



**G O G Y O**  
SURRY HILLS

## Signature Cocktails

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|--|-----------|
| <b>The No. 5</b><br>Gin, Chambord, tonic<br>Floral and sweet                             | <b>15</b> |
| <b>The Parisian</b><br>Umeshu, Midori, Cassis<br>Sweet and sour                          | <b>16</b> |
| <b>The Businessman</b><br>Whisky, rosso, cherry<br>Smooth and invigorating               | <b>16</b> |
| <b>The Ladyboss</b><br>Yuzushu, Cointreau, lemon<br>Refreshingly sour                    | <b>16</b> |
| <b>The Weekend</b><br>Gin, rosso, Campari<br>Floral and fruity                           | <b>17</b> |
| <b>The New Orleans 7th</b><br>Whiskey, cold brew coffee, Campari<br>Bittersweet and cool | <b>17</b> |

## Beer

### Asahi Super Dry (tap)

Japan

9

### Asahi Dry Black (tap)

Japan

9

### Asahi Half and Half (tap)

Japan

9

### The Grifter Pale Ale

Marrickville NSW

9

### Balter XPA

Cullumbin QLD

10

### Yulli's Red Ale

Surry Hills NSW

11

### Batch Brewing Lager

Marrickville NSW

14

## Wine

### Sparkling

- 2017 Harvest Blanc de Blancs Chardonnay** 54  
Adelaide Hills SA
- 2016 Hitomi h3 Caribou Pet Nat Delaware** 98  
Shiga Japan
- NV Domaine Andre Beaufort Brut Nature** 158  
Ambonnay France

### White

- 2017 Johnny Blanco Sauvignon Blanc** 11 / 48  
Light, fruity, quick finish  
Adelaide Hills SA
- 2017 Liquid Rock'n'Roll Riesling Gewurztraminer** 45  
Fruity, woody, flavourful finish  
King Valley VIC
- 2016 Athletes of Wine Vino Atletico Chardonnay** 15 / 65  
Slightly crisp, citrus fruits, buttery finish  
Macedon Ranges VIC
- 2016 Sentio Chardonnay** 95  
Fruity, dry, rich finish  
Beechworth VIC
- 2015 Soryu Katsunuma no Koshu** 17 / 78  
Delicate, fruity, flavourful and light finish  
Yamanashi Japan
- 2016 Beal & Co Chenin Blanc** 54  
Woody, fruity, classic dry finish  
Adelaide Hills SA
- 2016 Dodgy Brothers Pinot Gris** 50  
Light, semi-dry, fruity rich finish  
McLaren Vale SA

## Rose

### **2017 Delinquente Pretty Boy Nero D'Avola** 11 / 48

Crisp, savoury, subtly sweet finish  
Riverland SA

### **2016 Domaine Rolet Arbois Pousard** 68

Flavourful, balanced, dry finish  
Jura France

## Orange

### **2016 From Sunday Pinot Gris** 65

Rich, fruity dry finish  
Orange NSW

### **2017 Smallfry Tangerine Dream Semillon, Pedro Ximenes Riesling etc** 14 / 60

Fruity, sweet, light and dry finish  
Barossa SA

## Red

### **2017 Between 5 Bells Pinot Noir** 12 / 54

Aromatic, strong fruity rich finish  
Strathbogie Ranges VIC

### **2016 Taturry Applewood Pinot Noir** 90

Fruity, light and elegant finish  
Mornington Peninsula VIC

### **2016 Express Winemakers Deep South Syrah** 13 / 58

Wood and citrus aromatics, fruity dry finish  
Great Southern WA

### **2016 Billy Button Sangiovese** 68

Sweet rich texture, dry finish  
Alpine Valley VIC

### **2015 Soryu Yamanashi no Bailey A** 17 / 78

Delicate, fruity light finish  
Yamanashi Japan

### **2016 Big Easy Radio Grenache** 58

Herbs and floral aromas, rich fruity finish  
McLaren Vale SA

### **2017 Unico Zelo The River Nero d'Avola** 48

Sweet spices flavours, strong dry finish  
Riverlands SA

## Whisky

<b>Suntory Kakubin</b> Japan	<b>8</b>
<b>Kakubin Highball</b> Japan	<b>11</b>
<b>Hakushu Reserve</b> Japan	<b>15</b>
<b>Yamazaki Reserve</b> Japan	<b>18</b>
<b>Yamazaki 12 yr</b> Japan	<b>32</b>

## Shochu

<b>Shoro (Sweet Potato)</b> Miyazaki (straight / rock / mizuwari / oyuwari)	<b>9</b>
<b>Toyonagakura Mugishiru (Barley)</b> Kumamoto (straight / rock / mizuwari / oyuwari)	<b>9</b>

## Kajitsushu

*(90ml serve for 1 / 720ml serve for 2-4)*

<b>Ippin Yuzushu (Sake base)</b> Ibaraki (straight / rock / soda)	<b>12</b>
<b>Anokoro no Umeshu (Shochu base)</b> Kumamoto (straight / rock / soda)	<b>12 / 88</b>
<b>Uzenshiraume Umeyusui (Sake base)</b> Yamagata (straight / rock / soda)	<b>12</b>

## Sake

(180ml serve for 1-2 / 720ml serve for 3-4)

### **Tamagawa Muroka Nama Genshu (C)** **23**

Rich, acidic, savoury, unpasteurised  
Kyoto

### **Komagura Munoyaku Tokubetsu Junmai (CW)** **22**

Clean, unique, umami  
Fukuoka

### **Urakasumi Junmai (CW)** **19/ 70**

Dry, clean, umami  
Miyagi

### **Hiokizakura Junmai (RW)** **18**

Soft, smooth, umami  
Tottori

### **Suiryu Yamato no Dobu (Cloudy) (CW)** **21**

Ricey, acidic, cloudy  
Nara

### **Masumi Kiippon Junmai Ginjo (CW)** **21**

Crisp, dry  
Nagano

### **Yukinobosha Junmai Ginjo (C)** **24**

Fruity, clean  
Akita

### **Dassai 50 Junmai Daiginjo (C)** **26 / 98**

Clean, smooth, aromatic  
Yamaguchi

C - Chilled only

CW - Chilled or warm

RW - Room temp or warm

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