bonito vinegar,	<b>24</b>
	pickled cucumber, mandarin, shallot oil, shiso cress *	
<b>ocean trout carpaccio</b>	<i>TAS</i> ocean trout, pickled yellow beetroot,	<b>25</b>
	finger lime, umeshu vinaigrette	
<b>scallop carpaccio</b>	aburi <i>hokkaido</i> scallops, white truffle oil,	<b>22</b>
	shiso cress, roe, lime *	
<b>tuna tataki</b>	seared <i>mooloolaba QLD</i> tuna tataki,	<b>28</b>
	tamari ponzu, leek, basil cress	
<b>wagyu tataki</b>	seared wagyu, tamari ponzu, garlic chips,	<b>24</b>
	shiso cress, eschallots, sesame oil	

<b>vegie crunch roll</b>	tempura pumpkin, avocado, cucumber, sweet soy+honey mayo *	<b>20</b>
<b>rainbow roll</b>	salmon, tuna, prawn, flying fish roe, cucumber, avocado, chilli mayo *	<b>20</b>
<b>tiger roll</b>	prawn katsu, avocado, cucumber, prawn, sweet soy, honey mayo ^	<b>20</b>
<b>spider roll</b>	soft-shell crab, cucumber, avocado, wasabi mayo	<b>20</b>
<b>ocean roll</b>	salmon, cucumber, avocado, flying fish roe, seared salmon belly, sweet soy+honey mayo *	<b>20</b>
<b>wagyu roll</b>	wagyu, asparagus, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, sesame, honey mayo *	<b>20</b>
<b>dragon roll</b>	grilled eel, prawn katsu, cucumber, potato crunch, sweet soy ^	<b>20</b>
<b>pork gyoza</b>	pan-fried pork dumplings, japanese vinegar, sesame oil ^	<b>15</b>
<b>seafood dumplings</b>	crispy prawn and calamari dumplings, rice paper, dashi broth, nori	<b>24</b>
<b>harumaki spring rolls</b>	deep-fried <i>huon TAS</i> salmon, kale, bean sprouts, dashi ^	<b>14</b>
<b>agedashi tofu</b>	crisp-fried silken bean curd, bonito flakes, dashi *	<b>15</b>
<b>chicken karaage</b>	deep-fried chicken, lime, honey mayo ^	<b>18</b>
<b>honey prawns</b>	caramelised honey prawns, rice flour	<b>20</b>
<b>bao bun</b>	pulled pork, kale, capsicum, tempura enoki, coriander, crispy quinoa, sweet soy ^	<b>7 each</b>
<b>nasu dengaku</b>	eggplant, caramelised miso, sesame oil	<b>16</b>
<b>grilled calamari</b>	SA calamari, cherry tomatoes, lime dashi, shallots	<b>28</b>
<b>yuzu scallops</b>	seared scallops, egg emulsion, yuzu foam, brown butter	<b>28</b>

