

BIRD'S NEST

D R I N K S M E N U



@BIRDSNESTBRISBANE #BIRDSNESTBRISBANE

BEERS & CIDER

“Nothing beats Yakitori & Draft Asahi Beer. It’s a match made in heaven. Japanese call draft Beer, Nama. So don’t be shy & call out “Nama Kudasai”

NAMA BI-RU (DRAFT BEER) 440ML

ASAHI SUPER DRY	11.5
ASAHI DRY BLACK	13
ASAHI SOUKAI	10

JAPANESE BOTTLED BEER

SAPPORO	8
YEBISU	10.5
SUNTORY PREMIUM MALTS (500ML)	15
KIRIN ICHIBAN SHIBORI (500ML)	13

JAPANESE CRAFT BEER

ECHIGO KOSHIHIKARI (RICE LAGER 500ML)	15
TOKYO AGED PALE ALE	17
HITACHINO NEST DAIDAI IPA	14
HITACHINO NEST WHITE ALE	13
RED MISO LAGER	19
NIIGATA ESPRESSO BEER	18
KARUIZAWA PILSNER	9
KARUIZAWA DARK BEER	9

CIDER

SOMERSBY APPLE CIDER	7
SOMERSBY PEAR CIDER	7

SOFT DRINKS

VOSS SPARKLING WATER (800ML)	8.5
VOSS STILL WATER (800ML)	8.5
OOLONG TEA (COLD), GREEN TEA (COLD)	5
LEMONADE, CALPIS	5
LEMON LIME & BITTERS, PHOENIX GINGER BEER	6
TONIC WATER, SODA WATER	4
COKE, COKE ZERO	4.5

JAPANESE WHISKY

Japanese whisky is delicious served either neat or chilled.
Please order what you prefer

NIKKA FROM THE BARREL	10	HIBIKI 12 YRS	30
AKASHI SINGLE MALT WHISKY	14	HIBIKI 18 YRS	60
AKASHI WHITE OAK BLENDED WHISKY	12	YAMAZAKI 12 YRS	30
IWAI BLENDED WHISKY	13	YAMAZAKI 18 YRS	100
HAKUSHU SUNTORY SINGLE MALT	13	HAKUSHU 12 YRS	25
CHITA SUNTORY SINGLE GRAIN	15	HAKUSHU 18 YRS	60
COSMO BLEACHED WHISKY	15	HAKUSHU 25 YRS	450
NIKKA GOLD & GOLD	25	ICHIRO'S MALT	100

COCKTAILS

PAKUCHI-MOJITO // 20

Fresh coriander, Ikkomon sweet potato shochu, Belvedere vodka, yuzu juice
Tall

FLUFFY SAMURAI // 22

Nikka whisky, yuzu juice, egg white
Short

GINGER NINJA // 15

Nikka whisky, lemon juice, ginger, topped with soda water
Tall

DIRTY GEISHA // 20

Belvedere vodka, Ippin dry sake, organic CHOYA umeshu, umeboshi
Martini

"GIN" TONIC // 15

Daiginjo sake, tonic water
Short

MISS FUJI // 18

Japanese apple syrup, Belvedere vodka, Prosecco
Martini

CHU-HAI JAPANESE SHOCHU COCKTAILS

FRESH LEMON // 9.5

CALPIS SODA // 9

ORGANIC GREEN TEA // 9

OOLONG TEA // 9

SAKE

NIHONSHU

DRY

GLS/JUG

- YUYAKE CUP (IZUMIBASHI, KANAGAWA) (C)** 19
180ml cup sake. Dry but plenty of umami on the palate
- CHOKARA (IPPIN JUNMAI, IBARAKI) (C)** 10/19
Dry, crisp, sharp taste
- CHIKUSEN (JUNMAI, HYOGO) (C,H)** 17/33
Sharp and dry when served warm and mild and sweet when served cold

AROMATIC

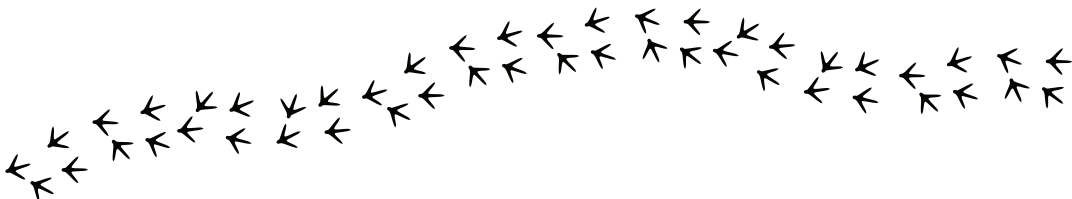
GLS/JUG

- JOZEN MIZUNO GOTOSHI (JUNMAI GINJO, NIIGATA) (C)** 12/23
Semi sweet style sake. Refreshing and has an aroma of apple and nashi pear
- DASSAI 50 (JUNMAI DAIGINJO, YAMAGUCHI) (C)** 17/35
Refreshing sake with fragrant aroma
- TAMAGAWA (NAMA GENSHU, KYOTO) (C)** 15/13
Rich aroma of fruity banana and lychee
- KOIKAWA (JUNMAI DAIGINJO, YAMAGATA) (C)** 14/28
Warm rice/malt flavour with suggestion of peach and fennel. Some citrus around the edges leaving a hint of anise in the aftertaste
- KAISHUN IWA NO KANBASE (JUNMAI NAMAGENSHU, SHIMANE) (C)** 23/45
Flavours of ripe pineapple, followed by strong umami, bitterness and acidity

