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DRINKS MENU

Signature Cocktails

Meiji & Mandarin

Mandarin Liqueur • Prosecco • Mandarin Puree **15**

Our tasty little twist on a classic Bellini. Sweet and bubbly and a wee bit boozy – this cocktail is a delicious way to start your night. Served champagne style.

Sourporo

Plum Wine • Vodka • Citrus • Gomme • Egg White **17**

A sweet and sour blend to tickle you pink – spiked with a taste of Tokyo. Served short over ice.

Lychee Lady

Vanilla Vodka • Paraiso Liqueur • Lychee **17**

A crowd favourite with a twist of vanilla, this little number will have you begging for more. Served neat, martini style.

Umeshu Too

Plum Wine • Gin • Orange & Mango • Grenadine **16**

Juicy and refreshing, this tasty creation will leave a cocktail sized hole in your heart. Served tall, over ice.

Sake To Me

Vodka • Sake • Lemongrass **17**

Do you love vodka? Do you love Sake? Well then this boozy little lady might be right up your alley! Served neat, martini style with a hint of lemongrass.

Shikoku Spritz

Plum Wine • Prosecco • Cherry • Soda **16**

A Japanese twist on the popular Spritz. Lots of booze and lots of bubbles! Served goblet style, over ice.

Classic Cocktails

Old Fashioned

Makers Mark Bourbon • Bitters • Sugar • Orange **17**

Considered one of the original cocktails, this American invented favourite is still a much beloved classic to this day.

Appletini

Vodka • Sour Apple Liqueur • Cloudy Apple • Lime **17**

A flirty little martini with a sweet and sour finish, this martini style cocktail packs more of a punch than you think.

Espresso Martini

Vodka • Tia Maria • Coffee • Gomme **17**

Why have a coffee, when you can wrap your lips around this beloved Gold Coast favourite?

Margarita

Tequila • Triple Sec • Lime • Gomme **17**

Jet across the Pacific ocean and down to Mexico with our take on a classic margarita – crisp, sweet and just the right amount of sour.

Mojito

Bacardi • Lime • Mint • Gomme **17**

There's nothing more quenching than this tall drink! Mojito's have quickly spread throughout the world with many different variants. This is the simple classic.

Sake + Umeshu

By The Measure

Nihon Sakari • Junmai • 130ml/260ml **11/18**

Easy to drink, with a dry finish and light aftertaste.

Recommended at room temperature or chilled.

Akita Takashimizu • Junmai Daijingo 130ml/260ml **10/18**

Crisp tasting with moderate acidity and a clean finish.

Recommended at room temperature or chilled.

By The Bottle

Ikezo Sake Jelly Shot • Peach • 180ml Can **9**

Effervescent jelly shot. Sweet & lightly fizzy. Served chilled.

Tatewaki • Junmai • 300ml Bottle **19**

Full bodied flavour with a light smooth finish. Sharp when chilled, and mild when warmed.

Echigo No Amakuchi • Junmai • 300ml Bottle **20**

Sweet sake with a crisp finish. Best served chilled.

Echigo No Karakuchi • Junmai • 300ml Bottle **22**

Hearty sake with a smooth, dry aftertaste. Best served at room temperature or chilled.

Mio • Sparkling Sake • 300ml Bottle **22**

Sweet aroma and refreshing, fruity flavour. Served chilled.

Umeshu (Plum Wine)

Aragoshi 60ml **11**

A premium buttery, full flavoured Umeshu with pulp & a slightly dry flavour.

Umenoyado 60ml **9**

Deep plum with real fruit texture. This Umeshu is sweet & juicy.

Red + Rose

Roxanne The Razor **G|11 B|50**

Negro Amaro + Nero D’Avola • Riverlands, VIC

NND is a sultry beast; dark & alluring, smoky and spicy, juicy and delicious with hints of plum and sour cherry.

6ft6 **G|10 B|45**

Pinot Noir • Geelong, VIC

A classic Pinot Noir with bright cherry and red plum flavours, just a hint of earth, a nuance of vanilla and dark chocolate upon a silky-smooth palate

Gran Lomo **G|11B|50**

Malbec • Mendoza, Argentina

Medium bodied with aromas of plum and chocolate, as well as juicy and jammy red fruits. Dry and well balanced.