*most items on our menu are gluten free with some exceptions*

*can be made gluten free \**

*cannot be made gluten free ^*

<b>snapper tempura</b>	NZ snapper, chilli, japanese vinegar, lime ^	<b>24</b>
<b>mushroom tempura</b>	shiitake, shimeji, king oyster & enoki mushrooms, dashi sauce ^	<b>24</b>
<b>veg tempura</b>	asparagus, sweet potato, broccolini, pumpkin, dashi sauce ^	<b>20</b>
<b>mussels &amp; clams</b>	<i>TAS spring bay</i> mussels, <i>NZ diamond</i> clams, bonito broth, shallots	<b>30</b>
<b>pork ribs</b>	teriyaki balsamic glazed, twice-cooked pork ribs, crispy tofu	<b>30</b>
<b>barramundi</b>	grilled <i>cone bay WA</i> barramundi, anchovy broth, baby cos, cherry tomatoes, spinach crunch *	<b>35</b>
<b>toothfish</b>	oven roasted <i>glacier 51</i> toothfish, zucchini flower, shio koji, crispy potato	<b>46</b>
<b>miso salmon</b>	oven roasted <i>huon TAS</i> salmon, crispy skin, marinated in saikyo miso, grilled leek	<b>32</b>
<b>teriyaki lamb</b>	<i>NSW mirrool creek</i> lamb rump, macadamia, japanese pumpkin purée, rosemary teriyaki	<b>32</b>
<b>wagyu steak</b>	<i>VIC tajima</i> wagyu sirloin mb6+, medium rare, garlic chives, shiitake mushrooms, sesame oil, nashi pear+apple soy *	<b>45</b>
<b>bok choy</b>	bok choy grilled, teriyaki butter	<b>12</b>
<b>japanese pumpkin</b>	pumpkin purée mash	<b>12</b>
<b>braised vegies</b>	steamed carrot, daikon, mushroom, sweet soy	<b>12</b>
<b>green salad</b>	green salad, cherry tomatoes, yuzu, mullet roe	<b>8</b>
<b>yuzu mushrooms</b>	yuzukoshō baked japanese mushrooms, lentils	<b>12</b>
<b>kipfler potatoes</b>	roasted kipfler potatoes, macadamia, teriyaki, truffle oil	<b>12</b>
<b>steamed rice</b>	white or brown	<b>2.5</b>

most items on our menu are gluten free with some exceptions  
 can be made gluten free \*  
 cannot be made gluten free ^

#### Opening Hours

\*Monday to Thursday 11.30am-3pm & 530pm-10pm (\*except Monday 9pm)

Friday to Sunday 11.30am-10pm (\*except Sunday 9pm)

## **zushi barangaroo beverage menu**

### **house cocktails**

#### **hello kitty 15**

tantalise your taste buds with this refreshing mix of *martini bianco*, nigori plum umeshu, pink grapefruit syrup, soda water, prosecco and shiso leaf

#### **karate kid 17**

wax on, wax off and kick back with this refreshing blend of *42 below vodka*, *st germain elderflower liqueur* matched perfectly with fresh strawberries, cloudy apple juice and a kiss of lemon juice that would make mr miyagi proud

#### **umi-shu too 18**

chill your passion with this perfect twist of muddled kaffir lime leaves, *bacardi carta blanca*, green tea umeshu, a squeeze of lemon, topped with almond syrup and fresh passionfruit

#### **astro boy 15**

launch away on this colourful adventure with astro boy and learn about his superior powers of saving the world by sipping away at this *bacardi ocho*, *blue curacao*, orange juice build topped with pink grapefruit syrup

#### **kyoto protocol 17**

try this freshly baked boozy plum pie creation of an old fashioned with a twist. dark rum is blended with umeshu plum wine topped with black walnut bitters with a drop of maple syrup and dehydrated candied orange

#### **bachelor in pear-a-dise 18**

a delicate fusion of *grey goose la poire*, choya nashi pear umeshu, cinnamon syrup, cloudy apple, lemon juice and a dash of egg whites built to impress with cinnamon sugar and slice of nashi pear

**lychee blossom mojito** 17

our twist on the timeless classic mojito combines *bacardi carta blanca rum*, with fresh lychees and limes, finished off with a blast of orange blossom mist to complete your #mojitomoment

**spiced tokyo express** 16

spice up the ordinary with a combination of *cinnamon 42 below vodka*, *de kuyper crème de café coffee liqueur*, salted caramel syrup and fresh espresso

**japanese shochu soda pops**  
**chu-hi kibun ~ fruity cocktails**

chu-hi kibun lemon 12

chu-hi kibun grapefruit 12

chu-hi kibun ume 12

**cocktail jugs** 1 Litre

**hello mimmy** 35

raise money to help hello kitty finish school and move to the bright lights of the city of Sydney with this mix of martini bianco, nigori plum umeshu, pink grapefruit syrup, soda water, prosecco and shiso cress

**orenji lychee mojito** 35

upsized your lychee blossom mojito to a 1 litre jug!  
making an even bigger #mojitomoment

**karate man** 35

watch the karate kid mature into a karate man with this refreshing blend of *42 below vodka*, *st germain elderflower liqueur* karate chopped with fresh strawberries, a karate kick of cloudy apple juice and a karate strike of lemon juice

