

BIRD'S NEST DRINKS MENU

Nothing beats Yakitori and Draft Asahi Beer.

It's a match made in heaven.

Japanese call draft Beer, Nama

So don't be shy and call out "Nama Kudasai"

Of course, Yakitori goes well with many drinks.

We have put together a selection of beers, sakes and wines that bring out the best flavours of our ingredients.

Our wine list is compiled by a local sommelier with a focus on wines which are organically produced.

We believe that this matches our philosophy of Yakitori:

Placing emphasis on the beauty of the product, leaving no room to hide

Beer

Yakitori and Japanese Beer is the perfect match

Nama Bi-ru (Draft Beer)

440ml

Asahi Super Dry

Asahi Dry Black

Japanese Bottled Beer

Some of Japan's other most popular beers

Asahi Soukai

Japanese mid strength beer with refreshing after taste

Kirin Ichiban Shibori

Japanese Brewed highly refreshing beer, with a rich creamy head
This beer comes in the traditional Japanese can.

Karuizawa Pilsner

Fresh pilner from Karuizawa with clean and refreshing after taste

Karuizawa Dark Beer

Smooth and mellow dark beer from Karuizawa

Sapporo

Crisp refreshing flavour and refined bitterness

Yebisu

Premium Japanese Beer, with a full Malt taste
Stronger tasting than traditional Japanese beers

Suntory Premium Malts

Delicate Premium Beer made from pure ingredients

Echigo Beer Koshihikari Rice Lager (500ml)

Rice beer made from Koshihikari Rice
This beer is recommended for sharing

Tokyo Beer Aged Pale Ale

Unique pale ale using secondary bottle fermentation
Enjoy now or shelf for up to five years

Orion

Okinawan Beer with a light bitterness and mild citrus flavour

Light Beer

James Boags Light

Cider

Somersby Apple Cider

Refreshing cider made from fermented apple juice

No artificial flavours or colourings

Somersby Pear Cider

Fresh crisp pear cider made from fermented pear juice

No artificial flavours or colourings

Nihonshu (Sake)

In Japanese the term, sake, actually translates to alcohol. The correct term for what is known in English as “Sake” is Nihonshu. So, if in Japan you asked a waiter for some “Sake” you would have simply asked them for some alcohol!!! Like wine, there are many varieties of Nihonshu, with the Rice used and grain polishing method largely determining the quality and flavour of the sake. Nihonshu is rated on a sweet to dry scale, with lower scores classed as sweet higher scores as dry.

Our Sake list has been put together by our in house sake sommelier **Daiki Wakabayshi**. He’s often found on the Yakitori Grill, so if you ever had any questions feel free to ask!

All serves are 250mL.

- H Recommended served hot
- C Recommended served cold
- R Recommended served Room Temperature

Refreshing Sake

Light and smooth

Dewazakura Saku – Sparkling – Yamagata

Fresh and clean sparkling sake
250ml bottle

C

Beppin Junmai Yamagata

Aroma of sweet apple yet dry and clean finish

H C

Megumi Junmai Kanagawa

Very dry and sharp with rich 'umami'

H C

Aged Sake

Fragrant with depth

Fusozuru Junmai Nigori Shimane

Cloudy sake, dry style with clear finish
Thick texture, slight acidity

C

Komagura Junmai 20years Shimane

Beautiful amber in colour
Complex and rich sake, perfect for digestif

R H

Rich Sake

Full bodied but subtle

Shinkame Karakuchi Saitama

Delicate aroma of rice and 'Koji'
Dry, savoury style of sake

H C

Daishichi Kimoto Junmai Fukushima

King of Kimoto (traditional method of making sake) Full of umami, recommended warm

H C

Aromatic Sake

Fragrant and light

Dassai 50

Yamaguchi

Refreshing sake with fragrant aroma

C

Kozaemon Junmai Ginjo Gifu

Aroma of green apple.
Soft on the palate, clean taste.
Available only in summer.

C

Shichihonyari Junmai Shiga

Aroma of melon and peach
Soft on the palate yet dry finish

C

Bottle 720ml

Kidoizumi Hakugyokuko Chiba

Honeydew melon, lychee and spice on the palette. Sweet first, followed by acidity and dryness

C

Hanabusa Muroka Arabashiri Mie

Soft aroma of anise and fresh apple
Has a smooth flavor with elegant

C

Dassai 2wari 3bu Yamaguchi

Elegant and sophisticated and soft on the palate

H C

Japanese Specialties

Ume Shu (Plum Wine)

Plum Wine is Japanese Ume Fruit Liquor. It is traditionally served as an aperitif.
The style of Ume Shu determines how it is best served
90mL serve

Suiryu Umeshu

Very smooth and rich, honey infused Plum Wine based on Sake rather than Shochu
Excellent as a dessert wine
Best served neat or on the rocks

Yuzu Shu

Refreshing Japanese Citrus Flavoured Wine
Best served on the rocks or with soda water

Uji Green Tea Umeshu CHOYA

Blend of 100% Japanese plum and Kyoto Uji's premium green tea leaves
Has a refreshing fragrance and light touch on your palate
Best served on the rocks

Mutenka Umeshu CHOYA

Sweeter Style Plum Wine with a velvet texture with no additives
Best served on the rocks or with soda water

Tateyama Umeshu

Very smooth and delicate Plum Wine based on Sake rather than Shochu
Excellent as an aperitif
Best served neat or on the rocks

Choya Kokuto Umeshu

Very sweet plum wine blended with brown sugar, rum and black vinegar
Excellent as a dessert wine
Best served on the rocks

Japanese Whisky

The following are delicious served either warm or chilled. Please order what you prefer.