Jericho **G|12 B|55**

Shiraz • McLaren Vale, SA

A classic Clare Valley number - Oaky, deep and fruity with a silky finish. The perfect anytime, anywhere Shiraz.

La Tonnelle **G|11 B|50**

Rose • Provence, France

Created with both Grenache + Syrah grapes, this mellow rose is incredibly seductive, fresh and will transport you to the Mediterranean.

Isolation Ridge **Bottle|85**

Shiraz • Frankland River, WA

A brooding blend with elements of florals, pepper and spice. Elegant & intensely flavoured, this wine features hints of red currant, plum and oak.

White + Sparkling

Screaming Betty **G | 10 B | 45**

Vermentino • Riverlands, VIC
Zesty, fresh and crisp. Betty is no one glass wonder. She’s full of citrus and soul without being too acidic. A clean finish with floral notes.

Tin Cottage **G | 9 B | 40**

Sauvignon Blanc • Marlborough, NZ
A full flavoured favourite with hints of passionfruit and red capsicum with a Zingy, crisp finish.

Howard Park **G | 10 B | 45**

Miamup Chardonnay • Margaret River, WA
Crafted using fine French Oak, this wine is complex, layered and flavoursome. Dry & vibrant with notes of roast hazelnuts and stone fruits.

Kris **G | 11 B | 50**

Pinot Grigio • Delle Venezie, Italy
Bold and vibrant with hints of acacia, lime honey and a touch of almond. A wine designed to savour.

Puncheon Darts **G | 10 B | 45**

Sparkling Prosecco • King Valley, VIC
Great acidity with a burst of lemon and lime sherbet. Perfect on it’s own or in a spritz on a summer day.

Skilly Ridge **Bottle | 60**

Riesling • Clare Valley, SA
Dominated by primary fruit characters of citrus fruits, this wines acid backbone remains mouth-watering, fresh and suitably balanced.

Gustave Lorentz Reserve **Bottle | 65**

Pinot Blanc • Alsace, France
A refreshing wine that feels nearly bone dry with flavours of almond cookie, lemon drop, green apple, dried mint, and wet stone.

Soumah **Bottle | 85**

Chardonnay • Yarra Valley, VIC
A delicate yet complex citrus bouquet that is supported by brioche character. A zesty melon palate is integrated with subtle oak & silky creaminess, giving a long fresh finish.

Carrick ‘Wild Ferment’ **Bottle | 85**

Sauvignon Blanc • Central Otago, NZ
A subdued, salty nose that is aromatic yet restrained, this fine white wine matches well with food. With subtle fruit character including melon, mango & guava, the freshness matches well with fish and seafood.

Spirits + Liqueurs

Light Spirits

Poliakov Vodka • Bacardi Rum **8.5**

Tanqueray Gin **9.5**

The Botanist Gin **11**

Dark Spirits

Jim Beam Bourbon • El Jimador Tequila **8.5**

Jack Daniels Whiskey • Jameson Whiskey **9.5**

Sailor Jerry Spiced Rum **10**

Casamigos Reposado Tequila **11**

Liqueurs

Malibu • Midori • Paraiso • Tia Maria **8.5**

Aperitifs + Digestives

Aperol • Limoncello • Campari • Martini Rosso **8.5**

Japanese Spirits

Roku Gin **12**

Iwai Whisky **12**

Kurayoshi 12yo Pure Malt Whisky **18**

Beer

Tap

Orion • Fresh Lager • Japan • 380ml **9**

Bottled

Sapporo • Crisp Lager • Japan • 330ml **8.5**

Asahi Soukai • Mid Strength Lager • 330ml **8.5**

+ **Add a sake chaser to any beer 3**

Non Alcoholic

Water

Acqua Panna Still **6.5**

San Pellegrino Sparkling **6.5**

Soft Drinks

Coke • Coke Zero • Sprite • Solo • Ginger Ale • GingerBeer • Calpis Water **4**

Tonic • Soda **2**

Aloe Vera • Original or Lychee **4.5**

Japanese Non Alcoholic Cider • Melon or Mango **4**

Ramune • Original or Blueberry **4.5**

Juice

Apple • Pineapple • Orange • Mango **4**

Hot Drinks

Pot of Green Tea • Pot of Coffee **5**