## **before or after**

### **zushi sake shot - “if you dare”**

**9**

chilli onigoroshi ‘demon slayer’ sake shot + wasabi salt + lime

### **zushi sake flight**

**17**

choice of 3 sakes @ 30ml each

### **zushi umeshu flight**

**17**

choice of 3 umeshus @ 30ml each

### **zushi whisky flight**

**30**

choice of 3 whiskys @ 20ml/nip

### **yuzu sake liqueur**

**100ml**

**300ml**

saito shuzo kyoto - *japanese citrus sake*

**16**

**47**



## beers & cider

<b>draft beer</b>	<b>gls</b>	<b>jug</b>
kirin megumi premium lager	11	25
beer of the month ~ see special		

## premium bottled beer

asahi super dry lager	9.5
asahi super dry black	10
hitachino pale ale	15
hitachino red rice ale	15
kirin ichiban malt beer	8
echigo koshihikari rice lager – 500ml	15
sapporo premium - 650ml can	15
kirin fuji apple cider	9
james boags light	8

## japanese soft drinks

*ramune ~ watch the marble pop!*

lemon & lime soda	5.5
strawberry	5.5
watermelon	5.5
sangaria anatano iced green tea ~ <i>sugar free</i>	3.5

## soft drinks

green tea with roasted rice (unlimited refills)	3
sparkling moda water 750ml	5
coke, coke no sugar, sprite	4
lemon, lime + bitters	4.5
ginger ale, soda water, tonic water	4
orange/cloudy apple juice	5
lemon/peach iced tea	6

<b>umeshu ~ plum wine</b>	<b>100ml</b>	<b>300ml</b>
<b>choya mutenka, osaka japan</b>	<b>11</b>	<b>31</b>
<i>unripe ume fruit that is steeped in shochu and sugar.</i>		
<i>sweet and sour liqueur</i>		
<b>choya organic, osaka japan</b>	<b>15</b>	<b>44</b>
<i>special "organic plum" which has grown through the</i>		
<i>detailed fertility management under the severe rules by</i>		
<i>Plum growers for three years while grappling with the nature</i>		
<b>akashi shin whisky umeshu, japan</b>	<b>8</b>	<b>20</b>
<i>japanese plums brewed with shochu, with akashi whisky</i>		
<i>rich with flavours of citrus, vanilla with</i>		
<i>moderate sweetness and a wooden aroma finish</i>		
<b>choya kokuto, osaka japan</b>	<b>14</b>	<b>40</b>
<i>choya blend japanese ume fruit with brown sugar, black rum</i>		
<i>and black vinegar to make it taste rich, sweet &amp; even a bit smoky</i>		
<b>hombo shuzo joto chiran-cha, kagoshima japan</b>	<b>22</b>	<b>66</b>
<i>they produce 'imo' shochu from freshly harvested local</i>		
<i>kogane sengan sweet potatoes which grow especially well</i>		
<i>in the southern satsuma climate</i>		

sake	100ml gls	300ml pot	720ml btl
<b>yukinobousha junmai ginjo</b> , japan	<b>16</b>	<b>46</b>	<b>110</b>
<i>clean, subtle, fruity, slight dry finish</i>			
<b>kaganotsuki gekko junmai daiginjo</b> , japan	<b>15</b>	<b>43</b>	<b>103</b>
<i>clean, smooth, soft, mellow, top quality</i>			
<b>houraisen bi junmai daiginjo</b> , aichi japan	<b>22</b>	<b>64</b>	
<i>gentle acidity, sweet fruit flavours</i>			
<b>kizakura junmai daiginjo</b> , kyoto japan	<b>12</b>	<b>34</b>	
<i>dry, soft, sweet, honeydew, strawberry, peach</i>			
<b>tengumai junmai daiginjo 50</b> , ishikawa japan	<b>18</b>	<b>52</b>	<b>124</b>
<i>oatmeal, banana, steamed rice, apple</i>			
<b>kunizakari saika daiginjo</b> , aichi japan	<b>23 (180ml)</b>		
<i>crisp, light, tropical fruits, melon and banana</i>			
<b>yoshinogawa echigo ginjo</b> , niigata japan	<b>14</b>	<b>40</b>	<b>95</b>
<i>dry, peach, nectarine, crisp</i>			
<b>dewazakura dewa sansan junmai ginjo</b> ,	<b>16</b>	<b>46</b>	
yamagata japan			
<i>herbs, cherry, melon, clean, fresh</i>			
<b>onigoroshi junmai 'demon slayer'</b> , shizuoka japan	<b>9</b>	<b>25</b>	<b>59</b>
<i>honeydew, lychee, well-rounded, smooth</i>			
<b>tsukinokastura honjozo</b> , kyoto japan	<b>15</b>	<b>43</b>	<b>103</b>
<i>silky, juicy, clean finish, hint of caramel</i>			
<b>amanoto tenkuro junmai genshu</b> , akita japan	<b>13</b>	<b>37</b>	<b>88</b>
<i>dry, mushroom, lemon skin, smokiness, nuts</i>			
<b>asabiraki suijin junmai ohkarakuchi</b> , iwate japan	<b>10</b>	<b>28</b>	<b>67</b>
<i>dry, smooth, strong, toasted almonds, nutty</i>			

