

## COCKTAILS

Umeshu Spritz / **\$13**  
umeshu plum wine, prosecco, lemon

Tokyo Typhoon / **\$15**  
hypnotiq, gin, lime, mint

Kakubin Highball / **\$15**  
kakubin, plum wine, lemon, tonic water

Kyoto Sunset / **\$16**  
yuzu, gin, lime, egg white

Kitty K's Espresso Martini / **\$16**  
ketel one vodka, little drippa coffee, kahlua, caramel

## BEERS + CIDER ON TAP

Sapporo Lager / **\$9**  
Sapporo, Japan

Otherside Brewing Festive Ale / **\$9**  
Fremantle, Western Australia

Thatchers Gold Apple Cider / **\$9**  
North Somerset, England

## BEER + CIDER BOTTLES

Asahi / **\$8.5**

Asahi Black / **\$10**

Kirin Megumi / **\$8**

Pear Core Cider / **\$8.5**

## WHITE WINE

Hunky Dory Sauvignon Blanc / **\$9 / \$42**  
*(Organic Wine)*  
Succulent with tropical fruit, fresh gooseberry and lime flavours  
Malborough, New Zealand

Harewood Estate Riesling / **\$10 / \$46**  
Passionfruit and mandarin lead to a spicy mid-palate with rich hints of mango sorbet and a lemon/lime finish  
Frankland River, Western Australia

Apricus Hill Chardonnay / **\$11 / \$48**  
Nectarine and mandarin with savoury cashew notes and toasty french oak  
Denmark, Western Australia

## RED WINE

Harewood Estate Pinot Noir / **\$9 / \$42**  
Light and fresh with spicy red cherry, anise and juicy raspberry  
Denmark, Western Australia

Burns and Fuller Shiraz / **\$9 / \$42**  
Ripe and opulent with dark plum, exotic spice, subtle toasted oak and fine tannins  
Langhorne Creek, South Australia

Hemera Estate GSM / **\$11 / \$48**  
Ripe red fruits on spiced tea cake with hints of warm blue, black berry structure and bold tannins  
Barossa Valley, South Australia

Glaetzer-Dixon Avance Pinot Noir / **\$56**  
Displays an intensely full flavoured palate of raspberries with subtle toasty and smoky notes  
Tamar Valley, Tasmania

## SAKE + PLUM WINE

Ippin Junmai Daiginjo / **\$15 / \$130**  
Ibaraki, Japan

Wild Princess Junmai / **\$15 / \$130**  
Tochigi, Japan

Konishi Akafuji Junmai / **\$13 / \$110**  
Hyogo, Japan

Choya Umeshu / **\$10**  
Osaka, Japan

## SPARKLING WINE

Mascareri Prosecco / **\$10 / \$46**  
Fresh and inviting with delicate aromas of ripe yellow apple, melon and pear  
Vaneto, Italy

Airlie Bank Sparkling Brut NV / **\$46**  
Fresh and vibrant with apple blossom, citrus and complex brioche notes  
Yarra Valley, Victoria

## ROSÉ

Lenton Brae Rosé / **\$9 / \$42**  
Aromatic with crisp watermelon and strawberries. Provencal in style with a dry finish  
Margaret River, Western Australia

## JAPANESE WHISKY

Yamazaki Single Malt / **\$15**

Hibiki Harmony / **\$14**

Hakushu 'Distillers Reserve' / **\$12**

Suntory Kakubin / **\$10**

## NON ALCOHOLIC BEVERAGE

Genmaicha Tea (hot) / **\$2 per person**

Sparkling Water (unlimited) / **\$2.5 per person**

Lemon Lime Bitters / **\$4.5**


Ginger Beer / **\$4**


Coke / **\$4**

Coke Zero / **\$4**

Lemonade / **\$4**

**The Modern Eatery Fremantle is a fully licensed venue. BYO wine only: Corkage is \$10 per bottle**

 [www.themoderneatery.com.au](http://www.themoderneatery.com.au)

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