

COCKTAILS

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

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

Old Fashioned / **\$15**
whisky, bitters, orange

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**

Kirin Ichiban / **\$10**

Brewed in Japan

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

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

Ozeki Junmai / **\$10**
Hyogo, Japan

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

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

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

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

SPARKLING WINE

Mascareni 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

Bertaine Aude Valley Rosé / **\$9 / \$42**
Dry French Rose, aromatic and sweetly perfumed with aromas of strawberries and rose petals
France

JAPANESE WHISKY

Kurayoshi Pure Malt / **\$15**

Matsui Tottori / **\$14**

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

NON ALCOHOLIC BEVERAGE

Genmaicha Tea (hot) / **\$2.5 per person**

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

Lemon Lime Bitters / **\$4.5**

Ginger Beer / **\$4.5**

Coke / **\$4**


Coke No Sugar / **\$4**


Lemonade / **\$4**

Ginger and Pear Kombucha / **\$5**

Citrus Lemon Lime Kombucha / **\$5**

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

 www.themoderneatery.com.au

 /themoderneateryperth

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