wine	g	c	b
	150ml	450ml	750ml
<b>sparkling + champagne</b>			
calappiano prosecco brut DOC, treviso italy	11		53
pike & joyce 'methode cuve' pinot noir rose nv, adelaide hills sa	13		63
petit cordon by maison mumm prestige brut nv, marlborough nz	12		58
mumm cordon rouge nv, champagne france			105
<b>white</b>			
2015 filo pinot grigio, sicily italy	12	34	58
2015 galli estate 'adelé' pinot grigio, sunbury vic			77
2016 rabbit ranch pinot gris, central otago nz	13	37	63
2017 wilson 'polish hill' riesling, clare valley sa	12	34	58
2017 peregrine riesling, central otago nz	14	40	68
2015 grand marrenon grenache blanc blend, luberon france			66
2017 painted wolf chenin blanc, swartland south africa	11	31	53
2017 longview 'whippet' sauvignon blanc, adelaide hills sa	10	28	48
2017 neudorf sauvignon blanc, nelson nz	13	37	63
2017 marq fiano, margaret river wa			55
2015 pemberley chardonnay, pemberton wa	12	34	58
2017 mcwilliams 660 reserve chardonnay, tumbarumba nsw			65
2017 church road grand reserve chardonnay, hawkes bay nz			87
2016 payten & jones chardonnay, yarra valley vic			88
2016 delamere estate chardonnay, pipers brook tas			99

<b>rosé</b>	<b>g</b>	<b>c</b>	<b>b</b>
	<b>150ml</b>	<b>450ml</b>	<b>750ml</b>
<b>2016 petula rosé</b> , rhone france	<b>12</b>	<b>34</b>	<b>58</b>
<b>2016 drifter rosé</b> , clare valley sa	<b>10</b>	<b>28</b>	<b>48</b>
<b>2017 kalleske rosina grenache shiraz rosé</b> barossa valley sa			<b>50</b>
<b>2017 peregrine pinot noir rosé</b> , central otago nz			<b>66</b>
<b>2015 chateau l'escarelle cuvee prestige rosé</b> , provence france			<b>82</b>
<b>red</b>			
<b>2016 side project pinot noir</b> , manjimup wa	<b>12</b>	<b>34</b>	<b>58</b>
<b>2014 russian jack pinot noir</b> , martinborough nz	<b>14</b>	<b>40</b>	<b>68</b>
<b>2016 saddleback pinot noir</b> , central otago nz	<b>16</b>	<b>46</b>	<b>81</b>
<b>2016 fairbrossen malbec</b> , margaret river wa			<b>48</b>
<b>2015 red deer grenache shiraz mourvedre</b> , barossa valley sa	<b>11</b>	<b>31</b>	<b>53</b>
<b>2014 sabbiato 'super tuscan'</b> cabernet sauvignon, merlot, sangiovese, bolgheri tuscanY Italy			<b>83</b>
<b>2014 signature wines 'reserve range' shiraz</b> , barossa valley sa	<b>11</b>	<b>31</b>	<b>53</b>
<b>2017 konpira maru 'gymkata' syrah</b> , kilmore vic			<b>55</b>
<b>2016 mcwilliams 660 reserve syrah</b> , canberra nsw			<b>60</b>
<b>2016 walsh &amp; sons syrah</b> , margaret river wa			<b>70</b>
<b>2016 kalleske 'old vine' grenache</b> , barossa valley sa			<b>95</b>
<b>2012 gardarem syrah ~ 'voted syrah du monde'</b> , luberon france			<b>110</b>