RICH

GLS/JUG

- SHINKAME CUP (JUNMAI, SAITAMA) (C)** 25
180ml cup sake. Clean and dry with rice umami.
- GUNMA IZUMI (YAMAHAI, GUNMA) (C,H)** 11/20
Slightly acidic but has full umami
- ASAHIKIKU (JUNMAI KIMOTO, FUKUOKA) (C,H)** 16/32
Dry rice base with hints of peach and melon
- SHICHIHONYARI (JUNMAI, SHIGA) (C) (H)** 15/39
Slightly straw coloured with melon and peach aroma. Smooth and dry with slight bitter after taste



SAKE

NIHONSHU

AGED

GLS/JUG

KOMAGURA HARUKA 5NEN (FUKUOKA) (R,H)

15/31

Beautiful amber coloured sake with a complex deep taste

HIKOMAGO (JUNMAI SANTANA) (R,H)

17/35

Soft touch on your palate. Well rounded richness and depth

CLOUDY

GLS/JUG

TAKETSURU (JUNMAI NIGORI, HIROSHIMA) (C,H)

12/24

Rice malt base flavour with a dry after taste. Dry and zingy

SPARKLING

GLS/JUG

JOZEN MIZUNO GOTOSHI (NIIGATA) (C)

29

360ml bottle. Fresh and clear sparkling sake

BOTTLE 720ML

GLS/JUG

JOZEN (JUNMAI GENSHU)

95

Fragrant with fresh paste and dry finish. Sweet spiced melon and apple, with clean and refined texture of umami

SHINOMINE (JUNMAI MUROKA NAMA GENSHU, NARA)

107

Freshly fremented cloudy sake, with fragrant notes of melon. Dry with a hit of spritz. Recommended as an aperitif

NABESHIMA GOHYAKUMANGOKU (JUNMAI GINJO)

115

A fragrant note of melon and anise

FURUTSURU 10 NEN (PLUM WINE, WAKAYAMA)

135

This is one of the oldest wood-aged plum wine in the market. A rich and complex example of plum wine

DASSAI 2WARI 3BU (JUNMAI DAIGINJO, YAMAGUCHI)

180

Rice is polished down by 77%, leaving only the core of the rice to make this sake. Taste of elegance and sophistication and soft on the palate



BY THE GLASS - 120ML

BY THE JUG - 250ML

(H) RECOMMENDED SERVED HOT

(C) RECOMMENDED SERVED COLD

(R) RECOMMENDED SERVED ROOM TEMPERATURE

// WINES //

WITH BUBBLES //

		GLS/BTL
NV	CANELLA, PROSECCO Veneto, Italy	11/60
NV	LOUIS ROEDERER 'BRUT PREMIER' Champagne, Reims, France	20/120

BRIGHT, AROMATIC WHITES //

		GLS/BTL
2015	BLADEN SAUVIGNON BLANC Marlborough, New Zealand	10/48
2016	UNICO ZELO, JADE & JASPER FIANO Riverland, SA	10/48
2015	TYRRELL'S 'PART & PARCEL' WHITE BLEND Hunter Valley, NSW	51
2015	ANTONUTI PINOT GRIGIO Friuli, Italy	55
2015	GROSSET SEMILLON SAUVIGNON Adelaide Hills, SA	77
2015	MAC FORBES 'RS10' RIESLING Strathbogie Ranges, VIC	69
2014	GRACE KAYAGATAKE KOSHU Yamanashi, Japan	80

TEXTURAL, BOLD WHITES //

		GLS/BTL
2014	ASTROLABE PINOT GRIS Marlborough, New Zealand	12/58
2015	MOUNT EDWARD PINOT BLANC Central Otago, New Zealand	66
2015	HOWARD PARK 'FLINT ROCK' Chardonnay, Margaret River, WA	12/58
2014	DELAMERE VINEYARDS CHARDONNAY Pipers Brook, TAS	81
2014	TORBRECK 'THE STEADING BLANC' Marsanne Roussanne Viognier, Barossa Valley, SA	82
2012	SAVATERRE CHARDONNAY Beechworth, VIC	135

ROSÉ & CHILLED RED //

		GLS/BTL
2016	SMALL FRY 'TANGERINE DREAM' Skin Contact Field Blend, Barossa Valley, SA	11/54
2015	CHÂTEAU RIO TOR ROSÉ Provence, France	12/56
2016	TOMMY RUFF 'POOLSIDE' CHILLED SYRAH Barossa Valley, SA	66

