



IPPUDO SYDNEY

BAR FOOD

-  **IPPUDO PORK BUN** **\$4**
Steamed bun with braised pork and
IPPUDO original sauce
- IPPUDO SHRIMP BUN** **\$5**
Steamed bun with deep-fried shrimp
and IPPUDO original sauce
- IPPUDO CHICKEN BUN** **\$5**
Steamed bun with braised chicken and
IPPUDO's original sauce
- EDAMAME** **\$6**
Green soy beans with yuzu citrus salt
- AGE GYOZA** **\$6**
Deep-fried dumplings 5pcs
-  **IPPUDO GYOZA** **\$6**
Hakata-style pan-fried dumplings 5pcs
10pcs **\$11**
-  **GOMA Q** **\$7**
Japanese cucumber with sesame sauce
- CAMEMBERT TEMPURA** **\$8**
Camembert cheese dipped in tempura batter
and deep-fried
- IPPUDO KARAAGE CHICKEN** **\$5**
Deep fried soy marinated chicken 3pcs
5pcs **\$7**
-  **CRAB KARAAGE** **\$7**
Deep fried Japanese mini crabs

 Recommended bar food

BEER

DRAUGHT

		HH*	PRICE
1.	SUNTORY THE PREMIUM MALT'S	\$7	\$9.5
2.	ASAHI	\$7	\$9.5

BOTTLED BEER

1.	KIRIN	\$5	\$8.5
2.	SAPPORO	\$5	\$8.5
3.	ORION	\$5	\$10

PREMIUM BOTTLED BEER

1.	 GINGA KOGEN	\$8.5	\$11
2.	 KOSHIHKARI ECHIGO BEER	\$8.5	\$11

 Recommended beer

* Happy Hour daily from 3pm to 7pm.

IPPUDO ORIGINAL COCKTAILS

- 1. FUKUOKA MULE** **\$12**
Sake, lime, ginger beer
- 2. SAMURAI** **\$14**
Sake, gin, apple juice
- 3. YU-BI** **\$14**
Umeshu, orange juice, grenadine
- 4.  TOKYO SUNRISE** **\$14**
Sake, grapefruit juice, lychee juice, grenadine
- 5. SAKE TO YA'** **\$14**
Sake, whiskey, cinnamon, apple
- 6.  OKINAWA ISLAND ICED TEA** **\$15**
Awamori, tequila, cointreau, gin, sour mix, cola

* Cocktail service starts from 5PM.

 Recommended cocktail


CLASSIC COCKTAILS

- 1. COSMOPOLITAN** **\$15**
Vodka, cointreau, lime juice, cranberry juice
- 2. 🍷 LYCHEE COSMOPOLITAN** **\$16**
Vodka, lychee liqueur, grapefruit juice
- 3. MARTINI** **\$15**
Vodka, vermouth
- 4. LYCHEE MARTINI** **\$16**
Vodka, lychee liqueur, lemon juice
- 5. MOJITO** **\$16**
Rum, mint, lime, soda
- 6. 🍷 LYCHEE MOJITO** **\$17**
Rum, lychee liqueur, mint, lime, soda

* Cocktail service starts from 5PM.

 Recommended cocktail

JAPANESE SAKE

- 1.  IPPUDO GINJO** **300ml** **\$20**
IPPUDO original house sake
- 2. JOUZEN SHIROKOJI JUNMAI** **720ml** **\$42**
Shirokoji, or white rice malt, has been used in the production of this sake instead of the typical brown rice malt. This unique way in which this sake is made gives it a palate full of fresh cream yogurt and a touch of raspberries.
- 3. SHIRAKAWAGO JUNMAI NIGORI SAKE** **720ml** **\$55.50**
This junmai nigori sake extravagantly uses twice the normal amount of rice used to make normal sake. The process of making this sake leaves the mash in the sake, making it extremely dense and cloudy. This density and the natural deliciousness of the rice creates a refined ambrosia with a stable taste.
- 4. KUBOTA HEKIJYU** **720ml** **\$95**
A light and clean taste with a slightly robust and voluminous flavor can be enjoyed at the back of the throat with this sake. The flavour profile is excellent for appetizers; although also suitable for main dishes.
- 5. KUBOTA MANJYU** **720ml** **\$155**
Highly polished rice and sake mash remains can be tasted in this well-balanced premium sake with a sophisticated aroma and elegant flavor. A rich, smooth and palatable taste which is a good match for both appetizers and main dishes.

 Recommended Sake

DASSAI

Premium Japanese Sake

DASSAI sake is created using a careful combination of tradition and cutting edge technology. Our brewery is a medley of ancient tools and innovative equipment. We have come to use what works, and leave what does not, choosing what our experience dictates is best from both the old world and the new.

In short, DASSAI sake is all about quality, and not quantity, both in how we brew it, as well as in how we hope you enjoy it.

- 1. DASSAI SPARKLING NIGORI 50** **720ml** **\$73**

Unpasteurized and naturally carbonated sake with a fruity and refreshing flavour. As with all Dassai brand sake, this sparkling sake uses premium Yamadanishiki rice polished down to 50%.
- 2. DASSAI 39** **720ml** **\$90**

With its rice milling of 39%, the Dassai 39 is the second best quality sake in the Dassai lineup. This sake has a smooth and mellow taste with refreshing finish.
- 3. DASSAI 23** **720ml** **\$185**

With its rice milling of 23%, which is the highest milling grade of any commercial sake, has been received very well around the world. Gorgeous aroma of melons and peaches with an elegant and prolonged finish.





JAPANESE SHOCHU

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|----|---|--------------|------------|
| 1. | KUROKIRISHIMA
Imo (potato) shochu | Glass | \$8 |
| 2. | YOIGOKORO
Kome (rice) shochu | Glass | \$8 |
| 3. | KUMESSEN
Awamori (Okinawan rice shochu) | Glass | \$8 |

* Recommended on the rocks, with water, with hot water,
or with soda


UMESHU

Plum Wine

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|----|---|--|------------|
| 1. | UMESHU ON THE ROCKS | | \$6 |
| 2. |  UMESHU SODA | | \$6 |
| 3. |  ARAGOSHI UMESHU
ON THE ROCKS | | \$8 |
| 4. | ARAGOSHI UMESHU SODA | | \$8 |

 Recommended sake

FRUIT SAKE


- | | | |
|----|--|-----|
| 1. | PEACH SAKE ON THE ROCKS | \$8 |
| 2. | PEACH SAKE SODA | \$8 |
| 3. | YUZU SAKE ON THE ROCKS | \$8 |
| 4. |  YUZU SAKE SODA | \$8 |
| 5. | APPLE SAKE ON THE ROCKS | \$8 |
| 6. | APPLE SAKE SODA | \$8 |

 Recommended sake

MINERAL WATER

1.	ACQUA PANNA	250ml	\$3
2.	SAN PELLEGRINO	250ml	\$3
3.	SAN PELLEGRINO	500ml	\$5

SOFT DRINK

1.	 IPPUDO LLB	\$5
2.	COKE	\$4
3.	COKE ZERO	\$4
4.	GINGER ALE	\$4
5.	GINGER BEER	\$4
6.	LEMONADE	\$4
7.	APPLE JUICE	\$4
8.	ORANGE JUICE	\$4
9.	CRANBERRY JUICE	\$4
10.	ICED LEMON TEA	\$4
11.	ICED OOLONG TEA	\$4
12.	ICED GREEN TEA	\$4

 Recommended drink



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