## after dinner whisky

<b>suntory kakubin</b>	<b>9</b>
<i>light, sweet and crisp, it boasts both balance and versatility</i> <i>rich gold in colour, a stimulating blend of biscuit, vanilla &amp; spice</i> <i>subtle hints of smoke and spice</i>	
<b>mars iwai tradition</b>	<b>10</b>
<i>mars shinshu iwai tradition japanese whisky. this Japanese</i> <i>blended whisky comes from both malt and grain</i>	
<b>nikka 100% blended malt</b>	<b>11</b>
<i>a fascinating whisky made with yoichi, miyagikyo and</i> <i>some 'grain' whisky that isn't really grain – it's malt whisky</i> <i>made in a coffey still at miyagikyo</i>	
<b>mars maltage 'cosmo' blended malt</b>	<b>13</b>
<i>aged in bourbon, sherry and american white oak new casks,</i> <i>"cosmo" blended malt whisky is named after a mountain in the</i> <i>japan central alps close to the mars whisky distillery</i>	
<b>mars the lucky cat 'mint' blended whisky</b>	<b>13.5</b>
<i>the name 'lucky cat' came about as the owner of the distillery</i> <i>owns a cat. the whisky is a vatting malt which was aged in</i> <i>ex-bourbon + ex-brandly + ex-sherry barrels combined with</i> <i>blended grain. lots of fresh fruits, mainly orange and apples,</i> <i>then orange on the palate, some citrus and plenty of creamy vanilla,</i> <i>raw cookie dough, like licking the baking bowl afterward</i>	

**hibiki harmony****19**

*harmony - a rather apt word to describe this well-balanced japanese blended whisky from the hibiki range. hibiki japanese harmony is made with malt whiskies from the yamazaki and hakushu distilleries, as well as grain whisky from the chita distillery. the whiskies are drawn from 5 different types of cask, including american white oak casks, sherry casks and mizunara oak casks. the blend itself was crafted by the suntory whisky blending team, led by master blender shingo torii. an elegant expression, with wafts of honey, orange, a herbaceous touch or two and light oak*

**kura kura white oak single malt 8 year****20**

*exceptionally hand crafted okinawa single malt reserved in selected north american white oak casks for 8 years. kura is made from best quality indica with black koji unique to okinawa*

**mars komagatake shinanotanpopo single malt****22**

*nature of shinshu range from mars shinshu is the shinanotanpopo single malt japanese whisky, which was made by combining a well-aged whisky from their warehouses with a much younger whisky. "shinanotanpopo", for those curious, means "dandelion flower"*

**kura kura white oak single malt 12 year****25**

*exceptionally hand crafted okinawa single malt reserved in selected north american white oak casks for 12 years. kura is made from best quality indica with black koji unique to okinawa*

**yamazaki single malt 12 year****28**

*suntory's flagship single malt whisky, from japan's first and oldest malt distillery, multi-layered with fruit and mizunara aromas. no.1 single malt whisky in japan. delicate yet profound with notes of peach, pineapple, grapefruit, clove, candied orange, vanilla, mizunara (japanese oak)*

## **spirits**

### **vodka**

42 below pure	9
grey goose	12

### **gin**

bombay sapphire	9
star of bombay	11
wa bi gin ~ japanese	12.5
hendricks	13

### **tequila**

cazadores blanco	9
cazadores reposado	10

### **rum**

bacardi carta blanca	9
bacardi fuego	9
bacardi ocho	11

### **american**

bulleit bourbon	9
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### **liqueur**

fireball	9
disaronno (amaretto)	9
cointreau	9
aperol	9
campari	9