Nikka from the Barrel

Matured malt whisky and grain whisky are blended and then re-casked (a process known as "marriage") to create a rich harmony of distinctly different whiskies
Full-bodied with aromas of fresh fruits, spice and a little oak

Akashi Single Malt Whisky

Mixture of 3 different aged single malt whisky, slightly peated and smokey

Iwai Blended Whisky

Sweet pear and dark cacao, smooth with light finish

Hakushu Suntory Single Malt Whisky

12 year single malt from the 'Mountain Forest Distillery' with a crisp and vibrant taste

Hibiki Suntory Blended Whisky

17 year blended whisky that is aged in very rare Japanese oak.

This whisky is elegant and poised, slowly revealing a clear yet complex equilibrium

Hai-Bo-ru (High ball)

Hi Ball is a popular Japanese cocktail made from scotch and soda and fresh lemon

Very refreshing beverage

Made from 30 ml serve Premium Nikka Japanese whisky from the barre

Shochu

Japanese distilled spirit that can be based on a variety of ingredients. It has around 20% alcohol content and is commonly served neat or on the rocks.

We also serve Shochu by the bottle, and will keep your bottle here at the restaurant for up to 2 months
60mL serve, Please order what you prefer

Mugi Shochu (Barley Shochu)

Kakushigura

Oak barrel aged barley Shochu. Amber in colour with an earthy flavour

Enma

Barrel aged premium barley Shochu.

Dry but soft on the palate with a hint of pear flavour

Shiso Shochu (Perilla leaf Shochu)

Tantakatan

Based on Shiso (Perilla) leaves, crisp clean flavour, very easy to drink

Served with Fresh Shiso Leaf

Imo Shochu (Sweet Potato Shochu)

Ikkomon

Sweet initial taste with a buttered mouth feel

Strong black pepper notes

Akakirishima

Made from purple sweet potato, considered quite rare in Tokyo

Best described as smoky like a mellow scotch

Arawaza

Great impact with warming sensation, crisp and clean finish

Kome Shochu (Rice Shochu)

Shiro

Clean refreshing shochu. Goes well with soda water

Soba Shochu (Buckwheat Shochu)

Towari

Unique product distilled from soba, strong soba aroma, easy to drink

Recommend to drink mixed with hot water

Awamori

Kariyushi

Unique product to Okinawa, similar to Shochu but distilled using Thai Rice

Fruity and Mild

Chu-hai

Japanese Shochu cocktail, served in a 375mL glass
Refreshing cocktail

60ml of Kinmiya Shochu with the choice of:

Kyoho (Japanese grapes) and summer fruit

Sudachi (Japanese citrus), lime and mandarin
Caipis with Soda

Green Tea

Oolong Tea

With Bubbles

NV Louis Roederer 'Brut Premier', Champagne, Reims, France

NV Larmandier Bernier 'Latitude', Champagne, Vertus, France

NV Collevento '921', Prosecco, Friuli, Italy

Bright, Aromatic Whites

2014 Huia, Sauvignon Blanc, Marlborough, New Zealand

2014 Spinifex 'Lola', Vermentino | Semillon Blend, Barossa Valley, SA

2015 Fionula, Pinot Grigio, Murray Darling, VIC

2012 Hochkirch, Riesling, Henty, VIC

2013 Grace Wines, Koshu, Yamanashi, Japan

Textural, Bold Whites

2014 Ocean Eight, Pinot Gris, Mornington Peninsula VIC

2013 Scarborough, 'Blue Label' Chardonnay, Hunter Valley, NSW

2014 Woodlands, Chardonnay, Margaret River, WA

2012 Rippon, Gewürztraminer, Lake Wanaka - Central Otago, NZ

2012 Savaterre, Chardonnay, Beechworth, VIC

Rosé

2014 Lavau, 'Côtes du Rhône' Rosé, Rhône Valley, France

2014 Château Léoube, Rosé, Provence, France

Red Wine Elegant, Refined Reds

2015 Foster e Rocco 'Nuovo', Sangiovese, Heathcote, VIC

2013 Quealy 'Musk Creek', Pinot Noir, Mornington Peninsula, VIC

2009 Hochkirch, 'Maximus', Pinot Noir, Henty, VIC

2013 Quartz Reef, Pinot Noir, Central Otago, NZ

Spicy, Earthy, Juicy Reds

2014 Cullen Mangan, Malbec | Petit Verdot | Merlot, Margaret River WA

2015 Smallfry 'Joven', Tempranillo Garnacha, Barossa Valley, SA

2012 Chalmers, Sagrantino, Heathcote, VIC

2010 d'Arenberg 'The Derelict Vineyard' Grenache, McLaren Vale, SA

2014 Bibi Graetz 'Cassamatta', Sangiovese, Tuscany, Italy

Fuller, Meatier Reds

2013 Izway 'Rob & Les', Shiraz, Barossa Valley, South Australia

2010 Penley Estate 'Reserve', Cabernet Sauvignon, Coonawarra, SA

2012 Two Brothers, Cabernet Merlot, Margaret River, WA

2013 Koltz "The Pagan", Shiraz, McLaren Vale, SA

2012 Glaetzer 'Amon Ra', Shiraz, Barossa Valley SA

2012 Howard Park 'Abercrombie', Cabernet Sauvignon, Margaret River, WA

Non-Alcoholic Beverages

Soft Drinks

Capi Australian Natural Beverages
Ginger Beer, Grapefruit, Lemonade

Calpis

Coke, Coke Zero

Lemon Lime and Bitters

Juice

Apple, Orange, Cranberry

Water and Sparkling Water

Capi Australian Natural Sparkling Water 750mL

Capi Australian Natural Still Water 750mL

Japanese Tea

Houjicha
Roasted Green Tea
served hot

Oolong Tea
Served Cold

Green Tea
Served Cold