// WINES //

ELEGANT, REFINED REDS //

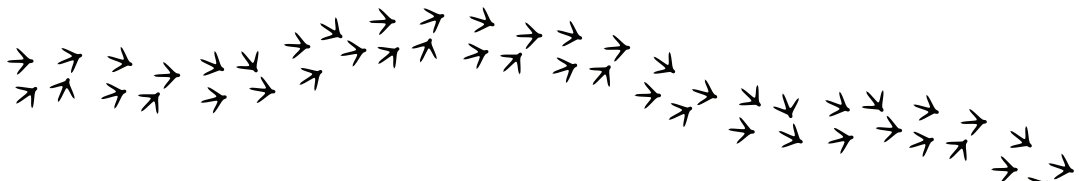
	GLS/BTL
2015 BRACKENWOOD VINEYARD GAMAY-PINOT NOIR Adelaide Hills, SA	64
2014 EARTHS END PINOT NOIR Central Otago, NZ	14/70
2014 OCEAN EIGHT PINOT NOIR Mornington Peninsula, VIC	79
2015 STEFANO LUBIANA PINOT NOIR Granton, Tasmania	101
2014 ELIO ALTARE 'LANGHE' NEBBIOLO Piedmont, Italy	115

SPICY, EARTHY, JUICY REDS //

	GLS/BTL
2013 TIM ADAMS SHIRAZ Clare Valley	10/46
NV BIBI GRAETZ 'CASSAMATTA' SANGIOVESE Tuscany, Italy	11/52
2015 MINISTRY OF CLOUDS TEMPRANILLO GRENACHE McLaren Vale, SA	12/59
2013 SI VINTNERS, 'RED' CABERNET SAUVIGNON PETIT VERDOT MALBEC Margaret River WA	61
2016 OCHOTA BARRELS 'GREEN ROOM' GRENACHE SYRAH McLaren Vale, SA	69
2014 PAYTEN & JONES 'LEUCONOE' SANGIOVESE (NO SO2) Yarra Valley, VIC	71
2014 CRAGGY RANGE, GIMBLETT GRAVELS SYRAH Hawkes Bay, NZ	83
2009 D'ARENBERG 'IRONSTONE PRESSINGS' Grenache Shiraz Mourvedre, McLaren Vale, SA	121

FULLER, MEATIER REDS //

	GLS/BTL
2014 VINEACOUS, 'RED RIGHT HAND' Shiraz Grenache Tempranillo, Margaret River, WA	55
2012 BATTLE OF BOSWORTH, 'WHITE BOAR' Shiraz Cabernet, McLaren Vale, SA	94
2014 GLAETZER 'AMON RA' Shiraz, Barossa Valley, SA	138
2012 HOWARD PARK 'ABERCROMBIE' Cabernet Sauvignon, Margaret River, WA	170



SHOCHU

Japanese distilled spirit often based on a variety of ingredients including rice, barley or buckwheat.

Shochu has around 20% alcohol content & is commonly served neat or on the rocks. Our glasses of shochu are measured to 60ml per serve.

We also serve Shochu by the bottle & will keep your bottle here at the restaurant for up to 2 months.

MUGI SHOCHU

(BARLEY SHOCHU)

RIKKA // 10/65

KAKUSHIGURA // 9/65

IMO SHOCHU

(SWEET POTATO SHOCHU)

AKAKIRISHIMA // 13/95

IKKOMON // 10/76

KOME SHOCHU

(RICE SHOCHU)

SHIRO // 10/70

SOBA SHOCHU

(BUCKWHEAT SHOCHU)

TOWARI // 9/65

AWAMORI

KARIYUSHI // 9/65

UMESHU

(PLUM WINE & OTHER FRUIT WINE)

CHOYA

Sweeter Style with a velvety texture with no additives

GLS/BTL
13

CHOYA EXTRA YEARS

Rich sweetness with notes of almond & marzipan.

19/90

ORGANIC CHOYA

100% Organic, using Wakayama grown plum. Beautiful fragrance with depth and mild taste

19/105

SUIRYU

Rich, honey infused. Based on sake rather than shochu

17

JINKU

Sweet Potato Shochu based plum wine. Rich after taste

14/75

CHOYA KOKUTO

Very sweet dessert liquor, plended with brown sugar, rum and black vinegar

10/56

YUZU SHU

Japanese Cloudy Citrus Sake

9/45

FURUTSURU (10YRS)

One of the oldest wood aged plum wine in the market. Rich and complex taste with intense aroma

147

1999 UMESHU

Made from aged sake. Rich and not too sweet

16/85

ALADDIN YUZU SHU

Served in 300ml bottle. Refreshing Japanese citrus wine.

28

ICHIGO NIGORI SHU

Served in 300ml. Sweet strawberry infused cloudy sake.

25

UJI UMESHU

Uji green tea infused plum wine

10/56